



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
**FOOD ESTABLISHMENT INSPECTION REPORT**  
 3-6-18: 11:40am - 12:31pm

TIME IN	11:13am	TIME OUT	2:05pm
DATE	3-5-18	PAGE	1 of 8

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: Hazel Henson
ADDRESS: 1580 Highway N	ESTABLISHMENT NUMBER: 4432	COUNTY: 187
CITY/ZIP: Bismarck, 63624	PHONE: 573-734-6113	FAX: 573-734-6113
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" 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 type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled pending _____ 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		
<b>Good Hygienic Practices</b>				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input 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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input checked="" 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			<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 <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"/> 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		
<b>Approved Source</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Chemical</b>		
<input type="checkbox"/> IN <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"/> NO <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 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"/> NO <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>					<input 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 type="checkbox"/>	<input checked="" 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 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: Hazel Henson	Date: March 5, 2018
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: 3-19-18



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold: chicken strips, poppers,		112,156	Ham chub in meat & cheese case		47
potato wedges, chicken poppers,		118,106	Pork loin in meat & cheese case		52
cheeseburgers, pizza, nacho cheese		135,139,156	Pizza prep cooler ambient		28
Hot hold cabinet ambient		135	Cold hold: beef, shredded cheese		30,30
Meat and cheese case ambient		46	True freezer		28

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
3-501.16A	Potentially hazardous foods held in the hot cabinet were measured at: chicken strips = 112F, potato wedges = 118F, chicken poppers = 106F. Potentially hazardous foods held hot shall be held at 135F or greater. The hot hold unit heats the interior of the cabinet using three radiant heating elements. Two of the three elements in the cabinet were missing. This equipment is not currently capable of maintaining safe food temperatures. Do not place potentially hazardous foods in this cabinet until it has be repaired and demonstrated to hold food at 135F or greater.	3-8-18	
4-601.11A	An accumulation of food debris was observed on the meat and cheese slicer in the kitchen. Food contact surfaces shall be clean to sight and touch. Dismantle and wash, rinse and sanitize the meat slicer at least every four hours when in constant use.		
7-201.11B	Two cans of WD-40 were stored with food items on the lower shelf of the slicer table. Toxic materials shall be stored where they cannot contaminate food or single service items. Please locate this material away from food.		
3-501.16B	The ambient temperature of the meat and cheese case was measured at 46F. Meat chubs in the case were measured at 47F and 52F. Potentially hazardous foods held refrigerated shall be held at 41F or less. Various lunch meat chubs stored in the case were voluntarily discarded. Do not place any potentially hazardous foods in this case until it has been demonstrated to hold food at 41F or less.		

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
5-501.15	The facility dumpster lids were open. Outside waste receptacles shall be kept covered. Please keep the dumpster lids closed to discourage access by insects, rodents and vermin.	3-19-18	
5-502.11	An accumulation of empty boxes and beverage crates were observed behind the building. Refuse shall be removed from the premises at a frequency that will minimize harborage conditions for pests. Please discard refuse appropriately.		
4-203.12B	The thermometer in the hot food cabinet in the kitchen indicated a temperature of 112F. The actual temperature was 135F. Thermometers in hot holding units shall be accurate to within three degrees F. Please place an accurate thermometer in the hot cabinet.		
4-903.11A	An accumulation of single service items and other materials was observed stored in a jumble below the hot case in the kitchen area. Single service items shall be protected from contamination. Please clean and organize this area.		
3-304.12C	Serving tongs for hot case foods were observed stored on top of the hot case and on the counter top. Food dispensing utensils shall be stored on a cleaned and sanitized surface. Please store these utensils on a cleaned and sanitized surface.		
3-305.11	A box of BBQ sauce was observed on the floor below the pizza display in the kitchen area. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food items off of the floor.		

EDUCATION PROVIDED OR COMMENTS

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Frigidaire freezer		2	Ice cream freezer		0
True 2-door cooler #1		40	Walk-in cooler		34
Single door freezer		2			
True 2-door cooler #2		40			
7-UP cooler		32			

