



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

|         |         |          |        |
|---------|---------|----------|--------|
| TIME IN | 10:37am | TIME OUT | 1:05pm |
| DATE    | 3-1-16  | 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:<br>Dollar General   | OWNER:<br>Dollar General Stores, Inc.   | PERSON IN CHARGE:<br>Ed McDonald   |
| ADDRESS:<br>425 Hunt Rd.  | ESTABLISHMENT NUMBER:<br>4605   | COUNTY:<br>187   |
| CITY/ZIP:<br>Leadwood, 63653  | PHONE:<br>573-562-7518  | FAX:<br>na   |
| 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:<br><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 |   |  |
| FROZEN DESSERT:<br><input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable<br>License No. _____  | SEWAGE DISPOSAL:<br><input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE | WATER SUPPLY:<br><input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE<br>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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A | Proper cooking, time and temperature   |     |   |
|  | <b>Employee Health</b>  |     |   | <input checked="" 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 checked="" 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A | Proper hot holding temperatures  |     |   |
|  | <b>Good Hygienic Practices</b>  |     |   | <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 checked="" 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)   |     |   |
|  | <b>Preventing Contamination by Hands</b>  |     |   |  | <b>Consumer Advisory</b>   |     |   |
| <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O   | Hands clean and properly washed   |     |   | <input checked="" 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 |     |   |  | <b>Highly Susceptible Populations</b>  |     |   |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   | Adequate handwashing facilities supplied & accessible                                       |     |   | <input checked="" 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   |     |   |
|  | <b>Approved Source</b>  |     |   |  | <b>Chemical</b>  |     |   |
| <input checked="" type="checkbox"/> OUT  | Food obtained from approved source  |     |   | <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              | Food additives: approved and properly used   |     |   |
| <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              | Food received at proper temperature   |     |   | <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   | Toxic substances properly identified, stored and used  |     |   |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT   | Food in good condition, safe and unadulterated  | ✓   |   |  | <b>Conformance with Approved Procedures</b>  |     |   |
| <input checked="" 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A                              | Compliance with approved Specialized Process and HACCP plan  |     |   |
|  | <b>Protection from Contamination</b>  |     |   |  | The letter to the left of each item indicates that item's status at the time of the inspection.<br>IN = in compliance      OUT = not in compliance<br>N/A = not applicable      N/O = not observed<br>COS = Corrected On Site      R = Repeat Item |     |   |
| <input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A                              | Food separated and protected  |     |   |  |  |     |   |
| <input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A   | Food-contact surfaces cleaned & sanitized   |     |   |  |  |     |   |
| <input checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | Utensils, equipment and linens: properly stored, dried, handled                       |     |   |
|                                     |                                     | <b>Food Temperature Control</b>   |     |   | <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   |     |   |                                     |                                     | <b>Utensils, Equipment and Vending</b>  |     |   |
| <input type="checkbox"/>            | <input checked="" type="checkbox"/> | Thermometers provided and accurate  |     |   | <input checked="" type="checkbox"/> | <input type="checkbox"/>            | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used |     |   |
|                                     |                                     | <b>Food Identification</b>  |     |   | <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  |     |   |
|                                     |                                     | <b>Prevention of Food Contamination</b>   |     |   |                                     |                                     | <b>Physical Facilities</b>  |     |   |
| <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 type="checkbox"/>            | <input checked="" 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 checked="" 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 checked="" type="checkbox"/> | <input type="checkbox"/>            | Physical facilities installed, maintained, and clean                                  |     |   |

|   |  |
|---|--|
| Person in Charge /Title:<br>Ed McDonald | Date:<br>March 1, 2016   |
| Inspector:<br>John Wiseman              | Telephone No. (573)431-1947  |
| EPHS No. 1507                           | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
|   | Follow-up Date: 3-15-16  |



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|                                      |  |                         |                                  |
|--------------------------------------|--|-------------------------|----------------------------------|
| ESTABLISHMENT NAME<br>Dollar General |  | ADDRESS<br>425 Hunt Rd. | CITY /ZIP<br>Leadwood, 63653     |
| FOOD PRODUCT/LOCATION                |  | TEMP. in ° F            | FOOD PRODUCT/ LOCATION           |
| True freezer #1                      |  | 0                       | True cooler #3                   |
| True freezer #2                      |  | 18                      | True cooler #4                   |
| True freezer #3                      |  | 0                       | Nestle iccream freezer           |
| True cooler #1                       |  | 30                      | Starbucks cooler/Gatorage cooler |
| True cooler #2                       |  | 32                      | Soda coolers #1, #2, #3          |
|                                      |  |                         | 26,40<br>46,40,38                |

