



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

TIME IN	11:03 am	TIME OUT	2:42 pm
DATE	March 21, 2017	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: Roy's Convenience Store #7	OWNER: Brad and Kelly Juliette	PERSON IN CHARGE: Tonya Dicus
ADDRESS: 1580 Highway N	ESTABLISHMENT NUMBER: 4432	COUNTY: St. Francois
CITY/ZIP: Bismarck 63624	PHONE: (573)734-6113	FAX: (573)734-6113
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
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 type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>3/22/17</u> Results <u>Pending</u>

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 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 checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<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"/> C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> T <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<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 checked="" 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: <i>Tonya Dicus</i> Tonya Dicus	Date: March 21, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: April 3, 2017



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ESTABLISHMENT NAME Roy's Convenience Store #7		ADDRESS 1580 Highway N		CITY /ZIP Bismarck 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Deli cold hold display case: chicken, ham		41, 41	Sauces, steam hot hold		143, 148, 148
Ambient, True 2-door freezer		0	Pizza hot hold: ambient, pizzas (2)		140, 156, 157
Ambient, Frigidaire freezer		5	All meat pizza, oven		172
Cheese sauce, dispenser		152	Sandwich display hot hold: ambient, cheeseburger		176, 145
			Deli cold hold display case: ambient		left 42, right 42

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

NOTE	TEMPERATURES, continued, in degrees Fahrenheit: Deli hot hold display case: ambient 160, chicken skewers 110 to 117, fish 170, 171, fried chicken 176, 166, chicken livers 167, potatoes 178 Pizza prep cooler: top - pepperoni 39, hamburger 35, sausage 35; bottom ambient, left 36, right 30, cooling chicken 39 to 42, cooled eggs 39		TD
2-201.11, 2-201.12, 2-201.13	Manager is not aware that a written employee illness (or health) policy is available. Please develop a written policy based on Chapter 2 of the Missouri Food Code and/or the FDA Health and Personal Hygiene Handbook. You may reference the food code and/or the FDA handbook, stating that employees will read certain sections and sign a reporting agreement. Use sections 2-201.11, 2-201.12, and 2-201.13 in the Food Code and/or pages 5-17, and 37-38 in the FDA handbook. Both documents are available online.	4/3/17	
3-501.16A	Chicken skewers, held in the hot hold deli display case, had internal temperatures of 110 to 117F. Food shall be held hot at 135F or higher. COS by discarding chicken skewers.	COS	
4-501.114 A	The chlorine concentration in a spray bottle of sanitizer, held below the hot hold deli case, was greater than 200 ppm. Chlorine concentration shall be between 50 and 100 ppm. Please use test strips to ensure chlorine is at correct concentration. Please remake solution to 50-100 ppm. CORRECTED ON SITE by diluting to 100 ppm	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). **These items are to be corrected by the next regular inspection or as stated.**

6-202.15A	Upon arrival, the back entry door was propped open. Outside entries shall be kept closed to reduce pest entry. CORRECTED ON SITE by closing door.	COS	TD
4-203.12A	The thermometer in the deli hot hold display case read 150F when the actual ambient temperature was 160F. Also, the thermometer measured temperatures between 100 and 180F. Thermometers shall be accurate and read from 0 to 220F. Please install an accurate thermometer that reads a full range of temperatures.	4/13/17	
6-202.11A	The bulb in the sandwich hot hold display case did not appear to be shatter-resistant. Please shield the bulb or install a shatter-resistant bulb.	4/13/17	
3-304.12B	Single-use bowls were stored in the bulk containers of seasonings/powders, located below the table holding the meat/cheese slicer. In-use utensils shall have a handle and be multi-use for cleaning and sanitizing. Please discard single-use cups. Store utensils so handle is above surface of food. COS by disposing of bowls	COS	

EDUCATION PROVIDED OR COMMENTS

NOTE: A water sample for bacteriological analysis will be collected on the morning of March 22, 2017. Please provide a copy of the MoDNR Permit to Dispense letter with the current owner's information.

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Ambient, walk-in beverage cooler		35	Ambient: beverage coolers, retail
Ambient, ice cream chest freezer		0	Ambient, 1-door reach in freezer, retail
			2-door True cooler, retail: ambient, hotdogs
			42, 44

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
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3-302.11A	Bakery products and potatoes were stored on top of raw bacon, which was above fully cooked foods, and bakery products were stored adjacent to raw poultry in the 2-door True freezer. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods separately from or below all other food. Store different kinds of raw animal-derived foods from each other. In vertical order: raw poultry on the bottom, then raw ground meats, then whole muscle meats (including bacon), then fish and seafood. All other foods stored above raw fish and seafood. Please rearrange freezer so food is protected from cross contamination.	3/22/17	D
4-601.11A	Mold growth observed on the deflector inside the Manitowac ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry before returning to service.	3/23/17	
4-202.11A	The ice scoop was pitted around the handle. Food contact surfaces shall be smooth and free of pits, breaks, and other imperfections. Please discard ice scoop.	3/23/17	
7-201.11B	A can of Lysol spray disinfectant was stored on the table holding coffee supplies, located next to the mop sink. Chemicals shall be stored separately from food, single-use items, clean linens, and clean equipment. Please store spray where it cannot contaminate food and food-related items.	3/23/17	
4-601.11A	Food splatters observed on the top of the inside of the customer use microwave. Microwaves shall be washed, rinsed, and sanitized a minimum of every four hours. Please clean and sanitize microwave as often as needed to keep clean.	3/21/17	

