

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

TIME IN 1000 TIME OUT 1130

PAGE 1 of 2

MITH ANT THE LIMIT'S FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD CREATIONS. Casey's General Store 2082 CASEY'S General Store 2082 CASEY'S General Store 2082 COUNTY, 089 CITY/ZIP' Maiden, MO 63863 CASEY'S GENERAL STORE CASE TO A	MEYT	PULITINE	INSPEC	TION OR SH	CH SHORTER PERI	OD OF TIME AS I	MAY BE SPEC	IFIED I	N WRIT	'ING BY T	HE REG	FACILITIES WHICH I SULATORY AUTHOR D OPERATIONS.	MUST BE ITY. FAI	LURE TO	COMPL	YTHE .Y
CITY/ZIP: Malden, MO 63863 PHONE: S7276-5418	ESTABLISHMENT NAME: Caseys General Store 2082 OWNER: Caseys					OWNER:						Barbara	Barbara Gribble			
FAX: P.H. PRIORITY: H M M M	ADDRESS: 401 W Main Street											COUNTY: 0	COUNTY: 069			
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FROZEN DESSERT			ina	Routine	☐ Follow-up	☐ Complaint	☐ Other									
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573-888-9008 1647 Follow-up Date:	_	The same of the sa		Barba	a Gribble	Telei	phone No.	4						⁄es	₽	No
MO 80-1814 (F-13) DISTRIBUTION: WHITE – OWNER'S COPY CANARY – FILE COPY	L	las	02	(1 D)	10/1	573	888-9008		1	647		Follow-up Date:				E6.37



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

TIME IN 1000 TIME OUT 1130

PAGE 2 of 2

Caseys (General Store 2082	ADDRESS 401 W Main Street	CITY /ZIP Malden, MO 63863	len, MO 63863			
	OOD PRODUCT/LOCATION	TEMP. in ° F		OOD PRODUCT/ LOCATION			
	Walk in Cooler	36	Deli Display				
	Walk in Freezer	-5	Pizza Prep C	38			
	Kitchen Walk in Freezer	-10					
	Left Warmer	158					
	Right Warmer	155					
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEI	PRIORITY IT e elimination, prevention or reduction VE IMMEDIATE ACTION within 72	FEMS I to an acceptable level, hazards as hours or as stated.	ssaciated with foodborne illness	Correct by (date)	Initial	
Code Reference 6-501.12A 6-301.14	Core items relate to general sanitatic standard operating procedures (SSO Floors soiled with dust and No handwashing signage	Ps). These items are to be correct debris in stock rooms,	tructures, equipment design, gener	al maintenance or sanitation n or as stated.	Correct by (date) NRI NRI	Initial	
CIP	Correction in progress	EDUCATION PROVI	DED OR COMMENTS				
		EBOOKHONFROW	L A				
Person in C	harge /Title: Barbara Gribb	Telephone No. 573-888-900	EPHS No.	Date: 10/17/2		☑ No	
MO 580, MO (C)	ANNIN ILIAN	573-888-900 DIS HOBUTION: WHITE - OWNER'S COP		Follow-up Date:		E6.37A	