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

|                 |   |                    |    |
|-----------------|---|--------------------|----|
| 3-302.11A<br>1b | Raw ground beef and raw bratwurst were observed stored above fully cooked chicken in the True freezer #3. Ready to eat foods shall be protected from cross contamination by storing them above raw animal foods. Please store raw animal foods away from and below ready to eat foods.  | 3-4-16<br> <br>COS | EM |
| 7-202.11A       | A can of Raid insect killer was observed stored on a shelf in the mens restroom. Except when offered for retail sale, poisonous or toxic materials not approved for use in a food establishment shall not be allow on the premises. Please remove the insect killer from the premises or place in returned goods area if it is intended to be returned to the vendor.   |                    |    |
| 3-202.15        | A 20oz can of Clover Valley pineapple, six cans of 18oz Campbells clam chowder and a 15oz can of Chef Boyardee pasta was observed with damage to the packaging seals. Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contamination. Please discard these items or place them in the returned goods area. COS by removal from sale. |                    |    |

| Code Reference | CORE ITEMS<br>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b> | Correct by (date) | Initial |
|----------------|---|-------------------|---------|
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|                |   |                    |  |
|----------------|---|--------------------|--|
| 4-601.11C      | Food residue was observed on wire shelving in the True cooler #2 holding milk. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving in this cooler.  | 3-15-16<br> <br>EM |  |
| 4-601.11C      | Mold was observed on the wire shelving in the True cooler #4 holding beer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving in this cooler.  |                    |  |
| 4-204.112<br>A | True freezer #1 and True coolers #2, #3, and #4 are not provided with thermometers. A mechanically refrigerated food storage unit shall be provided with an appropriately scaled temperature measuring device, located in a conspicuous location. Please provide thermometer for these units. |                    |  |
| 4-501.11A      | An excessive accumulation of frost was observed inside the Nestle ice cream freezer. Equipment shall be maintained in a condition of good repair. Please defrost the freezer.   |                    |  |
| 4-601.11C      | Dirt and debris was observed in the door glides of the Nestle ice cream freezer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this unit when it is defrosted.   |                    |  |
| 6-202.11A      | Retail soda coolers #1 and #3 were observed to have unshielded fluorescent light bulbs installed in them. In areas of food storage, light bulbs shall be shielded or shatter resistant. Please provide shielding for these lights.  |                    |  |

EDUCATION PROVIDED OR COMMENTS

|                          |              |                 |   |
|--------------------------|--------------|-----------------|---|
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| 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: | 3-15-16   |



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| ESTABLISHMENT NAME<br>Dollar General | ADDRESS<br>425 Hunt Rd. | CITY / ZIP<br>Leadwood, 63653 |
|--------------------------------------|-------------------------|-------------------------------|

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

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|----------------|----------------|-------------------|---------|
|----------------|----------------|-------------------|---------|

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|  |  |  |  |
|--|--|--|--|
|  |  |  |  |
|--|--|--|--|

| Code Reference | CORE ITEMS | Correct by (date) | Initial |
|----------------|------------|-------------------|---------|
|----------------|------------|-------------------|---------|

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.**

|                |   |         |    |
|----------------|---|---------|----|
| 6-301.12A      | Paper towels were not observed to be available in a sanitary manner in the womens restroom. All hand washing sinks shall be provided with a sanitary means of hand drying. Please restock the paper towel dispenser in the womens restroom.       | 3-15-16 | EM |
| 5-501.17       | The womens restroom was not provided with a covered waste can. A toilet room used by females shall be provided with a receptacle for sanitary napkins. Please provide a covered waste can in the womens restroom.                                 |         |    |
| 3-305.12B      | Bottles of water and a case of sodas was observed stored on a rack in the mens restroom. Food may not be stored in toilet rooms. Please remove these items from the restroom.   |         |    |
| 6-202.15A<br>3 | Daylight was observed at the front entry door. 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. |         |    |

EDUCATION PROVIDED OR COMMENTS

|                          |  |              |                 |   |
|--------------------------|--|--------------|-----------------|---|
| Person in Charge /Title: |  | Ed McDonald  | Date:           | March 1, 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: | 3-15-16   |