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
3-201.11A	Farm eggs were observed stored in the meat and cheese case and situated above ready to eat foods stored on the bottom level of the cooler. Food shall be obtained from inspected and approved sources that comply with law. Raw animal foods shall be stored away from and below ready to eat foods. COS by removing the eggs from the premises.	COS	S V
3-302.11A			
3-501.17A	Discard dates were not observed on an opened package of turkey and on sliced tomato and opened lettuce. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days after the food is prepared or opened. Please mark all potentially hazardous foods with an appropriate discard date.	3-8-18	
7-201.11B	Bottles of fuel stabilizer and spray lubricants were stored atop the cold-well covers at the pizza prep station. Toxic materials shall be stored so they cannot contaminate food, equipment or single service items. COS by removing the chemicals from the area.	COS	
7-201.11B	A pack of cigarettes was observed stored directly atop single use deli papers in the kitchen. Toxic materials of those which may be contaminated through hand contact shall be stored so that they cannot contaminate food or single service items. COS by removal of the cigarettes.	COS	
7-201.11B	Lysol spray cleaner was observed stored with food items on the lower shelf of the work table in the kitchen/ware washing area. Toxic materials of those which may be contaminated through hand contact shall be stored so that they cannot contaminate food or single service items. Please store all cleaning agents together and away from food, single service items, equipment and clean linens. Please establish a storage area for chemicals and cleaning agents.	3-8-18	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
4-601.11C	Dust and debris was observed on the exterior 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 clean all surfaces of the pizza oven. A pizza peel was observed stored on the table surface below the pizza oven. Food dispensing utensils shall be stored on a cleaned and sanitized surface. Please store the pizza peel on a cleaned and sanitized surface. Heavily soiled pizza delivery bags were observed stored on top of pizza boxes below the pizza oven. Single service items shall be protected from sources of contamination. According to the manager, the store does not deliver pizzas. Please remove the pizza delivery bags from the premises. The linoleum flooring in the kitchen area is torn and damaged and is accumulation dirt and grime. Materials used for indoor floors and walls shall be smooth, durable and easily cleanable in areas where food establishment operations are conducted. Replace damaged flooring in this area to provide a durable, cleanable surface. An accumulation of dust, dirt, debris, food residue and grime was observed on the floor throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area; including below equipment, in corners and at the wall/floor junctures.	3-19-18	S V
3-304.12C			
4-903.11A			
6-101.11A			
6-501.12A			

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4-601.11A	An accumulation of slimy mold growth was observed on the deflector in the ice machine in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please remove the ice from this unit; wash, rinse and sanitize the interior including the deflector and then return to normal service.	3-8-18	S E
4-601.11A	Food debris was observed on wire trays in clean storage above the three compartment sink. Food contact surfaces shall be clean to sight and touch. Please thoroughly wash, rinse and sanitize food equipment to remove all detectable food residues.		
4-202.11A	Some of the plastic containers in clean storage in the ware washing area are damaged from exposure to heat. Multi-use food contact surfaces shall be free of breaks, cracks, chips, pits or other imperfections that adversely affect cleaning and sanitizing. Please remove/replace damaged or cracked food equipment.		
7-201.11B	Vegetable oil and oatmeal in cardboard packaging was observed stored below the plumbing of the three compartment sink; among cleaning agents and in generally unsanitary conditions. Food shall be protected from contaminating by storing it away from sources of contamination. Food and single use items may not be stored below plumbing.		
3-305.12F			

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4-601.11C	A heavy accumulation of grime was observed on the step ladder in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the ladder.	3-19-18	S E
6-501.12A	An accumulation of grease residue and dust was observed on the interior of the hood in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the hood.		
4-601.11C	An accumulation of food breeding was observed in the bottom and interior of the breeding station cabinet. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the interior of the breeding cabinet.		
4-601.11C	A heavy accumulation of grease and food debris was observed on the interior of the fryer cabinet 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 interior of the fryer cabinet.		
4-601.11C	The exterior of cabinetry and equipment in the kitchen and ware washing area is generally soiled. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all exterior cabinetry, equipment and fixtures in the kitchen and ware washing area.		

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6-501.111	Rodent dropping were observed below the three compartment sink, in the cabinet below the microwave and in the cabinets below the retail beverage station. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Take action to control the presence of rodents. Abatement actions should include: 1. Sealing entry into the premises by filling holes in interior and exterior walls, 2. Maintaining a clean establishment that does not provide an extraneous food source for rodents in the form of food debris on the floors and in accessible equipment, 3. Protecting food from access by rodents by placing it in durable containers (flour, bread, rice, pasta, sugar, etc.), 4. Using traps and bait stations in appropriate area.	3-8-18	JH
4-601.11A	Food debris was observed on the inside and outside of the microwave in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the microwave as needed.		
7-102.11	A glass container of blue liquid was observed below the three compartment sink. The container was not labeled but was identified as auto washer fluid. Toxic materials that are not in their original packaging shall be clearly identified with the common name of the material. Please label this material.		
3-302.11A	Raw bacon was stored above bottles of water in the True 2-door cooler in the retail area. Raw animal food shall be stored away from and below ready to eat food. Please store the bacon below the water to prevent possible cross contamination.		

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6-202.11A	An unshielded fluorescent light bulb is installed inside the meat and cheese case in the kitchen. Light bulbs installed in areas of food preparation shall be shielded or shatter-resistant. Please provide shielding for this bulb or replace with one that is shatter-resistant.	3-19-18	JH
4-601.11C	Dirt and food debris was observed on the inside of the meat and cheese case and in the upper and lower door glides. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and sanitize the inside, outside, doors and door glides of the case.		
4-204.112 B	A thermometer was not located in the meat and cheese case in kitchen area. Mechanically cooled food storage devices shall be equipped with a thermometer that accurately measures the ambient temperature to within three degrees F. Please place an accurate thermometer in the meat and cheese case.		
4-601.11C	Food debris was observed inside the pizza prep cooler and in the door seals. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the prep cooler and the door seals.		
4-501.11B	The door seal on the middle door of the pizza prep cooler is broken. Equipment components such as doors, seals, hinges and fasteners shall be in good repair. Please repair the broken door seal.		