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3-304.13A	Paper towels were used to line the shelf in the deli cold hold display case. Equipment needing frequent cleaning or exposed to moisture shall be smooth and nonabsorbent. Please do not line shelves with paper towels. Trays that are cleanable may be used to hold meats.	3/23/17	E
6-501.14A	Accumulation of debris observed on the grates of the floor fan, stored near the employee break table. Ventilation systems shall not be a source of contamination. Please clean fan.	4/3/17	
4-101.17A	A wooden spoon was stored in the plastic drawer on the cabinet near the mop sink. Wood may not be used for food contact surfaces. Please remove spoon from facility. COS by discarding	COS	
6-301.12A	There was no dispenser for paper towels at the handwashing sink in the kitchen. Disposable towels shall be dispensed in a sanitary manner. Please provide a dispenser.	4/3/17	
4-903.11A	Accumulation of debris observed on the wall mounted racks around the 3-vat sink. These shelves hold clean equipment and food, which shall be protected from contamination while in storage. Please clean shelves as often as needed to keep clean.	3/23/17	
4-301.13	There is a lack of drying space for cleaned equipment and utensils, resulting in drying in the sanitizing vat of the 3-vat sink, and using absorbent drying mat. Dishes shall not be drained or dried with cloth, and adequate space shall be available to allow complete air drying of cleaned equipment and utensils. Please arrange for adequate drying space.	4/3/17	
5-501.13A	A cardboard box was used as a trash receptacle by the handwashing sink in the kitchen. Trash receptacles shall be nonabsorbent and cleanable. Please provide a hard trash can.	3/23/17	

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7-201.11A	Sugar was stored below WD-40 and other chemicals on the retail shelf, located near "employees only" door. Chemicals shall be stored separately or below food. Please arrange to protect food from chemical contamination.	3/21/17	TJ
3-302.11A	Raw bacon and sausage is stored above ready to eat food in the 2-door True reach-in retail cooler. Please store raw animal-derived foods below all other foods.	3/23/17	
3-501.16A	The ambient temperature of the True 2-door cooler was 42F, and the internal temperature of a package of hot dogs was 44F. Food shall be held cold at 41F or lower. Please adjust the thermostat and monitor the temperature a minimum of every four hours to ensure food is held at 41F or lower. NOTE: temperature was monitored, final at 40F. Please continue to monitor.	3/23/17	
6-501.111	Spider (cob) webs were observed in the hole in the wall between the storage room and the soda dispenser. There shall be no evidence of pests. Please remove evidence of pests.	3/25/17	
6-501.111	Spider webs and debris observed inside cabinets below the beverage counter. Please remove all evidence of pests and clean cabinets.	3/25/17	
5-203.14B	It could not be determined if there was backflow prevention on the water inlet lines into the coffee maker, soda dispenser, and Cappuccino machine. Water shall be protected from contamination from backflow. Each unit shall have backflow prevention. Please have leasing company show staff the backflow prevention on each of these units; if not provided, install an American Society of Sanitary Engineering (ASSE) rated backflow prevention device on each of these units.	4/3/17	

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4-903.11A	Boxes of single-use cups were stored on the floor in the storage room. Single-use items shall be stored a minimum of six inches off floor. Please elevate boxes.	3/23/17	TJ
5-501.113	The lids on the outside trash dumpster were open. Lids shall be kept closed on outside trash receptacles to reduce pest harborage.	3/21/17	
5-501.110	Accumulation of recyclable boxes on the ground around the trash dumpster. Recyclables shall be stored in receptacles so that they are inaccessible to pests. Please provide a recyclables trash dumpster.	4/3/17	
6-501.114 A	Accumulation of unused equipment was stored on the south side of the building. The premises shall be free of items unnecessary to the operation of establishment. Please remove equipment.	4/3/17	
6-501.111	Holes were not sealed around utilities that entered the building on the south side of the building. Please seal holes to reduce pest entry points.	4/3/17	
6-301.12A	Towels were not dispensed through a dispenser in the employee bathroom. Please provide a dispenser to hold the supplied disposable towels, or buy towels to fit the available dispenser.	4/3/17	
6-301.14	There was no handwashing sign available in the customer bathroom to remind users to wash hands. Please install a sign.	3/21/17	
6-501.111	Mouse droppings and a live spider was found in the employee bathroom. Please remove all evidence of pests and begin an approved method of pest control.	4/3/17	

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