

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

TIME IN	93	0	TIME OUT 1130
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MEYT POLITIN	VE INSI	PECTION OR SU	CH SHORTER PERI	OD OF TIME	AS MAY B	E SPEC	IFIED I	N WRI	TING BY T	HE REGUL	CILITIES WHICH MUST BE CORRECT ATORY AUTHORITY. FAILURE TO CORRECTIONS	TED BY COMPLY	THE
ESTABLISHMENT NAME: The Store #1			IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD O OWNER: USA Investments, LLC					PERSON IN CHARGE: Mandy Childress					
ADDRESS: 1702 First Steet								COUNTY: 069					
CITY/ZIP: Kennett, MO 63857			PHONE: 573-717-	PHONE: 573-717-7713 FAX:				P.H. PRIORITY: H	М	L			
ESTABLISHME ☐ BAKER ☐ RESTA	RΥ	C. STOR		ENTER	DELI SUMMER	R F.P.		ROCI AVERI	RY STOR		NSTITUTION MOBILE VE	NDORS	
PURPOSE Pre-ope	ening	Routine	☐ Follow-up	☐ Complain	nt 🗆 C	ther							
FROZEN D			SEWAGE DISPO	SAL PRIV	ATE		TER SI COMM				MMUNITY PRIVATE		
License No.	NA			RISK	FACTOR	S AND	INTE	RVEN	TIONS	8 1 1 1		- 111	HUS.
Risk factors	are foo	d preparation pra	ctices and employee	behaviors mo	st common	ly repor	ted to th	ne Cen	ters for Dis	ease Contro	ol and Prevention as contributing facto	s in	
Compliance	ness ou		Demonstration of Kno			OS F	Coi	mpliano	9		Potentially Hazardous Foods	cos	R
	OUT	Person in cha	arge present, demons duties	trates knowle	edge,		IN (OUT	N/A	Proper co	oking, time and temperature		
	OUT		Employee Healt awareness; policy p				IN OUT NO NA					+	
	OUT		f reporting, restriction	and exclusion	n		OUT N/O N/A Proper h				t holding temperatures		=
OUT	N/-	O Proper eating	Good Hygienic Prac , tasting, drinking or				IN (OU	T N/A N/O N/A	Proper da	d holding temperatures te marking and disposition		\equiv
OUT		No discharge	from eyes, nose and				IN (OUT	N/O 📠	Time as a records)	public health control (procedures /		
		Hands clean	enting Contamination and properly washed		VIII E		IN	OU	т ы	Consumer	Consumer Advisory r advisory provided for raw or		+
OUT		No hare han			,		1114	- 00		undercook H	red food lighly Susceptible Populations		+
IN OUT		No bare hand contact with ready-to-eat food approved alternate method properly followed Adequate handwashing facilities supplied &				_	+_			Pasteurize	ed foods used, prohibited foods not	in l	+
IN	C	accessible					-	OUT	N/O N/A	offered	Chemical	9	+-
Approved Source OUT Food obtained from approved source										tives: approved and properly used			
IN OUT N/A Food received at proper temperatu			ıre				used			stances properly identified, stored and		\perp	
OUT Food in good condition, safe and t					Compliano				rmance with Approved Procedures be with approved Specialized Process		+		
IN OUT N/O Required records available: shells destruction				asite		IN	OU	T N	and HACC				
Protection from Contant			nination			The	The letter to the left of each item indicates that item's status at the			indicates that item's status at the time	of the		
IN CET	Food contact surfaces cleaned &		sanitized				inspection. IN = in compliance OUT = not in compliance						
IN OUT		Proper disposition of returned, pre		viously serve	d,			N/A = not applicable N/O = not observed					
			d, and unsafe food		GOOD								
				tive measures	to control	the intro	duction	of pat	hogens, ch	emicals, and	d physical objects into foods. oper Use of Utensils	cos	R
IN OUT			ife Food and Water ed where required				×	001	In-use u	In-use utensils: properly stored			
×		ater and ice from a					×		Utensils handled	ensils, equipment and linens: properly stored, dried,			
			Temperature Contro					×	Single-u	e-use/single-service articles: properly stored, used			
×		equate equipment proved thawing m	for temperature confethods used	rol		+	×		Gloves	loves used properly Utensils, Equipment and Vending			
×		ermometers provi						×		ood and nonfood-contact surfaces cleanable, properly signed, constructed, and used			
Food Identification							×	Warewa strips us	arewashing facilities: installed, maintained, used; test				
X Food properly labeled; original container			-Aî				×		l-contact su	rfaces clean Physical Facilities			
Prevention of Food Contamination X Insects, rodents, and animals not present					×		Hot and		available; adequate pressure				
Contamination prevented during food preparation, storage and display			ige		×		Plumbin	g installed;	proper backflow devices				
Personal cleanliness: clean outer clothing, hair restrating fingernails and jewelry			, hair restraint	i,		×		Sewage	and wastev	vater properly disposed			
	Wiping cloths: properly used and stored					×	×			erly constructed, supplied, cleaned perly disposed; facilities maintained			
X			s washed before use				1	×		facilities in:	stalled, maintained, and clean		
Person in (Charge	Title: Mand	y Childress							Da	ote: 07/10/2023		
Inspector:				5	Telephone 73-888	No. -9008			EPHS N 1647		llow-up:		О