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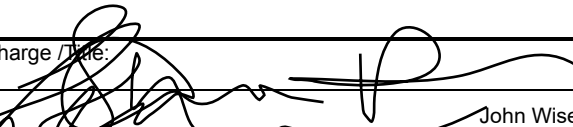
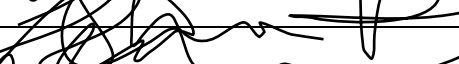
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4-601.11A	Dried and sticky flavor mixes were observed adhered to the interior dispensing mechanisms of the cappuccino/cocoa machine. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize these surfaces daily.	3-8-18	JK
7-201.11B	Two bottles of ice machine cleaner were observed stored above single use items in the storage room. Toxic materials shall be stored where contamination of food, equipment, single service items and clean linens cannot occur. COS by removing the chemicals from the area.		

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3-304.14B D	A soiled dry wiping cloth was observed on the prep surface at the pizza prep cooler. Dry wiping cloths may not be repeatedly used. Please provide a labeled bucket of chemical sanitizer with a wiping cloth for use in removing spills and wiping counters and equipment surfaces.	3-19-18	JK
6-501.12A	A heavy build-up of black grime is present on the floor in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the ware washing area; including below equipment, in corners and at the wall/floor junctures.		
5-501.116 B	The trash cans present in the kitchen are heavily soiled. Waste handling units and receptacles shall be cleaned at a frequency necessary to prevent a build-up or soil or from becoming attractants for insects and rodents. Please thoroughly clean the trash cans.		
3-501.11	The thermometer in the True freezer in the ware washing area indicated a unit temperature of 30.		
4-203.12B	The actual temperature was measured at 20. Thermometers in mechanically cooled units shall be provided with a thermometer that accurately measures the ambient temperature to within three degrees F. Many of the foods in this freezer were completely thawed; indicating that the unit is not adequately maintaining food in a frozen state. Stored frozen foods shall be maintained frozen. Please repair the function of this freezer to maintain food in a frozen state.		

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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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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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
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4-601.11C	Food debris and residue was observed inside the True and Frigidaire freezers in the ware washing area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the freezers.	3-19-18	
4-601.11C	A dirty extension cord was observed stored with boxes of food items on the lower shelf of the steel table in the ware washing area. Please remove or clean the cord.		
4-101.19	The counter surface below the microwave in the ware washing area was observed to be worn through the surface finish to the substrate. Non-food contact surfaces that require frequent cleaning shall be constructed of a non-absorbent and easily cleanable material. Please paint or seal the counter surface.		
6-501.12A	The area below the three compartment sink and the kitchen hand wash sink is generally cluttered and dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean these area.		
4-601.11C	Dust, dirt and soda syrup was observed on the counter surface below the soda fountains in the retails area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the counter below the soda fountains.		
4-903.11A	Sleeves of single service cups were observed on the floor with stick soda syrup in the cabinets below the soda fountains. Single service items shall be protected from contamination by storing them at least six inches off of the floor. Please store the cups off of the floor.		

EDUCATION PROVIDED OR COMMENTS			

Person in Charge /Title: 	Hazel Henson	Date: March 5, 2018
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: 3-19-18



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

ESTABLISHMENT NAME Roy's Convenience Store #7	ADDRESS 1580 Highway N	CITY /ZIP Bismarck, 63624
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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.**

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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.**

5-501.116 B	The trash can at the beverage station is dirty. Waste handling units and receptacles shall be cleaned at a frequency necessary to prevent a build-up or soil or from becoming attractants for insects and rodents. Please thoroughly clean the trash cans.	3-19-18	
6-501.12A	The floor in the retail/customer access area is dirty; especially below shelving, in corners and at wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the retail area.		
6-501.112	An accumulation of dead insects was observed in the window sills in the retail area. Dead insects shall be removed at a frequency that prevents their accumulation and decomposition. Please check all window sills and remove dead insects.		
6-501.12A	An accumulation of dust was observed on the fan covers in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the fan covers.		
3-305.11A	In-use bag-in-box soda syrups were observed on the floor in the storage room. Food shall be stored at least six inches off of the floor.		
6-101.11	The vanity in the restroom is worn and in disrepair. Please repair all surfaces in the restroom to a cleanable condition.		

EDUCATION PROVIDED OR COMMENTS

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Person in Charge / Title: 	Hazel Henson	Date: March 5, 2018
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: 3-19-18