



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

TIME IN	9:10 am	TIME OUT	1:40 pm
DATE	January 3, 2019	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: Dollar General	OWNER: Dollar General Corporation	PERSON IN CHARGE: Jason Mendenhall
ADDRESS: 120 Vierge Drive	ESTABLISHMENT NUMBER: 4604	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: 573-756-3334	FAX: none
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input checked="" 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 type="checkbox"/> M <input checked="" 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 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"/> 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"/> IN <input type="checkbox"/> OUT <input checked="" 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>			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/> 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>			<input checked="" 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			<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 type="checkbox"/> N/C <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	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 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>						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		<input checked="" type="checkbox"/>				

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

**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 type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input 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 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>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input 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:	Jason Mendenhall	Date:	1/3/19
Inspector:	<i>Daniel Huff</i> Daniel Huff	Telephone No.:	(573)431-1947
		EPHS No.:	1645
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	1/24/19

*Rose Mier*

Rose Mier, EPHS No. 1390



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

ESTABLISHMENT NAME Dollar General		ADDRESS 120 Vierse Drive	CITY / ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Monster Beverage Cooler: Ambient	37	Fresh Food Coolers No. 1, 2, 3, 4, 5: Ambient	26, 30, 36, 32, 38
Rockstar Cooler No. 1 and No 2: Ambient	32, 34	Frozen Food Freezers No. 1, 2, 3: Ambient	5, 0, 9
Gatorade Cooler: Ambient	35	Coke Beverage Cooler: Ambient	39
Pure Leaf Tea Cooler: Ambient	40	2-Door Pepsi Beverage Cooler: Ambient	39
Nestle Ice Cream Cooler	0	1-Door Pepsi Beverage Cooler	32

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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>			
4-601.11A	An accumulation of mold and debris was observed on the shelves and inside surfaces of the Fresh Food Coolers No. 2, 3, and 4 and the 2-Door Pepsi beverage cooler. Mold was also observed in the creases of the door seal on Cooler No. 2. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all surfaces inside this cooler.	1/4/19	
3-302.11A	Raw ground pork was observed stored above raw bacon in the Fresh Food Cooler #5. Both meats were stored above gallon jugs of drinks which are considered a ready-to-eat food. Please arrange foods in the following order: raw poultry on bottom, then raw ground beef and pork, then raw whole muscle meats, then raw fish and seafood above other meats. All other foods shall be stored separately or above these raw animal-derived foods.	1/4/19	
3-302.11A	Raw chicken was observed stored above beef whole muscle meat, ground beef, fish, shrimp, and fully cooked foods in the Frozen Foods Freezer No. 1. Please arrange foods in the order stated above.	1/4/19	
3-202.15	32 dented cans of food were observed on retail grocery shelves. Food packages shall be in good condition and protect the integrity of the contents. Please inspect canned foods and remove cans with dents on the seams and creased dents. Discard the damaged cans or return to distributor. CORRECTED ON SITE by removing the cans from the retail shelves.	COS	
3-101.11	28 boxes of Goody's pain reliever and 4 cans of baby formula were observed to be past their expiration dates. Foods and medicines shall be safe and honestly presented. Items past their expiration dates may be unsafe or degraded to reduce the dosage stated on packaging. Please inspect medications and baby formula to ensure that expired items are not available for sale. Discard the expired items or return to distributor. CORRECTED ON SITE by removing the expired items from the retail shelves.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
6-501.12A	An accumulation of dirt and debris was observed on the floor in the following locations: the corner of the store to the left of the wall coolers, around the Nestle ice cream cooler, and both customer restrooms and the employee restroom. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the areas listed above.	1/4/19	
4-601.11C	Dried food residue was observed in the bottom of the Fresh Food Cooler #5. Equipment shall be kept free of an accumulation of food residue and other debris. Please clean as often as needed to prevent an accumulation of food debris.	1/4/19	
4-501.11B	Door seals were broken on two doors of the Fresh Food Cooler No. 4. Equipment shall be maintained in good repair. Please replace the broken door seals on this cooler.	1/24/19	
3-305.11A	An accumulation of ice was observed on food packages and the bottom of Frozen Foods Freezer No. 2. The source of the ice appears to be a leak from the defrost drain at the top of the cooler. Food shall be protected from splashes and drips and equipment shall be maintained in good repair. Please repair the leak in the cooler to prevent exposure of food to moisture from defrost water.	1/24/19	
4-903.11A	A stack of single-use aluminum pans and a box of styrofoam plates were observed on the floor along the wall to the right of the wall coolers. Also a box of red Solo cups was observed on the floor in Aisle 1. Food and single use items shall be stored at least 6 inches above the floor. Please elevate boxes of single use items so they are not sitting on the floor.	1/4/19	
4-601.11C	Dried residue was observed on the sliding door of the Nestle ice cream freezer. Equipment shall be kept free of an accumulation of food residue and other debris. Please clean as often as needed to prevent an accumulation of residue.	1/4/19	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page 1 of this inspection report indicates the item was either no observed or not applicable.

