



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

TIME IN	8:55 am	TIME OUT	11:55 am
DATE	March 11, 2016	PAGE	1 of 3

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: Casey's General Store #2069	OWNER: Casey's General Stores, Inc.	PERSON IN CHARGE: Hazel Winebarger
ADDRESS: 805 Benham Street	ESTABLISHMENT NUMBER: 0180	COUNTY: 187
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-7643	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-19783 exp. 11/30/16		
SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		
WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	✓		<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		✓
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination				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			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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	COS	R	IN	OUT	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	✓	
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	✓	
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	✓	
Food Temperature Control				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			Utensils, Equipment and Vending			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Prevention of Food Contamination				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		

Person in Charge /Title: <i>Hazel Winebarger</i>	Hazel Winebarger	Date:	March 11, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up:		<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	
Follow-up Date:			



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Casey's General Store #2069		ADDRESS 805 Benham Street		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pizza (beef and pepperoni), oven		200	Pizza prep cooler, top: hamburger, sausage, ham		39, 24, 38
Ambient, pizza prep cooler, bottom		38	Pizza prep cooler, bottom: lettuce, burrito mix, cooked egg		41, 42, 43
Ambient, potatoes, sandwich hot hold cabine		178, 148	Pizza hot hold cabinet: ambient, pizzas		165,154,151,138
Soft serve mix, hopper		38, 35	Open-air deli cooler: ambient salad , turkey wrap		40, 35, 41
Walk-in beer cooler: amb		38	Milk dispenser: ambient, half and half, vanilla cream		32, 38, 42

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	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.		
NOTE	Temperatures, continued, in degrees Fahrenheit: walk-in freezer, ambient: 0; Ambient, walk-in deli cooler 35; Ambient, walk-in deli freezer 0 Iced coffee dispenser: ambient 38; mix 40, 42 Walk-in deli cooler: ambient 35; ham 36; beef 36 Steam Table: turkey 173; meatballs 168; pulled pork 167 Sandwich prep table 1: ambient 40; cut tomatoes, top 38 Sandwich prep table 2: ambient 38; salami, top 37; ham, top 38; chicken, bottom 39; taco meat, bottom 38 Oven: hamburger 208; pizza bites 212; shrimp 207; chicken 201; Chicken, deep fryer 201		
3-501.17A	Foods held in the bottom of the pizza prep cooler were either labeled with the incorrect disposal date, or lacked a disposal date. Potentially hazardous food that is held for more than 24 hours, and that is either opened from a commercial package or prepared on site, shall be labeled with the date of disposition, which is the date of opening or preparing, plus an additional six days (seven days total). Please label with the correct disposition date. CORRECTED ON SITE by correctly labeling foods.	COS	↓
3-501.17A	The ice coffee mix in the dispenser and the creamers in the milk dispenser were labeled with 8-day disposal dates. Please label with a 7-day disposal date, beginning with the day that it is placed in the dispenser (the day of opening plus an additional six days). CORRECTED ON SITE by correctly labeling	COS	
3-501.17A	Several containers of food held in the bottom of the sandwich prep table were opened with the date of opening, but not the date of disposal. Potentially hazardous food that is held for more than 24 hours shall be labeled with the disposal date, which is the day of opening or preparing, plus an additional six days (seven days total). Please label with the date of disposition. CORRECTED ON SITE by correctly labeling	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	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.		
6-501.18	Accumulation of grease and debris was observed in the faucets, handles, and vat of the sink next to the pizza prep table. Sinks shall be clean. Please clean as often as needed to keep clean.		↓
5-205.15B	The cold water was turned off at the sink by the pizza prep table. When turned on, the faucet dripped. Plumbing shall be maintained in good condition, and sinks shall be equipped with hot and cold water. Please have the faucet repaired and have cold water available when the handle is turned on.		
6-501.12A	Accumulation of debris observed on the drain pipe beneath the sink by the pizza prep table. Please clean as often as needed to keep clean.		
4-601.11C	Accumulation of debris on the lid of the container holding single-use items stored on the shelf below the sink next to the pizza prep table. Please clean lid.		
6-501.14A	Accumulation of debris observed on the base, grates, and motor housing of the floor fan stored by the handwashing sink near the 3-vat sink. Ventilation systems shall be kept clean. Please clean.		
3-304.12F	Knives were stored in sanitizer water at 84F on the sandwich prep counter. In-utensils shall be stored in water that is kept at 135F or higher or on a surface that is washed, rinsed, and sanitized at least every four hours. Please store in-use knives correctly, and wash, rinse, and sanitize knives and storage container a minimum of every four hours. CORRECTED ON SITE by storing in-use knives on a sanitized surface.	COS	
4-901.11B	A wiping cloth was used to dry the blades of knives before using to cut sandwiches. The knives were stored in sanitizer between uses. Utensils shall not be dried with cloth towels. CORRECTED ON SITE by using single-use, disposable paper towels to wipe debris off blades between uses.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Hazel Winebarger</i>		Hazel Winebarger		Date: March 11, 2016	
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date:



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

2-301.14H	Employee was observed putting on fresh single-use gloves without washing her hands. Hands shall be washed before putting on gloves. Please ensure employees know when to wash hands. CORRECTED ON SITE by discussion with employee and manager, and employee washing hands.	COS	[Handwritten Initials]
2-401.11A	Employee was observed eating in the pizza prep area. Employees shall eat, drink, and use tobacco only in designated areas where food, clean equipment, single-use items, and clean linens cannot be contaminated. Please designated an area for employees to eat that is not in the food prep or storage areas. CORRECTED ON SITE by discussion of rule with manager	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-903.11A	A cutting board was stored propped behind the faucet of the prep sink in the sandwich prep area. Clean equipment shall be stored where they are protected from contamination from splash. Please store cutting board in a protected location. CORRECTED ON SITE by moving board in protected area	COS	[Handwritten Initials]
3-304.13	Containers holding sandwich dressings were stored with the open end down in the sandwich prep cooler. The open ends rested on a cloth towel. Food may not be stored in contact with cloth. Please remove cloth and keep shelf clean and sanitized. CORRECTED ON SITE by removing cloth towel	COS	

EDUCATION PROVIDED OR COMMENTS

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