



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

TIME IN	8:32 am	TIME OUT	11:15 am
DATE	March 13, 2019	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: Circle K	OWNER: Mac's Convenience Stores	PERSON IN CHARGE: Jean Hensen, Manager
ADDRESS: 1015 Highway K	ESTABLISHMENT NUMBER: 4637	COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628	PHONE: 573.358.7907	FAX: 573.358.7907
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 checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 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 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 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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> OUT <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"/> N/O <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"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<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 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 <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>				<b>Chemical</b>			
<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 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"/> 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		
<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"/> 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	COS	R	IN	OUT	COS	R
<b>Safe Food and Water</b>				<b>Proper Use of Utensils</b>			
<input type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<b>Food Temperature Control</b>				<b>Utensils, Equipment and Vending</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<b>Food Identification</b>				<b>Physical Facilities</b>			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
<input type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		

Person in Charge /Title: <i>Jean Hensen</i>	Jean Hensen, Manager	Date:	March 13, 2019
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: March 27, 2019	



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

ESTABLISHMENT NAME Circle K		ADDRESS 1015 Highway K	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Pizza, oven		183	Cold hold make table: diced tomatoes
Cooler: ambient, rice		28, 34	Drawers, top: ambient, hot dog
Pizza make table: pepperoni, ham		35, 32	Drawer, bottom: ambient (empty)
Drawer below pizza make table, ambient		41	Hot hold: chili, mac & cheese
Hot hold: eggs, chili		157, 182	Hot hold: sausage, hot dog, bratwurst

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>			
3-501.14A	<b>KITCHEN</b> According to kitchen staff, food is cooled by placing in a cooler after preparing; there is no monitoring of time or temperature. Food shall be monitored during the cooling process. Cool from 135F to 70F within two hours, then from 70F to 41F within another four hours. If the first benchmark is not met, either reheat to 165F for 15 seconds, or discard the food. If the second benchmark is not met, discard the food. To facilitate cooling: stir with a sanitized ice paddle; add ice as an ingredient; divide into smaller portions; spread or pour into shallow pans; nest pans in an ice water bath; stir; if covered, provide a vent for steam to escape.	3/13/19	
3-501.15A		Raw shell eggs were stored above pepper relish and ground beef in the walk-in cooler. Raw poultry and eggs shall be stored below all other foods; then raw ground meats, then raw whole muscle meats, then raw fish and seafood. All other foods are stored above raw animal-derived foods. Please store the eggs below all other foods.	
3-302.11A		3/13/19	
4-601.11A	<b>RETAIL</b> Debris observed on the lever and dispenser chute of the ice dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the ice dispenser chute and lever at least daily.	3/13/19	
4-601.11A	The area around the nozzles of the iced coffee dispenser was soiled. Please clean and sanitize area frequently to prevent contamination of coffee when dispensed.	3/13/19	
3-501.17B	The iced coffee boxes inside the dispenser were labeled with a 14-day disposal date. The coffees contain milk. Either date the boxes with a 7-day disposal date, or provide the challenge studies from the manufacturer to document that the coffees are safe after opening for 14 days.	3/13/19	

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>			
4-903.11A	<b>SERVICE/KITCHEN/WAREWASHING AREAS</b> Single-use gloves were stored below the towel dispenser on the side of the handwashing sink in the kitchen service area. Single use items shall be protected from contamination from splash. Please do not store single use items, clean equipment or utensils, food, or clean linens on the sink edge to protect from contamination. <b>CORRECTED ON SITE</b> by moving gloves.	COS	
4-903.11A	An employee drink was stored on a shelf above single-service items. Employees may have lidded drinks, but they must be stored where food, single-use items, clean equipment and utensils, and clean linens cannot be contaminated. Please store employee drinks in a designated area where these items are protected from contamination if spilled. <b>CORRECTED ON SITE</b> by moving drink.	COS	
3-304.12C	According to kitchen staff, in-use utensils for hot dogs and pizza are cleaned after each shift. In-use utensils with potentially hazardous food shall be washed, rinsed, and sanitized at least every four hours if not stored in the food at 41F or lower or 135F or higher. Store utensils on surfaces that are washed, rinsed, and sanitized at least every four hours, or on a single-use surface that is replaced every four hours. <b>CORRECTED ON SITE</b> by discussion.	COS	
4-101.19	A cloth towel was used on the clean equipment drainboard. Surfaces exposed to moisture or that require frequent cleaning shall be made of smooth, non-absorbent material. Please do not use cloth to drain equipment and utensils.	3/13/19	
4-501.14	Debris observed on the shower head at the 3-vat sink. Warewashing equipment shall be cleaned at least daily. Please clean all surfaces of the shower head daily, more frequently if soiled. <b>CORRECTED ON SITE</b> by cleaning.	COS	

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title:	Jean Hensen, Manager	Date: March 13, 2019
Inspector:	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: March 27, 2019



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Walk-in coolers, ambient		40, 41	Roller Bites (3 flavors)/retail		160, 135, 152	
Freezer under pizza ovens, ambient		11	Ice cream freezer/retail, ambient		0	
Cream dispenser/retail: Half N Half		37	Open air tiered cooler/retail, ambient		40, 38	
Chili and Cheese, dispenser/retail		141, 136	Beverage cooler/retail		32	
Pizza cabinet/retail: ambient, pizza		180, 142	Walk-in freezer, ambient		10	
Code Reference	<b>PRIORITY ITEMS</b> 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
3-302.11A	<b>WALK-IN FREEZER</b> Raw ground beef was stored above fully-cooked food. Raw ground beef shall be stored below fully-cooked and ready-to-eat foods. Please place the ground beef on the lowest shelf.				3/13/19	JK
3-202.15	<b>SERVICE AREA</b> A #10 can of refried beans, stored on the shelf near the office, was crimp-dented. Cans that are dented on a seam or crimp-dented, shall be discarded or returned to distributor. Please place can in designated area for returns or discard.				3/13/19	JK
Code Reference	<b>CORE ITEMS</b> 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
4-901.11A	<b>WAREWASHING AREA</b> Clean equipment was observed wet nested on the racks above the 3-vat sink. Equipment shall be thoroughly air dried before storing nested. Please provide adequate drying space to allow equipment and utensils to dry before storing nested.				3/13/19	JK
6-301.11	The handwashing sink near the walk-in cooler was dirty, had equipment in the vat, and lacked soap.				COS	JK
6-501.18	Handwashing sinks shall be clean, used only for handwashing, and supplied with soap at all times. Please clean sink and use it to clean hands when after working with dirty dishes, or preparing/dispensing food in this area. CORRECTED ON SITE by cleaning sink and supplying soap, and discussion about the need for a handwashing sink in that location.					
5-205.11B	RETAIL					
4-601.11C	<b>RETAIL</b> Accumulation of debris observed on the ledges and down the side of the novelty chest ice cream freezer. Please defrost and clean all surfaces of freezer as often as needed to keep clean. NOTE: The freezer was cleaned during this visit, but the frost will be removed at a later time.				3/16/19	JK
6-202.15A	Daylight observed between the front entry doors at the base. Outside entries shall be sealed to protect against pest entry. Please seal doors.				3/27/19	
5-205.15B	The urinal was not functioning. Plumbing shall be maintained in good repair. Please repair urinal.				3/27/19	
EDUCATION PROVIDED OR COMMENTS						
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Inspector:	Rose Mier	Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
		(573)-431-1947	1390	Follow-up Date:	March 27, 2019	