

MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES BUREAU OF ENVIRONMENTAL HEALTH SERVICES FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN 845			TIME OUT 930		
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NEXT POLITIME INSPE	CTION THIS DAY, THE ITEMS NOTI ECTION, OR SUCH SHORTER PER SEOR CORRECTIONS SPECIFIED	OD OF TIME AS MAY	BE SPEC	IFIED IN	WRITING BY T	HE REGULA	TORY AUTHORITY	ST BE CORREC : FAILURE TO (TED BY	THE
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOU ESTABLISHMENT NAME: OWNER: Little River Dollar Store LLC Jamee Mires					PERSON IN CHARGE: Melissa Hufford					
ADDRESS: 711 Main Street					GOUNTY: Dunklin					
CITY/ZIP: Hornersville 63855 PHONE: 573-376-96			31	FAX: P.H. PRIORITY:			: ПНП	М	L	
ESTABLISHMENT TYPE ☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INS				STITUTION MP.FOOD	MOBILE VE	NDORS	3			
PURPOSE Complaint Other Complaint Other Complaint Other Complaint Complain										
FROZEN DESSERT Approved Disapproved PUBLIC PRIVATE COMMUNITY NON-COMMUNITY Date Sampled Results										
	License No RISK FACTORS AND INTERVENTIONS									
Risk factors are food foodborne illness outbi	Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.									
Compliance	Demonstration of King Person in charge present, demon	wiedąs:	COS R	Comp	pliance	Pi	tentrally Hazardous		COS	R
TUO	and performs duties			_	UT N/O 📠					Ш
OUT	Employee Heat				UT N/O NEN		eating procedures fo ing time and temper			-
OUT	Proper use of reporting, restriction	and exclusion			UT N/O 🔼	Proper hot h	iolding temperatures	S		
IN OUT I	Good His lenic Prai Proper eating, tasting, drinking or	sices:iiiiiiiiiiiiiiiiiiiiiiiiiiiiiii		OUT N/A Proper cold holding temperatures IN OUT N/O N/A Proper date marking and disposition						
IN OUT	No discharge from eyes, nose and	l mouth		IN O	UT N/O N		ublic health control ((procedures /		
OUT N/O	Prevening Contamination Hands clean and properly washed			IN	OUT N	records) Consumer advisory provided for raw or				
	No bare hand contact with ready-			Undergoked food Highly Susceptible Populations				+		
IN OUT NO	approved alternate method prope Adequate handwashing facilities s	ly followed upplied &		OUT N/O N/A Pasteurized foods used, prohibited foods not						
001	accessible Ammived Soun				OT NIO NIA	offered	Chenecal			+
■ OUT	Food obtained from approved sou	rce		OUT N/A Food additives: approved and properly used Toxic substances properly identified, stored and						
IN DUT IN N/A	Food received at proper temperat	ure		m	OUT	used				
OUT	Food in good condition, safe and Required records available, shells			Conformatics with Approved Proceduress IN OUT Compliance with approved Specialized Process						
IN OUT N/O	destruction Riotection from Corne		_	IN	001	and HACCF	plan			
IN OUT	Food separated and protected	(13): (CRE1520)				each item in	dicates that item's st	tatus at the time	of the	1
OUT NA	Food-contact surfaces cleaned &	sanitized		inspection. IN = in compliance OUT = not in compliance						
IN OUT	Proper disposition of returned, pro- reconditioned, and unsafe food	viously served,		N/A	i = not applicable	e e	N/O = not observ	ved		
			RETAIL							
IN OUT	Good Retail Practices are preventa			*			ohysical objects into er Use of Usersits		cos	R
X Paste	Sate Food and Valer: urized eggs used where required			×	In-use ut	ensils: prope	rly stored			
× Wate	r and ice from approved source			Utensils, equipment and linens: properly stored, dried, handled						
	Food Temperature Contr			X	X Single-use/single-service articles: properly stored, used					
Adequate equipment for temperature control Approved thawing methods used				X	X Gloves used properly Like SE Equipment and Vending					
	nometers provided and accurate			×	Food and	d nonfood-co	ntact surfaces dean	able, properly		
Foot Gentificator				×	designed, constructed, and used Warewashing facilities: installed, maintained, used; test					
X Food properly labeled; original container			x	strips us Nonfood	-contact surfa	aces dean				
Prevention of Poes Contentination.			×	Hot and	cold water av	ysical Facilises allable: adequate or	Occurs			
Insects, rodents, and animals not present Contamination prevented during food preparation, storage			×			oper backflow devic				
and display Personal cleanliness: clean outer clothing, hair restraint, Sewage and wastewater properly disposed										
X Wipir	fingernails and jewelry X Wiping doths: properly used and stored X Toilet facilities: properly constructed, supplied, deaned									
X Fruits and vegetables washed before use X Garbage/refuse properly disposed; facilities maintained X Physical facilities installed, maintained, and clean										
Person in Charge /Title: Melissa Hufford Musia Hufford Date: 04/14/2022										
Inspector:	1100	Telephor 573-888	ne No.	W	EPHS No 1647	o. Foll	ow-up:		☑ N	0
MO 58 814 (9-13)	JANI-	DISTRIBUTION, WHITE-OW	VNER'S COP	Ý	CANARY - FII		ow-up Date.			E6.37



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ESTABLISHMEN Little Rive	er Dollar Store LLC	711 Main Street		Hornersville 6	3855
FOOD PRODUCT/LOCATION		TEMP. in ^a F FOOD PRODUC		T/ LOCATION TEMP. in	
	Dukers 3 Door	39			
	Dukers 2 Door	40			
	Dukers 2 Door	41			
	Dukers 2 Door	37			
	Dukers	40	FMC		Core at So Fines
Code Reference Reference	Printly tens compute dreatly turns or many These Helps MUST RECEI	CORETTEN	in an anceptatus lavel finzands incurs or as stated. AS Lobins ancipment maskin com Lobins ancipment maskin com	STR PARTOR ROCK CT 64-14	Cornens to Interest
	Approved for opening Before prepping or cooking	EDUCATION PROME			
Person in Cl	harge /Title: Melissa Huffor	d Telephone No. 573-888-9008		Follow-up:	14/2022 Yes No No ate: