



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

TIME IN	10:01 am	TIME OUT	1:53 pm
DATE	January 2, 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 # 4415		OWNER: Dollar General Corporation		PERSON IN CHARGE: Kerri Drury	
ADDRESS: 804 Valley Creek Drive			ESTABLISHMENT NUMBER: 4603		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573-756-2850		FAX:	
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 <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input checked="" type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable			
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		
	Employee Health			<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		
	Good Hygienic Practices			<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"/> OUT <input 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)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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 type="checkbox"/> N/C <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input 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				Conformance with Approved Procedures		
<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		
	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"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input 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"/>					

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 checked="" 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		
		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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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		
		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 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 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Kerri Drury</i>		Kerri Drury		Date: 1/2/19	
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: 1/25/19	



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ESTABLISHMENT NAME Dollar General # 4415		ADDRESS 804 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Haagen Dazs Cooler: Ambient		10	True Fresh Food Cooler #3 (3 door): Ambient		37
Dollar General Hisense Cooler: Ambient		35	True Fresh Food Cooler # 4 (3 door): Ambient		39
Cold Beer Cooler: Ambient		29	True Frozen Food Freezer #1 (3 door): Ambient		5
True Fresh Food Cooler #1 (2 door): Ambient		40	True Frozen Food Freezer # 2 (2 door): Ambient		<0
True Fresh Food Cooler # 2 (3-door) Ambient		33	True Frozen Food Freezer #3 (2 door): Ambient		3

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		
3-302.11A	Raw ground pork was observed stored above raw bacon in the True Fresh Food Cooler #4. Both meats were stored above gallon bottles of water which is considered a ready-to-eat food. Please arrange foods in the following order: raw poultry on bottom, then raw ground meats, then raw whole muscle meats, then raw fish and seafood. All other foods shall be stored separately or above these raw animal-derived foods.	1/2/19	
3-302.11A	Raw chicken was observed stored above beef whole muscle meat, fish, shrimp, and fully cooked foods in the True Frozen Foods Freezer # 1. Please arrange foods in the following order: raw poultry on bottom, then raw ground meats, then raw whole muscle meats, then raw fish and seafood. All other foods shall be stored separately or above these raw animal-derived foods.	1/2/19	
4-601.11A	An accumulation of mold and debris was observed on the shelves, inside surfaces, and door seal of the True Fresh Food Cooler #3. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all surfaces inside this cooler.	1/3/19	
7-201.11B	Antibacterial hand wipes were observed stored above single use utensils and napkins along the wall to the right of the food coolers. Toxic materials shall be stored where they cannot contaminate food and single use items. Please store the hand wipes separately or below food or single use items.	1/3/19	
7-201.11B	Hydrogen peroxide was observed stored above over the counter pharmaceuticals, and food packages and soap was observed stored above tooth paste in Aisle 22. Toxic materials shall be stored where they cannot contaminate food and single use items. Please store the hand wipes separately or below food or single use items.	1/3/19	

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). These items are to be corrected by the next regular inspection or as stated.		
4-601.11C	Dried milk residue was observed in the bottom of the True Fresh Food Cooler #2. 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.	1/3/19	
4-601.11C	Dried egg residue was observed in the bottom of the True Fresh Food Cooler #4. 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.	1/3/19	
4-204.112A	No thermometers were observed in the Haagen Dazs ice cream cooler, the Hisense beverage cooler, the True Fresh Food Cooler #2, the True Fresh Food Cooler #4, and the Mt. Dew beverage cooler. Refrigerators shall be equipped with an ambient temperature measuring device that is accurate within plus or minus 3 degrees Fahrenheit. Please install thermometers in the coolers identified above.	1/24/19	
4-203.12B	The thermometer in the True Frozen Food Freezer #4 read 18 degrees Fahrenheit when the actual temperature was 10 degrees Fahrenheit. Ambient temperature measuring devices shall be accurate within plus or minus 3 degrees Fahrenheit. Please replace the thermometer in this cooler.	1/24/19	
4-203.12B	Two thermometers were observed in the True Fresh Food Cooler #3. One read 24 degrees and the other read 35 degrees when the actual temperature was 37 degrees Fahrenheit. Ambient temperature measuring devices shall be accurate within plus or minus 3 degrees Fahrenheit. Please replace the thermometer showing the lower temperature.	1/24/19	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page 1 of this inspection report indicates it was not observed or not applicable.

Person in Charge /Title:		Kerri Drury	Date:	1/2/19
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:	1/25/19



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			True Frozen Food Freezer #4 (2 door): Ambient		10
			Mt. Dew Beverage Cooler		37
			Starbucks Beverage Cooler		32

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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3-202.15	Dented cans of Campbell's tomato soup, Progresso chicken and wild rice soup, and Progresso loaded potato with bacon soup were observed on retail shelves in Aisle 6. 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	
5-203.14B	No backflow prevention device was observed at the mop sink in the employee restroom. A plumbing system shall be installed to preclude the backflow of solid, liquid, or gas contamination into the water supply system at each point of use. Please install a hose bib vacuum breaker on the faucet at the mop sink. The vacuum breaker must be rated by the American Society of Sanitary Engineers (ASSE).	1/4/19	
7-201.11B	Several tubs and totes were observed in the warehouse area containing a mixture of chemicals, pharmaceuticals, food, and other non-consumable items. Toxic materials shall be stored where they cannot contaminate food and single use items. Please separate toxic items (e.g. soap, lotion, batteries) from consumable items such as pharmaceuticals or food.	1/3/19	

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5-501.17	No covered trash can was observed in the employee restroom. Restrooms used by females must have a covered trash can. Please place a covered trash can in the employee restroom.	1/4/19	
6-501.18	The handwashing sink in the employee restroom is dirty. Plumbing fixtures including toilets and handwashing shall be cleaned as often as necessary to keep them clean. Please clean the sink.	1/3/19	
6-501.14A 6-501.11	An accumulation of dust was observed on the ventilation fan cover in the employee and customer restrooms. The fan cover is also falling out of the ceiling in the employee restroom. Intake air ducts shall be cleaned so they are not a source of contamination. Facilities shall be maintained in good repair. Please clean the fan covers in both restrooms and secure the cover to the ceiling in the employee restroom.	1/24/19	
6-501.18	The toilet base in the customer restroom is dirty. Plumbing fixtures including toilets and handwashing shall be cleaned as often as necessary to keep them clean. Please clean the toilet base.	1/3/19	
6-501.12A	The walls and floors in the employee and customer restrooms are dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls and floors in both restrooms.	1/4/19	
4-903.11A	Boxes of paper towels and Ziploc bags were observed on the floor in the warehouse area. 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.	1/3/19	
6-202.15A	Daylight was observed at the base of the front entry door and the back warehouse outer door when closed. 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	

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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: 1/25/19



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ESTABLISHMENT NAME Dollar General # 4415	ADDRESS 804 Valley Creek Drive	CITY/ZIP Farmington 63640
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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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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5-501.113B	The outdoor dumpster lid was observed to be open. Waste receptacles shall be kept covered. Please keep the dumpster lid closed. CORRECTED ON SITE by closing.	COS	
5-501.115	Litter and debris was observed on the ground behind and beside the outside dumpster. The refuse storage are shall be clean and free of unnecessary litter and debris.	1/4/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Kerri Drury	Date: 1/2/19
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: 1/25/19