



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

TIME IN	8:46 am	TIME OUT	11:46 am
DATE	Dec. 16, 2016	PAGE	1 of 4

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: Circle K	OWNER: Mac's Convenience Stores	PERSON IN CHARGE: Megan McDowell
ADDRESS: 1015 Highway K	ESTABLISHMENT NUMBER: 4637	COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628	PHONE: (573)358-7907	FAX: (573)358-7907
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 <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
FROZEN DESSERT <input checked="" 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 Date Sampled _____		
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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/> T	Management awareness; policy present			IN OUT N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> T N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> T N/O N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/> T	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
IN <input checked="" type="checkbox"/> T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> T N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/> 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 OUT = not in compliance
 N/A = not applicable N/O = not observed
 COS = Corrected On Site 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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display				<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored				<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Megan McDowell</i>	Megan McDowell	Date:	December 16, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Dec. 30, 2016



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ESTABLISHMENT NAME Circle K		ADDRESS 1015 Highway K	CITY / ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, walk-in freezer	0	Pizza prep cooler, top: pepperoni, hamburger	36, 35
Ambient, walk-in beer cooler	38	Pizza prep cooler, bottom: ambient, sausage	33, 30
Ambient, walk-in retail cooler	40	Hamburger, grill	155
Ambient, freezer below pizza cooker	15		

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
3-302.11A	COOLERS, WAREWASH, STORAGE, AND FOOD PREP AREAS Raw gound meat was stored above fully-cooked food in the walk-in freezer. Food shall be stored to prevent cross contamination. Store all raw animal-derived foods separately from or below all other foods. Store different types of raw animal-derived foods separately or in the following vertical order: raw poultry and eggs on the bottom, then ground meats, then whole muscle meats, then fish and seafood. Please arrange food in freezer correctly.	12/17/16	MM
3-101.11	Blood from raw hamburger dripped onto cartons of eggs. Food shall be unadulterated. Please discard all eggs whose cartons have blood on them. CORRECTED ON SITE by discarding eggs and cleaning and sanitizing shelves, containers, and floor.	COS	
3-202.15	A bag-in-the box soda syrup, stored in the bag-in the box room, was punctured, with syrup leaking out. Packaging shall protect the integrity of the contents. Please discard or return to distributor. COS by placing in area to return to distributor.	COS	
7-201.11A	A bottle of bleach was stored on the drainboard of the 3-vat sink. Toxins shall be stored below equipment. Please store bleach in an area for toxins where equipment cannot be contaminated. CORRECTED ON SITE by relocating bleach	COS	
3-501.17B	Food in the bottom of the pizza prep table was labeled with an 8-day disposition date. Potentially hazardous, fully cooked food that is held for more than 24 hours shall be labeled with a 7-day disposition date. The day of opening or preparing is day 1, plus an additional 6 days. CORRECTED ON SITE by labeling with 7-day disposition date.	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
6-501.12A	COOLERS, WAREWASH, STORAGE AND FOOD PREP AREAS An accumulation of liquid food spills and other debris observed on the floor of the retail walk-in cooler. Physical facilities shall be kept clean. Please clean floor as often as needed to keep clean.	12/30/16	MM
6-501.12A	Accumulation of debris on the floor of the room holding icemelt and napkins. Please clean floor as often as needed to keep clean.	12/30/16	
4-903.11A	Boxes of single-use items were stored on the floor on top of the walk-in coolers and freezers. Single-use items shall be protected from contamination while in storage. Please install crates or shelving to store single-use items at least six inches off the floor.	12/17/16	
6-303.11A	There was inadequate lighting for effective cleaning in the storage areas on top of the walk-in coolers and freezers. Lighting shall be adequate for cleaning in areas of storage. Please install additional lighting in the dark areas.	12/30/16	
6-301.14	An empty spray bottle was stored in the vat of the handwashing sink, the vat was dirty, and there was no sign at the sink nearest the 3-vat sink. Handwashing sinks shall be used only for handwashing, shall be kept clean, and have a sign to remind employees of the importance of washing hands. Please use this sink only for handwashing and clean at least daily.	12/16/16	
5-205.11B			
4-501.14C	Debris observed on the head of the spray nozzle at the 3-vat sink, and all surfaces of the sink were dirty. Warewashing sinks shall be kept clean. Please clean at least daily.	12/16/16	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Sausage, roller cooker		155, 158, 158	Ambient, open faced deli cooler	
Nacho cheese, chili, dispenser		140, 138	Ambient, ice cream chest freezer	
White cheese, dispenser		141		
Cream, dispenser		38, 39		
Milk, espresso machine		40		

