



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

3-4-16

TIME IN	8:37am	TIME OUT	10:14am
DATE	3/3-4/16	PAGE	1 of 10

3-3-16: Arrival 10:10am, Departure 3:40pm

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 Store	PERSON IN CHARGE: Rita Becker
ADDRESS: 1015 Highway K	ESTABLISHMENT NUMBER: 4637	COUNTY: 187
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 _____		
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 checked="" type="checkbox"/> Not Applicable License No. _____	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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> NO <input 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <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"/> NO <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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input 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				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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food obtained from approved source	✓			Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> YES <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used	✓	
<input type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <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	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Rita Becker</i>	Rita Becker	Date: March 3-4, 2016
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947
		EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 3-28-16



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

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
Delfield cooler in drive-up area		38	Walk-in softdrink cooler		38
Pizza prep cooler amb		32	Walk-in beer cooler		32
Cold hold: mushrooms, grnd beef, sausage, blk olives		33,35 35,33	Walk-in freezer		0
True freezer below pizza oven		32	Hot hold: nacho cheese, chili, hot dogs		137,138,138
			Cold sandwich retail reach-in cooler		40

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
2-301.12A B	An employee was observed not sufficiently washing their hands prior to donning gloves. Food employees shall wash their hands for at least twenty seconds at a hand wash sink prior to donning gloves or working with food. Please ensure all employees was their hands properly before donning gloves or beginning food handling activities.	3-3-16	
7-102.11	A spray bottle labeled "Sanitizer" was observed stored in the ware washing area. Examination of the contents revealed that the bottle was filled with vinegar. According to the employee on duty, the store uses vinegar to clean the windows. Working containers used for storing toxins and cleaners shall be properly labeled with the common name of the contents of the container. COS by emptying the contents from the bottle.	COS	<i>RB</i>
3-201.11A	Two jars of home-canned pickles were observed stored in the Delfield cooler in the drive up area. Food shall be obtained from inspected and approved sources that comply with law. COS by removing the items from the facility.	COS	
4-601.11A	An accumulation of dried soda syrup and dust was observed on the nozzle housing of the soda fountain at the drive up window. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	3-6-16	
7-202.11A	A gasoline can with gas residue within it was observed stored in the open cabinet below the beverage station in the drive up area. Only those toxins necessary for the operation and maintenance of a food establishment shall be permitted on the premises. COS by removing the gas can from the premises.	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	An accumulation of clutter and dust was observed on top of the Delfield cooler located in the drive up area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area and avoid clutter in this space.	3-28-16	
6-501.18	Debris was observed accumulated in the hand wash sink in the drive up area such that it's use by employees caused the sink to overflow onto the surrounding counter top and floor. Hand wash sinks shall be cleaned and maintained appropriately. Please keep the sink clean and free of debris.		<i>RB</i>
5-205.11A	The hand wash sink in the drive up area was blocked by boxes. A hand wash sink shall be available for use at all times. Please do not occlude access to hand wash sinks.		
3-305.11A 2	Unopened beverages were observed stored beside the hand wash sink in the drive up area. Food shall be protected from sources of splash and contamination. Please ensure that food items are not stored in the vicinity of hand wash sink or any other sink which may contaminate it.		
6-501.12A	An accumulation of dust, dirt and debris was observed under the beverage equipment and in open cabinets below the beverage station in the drive up area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the surface below the soda fountain and the cabinets below this area.		

EDUCATION PROVIDED OR COMMENTS

Due to time constraints, the exit interview will be conducted on 3-4-16.

Person in Charge / Title: <i>Rita Becker</i>		Rita Becker		Date: March 3-4, 2016	
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-28-16



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

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
Ice cream freezer		10			
Glass front Coke cooler		34			

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
2-401.11A	An opened bag of employee owned snacks were observed on the counter in the drive up area. Employees may not eat, drink, or use tobacco in areas of exposed food, clean equipment or food preparation area. COS by discarding the food.	COS	RB
4-601.11A	Grease and food residue was observed on the lids and surrounding areas of the cold-wells of the pizza prep cooler. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the lids and surrounding areas daily.	3-6-16	
3-501.17A	Disposition labels were not affixed to containers of cheese, ground beef and sausage stored in the pizza prep cooler. A ledger of these foods with disposition dates was available at this area. Potentially hazardous foods held refrigerated shall bear a date which indicates when the food will be used, sold or discarded. According to the employee on duty, this practice is used because the labels used in the kitchen will not stick to the containers. Obtain appropriate labels and affix dates of disposition to all refrigerated potentially hazardous foods.	3-6-16	
4-601.11A	Mold and debris was observed on the nozzle housing of the customer access soda fountains at the retail beverage area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	3-6-16	

