



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

TIME IN	9:56am	TIME OUT	12:47pm
DATE	5-3-16	PAGE	1 of 5

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 #1210		OWNER: Dollar General Stores, Inc.		PERSON IN CHARGE: Georgia Gaddy	
ADDRESS: 106 Strauss St.			ESTABLISHMENT NUMBER: 4599		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-0252		FAX: na	
P.H. PRIORITY : <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L					
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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 type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" 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				Consumer Advisory		
<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/> 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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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	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"/>	<input 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 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 checked="" type="checkbox"/>	<input 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		
		Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<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"/>	<input 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>Georgia Gaddy</i>		Date: May 3, 2016	
Inspector: <i>John Wiseman</i>		Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
		Follow-up Date: 6-7-16	



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ESTABLISHMENT NAME Dollar General #1210		ADDRESS 106 Strauss St.	CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	
Frozen foods freezer #1		0	Fresh food cooler #3	
Frozen foods freezer #2		0	Dinner/dessert freezer	
Deli meats cooler		42	Pepsi cooler	
Fresh food cooler #1		30	Coke cooler	
Fresh food cooler #2		32		

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
7-201.11	A damaged package of mac & cheese was observed stored on a wire shelf below a spray bottle of cleaning chemical in the back room area. Toxic materials shall be stored where they cannot contaminate food. Please store cleaning agents away from food, food contact surfaces, single service items and clean linens. COS by moving the cleaner.	COS	
3-202.15	A can of sweet potatoes and a can of Planter peanuts were observed with damage to the food packaging. Food packaging shall be in good condition and protect the integrity of the contents so that food is not exposed to contamination or adulteration. COS by removing the food from sale.	COS	

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4-501.11A	An accumulation of ice was observed at the door juncture and in the door seals at the frozen food freezer #1. Equipment shall be maintained in good repair. Please remove the ice build-up between the doors and in the door seals.	6-7-16	
4-601.11C	An accumulation of food residue was observed in the bottom of frozen foods freezer #2. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the residue from the bottom of the freezer.		
4-601.11C	An accumulation of dried milk residue was observed on the milk shelving and in the bottom of the cooling unit in fresh food cooler #1. An accumulation of dried sweet tea residue was observed in the bottom of this same unit. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the food residue from the shelving and the floor of the cooling unit.		
4-601.11C	An accumulation of debris was observed on the floor of the fresh food cooler #3. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the floor of the cooler.		
4-601.11C	Dried soda splatter was observed on the interior of the door of the Coke cooler near the service desk. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. Please clean the residue from the door.		

EDUCATION PROVIDED OR COMMENTS

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6-501.11	The toilet seat of the facility restroom was observed to be damaged. Physical facilities shall be maintained in good repair. Please replace the toilet seat to provide a cleanable, sanitizable surface.	6-7-16 	
5-501.17	A covered wastecan was not provided in the facility restroom. A toilet rood used by females shall be provided with a covered wastecan for sanitary napkins. Please provide a covered wastecan at this location.		
6-301.12A	Paper towels were not provided through a dispenser in the facility restroom hand washing sink. Each handwashing sink shall be provided with a sanitary means of hand drying. Please install a paper towel dispenser at the handwashing sink to provide a sanitary means of dispensing the towels.		
6-101.11A	The toilet stall wall panel in the facility restroom was observed to be rusted, flaking paint and not cleanable. Interior surfaces subject to moisture, splash, or frequent cleaning shall be smooth, durable and easily cleanable. Please remove flaking rust and paint at this location and paint to provide a cleanable surface.		
6-501.12A	Dirt and debris was observed on the floor of the facility restroom. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in this area as often as necessary.		

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6-501.18	The facility mop sink and mop bucket was observed to be soiled. Plumbing fixtures such as service sinks shall be cleaned as often as necessary to keep them clean. Please clean the mop sink and mop bucket.	6-7-16	
6-501.16	A wet mop was observed stored in a mop bucket in the back room area. After use, mops shall be placed in a position that allows them to air dry without soiling walls, equipment and supplies. Please hang wet mops so that they can drip dry when not in use. It is recommended that a mop hanger be installed above the mop sink to provide a sanitary space for storing mops.		GG
5-205.15B	A leak was observed at the mop sink faucet. A plumbing system shall be maintained in good repair. Please repair the leak at this location.		
6-501.12A	An accumulation of dust, dirt and debris was observed on the back room floor; especially in the vicinity of the mop sink and hot water heater. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the back room floor.		
6-201.11	Damaged and missing floor tiles and cove molding was observed throughout the back room area.		
6-201.13	Floor coverings shall be smooth and easily cleanable. The floors in food establishments where water is used to clean the floors shall be sealed to the walls with coving. Please repair the back room floor and wall/floor coving to a cleanable condition.		
6-202.15A	A visible gap is present around the front entryway doors. The outer openings of a food establishment shall be protected from the entry of insects and pests. Please seal the gaps.		
3			

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6-501.11	A hole of approximately six inches by 48 inches was observed in the drywall adjacent to the cart storage near the front entryway. Physical facilities shall be maintained in good repair. Please repair the damage to the drywall at this location to protect the facility against entry of insects and rodents.	6-7-16	
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