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	The Delfield prep cooler was used for storing only non-potentially hazardous powdered coffee. The ambient temperature of the cooler was 43F. According to manager, this cooler will not hold food at 41F and is not used for that purpose. Please do not hold potentially hazardous food in this unit until repaired.		<i>MM</i>
3-501.19B	DELI & RETAIL Food held in the hot hold display cases (whose ambient temperatures were less than 135F) are held by time, but there was no written time to record the disposal time. Food held hot shall be held for no more than four hours. Please provide a written log, or label the food, with the time for disposition. CORRECTED ON SITE by labeling food.	COS	<i>MM</i>
3-501.17B	Food in the dispensers for chili, cheeses, espresso milk, and creamers were labeled with disposition dates greater than 7 days. Food shall be labeled with a 7-day disposition date when opened (day of opening plus six days). Please label correctly. COS by relabeling with 7-day date.	COS	
5-203.14B	Backflow prevention was not observed on the recently installed coffee and other beverage dispensers that are connected to water. Water shall be protected from contamination. Please provide documentation/evidence that backflow prevention is installed on each water line into each individual machine, or that machine has internal backflow prevention. If none is provided, then install an American Society of Sanitation Engineering (ASSE) rated backflow prevention device on each of the machines.	12/30/16	

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.**

4-601.11C	FOOD PREP AREA Accumulation of debris observed on the lids of the food container inserts, and on the ledges, of the top of the pizza prep cooler. Please clean lids and containers of inserts as often as needed to keep clean, and clean prep cooler as often as needed to keep clean.	12/16/16	<i>MM</i>
4-903.11A	An opened box of single-use cups were stored on the floor near the pizza prep cooler. Please store single-use items a minimum of six inches off the floor.	12/16/16	
4-601.11B	Accumulation of debris on the sprockets, grates, and rollers of the pizza cooker. Please clean as often as needed to prevent debris accumulation.	12/18/16	
6-501.12A	Accumulation of debris on the floor beneath equipment. Please clean floor under all equipment as often as needed to keep clean.	12/30/16	
4-601.11C	DRIVE-UP AREA Accumulation of debris observed on the counter holding the pizza hot hold display case, and on the shelves of the pizza hot hold display case. Please clean non-food contact surfaces as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	
6-501.12A 6-501.11 3-305.11A	The drive up window ledges were dirty, and the ceiling tile insulation above the window was torn and falling. Facility shall be maintained, and food shall be protected. Please clean this area and seal or replace ceiling that is in disrepair to protect food from falling debris.	12/30/16	

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2-201.11	An written employee illness policy was not available upon request. Managers shall provide and educate food handlers on illness reporting requirements. Please provide a written health policy based on Chapter 2 of the Missouri Food Code (pages 2-201.11 through 2-201.13) and/or the FDA Employee Health and Personal Hygiene Handbook (specifically pages 5-17, 33-38, 43-59). Both documents are available online. A copy of the FDA handbook was provided. The policy can require staff to read the selected pages and sign a reporting agreement.	12/30/16	<i>mm</i>
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6-202.11A	DELI/RETAIL The plastic coating on one shatter-resistant bulb in the Infinity hot hold display cabinet was deteriorating. Bulbs shall be shielded in areas of food storage. Please replace bulb.	12/18/16	<i>mm</i>
4-601.11C	Food debris observed in some of the "cubbies" holding sugar, lids, etc. in the beverage area. Please clean as often as needed to keep clean.	12/18/16	
4-203.12B	The thermometer in the open-front deli cooler was not accurate, reading below 0F. Please install an accurate thermometer in the warmest part of this unit. CORRECTED ON SITE by installing thermometer.	COS	
3-305.11A	The chest ice cream freezer had an accumulation of frost, mold, and debris on the ledges and on the inside of the unit. Food shall be protected from contamination while in storage. Please defrost unit and clean all surfaces. Sanitizer will help inhibit mold growth after cleaning.	12/30/16	
4-601.11C	Accumulation of debris observed in the cabinets below the soda dispensers. Please clean as often as needed to keep clean.	12/30/16	
6-301.12	There were no towels available in the men's bathroom. Disposable towels shall be available at all times. Please place towels in dispenser. COS by installing towels into dispenser	COS	
6-501.12A	The base of the men's toilet was dirty. Toilets shall be kept clean. Please clean toilet as often as needed to keep clean.	12/16/16	
5-501.113	Lids are open on the outside trash dumpster. Please keep lids closed.	12/16/16	

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