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	Food residue was observed inside, outside, and in the door seals of the pizza prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the cooler, inside and out.	3-28-16	RB
4-601.11C	An accumulation of dust and debris was observed on shelving surfaces and everything stored on the shelving, including single service items, in the area beside the pizza prep cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Single service items shall be stored where they are not exposed to dust or other contamination. Please thoroughly clean the shelving and protect the single service containers from contamination.	3-28-16	
4-903.11A 2	Food utensils, and white draws used to store utensils were observed to be covered with dust and debris in storage on shelving beside the pizza prep station. Clean equipment shall be clean and stored in an area that is not exposed to dust or other contamination. Please clean this area and store equipment so that it is protected from sources of contamination.		
4-903.11A 2	Dust, dirt, food residue and debris is present in excess on the floor throughout the kitchen and ware washing areas; especially under the equipment. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the floors in the kitchen ware washing area.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title Rita Becker		Date: March 3-4, 2016
Inspector: 	John Wiseman	Telephone No. (573)-431-1947 EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-28-16



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

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

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
----------------	--	-------------------	---------

4-601.11A 4-601.11C 6-501.12A	NOTE: The food contact surfaces, non-food contact surfaces and physical facilities of this establishment are generally and ubiquitously soiled. It is in need of a thorough cleaning and active managerial control to maintain the sanitary conditions necessary to continue to operate as a food establishment.		
-------------------------------------	---	--	--

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	An accumulation of dust and debris was observed on the upper and lower surfaces of the pizza oven and on equipment storage racks on top of the pizza oven in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean the storage rack and the pizza oven.	3-28-16	
4-601.11C	An accumulation of dirt and grease was observed of wire shelving behind the pizza oven in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.		
4-501.11A	An accumulation of ice and debris was observed in the bottom of the freezer located below the pizza oven in the kitchen. Equipment shall be maintained in a state of good repair. Please defrost and clean the freezer.		
6-501.12A	Food splatters were observed on the wall behind the pizza oven and the grill area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walls throughout the kitchen and ware washing area.		
4-601.11C	An accumulation of dust, dirt, food residue and debris was observed on horizontal surfaces below the grill, of the prep tables and on the plumbing below the three compartment sink in the kitchen and ware washing area. Please clean these areas.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 		Rita Becker	Date: March 3-4, 2016
Inspector: 	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-28-16



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

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

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
----------------	--	-------------------	---------

--	--	--	--

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	An accumulation of grease and food debris was observed on the fryers and grill in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the external surfaces of the fryer and grill.	3-28-16	
4-601.11C	A heavy accumulation of dust and dirt was observed on the oil transfer pump stored beside the fryers in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this equipment.		
4-903.11A	Clean linens were observed laying on the floor in the kitchen area. Clean linens shall be stored at least six inches off of the the floor and in a way that does not exposed them to sources of contamination. Please store clean linens in a way that prevents contamination.		
4-601.11C	An accumulation of dust and food residue was observed on the wire drying racks above the three compartment sink. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rack/shelving in this area.		
5-205.11A	The hand wash sink in the ware washing area was block by soiled equipment. A hand wash sink shall be available for use at all times. Please do not occlude access to hand wash sinks.		
4-601.11C	An excessively soiled black bucket was observed stored in front of the hand wash sink in the ware washing area. According to the manager, this bucket is used to transfer waste oil from the kitchen to the waste oil receptacle located outside. This bucket is unsanitary and is an attractant for rodents and insects. Please adequately clean or discard this bucket.		

EDUCATION PROVIDED OR COMMENTS			

Person in Charge / Title:		Rita Becker	Date: March 3-4, 2016
Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-28-16



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

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

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
----------------	--	-------------------	---------

--	--	--	--

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
----------------	---	-------------------	---------

6-301.12A	Paper towels were not available at the hand wash sink in the ware washing area. All hand wash sinks shall be provided with a hand drying provision. Please provide paper towels at this sink.	3-28-16	
5-501.116 B	The trash cans in the kitchen area were observed to be soiled. Trash receptacles shall be cleaned at a frequency that prevents them from developing a build-up of soil or becoming attractants for insects and rodents. Please clean the trash cans as necessary.		B
4-903.11A	A white plastic cutting board was observed stored on the floor beside the hand wash sink in the ware washing room. Equipment shall be protected from sources of contamination. Please located this item to a protected location.		
4-302.14	This facility uses both chlorine and quaternary ammonia as sanitizers. Sanitizer test strips were available for chlorine sanitizers but not for the quaternary ammonia sanitizers. A testing device or kit to determine proper sanitation concentrations shall be provided. Please obtain a test kit for the quaternary ammonia sanitizer.		
6-404.11	Damaged retail foods and employee foods were observed commingled with in-use facility foods on shelving in the walk-in cooler. Products that are held for return/credit, spoiled, or damaged and that are employee foods; shall be segregated from in-service foods and equipment. Please separate returned/damaged goods to a designated area and do not commingle employee foods with facility foods.		
6-403.11			

