



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

TIME IN	10:49 AM	TIME OUT	2:40 PM
DATE	3/4/19	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 Stores, Inc.	PERSON IN CHARGE: April Fritschle/Store Manager
ADDRESS: 425 Hunt Road	ESTABLISHMENT NUMBER: 4605	COUNTY: 187
CITY/ZIP: Leadwood, 63653	PHONE: 573-562-7518	FAX: None
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"/> 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		
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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" 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				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input 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				Highly Susceptible Populations		
<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		
	Approved Source				Chemical		
<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 checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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		
	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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" 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 checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" 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 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 checked="" type="checkbox"/>	Nonfood-contact surfaces clean		<input checked="" type="checkbox"/>
		Prevention of Food Contamination					Physical Facilities		
<input 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: <i>April Fritschle</i> April Fritschle/Store Manager	Date: March 4, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947
EPHS No. 1645	Follow-up: Follow-up Date: 3/18/19
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Dollar General		ADDRESS 425 Hunt Road	CITY/ZIP Leadwood, 63653
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Endcap Mt. Dew Beverage Cooler: Ambient		35	Endcap Coca Cola Beverage Cooler (No PHFs): Ambient
Starbucks Beverage Cooler - Right: Ambient		39	DG Beverage Cooler Holding Gatorade: Ambient
Starbucks Beverage Cooler - Left: Ambient		39	Cold Beer Cooler No. 2: Ambient
Nestle Ice Cream Freezer: Ambient		<0	Fresh Food Cooler No. 1: Ambient
Cold Beer Cooler No. 1: Ambient		38	Fresh Food Cooler No. 2: Ambient
			27

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.**

3-302.11A	Temperatures Continued (degrees Fahrenheit): Fresh Food Cooler No. 3: Ambient - 30; Frozen Foods Cooler No. 1: Ambient - <0 Frozen Foods Cooler No. 2: Ambient - <0; Frozen Foods Cooler No. 3: Ambient - <0 Pepsi Beverage Cooler No. 1: Ambient - 39; Pepsi Beverage Cooler No. 2: Ambient - 36; Coca Cola Beverage Cooler at Register: Ambient - 36	3/4/19	AF
3-202.15	Fish sticks (not fully cooked) and raw ground beef were observed stored above fully cooked/ready-to-eat foods in Frozen Foods cooler No. 1. Also, packages of raw chicken breast were observed in contact with packages of fully cooked chicken wings on the bottom shelf of the cooler. All raw animal derived foods shall be stored separately or below fully cooked/ready-to-eat foods. Raw meats shall be stored in the following vertical order: Poultry on the bottom, then ground meats (burger and sausage), then whole muscle meats (beef and pork such as steak or bacon), then seafood (fish and shrimp) at the top.	COS	
7-201.11B	One can of Starbucks Doubleshot Energy Drink from the Starbucks cooler and from Aisle 6 two cans of Progresso soup, one can of Hunts Pasta Sauce, one can of Clover Valley tomato soup were observed with dents on their seams or with creases. Food containers shall be in good condition to protect the integrity of the contents. Please inspect canned foods when receiving or stocking and discard or return those with damaged containers to the vendor. CORRECTED ON SITE by removing damaged cans from shelves. In aisle 19 rubbing alcohol and hydrogen peroxide were observed stored above toothpaste and handsoaps/hand sanitizer/air freshener were observed stored above single use plastic bags, 3 oz bath cups, plastic wrap, and single use utensils. Toxic items shall be stored separately or below food and food related single use items. Please rearrange items so toxic items are not stored above food related single use items.	3/4/19	

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). **These items are to be corrected by the next regular inspection or as stated.**

4-601.11C	Dried food residue was observed below the righthand Starbucks beverage cooler. The residue has dripped off of the shelf holding the Starbucks cooler and onto the slides of the Nestle ice cream freezer and down inside the ice cream cooler to where ice cream is stored. Non-food contact surfaces of equipment shall be free of residue accumulations. Food shall be stored where it is not exposed to drips and splash. Please clean the Starbucks beverage cooler, the shelf holding the cooler, the slides of the Nestle ice cream freezer, and the inside of the Nestle ice cream cooler.	3/7/19	DF
3-305.11A	Debris and dead insects were observed in the bottom of the Dollar General Beverage cooler holding Gatorade. Non-food contact surfaces of equipment shall be kept free of debris accumulations. Please clean the cooler.	3/7/19	
4-601.11C	A significant accumulation of wet food residue was observed in the bottom of the Fresh Food Coolers No. 1, 2, and 3 (right to left). Fresh food cooler No. 2 (where milk is stored) also had mold and residue on its shelves and sidewalls. Non-food contact surfaces of equipment shall be free of debris and residue accumulations. Also, food shall be stored where it is not exposed to contamination. Please wash, rinse, and sanitize the insides of fresh food coolers No. 1, 2, and 3.	3/7/19	
3-305.11A	In the cookware aisle (14) a box of single-use aluminum baking pans and a box of styrofoam plates were observed displayed on the floor. Food and single use items shall be stored at least 6 inches above the floor to protect them from contamination. Please elevate the box of pans and the box of styrofoam plates.	3/4/19	
4-903.11A	A thermometer was not found in the Cold Beer cooler No. 1. Thermometers reading from 0 to 220 degrees Fahrenheit in 2 degree increments shall be placed in an easy-to-read location in the warmest part of the cooler. Please install an accurate thermometer in the cooler.	3/18/19	
4-204.112			

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection form indicates the item was either not observed or not applicable.

