



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

TIME IN	9:23am	TIME OUT	12:35pm
DATE	1-23-19	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: Casey's General Store		OWNER: Casey's General Stores, Inc.		PERSON IN CHARGE: Allie Cremeens	
ADDRESS: 10 Flat River Drive			ESTABLISHMENT NUMBER: 4776		COUNTY: 187
CITY/ZIP: Park Hills, 63601		PHONE: 573-431-1455		FAX: 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 <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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. <u>not yet issued</u>		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 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 checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <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 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 N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<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 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>Allie Cremeens</i> Allie Cremeens		Date: January 23, 2019	
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: 2-6-19



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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Casey's General Store		ADDRESS 10 Flat River Drive		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold table: ambient, olives, sausage, red sauce		36, 39	True freezer, walk-in freezer		0, 0
Hot held pizza		35, 37	Cream from retail dispenser		36
Hot held gravy		141	Iced coffee from retail dispenser		41
Hamburger from oven		122 adj to 168	Sandwich reach-in in retail		34
		201	Walk-in bev cooler, beer cooler		32, 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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
3-501.17A	Some of the potentially hazardous foods stored in the cold table cabinet in the kitchen area were either marked with the date that the product was opened or did not have a discard date at all. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a package sealed by the manufacturer. COS by marking the foods with a discard date.	COS	
7-102.11	An unlabeled spray bottle of cleaner was present on the counter surface at the drive-up area. Working containers of toxic materials such as cleaners and sanitizers shall be marked with the common name of the material. COS by labeling.	COS	
3-501.16A	Hot held gravy in the kitchen was measured at 122F. Potentially hazardous food held hot shall be held at 135F or greater. COS The holding unit temperature was increased and the gravy measured at 168F 30 minutes later.	COS	
4-501.114 C	The quaternary ammonia sanitizer in a bucket in the kitchen area was measured at a concentration greater than 500 ppm. Quaternary ammonia sanitizers shall be prepared at the manufacturer's indicated concentration. COS by remaking the sanitizer. Appropriate test strips were available.	COS	
3-501.17A	Discard dates were not placed on the cartons of creamer and the cartons of iced coffee in their respective dispensers in retail. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a package sealed by the manufacturer. COS by marking the foods with a discard date.	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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5-205.15B	The faucet is not securely attached to the sink at the hand wash sink in the kitchen area. Plumbing systems shall be maintained in good repair. Please fix the faucet.	2-6-19	
3-304.12A	Plastic cups were observed in use as scoops for pizza ingredients inside the cold table cold wells in the kitchen area. Handles or hand contact portions of in-use utensils may not come in contact with foods. COS by removing the cups from the cold wells.	COS	
4-203.12B	A thermometer was not observed inside the cabinet of the cold table in the kitchen. Mechanically cooled food storage units shall be provided with a thermometer that is accurate to within three degrees F and is located in an easily observable location. COS by placing a thermometer in the cooler.	COS	
6-501.12A	Dirt and food debris was observed on the floor below equipment in the kitchen area. Physical facilities shall be clean as often as necessary to keep them clean. COS by cleaning the floor.	COS	
4-203.12B	The indicating liquid is split in the thermometer present in the reach-in sandwich cooler in the retail area. Mechanically cooled food storage units shall be provided with a thermometer that is accurate to within three degrees F and is located in an easily observable location. COS by replacing the thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in charge (title): Allie Cremeens Date: January 23, 2019

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 2-6-19



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7-102.11 7-201.11B	An unlabeled spray bottle of red liquid was observed hanging from open wire shelving above the three compartment sink in the ware washing area. Working containers of toxic materials such as cleaners and sanitizers shall be marked with the common name of the material. Toxic materials shall be located where they cannot contaminate food, equipment and single use items. COS by labeling the bottle and relocating it.	COS	
3-501.14A	A container of hot gravy was placed in the cabinet of the cold table in the kitchen without adequate cooling. The temperature of the gravy was 150F. Cooked potentially hazardous foods shall be cooled from 135F to 70F within two hours and to 41F within an additional four hours. COS by cooling the gravy in an ice water bath.	COS	
7-201.11	Motor oil and other auto fluids were stored on a counter surface with various food products in the retail area. Toxic materials shall be stored so they cannot contaminate food, equipment and single use items. COS by relocating fluids.	COS	
4-601.11A	Mildew was observed on the inner surfaces of the ice bin of the pelleted ice machine. Food contact surfaces shall be clean to sight and touch. Remove the ice from the machine. Wash, rinse and sanitize the interior of the machine and then place it back in service.	1-23-19	

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6-301.11 5-501.16C	A waste can and hand soap were not available at the hand wash sink in the storage room. Hand wash sinks shall be provided with a supply of soap and a waste can for used paper towels. COS by providing soap and a waste can.	COS	
8-301.11B	NOTE: According to the manager, this facility will undergo a significant renovation which will include an expansion of the kitchen and service area, the addition of new equipment and creation of a seating area. Please be aware that the operator of a food establishment must obtain written permission from the regulatory authority before beginning an extensive renovation of an existing food establishment. Please obtain an Application for a Food Establishment and the Standard Operating Procedures guidance document from the St. Francois County Health Center (SFCHC) and submit this information to the SFCHC for review. Do not begin construction until the application and plan have been reviewed and approved.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title Allie Cremeens		Date: January 23, 2019
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: 2-6-19