



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

TIME IN: 1:45 PM  
TIME OUT: 2:20 PM  
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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: DOLLAR GENERAL OWNER: CORP PERSON IN CHARGE: TRISTON ELIOT  
 ADDRESS: 509 HWY 25 S COUNTY: STODDARD  
 CITY/ZIP: BLOOMFIELD 63825 PHONE: 568-3624 FAX: \_\_\_\_\_ P.H. PRIORITY:  H  M  L  
 ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS  
 PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other  
 FROZEN DESSERT  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
 SEWAGE DISPOSAL  PUBLIC  PRIVATE  
 WATER SUPPLY  COMMUNITY  NON-COMMUNITY  PRIVATE  
 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	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		
	<b>Employee Health</b>						
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		
	<b>Good Hygienic Practices</b>						
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/A	Proper hot holding temperatures		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Proper cold holding temperatures		
	<b>Preventing Contamination by Hands</b>						
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Proper date marking and disposition		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
IN OUT	Adequate handwashing facilities supplied & accessible				<b>Consumer Advisory</b>		
	<b>Approved Source</b>				Consumer advisory provided for raw or undercooked food		
IN OUT	Food obtained from approved source			IN OUT N/A	<b>Highly Susceptible Populations</b>		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Pasteurized foods used, prohibited foods not offered		
	<b>Chemical</b>						
IN OUT	Food in good condition, safe and unadulterated			IN OUT	Food additives: approved and properly used		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT	Toxic substances properly identified, stored and used		
	<b>Protection from Contamination</b>				<b>Conformance with Approved Procedures</b>		
IN OUT N/A	Food separated and protected			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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		
		<b>Food Temperature Control</b>					Single-use/single-service articles: properly stored, used		
✓		Adequate equipment for temperature control			✓		Gloves used properly		
✓		Approved thawing methods used			✓		<b>Utensils, Equipment and Vending</b>		
✓		Thermometers provided and accurate			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>					Warewashing facilities: installed, maintained, used; test strips used		
✓		Food properly labeled; original container			✓		Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
✓		Insects, rodents, and animals not present			✓		Hot and cold water available; adequate pressure		
✓		Contamination prevented during food preparation, storage and display			✓		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			✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Fruits and vegetables washed before use			✓		Garbage/refuse properly disposed; facilities maintained		
					✓		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Triston Eliot Date: 06/14/19  
 Inspector: William A. Brandel Telephone No: 568-4593 EPHS No: 1582  
 Follow-up:  Yes  No  
 Follow-up Date: NRE



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ESTABLISHMENT NAME <b>DOLLAR GENERAL</b>		ADDRESS <b>509 HWY 253</b>		CITY <b>BLOOMFIELD</b>		ZIP <b>63925</b>	
FOOD PRODUCT/LOCATION <b>MILK COOLER</b>		TEMP. <b>37°</b>		FOOD PRODUCT/LOCATION <b>COLD CUT COOLER</b>		TEMP. <b>36° (NOTHERM FOUND)</b>	

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
3-101.11	3 BADLY DENTED CANS FOUND FOR SALE - REMOVED FROM COMMERCE		
<del>_____</del>			

Code Reference	CORE ITEMS	Correct by (date)	Initial
4-204.112	NO THERMOMETER FOUND IN MEAT COOLER - REPLACE THERMOMETER		
6-501.11	MEANS ROOM TOILET BROKEN - BEEN BROKEN FOR 2-3 MONTHS - REPAIR		
4-601.11C	MILK DISPLAY COOLER SHELVES COVERED W FOOD/MOLD - CLEAN		
6-501.16	MOPS NOT HUNG UP TO AIR DRY - INSTALL MOP HANGER		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Juan Morales* Date: *6/14/19*  
Inspector: **WILLIAM A. BRANDEL** Telephone No. **568-4593** EPHS No. **1582**  
Follow-up:  Yes  No  
Follow-up Date: **N/A**