Person in Charge /Title:	April Fritschle/Store Manager	Date:	March 4, 2019
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:	3/18/19



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ESTABLISHMENT NAME Dollar General		ADDRESS 425 Hunt Road	CITY /ZIP Leadwood, 63653
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
3-101.11	In aisle 12 the following expired medications were observed: 1 bottle of Children's Benadryl, 1 bottle of DG Health Children's Pain Relief, and 1 bottle of DG Health Night Time Cold Max. Medications with time/dose label shall not be sold past their expiration date. Foods and medications shall be safe and honestly presented. Please monitor expiration dates on medications to ensure they are sold before expiration or pulled from retail shelves and properly disposed or returned to the distributor upon their expiration. CORRECTED ON SITE by removing from retail shelves.	COS	AF
4-601.11A	The water fountain was observed with calcium buildup, a brown residue possibly from someone dumping a soda into it, and a dead insect was observed on the nozzle. Food contact surfaces shall be clean to sight and touch. Please wash rinse, and sanitize the water fountain.	3/5/19	
7-201.11B	WAREHOUSE: Several tubs and totes were observed in the warehouse area containing a mixture of chemicals, pharmaceuticals, and other non-consumable items. Toxic materials shall be stored where they cannot contaminate consumable items such as food or medicines and single use items. Please separate toxic items (e.g. soap, lotion, batteries) from consumable items such as pharmaceuticals.	3/7/19	
7-201.11B	A spray bottle of "LA's Totally Awesome" cleaner was observed placed on a stack of red plastic totes at the entrance to the warehouse area. A box of Glad Cling Wrap was also placed on the top of the totes. Packages of baby wipes were sitting below the totes. Toxic materials shall be stored where they cannot contaminate consumable items such as food or medicines and single use items. Please place the move the bottle of cleaner to a designated location for chemical storage.	3/7/19	

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5-501.113	OUTSIDE: The lids on the outside dumpster were observed to be open. The lids of outdoor dumpsters shall be kept closed. CORRECTED ON SITE by closing the dumpster lids.	COS	AF
5-501.115	Old carts and an accumulation of litter and debris were observed in the vicinity of the outside dumpster. Refuse storage areas shall be kept clean and free of unnecessary litter and debris.	3/18/19	
6-202.15A	The front entry door was observed to be damaged so it was not self closing. Outer openings shall be sealed to prevent the entry of rodents and insects. Please repair the door so it fully closes automatically.	3/18/19	
6-501.18	RESTROOMS: The mop sink and the hand sink in the men's restroom and the hand sink in the women's restroom are dirty. Plumbing fixtures shall be kept clean. Please clean both hand sinks and the mop sink.	3/7/19	
6-501.12A	The floor in the men's and women's restrooms are dirty. Physical facilities shall be kept clean. Please clean the floors in both restrooms.	3/7/19	
6-501.16	A wet mop was observed stored in a mop bucket in the men's restroom. Wet mops shall be stored so that they can air dry between uses. Please devise a system to hang the mop while not in use.	3/18/19	
6-501.11	Several ceiling tiles in the men's restroom have visible water stains. Physical facilities shall be maintained in good repair. If the water stains are from an active leak please repair the leak then replace or paint the ceiling tiles. If there is no active leak then please replace or paint the stained tiles.	3/18/19	
6-202.15A	A square opening was observed where the toilet water supply enters the women's restroom. Holes and other gaps in walls shall be sealed to prevent entry and harborage of pests. Please seal the opening around the water supply line where it passes through the wall.	3/18/19	

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ESTABLISHMENT NAME Dollar General	ADDRESS 425 Hunt Road	CITY/ZIP Leadwood, 63653
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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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6-202.11A	Pepsi beverage coolers No. 1 and 2 near the register have unshielded fluorescent bulbs installed in them. In areas of food storage, light bulbs shall be shielded or shatter resistant. Please install shielding or shatter resistant light bulbs in Pepsi beverage coolers No. 1 and 2 near the register.	3/18/19	AJK
6-501.12A	The floors throughout the retail and warehouse portion of the facility were generally dirty. Physical facilities shall be kept clean. Please clean the floors.	3/7/19	
6-501.11	Two ceiling tiles are missing near the cash register. Physical facilities shall be maintained in good repair. Please replace the missing tiles.	3/18/19	
NOTE	The endcap Coca Cola beverage cooler shall not be used for any potentially hazardous foods until it is repaired to maintain an ambient temperature of 41 degrees Fahrenheit or lower.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	April Fritschle/Store Manager	Date:	March 4, 2019
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:	3/18/19