

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

TIME IN	¹ 81	5	TIME OUT 930
PAGE	1	of	2

NEXT	ROUTINE	INSPE	CTION, OR SU	Y, THE ITEMS NOTE CH SHORTER PER CTIONS SPECIFIED	OD OF TIME AS	MAY BE SPE	CIFIED	IN WRI	ITING BY 1	THE REGUL	ATORY AUTHORIT PERATIONS.	Y. FAILU	URE TO C	TED BY	Y THE Y
ESTABLISHMENT NAME: DOLLAR GENERAL STORE 1225 OWNER: DOLLAR GENERAL, IN								PERSON IN CHARGE: C Laurie Casselberry							
ADI	ADDRESS: 503 N DOUGLASS						CO				COUNTY: Du	ınklin			
	CITY/ZIP: MALDEN, MO 63863 PHONE: 573-276-3815					FAX: P.H. PRIORITY : H				н	м] L			
	ESTABLISHMENT TYPE BAKERY C. STORE CATERER DELI RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P.						GROCE	ERY STOR		NSTITUTION EMP.FOOD	□ м	OBILE VE	NDOR	s	
	POSE Pre-open	ing	Routine	☐ Follow-up	☐ Complaint	☐ Other									
	DZEN DE pproved nse No.			SEWAGE DISPO	SAL PRIVAT		TER S			NON-COM	MMUNITY		RIVATE Results _		
Licer	ise No	7 (L) (S)			RISK FA	CTORS AND	INTE	RVEN	TIONS				i i	e di	
Risk	factors a	re food p	reparation pra	ctices and employee	behaviors most c	ommonly repo	ted to t	he Cent	ters for Dis	ease Contro	and Prevention as	contribut	ting factor	s in	
	pliance	SS OULDIT		emonstration of Kno	wledge	cos	R Co	mpliance	9	F	Potentially Hazardou			CO	S R
		TUC	Person in cha and performs	arge present, demons	strates knowledge),	IN	OUT	N/O Proper cooking, time and temperature						
				Employee Healt			_							-	
		DUT DUT		awareness; policy per freporting, restriction			IN OUT N/O N Proper ho			holding temperatur	es				
	OUT	N/O	Description	Good Hygienic Pract tasting, drinking or			IN.	OUT.	T N/A		d holding temperatu				
	OUT	N/O		from eyes, nose and					N/O Time as a public health control (procedures /			ures /			
_		.,,,	Prev	enting Contamination	by Hands		+			records) Consumer Advisory					
	OUT N/O Hands clean and properly washed					IN OUT Consumer undercool			advisory provided for raw or						
-	OUT	N/O		contact with ready-t						ghly Susceptible Po	pulations	s			
- -	Adequate handwaching facilities supplied 8					OUT N/O N/A Pasteurized foods used, prohibited foods not			ds not	1	_				
-"		4000	accessible	Approved Source	Δ		-	001	NO NA	offered	Chemical			+	
	OUT Food obtained from approved source				IN	OU ⁻	T I		ives: approved and			=			
IN	IN OUT N/A Food received at proper temperature						OUT	loxic subs used	tances properly ide	ntified, St	orea ana				
100	OUT Food in good condition, safe and unadulterated				1		-		mance with Approv e with approved Sp			-	-		
IN	IN OUT N/O Required records available: shellstock tags, parasite destruction			8	IN	OU.	T M	and HACC		ecialized	FIOCESS				
				otection from Contar	nination		-	letter te	o the left of	each item ir	ndicates that item's	status at	the time o	of the	
=	OUT N/A Food separated and protected OUT N/A Food-contact surfaces cleaned & sanitized				inspection. IN = in compliance OUT = not in compliance										
-	Proper disposition of returned, previously served				- N		complianc t applicabl		N/O = not obse		ð				
IN	QUT	M		, and unsafe food		NOOD DETAIL	DDAG	TIOTE	_						
_			Good Retail Pr	actices are preventat		SOOD RETAIL			nogens, chi	emicals, and	physical objects int	to foods.			
IN	OUT		Sa	fe Food and Water		COS R	IN	OUT		Proj	per Use of Utensils			cos	R
X	-			ed where required pproved source			×	In-use utensils: properly stored Utensils, equipment and linens: properly stored, dried,							
×							^		handled Single-use/single-service articles: properly stored, used						
×		Adequ	Food Temperature Control Adequate equipment for temperature control				x		Gloves used properly						
X		Approved thawing methods used Thermometers provided and accurate				+		Food an	Utensils, Equipment and Vending Food and nonfood-contact surfaces cleanable, properly				_	-	
×						×		designed	signed, constructed, and used						
		Food Identification					×		strips us	Warewashing facilities: installed, maintained, used; test strips used					
×		Food	od properly labeled; original container Prevention of Food Contamination				×		Nonfood-contact surfaces clean Physical Facilities						
×		Insects, rodents, and animals not present				×		Hot and cold water available; adequate pressure							
×			ntamination prevented during food preparation, storage display				×		Plumbin	g installed; p	roper backflow devi	ces			
×	X Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				×		Sewage and wastewater properly disposed								
×	X Wiping cloths: properly used and stored						X								
×	Fruits and vegetables washed before use					Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean									
Pers	son in Ch	arge /T	itle: Laurio	Casselberry	, 1	· · ·	BY	7.5	/		e: 10/18/2024				
Iner	KA1		A A	Cassenell				ev	EFFIS No			T Ye:	s ſ	Z N	lo
MOS	13 (9.13)	ghi	WY		573	phone No. -888-900 E - OWNER'S COP			1647 CANARY - FII	Fol	low-up Date:	0	_		E6.37



