



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

TIME IN	11:22am	TIME OUT	2:55pm
DATE	6-4-18	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: 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		
<b>Employee Health</b>				<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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
<b>Good Hygienic Practices</b>				<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 checked="" type="checkbox"/>		<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"/>
<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)		
<b>Preventing Contamination by Hands</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<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		
<b>Approved Source</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Chemical</b>		
<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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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		
<b>Protection from Contamination</b>				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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 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		
<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 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"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<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"/>		<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 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>Rita Becker</i>	Rita Becker	Date:	June 4, 2018
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:	6-15-18



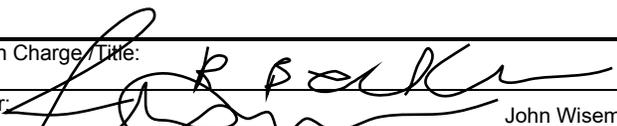
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**FOOD ESTABLISHMENT INSPECTION REPORT**

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
Service area cooler		34	Hot hold: onions, chili		167, 174
Hot held hotdogs		140, 147	Pizza dough drawer		38
Mac & chz in cooler		39	Prep freezer at pizza station		0
Pork mix in cooler		40	Cold hold at pizza station: ham, sauce		38, 33
Cold hold: tomatoes, cheese		31, 35	Hot hold: pork, beef		167, 171

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	Food residue was observed on the interior surfaces of the microwave in the service area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave as often as necessary.	COS	R B
3-501.17A	Service area cooler: chorizo dated 5-24, mac & cheese dated 6-16, beans dated 6-3. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed six days from the time of preparation or opening, by which time the food will be sold, consumed or discarded. The labeling device used to date the facility food is not calibrated correctly; resulting in inaccurate discard dates. Until the labeling device is corrected, label foods with a marker. The chorizo was discarded. Incorrect dates were corrected.	COS	
2-401.11A	An employee beverage was observed stored above single use items in the ware washing area. Employee food and beverages shall be handled and stored in a manner to prevent contamination of food, equipment, single service items and clean linens. COS by relocating the beverage.	COS	
3-501.16A	Hot held pizza in the display case was measured at 129-133F at 12:25pm. Potentially hazardous foods held hot shall be held at 135F or greater. The heated display cabinet was adjusted. Pizza temperatures were measured at 135F at 1:05pm. COS	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
5-205.11A	Access to the hand wash sink in the ware washing area was obstructed by a dolly and crates. Access to hand wash sinks shall be free of obstruction. COS by moving the dolly and crates.	COS	R B
6-301.11	Soap was not available at the hand wash sink in the ware washing area. Hand wash sinks shall be provided with hand soap. Please provide soap at this sink. COS by providing soap.	COS	
6-501.18	An accumulation of hard water scale was observed in the hand wash sink in the ware washing area. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sink.	6-15-18	
4-903.11A	Single use gloves and hair nets were observed stored below the automatic soap dispenser at the hand wash sink in the service area. Single use items shall be protected from contamination. COS by relocating the gloves and hair nets.	COS	
3-307.11	Baggies of cooked meat identified as employee food was stored in the service area cooler. Store employee food away from facility food. COS by discarding the food.	COS	
4-204.112	The thermometer in the service area cooler was missing. COS by placing a new thermometer in the cooler.	COS	
6-501.12A	An accumulation of dust was observed on the floor below equipment in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the equipment.	6-15-18	

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold pizza in display cabinet		129 adj 135	Nacho cheese from dispenser		145
Reach-in sandwich cooler		38	Walk-in cooler		34
Taqitos on roller		141	Beer cooler		34
Ice cream freezer		0	Walk-in freezer		0
Cream from dispenser		40			

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3-501.17A	Discard dates were not observed on cooked eggs and meats in yellow containers in the walk-in cooler. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed six days from the time of preparation or opening, by which time the food will be sold, consumed or discarded. COS by discarding the foods.	COS	RB
3-302.11A	Raw shell eggs were observed stored above thawing ground beef in the walk-in cooler. Foods shall be protected from cross contamination by separating different raw animal foods. COS by rearranging the foods.	COS	

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4-203.11B	Two bi-metal meat thermometers in the range of 140-170F were observed in the kitchen. These thermometers are not capable of being calibrated by normal means. Food thermometers shall be in the range of 0-220F. COS by discarding the thermometers.	COS	RB
4-203.11B	Two bi-metal food thermometers were checked for accuracy. One indicated 32F in ice slurry. The other indicated a temperature of 2F. The inaccurate thermometer was discarded.	COS	
3-304.12C	Pizza peels were observed stored atop the pizza oven. In-use utensils shall be stored on cleaned, sanitized surfaces. COS by placing the peels on a sheet pan.	COS	
6-501.12A	Minor dust accumulation was observed on the interior of the hood in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the hood interior.	6-15-18	
4-901.11	Plastic food containers were observed to be wet nested in storage in the ware washing area. After cleaning, food equipment shall be air dried prior to nesting.	6-15-18	
6-501.18	An accumulation of mildew was observed on the hand sprayer at the three compartment sink. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sprayer. COS by cleaning.	COS	
6-501.12A	An accumulation of dust was observed on retail shelving in the retail area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean retail shelving.	6-15-18	

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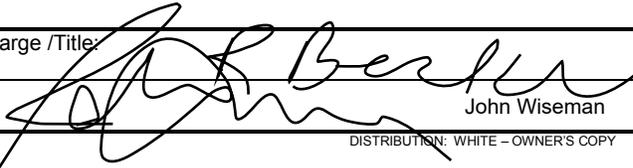
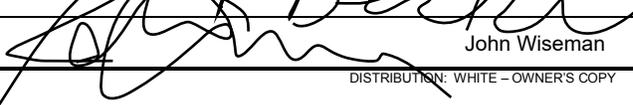
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6-501.12A 6-501.11 6-501.12A 6-501.12A 3-305.11	The following conditions were observed in the mens restroom. There is an accumulation of dust on the ceiling vents. The trash can is dirty. Metal panels adjacent to the urinal are corroded. Please clean the vent and trash can. Sand and paint the metal panels. An accumulation of dust was observed on the ceiling vent in the womens restroom. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the vent. Water, mold and dirt was observed on the floor below beverage equipment in the storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the floor in this area. Boxes of food were observed on the floor of the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by removing the food from the floor.	COS	R B

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