Person in Charge /Title:	Jason Mendenhall	Date:	1/3/19
Inspector:	Daniel Huff	Telephone No.	EPHS No.
	(573)431-1947	1645	
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	1/24/19



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ESTABLISHMENT NAME Dollar General		ADDRESS 120 Vierse Drive		CITY / ZIP Farmington 63640	
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
6-501.111 4-601.11C	Dead insects and debris were observed on the door slides of the Nestle ice cream cooler and inside the Coke Beverage Cooler and the 2-door Pepsi beverage cooler. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Equipment shall be kept free of an accumulation of food residue and other debris. Please remove the debris and dead insects and routinely inspect for a return of evidence of pests. If evidence of pests does return then begin an approved method of control.	1/4/19	
7-201.11B	A cart was observed in the warehouse area that held Listerine and antifreeze stored above chocolate. Toxic materials shall be stored where they cannot contaminate food and single use items. Please toxic items separately or below food or single use items.	1/3/19	

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NOTE:	The hand washing signs in both customer restrooms are worn and need to be replaced. New hand washing signs may be provided by the St. Francois County health Center.		
6-501.18	The sink and toilet bowl in the employee restroom are dirty. The mop sink in the warehouse was also dirty. Plumbing fixtures including toilets and sinks shall be cleaned as often as necessary to keep them clean. Please clean the sinks and the toilet bowl.	1/4/19	
6-501.12A	Dust and cobwebs were observed on ledges and walls in the employees restroom. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the ledges and walls in the employee restroom. If evidence of cobwebs return then initiate an approved method of control to prevent the presence of pests.	1/24/19	
6-301.12A 6-302.11	Paper towels and toilet tissue dispensers were not observed in the employee restroom. Hand drying towels and toilet tissue shall be dispensed by a sanitary method. Paper towels and toilet tissue were both available in the restroom but required handling the entire roll for dispensing. Please install dispensers for the paper towels and toilet tissue.	1/24/19	
6-501.18	The mop sink in the warehouse was observed to be dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the mop sink.	1/4/19	
6-501.16	A wet mop was observed stored in a mop bucket. After use, mops shall be placed in a position that allows them to air-dry. Please provide a method to hang wet mops while not in use.	1/24/19	
5-501.114	The drain plug is missing from the outside dumpster. Drains in waste receptacles shall have drain plugs in place. Please contact your waste management provider to have them install a drain plug.	1/24/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Jason Mendenhall		Date: 1/3/19
Inspector:  Daniel Huff	Telephone No. (573)-431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1/24/19



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Dollar General		ADDRESS 120 Vierse Drive		CITY / ZIP Farmington 63640	
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.**

5-501.113B	An outdoor trash can with no lid was observed at the front of the facility. Outdoor waste receptacles shall have tight-fitting lids. Please place a lid on the trash can or replace it with a covered trash can.	1/4/19	
6-501.11	Water stains and damage were observed on ceiling tiles in the employee break room. Facilities shall be maintained in good repair. Please paint or replace stained or damaged ceiling tiles.	1/24/19	
6-501.11	Insulation covering on the ceiling in the warehouse is torn. Facilities shall be maintained in good repair. Please repair damaged insulation covering.	1/24/19	
4-204.112A	No thermometer was observed in many refrigerators and freezers throughout the facility. Refrigerators and freezers shall be equipped with an ambient temperature measuring device installed in an easy to read location that is accurate within plus or minus 3 degrees Fahrenheit. Please install thermometers in each refrigerator and freezer.	1/24/19	
NOTE	The Starbucks beverage coolers are maintaining temperatures of 47 and 48 degrees Fahrenheit. These coolers do not currently hold potentially hazardous foods so the measured temperatures are acceptable. However, potentially hazardous food must be held in a refrigerator that maintains a temperature of 41 degrees Fahrenheit or below.		
6-202.15A	Daylight was observed at the base and sides of of the outer door in the employee break room. Outer entry doors shall be protected from the entry of insects and rodents by closing holes or gaps around doors and windows. Please seal the openings so no daylight is observed when they are closed.	1/24/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:		Jason Mendenhall	Date: 1/3/19
Inspector:	Daniel Huff	Telephone No. (573) 431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1/24/19	