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

TIME IN 930	TIME OUT 1130			
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ESTABLISHMENT The Store		1702 First Steet	Kennett, MO 63857	nett, MO 63857				
	OD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/	FOOD PRODUCT/ LOCATION				
	Walk in Cooler	42	True 3 do	oor	41			
	Walk in Freezer	10						
	Sausage Mix/Hot Hold	138	Maxx Cold 3	Door	39			
	Traulsen 2 Door	-5	Greenbeans/I	-lothold	170			
Chi	icken/Nuggets/HOt Hold	148						
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEN	PRIORITY	n to an acceptable level, hazards a	ssociated with foodborne illness	Correct by (date)	Initial		
3-501.17	Open Tuna in prep cooler		nours or as stated.		7/24			
3-501.17	Repeat: No dating on read	v to eat foods in 3 door 1	True cooler (Sliced Bolog	na, Smoked sausage)	7/24			
4-601.11A		with food and debris, wa	ash rinse and sanitize	, , , , , , , , , , , , , , , , , , , ,	7/24			
4-703.11	Repeat: Not sanitizing dish	es, must wash, rinse and	d sanitize		7/24 7/24			
4-502.13	Repeat: Not sanitizing dishes, must wash, rinse and sanitize Reusing single serve dishes, shall not reuse single serve							
	Fountain heads soiled with				7/24			
	Microwave soiled with food	and debris			7/24			
3-302.11	Repeat: Water leaking from	n ceiling in middle walk in	n cooler, creating the pot	ential for contamination	7/24			
Code Reference	Core items relate to general sanitation standard operating procedures (SSO)	CORE IT n, operational controls, facilities or s Ps). These items are to be corre	structures, equipment design, gene	eral maintenance or sanitation	Correct by (date)	Initial		
6-501.12A	Repeat: Floors behind box				7/24			
	Repeat: Fan in kitchen soil				7/24			
6-501.16	Repeat Mops laying in floo	r or in bucket, shall be h	ung to allow them to proj	perly air dry	7/24			
3-305.11	Multiple Boxes on floor in v	valk in freezer, shall be a	atleast 6 inches off the flo	oor	7/24			
6-301.12	Multiple Boxes on floor in walk in freezer, shall be atleast 6 inches off the floor No papertowels at kitchen handsink							
	Repeat: Floors soiled behi		nain lobby, clean		7/24 7/24			
3-304.14	Wiping cloths laying on col				7/24			
6-501.11					7/24			
3-302.12	Missing floor tiles in warewash area Bulk dry goods not labeled							
6-501.12	Repeat: Behind Traulsen cooler soiled with food and debris, clean							
	Missing ceiling tiles above				7/24 7/24			
	In Maxx Cold refrigerator s				7/24			
6-501.11	Multiple wet and sagging c		cility		7/24			
6-501.11	Hole in ceiling in mens res				7/24			
6-501.11	Exhuast fan in mens restro		debris		7/24			
	Repeat: Return vents in kit			clean	7/24			
	Lip above warewash sink s		.ou man adot dira dobito;		7/24			
+-001.110	Tih annae MaleMasii siily s		IDED OR COMMENTS			-		
			outine Inspection					
Person in Ch	narge /Title: Mandy Childre	SS		Date: 07/10/2				
Inspector:		Telephone No 573-888-90	o. EPHS No. 1647	Follow-up: Follow-up Date: 07		□ No		
MO 580-1814 (9-13		DISTRIBUTION: WHITE - OWNER'S CO				E6.37A		