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

TIME IN 815	TIME OUT 930
DACE 2	of 2

Coders from right to left Daily 33 Deli 35 Frozen 16 Door 3 Rear Preezer Reference Policy 37 Rear Daily 37 PROPERTY ITEMS Code Reference Contribute directly to the elimination prevention or an acceptable level, hazards associated with footborne liness or injury. These teams MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Cornect Code Cornect State St	STABLISHMENT NAME DOLLAR GENERAL STORE 122: 503 N DOUGLASS CITY/ZIP MALDEN, MO 638							
Daily Dail Daily Sas Frozen 16 Door Rear Daily Rear Dai	FC	OOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT	/ LOCATION	TEMP.	TEMP. in ° F	
Prozen 16 Door -3 Rear Freezer Reformor Prozen 16 Door -3 Rear Freezer Reformor Prozen 16 Door -3 Rear Freezer PRIORITY ITEMS Reference Polity Items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness of injury. These Items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Core Items reside to general sanitation, operational controls, facilities or enabling a standard operating procedures (ISOPs). These Items are to be corrected by the next regular inspection or as stated. Core Items reside to general sanitation, operational controls, facilities or enabling a standard operating procedures (ISOPs). These Items are to be corrected by the next regular inspection or as stated. NRI Repeat: Multiple wet and sagging ceiling tiles on west wall Repeat: Cart blocking rear handsink COS Corrected onsite Next Routine Inspection EDUCATION PROVIDED OR COMMENTS		Coolers from right to left						
Frozen 16 Door		Dairy	33					
Reference Refere						_		
Reference Priority tems contribute directly to the elimination, prevention or an acceptable level, hazards associated with foodborne lilness of injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Control of injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Core items relate to general sanitation, operational controls, ficilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. NRI Repeat: Cart blocking rear handsink COS Corrected onsite Rel Next Routine Inspection EDUCATION PROVIDED OR COMMENTS				ezer	-5			
Priority tense contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne libress (date) or injury. These ferms MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated. Code Reference Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. COS Core Items Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation data translated operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. COS Core Items Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation data and in the procedure of sanitation data a	0.1.	Rear Dairy	Correct by	Initial				
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. Cost		Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prevention or reduction	n to an acceptable level, hazards	associated with foodborne illness		iniuai	
NRI Next Routine Inspection EDUCATION PROVIDED OR COMMENTS -	Reference	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated. 11 Repeat: Multiple wet and sagging ceiling tiles on west wall					Initial	
•								
•								
Person in Charge /Title: 2urio Casselberry			EDUCATION PROVI	DED OR COMMENTS				
Person in Charge /Title: Date: 10/18/2024								
Person in Charge /Title: Date: 10/19/2024								
	erson in Ch	harge /Title: Lauria Cassalha	arne white.	[]	Date: 10/18/202	4		
Laurie Casselberry, 10/10/2024	a A	Laurie Casseibe	Tolophone Ma	PDUS No.			☑ No	
Telephone No. Follow-up: Yes 573-888-9008 Telephone No. Follow-up: Yes Follow-up Date:	aspecto.	100 has 11 Pil	573-888-90	08 1647		169	140	