

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

	TIME IN	10	30	TIME OUT 1145			
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NEXT ROUTINE	INSPEC	TION THIS DAY, THE ITEMS NOTE CTION, OR SUCH SHORTER PERI FOR CORRECTIONS SEECISION	OD OF TIME AS M	AY BE SI	PECIFIED	IN WRI	TING BY T	HE REGU	LATORY AUTHORIT	Y. FAILURE TO	COMPLY	THE
with any time Limits for corrections specified in this notice M. ESTABLISHMENT NAME: Caseys General Store 2234 OWNER: Caseys Ge				eneral Stores, Inc					PERSON IN CHARGE: Jeff Smothers			
ADDRESS: 1108 Independence Ave				efferal Otores, mo					GOUNTY: Dunklin			
CITY/ZIP: Ke	nnet	t, MO 63857	PHONE: 573-7177466		FAX	ά:			P.H. PRIORIT	Y: 🔳 H 🗀	М	L
ESTABLISHMENT BAKERY RESTAUR		C. STORE CATERER SCHOOL SENIOR C		LI MMER F.F		GROCE FAVERI	RY STOR		INSTITUTION TEMP.FOOD	☐ MOBILE VI	ENDORS	;
PURPOSE Pre-openir	ng	Routine Defollow-up	☐ Complaint [Other								
FROZEN DES Approved			SAL PRIVATE		VATER S	SUPPL' MUN I T			OMMUNITY ampled	☐ PRIVATE Results		
License No. 069	9-91315	5	PIRK FAC	TANKS A	NESINTE	RVEN	TIONS			-	rich gasti	
Risk factors are	e food p	reparation practices and employee eaks. Public health interventions a	behaviors most cor	nmonly re	ported to t	he Cent	ers for Dis	ease Contr			rs in	
Compliance	J Galbie	Demonstration of Kno	wiedge	COS		mpliance			Potentially Hazandou		COS	R
. 0	UT	Person in charge present, demons and performs duties					N/A		ooking, time and temp			
- OI	UT	Emptoyee Heat Management awareness; policy pl				IN OUT NO N/A Proper reheating procedures for hot holding IN OUT NO N/A Proper cooling time and temperatures						+
	UT	Proper use of reporting, restriction	and exclusion			OUT OU	N/O N/A		ot holding temperatur old holding temperatu			
OUT	N/O	Proper eating, tasting, drinking or	tobacco use				N/O N/A	Proper da	ate marking and dispo	osition		
OUT	N/O	No discharge from eyes, over and mouth			IN	OUT	N/O Time as a public health control (procedures / records)					
■ OUT	N/O	Hands clean and properly washed			IN	OU ⁻	т 🖷	Consumer advisory provided for raw or undergooked food				\top
■ OUT	No have hand contact with ready-to-eat foods or						Highly Susceptible Populations					
OUT Adequate handwashing facilities supplied & accessible						OUT N/O N/A Pasteurized foods used, prohibited foods not offered						
- 21	17	Approved Source				OU.	T N/A	Eood add	Chemical ditives: approved and	oropod usod		+
IN OUT N/A Food received at proper temperature							OUT	Toxic sub	ostances properly ider			11
OL OL	92000	Food in good condition, safe and o	inadulterated			_		used Comb	omanca wit Amov	ed Procedures:		+
IN OUT N/O		Required records available: shells destruction			IN	OU.	т 📹		nce with approved Spa			
		Protestion from Comar	nenaticat			- 1	ماده املاء	f anab itaa	indicates that item's	etable of the time	of the	
OUT	N/A	Food separated and protected	conitivad	-		pection.					O the	
IN OUT	N/A Food-contact surfaces cleaned & sanitized Proper disposition of returned, previously served.				IN = in compliance OUT = not in compliance N/A = not applicable N/O = not abserved							
IIV OUT		reconditioned, and unsafe food	£9E	JOES RET	ALPRAC	TICES	,,,,,					
		Good Retail Practices are prevental					iogens, ch	emicals, ar	nd physical objects int	o foods.		
IN OUT	.	Sale Food and Water		cos	R IN	TUO	In recu	tanaile: pro	CONTURNO JESTE		cos	R
×	Water	urized eggs used where required and ice from approved source			x	-	In-use utensils: properly stored Utensils, equipment and linens: properly stored, drie		stored, dried,			
^		Food Temperature Contro	l l	_	×	-	handled Single-u		service articles: proper	rly stored used		
×	Adequ	ate equipment for temperature cont			×		Gloves	used prope	rly			
X	Thermometers provided and accurate				×		Food an	d nonfood-	Eculoment and Ver -contact surfaces dea	inable, properly		
×	Food Identification				^	-			ted, and used ities: installed, maintai	ined, used; test		
					_ ^	×	strips us	sed	urfaces dean			_
Food properly labeled; original container Prevention of Food Containeration.					^	Noniooc	rcomact st	Physical Facilities				
X Insects rodents and animals not present Contamination prevented during food preparation, storage					X	-	Hot and	cold water	available; adequate; proper backflow devi	ressure		
×	and dis	splay		×	×							
Personal deanliness: dean outer dothing, hair restraint, fingernails and jewelry				×				ewater properly dispos				
★ Wiping doths: properly used and stored			×	×				perly constructed, sup operly disposed; facilit				
				İŝ	1		l facilities it	nstalled, maintained, a	and dean			
Person in Cha	arge /T	ille: Jeff Smothers 🗶	QUL.	CL					^{bate:} 05/02/20)22		
Inspector		11011	Telep 573-	hone No 388-90	08		EPHS N 1647	o. F			☑ No	0
MO 580-18 3)		ph floor	DISTRIBUTION: WHITE				CANARY - FI					E6.37



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establishmen Caseys (General Store 2234	1108 Independent	ce Ave	Kennett, MO 6385	ennett, MO 63857		
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	LOCATION	TEMP.	in ° F	
	Display Cooler	40	Pizza Prep (Cooler	39)	
	Sandwich/ hot hold	150	Walk in co	oler	40)	
	Pizza Hot Hold	180	Walk in free	əzər	-7		
{	Sub Prep Cooler Right	40	Walk in freezer	(kitchen)	-12	-12	
	Sub Prep Cooler Left	40					
Code Reference	Priority demis contribute directly to the or heavy. These items MUST RECEI!	PRIORITY: elimination, prevention or reduction /Elivingulate ACTION within 72	s to an acceptable level, hazards a	ssociated with footborne lines	Correct by se (care)	le la	
-601,11A	Vegetable slicers stored ur	ider ve <mark>getable sink drain</mark>	pipe		cos		
	Core lears reference peneral sentence sandard opera no proceders (550) Wiping cloths laying on pre Bottom on sub coolers soil	p counter in kitchen, sha	matu es ag ipment cesign gare ted by the next regular insoedis	x or as stated.	COS CIP		
cos	corrected onsite					-	
CIP	correction in progress					-	
115	conection in progress					-	
						-	
	I .	Market Charles and Decision Processing in	DED OR COMMENTS				
		EDUCATION PROVI	DED. OIL OOMINEE IN				
			A	Pate			
Person in Ch	narge /Title: Jeff Smothers			Date: 05/02/	2022		