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

TIME IN 815	TIME OUT 1000
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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME:	OWNER:	PERSON IN CHARGE:
THE STORE #2	E&G Express Inc.	Jennifer Wyatt
ADDRESS: 911 INDEPENDENCE AVE		COUNTY: 069
CITY/ZIP: KENNETT, MO 63857	PHONE: 573-888-9524	FAX:
		P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ■ Other Change of Ownership

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved	■ PUBLIC ☐ PRIVATE	■ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
License No. NA		Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

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 Knowledge	COS	R
■ OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
■ OUT	Management awareness; policy present		
■ OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
■ OUT N/O	Proper eating, tasting, drinking or tobacco use		
■ OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
■ OUT N/O	Hands clean and properly washed		
■ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
IN ■UT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
■ OUT	Food obtained from approved source		
IN OUT ■/O N/A	Food received at proper temperature		
IN ■UT	Food in good condition, safe and unadulterated	■	
IN OUT N/O ■/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
■ OUT N/A	Food separated and protected		
IN ■UT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT ■/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
■ OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ■/O N/A	Proper reheating procedures for hot holding		
IN OUT ■/O N/A	Proper cooling time and temperatures		
IN ■UT N/O N/A	Proper hot holding temperatures		
■ OUT N/A	Proper cold holding temperatures		
IN ■UT N/O N/A	Proper date marking and disposition		
IN OUT N/O ■/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ■/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
■ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
■ OUT N/A	Food additives: approved and properly used		
IN ■UT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ■/A	Compliance with approved Specialized Process and HACCP plan		

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance OUT = not in compliance
N/A = not applicable N/O = not observed

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R
X		Pasteurized eggs used where required		
X		Water and ice from approved source		
		Food Temperature Control		
X		Adequate equipment for temperature control		
X		Approved thawing methods used		
X		Thermometers provided and accurate		
		Food Identification		
X		Food properly labeled; original container		
		Prevention of Food Contamination		
X		Insects, rodents, and animals not present		
X		Contamination prevented during food preparation, storage and display		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
	X	Wiping cloths: properly used and stored	X	
X		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
X		In-use utensils: properly stored		
X		Utensils, equipment and linens: properly stored, dried, handled		
X		Single-use/single-service articles: properly stored, used		
X		Gloves used properly		
		Utensils, Equipment and Vending		
	X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	X	Warewashing facilities: installed, maintained, used; test strips used		
	X	Nonfood-contact surfaces clean		
		Physical Facilities		
X		Hot and cold water available; adequate pressure		
X		Plumbing installed; proper backflow devices		
	X	Sewage and wastewater properly disposed		
	X	Toilet facilities: properly constructed, supplied, cleaned		
	X	Garbage/refuse properly disposed; facilities maintained		
	X	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Jennifer Wyatt		Date: 03/25/2026
Inspector:	Telephone No. 573-888-9008 / EPHS No. 1647	Follow-up: ☑ Yes ☐ No Follow-up Date: 04/15/2026

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
THE STORE #2	911 INDEPENDENCE AVE	KENNETT, MO 63857

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk in cooler	35	Spinach/Stove top	202
Fresh Cooler	29	Hoshizaki	-3
Sausage/Hot Hold	105		
Bacon/Hot Hold	108		
Gravy/Hot Hold	112		

Code Reference	**PRIORITY ITEMS** Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**	Correct by (date)	Initial
3-501.16A	Multiple items not being held at 135 degrees in hot holding unit (Sausage105, Bacon 108, gravy 11	CIP	
4-702.11	Dishes not being sanitized in 3 vat sink,	3/28/26	
7-102.11	1 unlabeled spray bottle on top of hot water heater, if not in originial container shall be labeled	3/28	
4-601.11A	Fountain heads on togo and main lobby machines soiled with mold like residue	3/28	
5-402.13	Sewage water leaking out of pipe outside of togo window, repair	3/28	
	Opened package of hot dogs in walk in cooler dated with discard date of 3-9-26, discarded	COS	

Code Reference	**CORE ITEMS** 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.**	Correct by (date)	Initial
4-601.11C	Exhaust vent soiled with dust and debris in women's restroom	4/15	
6-501.12A	Floor soiled with food and debris between doors and soda racks in customer reach in cooler	4/15	
3-304.14	Wiping cloths not being stored in sanitizer	COS	
6-501.11	Repeat:Floor tiles missing under equipment ~~in kitchen~~ and warewash sink. repair	4/15	
4-601.11C	Shelving above pizza oven soiled with dust and debris	4/15	
6-501.114	Unnecessary items/clutter next to Hoshisaki freezer	4/15	
6-501.114	Unnecessary items/clutter in rear storage room and smoker at front door, if not being used remove	4/15	
6-501.11	Missing ceiling tiles in rear storage room	4/15	
5-501.115	Trash and debris around dumpster	4/15	
6-303.11	Low lighting in walk in cooler	4/15	
5-501.115	Grease all over ground next to outside grease dumpster, remove	4/15	
6-501.11	Missing floor tile in walk in cooler	4/15	
4-501.11	Gaskets on soda coolers torn or broken, repair or replace	4/15	
6-301.12	No papertowels at handsink in mens restroom	4/15	
4-601.11C	Customer beverage countertop soiled with food and debris	4/15	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jennifer Wyatt		Date: 03/25/2026
Inspector:	Telephone No. 573-888-9008 / EPHS No. 1647	Follow-up: ☑ Yes ☐ No Follow-up Date: 04/15/2026