



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

TIME IN	9:33am	TIME OUT	12:38pm
DATE	3-9-20	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: Roy's Convenience Store	OWNER: Brad and Kelly Juliette	PERSON IN CHARGE: Billie Jenkerson
ADDRESS: 1580 Highway N	ESTABLISHMENT NUMBER: 4432	COUNTY: 187
CITY/ZIP: Bismarck, 63624	PHONE: 573-734-6113	FAX: 573-734-6113
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 checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input 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 License No. _____		
SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____		
WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" 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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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 checked="" type="checkbox"/> NO <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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input 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"/> IN <input checked="" type="checkbox"/> Q/T	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/C <input 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				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 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> NO	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 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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<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 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 type="checkbox"/>	<input checked="" 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"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title: <i>Billie Jenkerson</i> Billie Jenkerson	Date: March 9, 2020
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: 3-25-20

Nick Joggerst 1687

Richard [Signature]



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ESTABLISHMENT NAME Roy's Convenience Store		ADDRESS 1580 Highway N	CITY / ZIP Bismarck, 63624
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Deli cooler: ambient, lunch meat		38, 39	Pizza display ambient
Pizza cold table: ambient, mushrooms,		42, 42	True cooler in retail
raw chicken		42	Ice cream freezer
True freezer, Frigidaire freezer		5, 5	Walk-in cooler
Pizza in display		175	

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.**

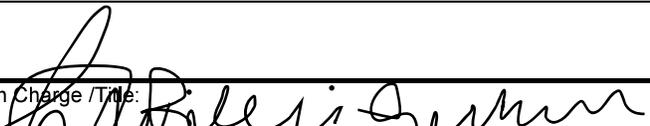
3-501.17A	None of the potentially hazardous foods stored in the deli cooler were marked with a discard date. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from preparation or opening from a manufacturer sealed container. Please mark all perishable foods with a discard date.	3-9-20	BS
7-201.11B	Mean Green cleaner was stored on the prep counter with food and single use items. Toxic materials shall be stored so that contamination of food, equipment, single use items and clean linens cannot occur. Please store all cleaning supplies away from food and food related items.		
4-601.11A	An accumulation of food debris was observed on the pizza prep surface at the cold table. Food contact surfaces shall be washed, rinsed and sanitized. Please clean the prep surface as necessary.		
3-501.16A	The ambient temperature, raw chicken and canned mushrooms were all measured at 42F in the lower compartment of the pizza cold table. Potentially hazardous foods held refrigerated shall be held at 41F or lower. Adjust the cold table temperature to hold food at 41F or less.		
3-501.17A	Potentially hazardous foods stored in the pizza cold table were not marked with discard dates. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from preparation or opening from a manufacturer sealed container. Please mark all perishable foods with a discard date.		
4-601.11A	Food debris was observed on tongs in clean storage in the kitchen area. Food contact surfaces shall be clean to sight and touch. COS by moving to ware washing.	COS	
4-601.11A	Debris was observed on the deflector in the ice machine. Food contact surfaces shall be clean to sight and touch. Please clean the deflector.	3-9-20	

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.**

6-301.12	Paper towels were not available at the hand wash sink in the kitchen area. Hand wash sinks shall be provided with a sanitary means of hand washing. COS by supplying towels.	COS	BS
6-202.11A	The fluorescent light bulb installed in the deli cooler was not shielded. Light bulbs installed in areas of food preparation or storage shall be shielded or shatter resistant. Please shield the light bulb.	3-25-20	
5-501.116	The trash cans in the kitchen area are dirty. Waste receptacles shall be cleaned at a frequency which prevents a build-up of soil or from creating an attraction for pests. Please clean the trash cans.		
6-501.12A	A heavy accumulation of black grime was observed on the floor throughout the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area.		
4-302.12A	A thermometer was not observed in the lower compartment of the pizza cold table. Refrigerators holding potentially hazardous foods shall be provided with a thermometer that is accurate to within three degrees F. Please place a thermometer in the cold table.		
4-601.11C	An accumulation of dried chicken juices and other food debris was observed inside the pizza cold table and in the door seals. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the cold table.		
3-304.12A	Unhandled cups were observed being used as scoops at various places in the facility. Only the food contact portion of a utensil may contact food. Please do not use cups as scoops.		
4-501.14C	The three compartment sink is dirty. Ware washing basins shall be cleaned at a frequency necessary to prevent recontamination of food equipment. Please thoroughly clean the sink.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Billie Jenkerson		Date: March 9, 2020
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: 3-25-20



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ESTABLISHMENT NAME Roy's Convenience Store	ADDRESS 1580 Highway N	CITY /ZIP Bismarck, 63624
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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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6-501.111B	Rodent droppings were observed in the cabinet below the three compartment sink and in the cabinet below the beverage station. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Please take action to control the presence of rodents on the premises.	3-9-20	
4-601.11A	Food debris was observed on the back of the slicer blade in the kitchen area. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the slicer after each use or at least every four hours when in constant use.		
3-302.11A	Raw sausage was observed stored above ready to eat foods in the True cooler in the retail area. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please locate raw animal foods away from or below ready to eat foods.		
4-601.11A	Debris was observed inside the soda nozzles at the beverage station in the retail area. Food contact surfaces shall be clean to sight and touch. Please clean the soda nozzles.		
6-501.12A	Trash and debris was observed in the cabinets below the beverage station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-601.11C	An accumulation of dust was observed on counter surfaces below beverage equipment in the beverage station. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean below the equipment.		
3-501.18	Five boxes of Tylenol were observed past the product use by date. Pharmaceuticals which are past the product use by date shall be removed from sale. COS by removing the product from sale.		

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4-101.19	The backsplash at the three compartment sink is damaged and delaminated. Nonfood contact surfaces subjected to splash, food soiling or frequent cleaning shall be made of a noncorrosive, nonabsorbent and easily cleanable material. Please replace or repair the backsplash to a cleanable surface.	3-25-20	
4-601.11C	Dust and debris was observed on most surfaces in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all surfaces in the kitchen area.		
4-601.11C	Food debris was observed in the bottom of the True freezer in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside of the freezer.		
6-501.12A	Debris and clutter was observed on the floor in the kitchen area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove clutter, debris and unused equipment.		
6-501.14A	An accumulation of dust and debris was observed on surfaces of the floor fan in the kitchen. Air handling equipment shall be cleaned so that it is not a source of contamination from dust, dirt, and other materials. Please clean the fan.		
3-304.12C	Cardboard was observed in use as a storage surface for fryer utensils. In-use food utensils shall be stored on a cleaned, sanitized, nonabsorbent surface. Please place the utensils on a cleanable tray.		
4-601.11C	Solidified grease and debris was observed on surfaces of the fryer in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the fryer.		

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4-903.11A	A case of single use foam cups was observed on the floor in the dry storage room. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store single use items off of the floor.	3-25-20	
6-501.12A	An accumulation of dust was observed on retail shelving throughout the facility. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean shelving throughout the store.		
5-501.114	The outside dumpster does not have a plug in the drain hole. Please contact the refuse company and have them place a plug in the drain hole.		
6-501.11A	The facility restroom is in poor condition. All surfaces in the restroom are soiled; including the walls, floors, toilet and sink/vanity. The hand wash sink is not provided with paper towels. The faucet is broken. The vanity is a painted chip-board material that is worn through the painted surface. Please thoroughly clean everything in the restroom. Replace the faucet. Replace or repair the vanity. Provide paper towels at the dispenser.		
5-205.15B			
4-101.19 6-301.12			

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 3-25-20