



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

TIME IN 10:45 AM	TIME OUT
PAGE 1 of 2	

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: DOLLAR GENERAL	OWNER: CORP	PERSON IN CHARGE: DEBORAH FERGUSON
ADDRESS: 22135 HWY 51	CITY/ZIP: FOXMO 63960	PHONE: 222-2451
ESTABLISHMENT TYPE: <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT	<input checked="" type="checkbox"/> G.C. STORE <input type="checkbox"/> SCHOOL	<input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		FAX: P.H. PRIORITY: <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> U
FROZEN DESSERT: <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL: <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY: <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY Date Sampled _____

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	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health						
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper hot holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper cold holding temperatures		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Proper date marking and disposition		
	Preventing Contamination by Hands				Time as a public health control (procedures / records)		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer Advisory		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Consumer advisory provided for raw or undercooked food		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Highly Susceptible Populations		
	Approved Source				Pasteurized foods used, prohibited foods not offered		
IN OUT	Food obtained from approved source			IN OUT N/A	Chemical		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Food additives: approved and properly used		
IN OUT	Food in good condition, safe and unadulterated			IN OUT	Toxic substances properly identified, stored and used		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Conformance with Approved Procedures		
	Protection from Contamination				Compliance with approved Specialized Process and HACCP plan		
IN OUT N/A	Food separated and protected			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 COS = Corrected On Site R = Repeat Item			
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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	IN	OUT	Proper Use of Utensils	COS	R
/		Pasteurized eggs used where required			/		In-use utensils: properly stored		
/		Water and ice from approved source			/		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			/		Single-use/single-service articles: properly stored, used		
/		Adequate equipment for temperature control			/		Gloves used properly		
/		Approved thawing methods used					Utensils, Equipment and Vending		
	X	Thermometers provided and accurate			/		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			/		Warewashing facilities: installed, maintained, used; test strips used		
/		Food properly labeled; original container			/		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
/		Insects, rodents, and animals not present			/		Hot and cold water available; adequate pressure		
/		Contamination prevented during food preparation, storage and display				X	Plumbing installed; proper backflow devices		
/		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			/		Sewage and wastewater properly disposed		
/		Wiping cloths: properly used and stored				X	Toilet facilities: properly constructed, supplied, cleaned		
/		Fruits and vegetables washed before use				X	Garbage/refuse properly disposed; facilities maintained		
						X	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Deborah Ferguson	Date: Deborah Ferguson
Inspector: William A. Brandel	Telephone No.: 568 4593
EPHS No.: 1582	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: N/A



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PAGE 2 of 2	

ESTABLISHMENT NAME DOLLAR GENERAL		ADDRESS 22135 HWY 51		CITY PULASKI	ZIP 63960
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
FROZEN FOOD #1 SODAS NT		50°	/		
FF#2 SODAS NT		41°			
FF#3 MILK		40°			
FF#4 CHEESE/EGGS		39°			
ICE CREAM		20°			

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
5-202.13	HOSE ATTACHED TO MOP SINK FAUCET - NO AIR GAP PRESENT - REMOVE HOSE OR SHORTEN TO BE ABOVE FLOOD LEVEL OF MOP WELL		DF

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
6-501.11	STORE ROOM HAS NUMEROUS HOLES IN DRYWALL - REPAIR		DF
6-501.14	EMPLOYEE & PUBLIC BATHROOM VENT COVERED IN DUST (CLEAN)		DF
6-501.16	MOPS NOT HUNG UP TO AIR DRY - STORE PROPERLY		DF
6-501.18	SINKS DIRTY IN BOTH EMPLOYEE & PUBLIC RESTROOM		
6-501.11	GUEST BATHROOM: TOILET PAPER HOLDER BROKEN - REPAIR SINK PULLED OFF WALL - REPAIR TOILET CONSTANT RUNNING/DIRTY		DF
6-501.12	DRINKING FOUNTAIN DIRTY - CLEAN		DF

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Deb Ferguson	Date: 10/25/2013
Inspector: William A. Brandel	Telephone No. 563 4593
EPHS No. 1582	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: NRI