EDUCATION PROVIDED OR COMMENTS

--

Person in Charge / Title: Rita Becker	Date: March 3-4, 2016
Inspector: John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 3-28-16	



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

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

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
----------------	--	-------------------	---------

--	--	--	--

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
----------------	---	-------------------	---------

3-305.11A	A case of raw shell eggs were observed stored on the floor of the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food off of the floor.	3-28-16	
6-501.12A	An accumulation of dirt, debris and water was observed below the ice bagging machine in the ice machine area. Physical facilities shall be cleaned as often a necessary to keep clean. Please clean the floor throughout this room.		BS
4-901.11A	The ice bucket was observed stored upright with melt water inside it. Food equipment and utensils shall be air dried to prevent bacterial growth conditions. Please invert the ice bucket on a cleaned, sanitized surface between uses.		
4-601.11C	Dust and dried soda syrup was observed on the counter surface below the retail area soda fountains. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep clean.		
6-501.12A	Excessive mold growth and an accumulation of dirt and debris was observed on the floor, equipment, soda delivery hoses and drains below the retail soda fountains. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean this entire area; removing all evidence of mold and dirt.		
6-301.11	Hand soap was not available at the hand wash sink in the ice machine room. All hand wash sinks shall be provided with hand washing soap. Please provision with soap.		

EDUCATION PROVIDED OR COMMENTS			

Person in Charge / Title: Rita Becker		Date: March 3-4, 2016	
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 3-28-16



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

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

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
----------------	--	-------------------	---------

--	--	--	--

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
----------------	---	-------------------	---------

3-305.11A 3	A case of raw beef was observed stored on the floor of the walk-in freezer. Food shall protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor.	3-28-16	
6-202.11A	The shatter resistant coating on incandescent light bulbs installed in the heated sandwich display case were observed to be damaged and flaking off of the bulbs. Light bulbs installed in areas of food storage and display shall be shielded or shatter resistant. Please replace the damaged bulbs with new shatter resistant bulbs.		RB
6-501.12A	An accumulation of unidentified debris was observed in the bottom of the cabinet located below the cappuccino machines in the retail beverage area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		
6-202.11A	Fluorescent light bulbs installed in door #8 of the reach-in beverage cooler, door #4 of the reach-in beer cooler, and door #2 of the reach-in freezer in the retail area were observed to be unshielded. Light bulbs installed in areas of food storage shall be shielded or shatter resistant. Please provide shielding to these light bulbs.		
4-601.11C	An accumulation of dirt and debris was observed in the door glides of the ice cream freezer in the retail area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the doors and door glides of this freezer.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title Rita Becker		Date: March 3-4, 2016
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-28-16



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

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

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

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
3-303.12B	Cans and bottles of beer were observed stored in ice-melt water in a display cooler in the retail area. Food may not be stored in direct contact with undrained ice. Please drain the ice basin as necessary to prevent accumulation of melt-water.	3-28-16	
6-501.12A	An accumulation of dust was observed on retail shelving throughout the store. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the store retail shelving as necessary.		
6-202.15A 3	Daylight was observed at the bottom of the front entry doors. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of solid, self-closing, tight-fitting doors. Please repair the gap at this location.		
6-501.18	An accumulation of mold was observed on surfaces of the hand wash sinks in the men's and women's rest rooms. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sinks and surrounding area.		
6-501.18	The hand-actuated valve of the urinal and toilet in the men's room was observed to be soiled. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean these areas as often as necessary.		
6-501.12A	The floors in the men's and women's rest rooms were observed to be dirty, especially in the corners. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floors in the rest rooms.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:		Rita Becker	Date: March 3-4, 2016
Inspector:	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-28-16	



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

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

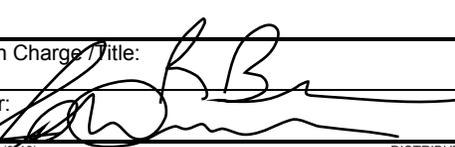
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
----------------	--	-------------------	---------

--	--	--	--

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
----------------	---	-------------------	---------

6-501.18	The toilets in the women's rest rooms were observed to be dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the toilets as often as necessary.	3-28-16	RB
5-501.17	A covered waste can was not provided in both stalls of the women's rest room. A toilet room used by females shall be provided with a covered receptacle for sanitary napkins. Please provide a covered receptacle in both stalls of the women's rest room.		
6-501.16	Soiled wet mops were observed stored in the mop sink and in the mop bucket in the utility closet. After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment, or supplies. Please provide a fixture in the utility closet by which to hand wet mops.		
5-501.115	An accumulation of unused equipment, trash, debris, clutter and other items was observed in the dumpster enclosure. A storage area and enclosure for refuse, recyclables, or returnables shall be maintained free of unnecessary items and clean. Please clean the dumpster enclosure of clutter and debris.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Rita Becker	Date: March 3-4, 2016
Inspector:  John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 3-28-16