



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

TIME IN	12:25pm	TIME OUT	3:30pm
DATE	6-22-20	PAGE	1 of 5

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 Juliette	PERSON IN CHARGE: Kylie Cantrell
ADDRESS: 600 Center Street	ESTABLISHMENT NUMBER: tbd	COUNTY: 187
CITY/ZIP: Bismarck, 63624	PHONE: 573-760-3662	FAX: na
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 checked="" 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 checked="" 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		
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 _____		
License No. _____		

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"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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"/> Q/T <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 checked="" type="checkbox"/> N/O <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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	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				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 checked="" type="checkbox"/> N/O <input 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 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	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"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate				<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					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 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 checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title:	Kylie Cantrell	Date:	June 22, 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:	7-7-20



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

ESTABLISHMENT NAME Roy's Convenience Store		ADDRESS 600 Center Street		CITY /ZIP Bismarck, 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True cooler: ambient, hot dogs, raw chicken		36, 36, 40	Hot case: amb, chicken, fish, potato wedges		123, 138, 118
Tomatoes in condiment tray, True freezer		42, 0	Hot held pizza in display		160
Pizza cold table: ambient, raw beef		36, 39	Hot held cheeseburger in display		125
Cold wells: ground beef, mushrooms, olives		41, 40, 40	Walk-in cooler: ambient		34
Meat/cheese case: amb, ham, turkey		34, 30, 40	Chicken from fryer		206

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.		
7-102.11 4-501.114A 3-302.11 3-501.17A 2-401.11 4-601.11A 7-201.11B	An unlabeled spray bottle of a strong bleach solution was observed on the counter in the kitchen. According to the cook, the solution is used to sanitize kitchen surfaces. Working solutions of cleaning and sanitizing agents which are not in their original containers shall be labeled with the common name of the material. Chlorine solutions for sanitizing kitchen surfaces shall be in the concentration range of 50-100 ppm. Prepare sanitizing solutions at required concentrations. Raw shell eggs were stored above ready to eat foods in the True cooler in the kitchen and raw chicken was stored above fish in this unit. Food shall be protected from cross contamination by storing raw animal products below ready to eat foods and separate from other raw animal products. Store foods to prevent cross contamination. An open package of hot dogs were observed in the True cooler in the kitchen without a discard date. Potentially hazardous food held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed container. Mark these foods with a discard date. What appears to be an employee beverage (Sunny D) was stored on the top shelf in the True cooler in the kitchen. Employee food shall be stored where it cannot contaminate facility food. Store employee food on the lower shelves of coolers and in a tray marked "employee food". Minor debris was observed inside the microwave in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the microwave interior as often as necessary. A container of liquid ant bait/killer was observed on the shelf above the counter in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. COS by removing the ant bait.	6-23-20	

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.		
5-205.11B 3-304.14 3-304.14B 3-302.12 4-601.11C 4-601.11C 4-601.11C	Dish soap and a scrub sponge was observed in the kitchen hand wash sink. Hand wash sinks shall be used for handwashing only. Do not use the hand wash sinks for storage, warewashing or food prep. A wet wiping cloth was observed on the surface of the central prep table in the kitchen. Wiping cloths used for cleaning counter surfaces shall be stored between used in an appropriate sanitizer. Store the wiping cloths in a sanitize bucket. A pail of soapy water with a cloth inside was observed on the counter in the kitchen. According to the kitchen staff, the soapy water is used to wipe counter and work surfaces in the kitchen. Cloths in use for wiping counter surfaces and equipment surfaces shall be held between uses in a chemical sanitizer. Continue to use a bucket and cloth for wiping surfaces but fill it with a bleach solution at 50-100 ppm. Do not add soap to the solution. A pink and an orange spray bottle of water without labeling was observed in a cabinet above the counter in the kitchen. Food with is not readily identifiable and which is not in it's original container shall be labeled with the common name of the food. Please label the bottles. Minor food debris was observed inside the True cooler in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler. Minor food debris was observed inside the True freezer in the kitchen. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the freezer. Food debris was observed inside the pizza cold table cooler 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 cooler and the door seals.	7-7-20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: Kylie Cantrell		Date: June 22, 2020
Inspector: 	John Wiseman	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: Follow-up Date: 7-7-20
		<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Roy's Convenience Store		ADDRESS 600 Center Street		CITY /ZIP Bismarck, 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Upright freezers in back room: 1,2,3,4		0,0,0,0			
Chest freezer		0			
Beer cooler		40			

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7-201.11B	A can of aerosol air freshener was stored above canned food in a lower cabinet in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. Please move the air freshener to toxic storage.	6-23-20	
4-601.11A	Food residue was observed of the prep surface of the pizza cold table. Food contact surfaces shall be cleaned after use. Clean the prep surface after use or every four hours when in constant use.		
7-201.11B	A bottle of Windex was observed on the counter surface near the two basin sink in the deli area. Toxic materials shall be stored so they cannot contaminate food, equipment, single use items and clean linens. Please move the cleaner to toxic storage.		
6-501.111	Numerous flies were observed in the kitchen, deli area, ware washing area, and back storage room. The presence of insects, rodents and other pest shall be controlled to minimize their presence on the premises. Take action to reduce the number of flies in the facility. These efforts should include but not be limited to: 1.) Ensuring that all doors to the outside are equipped with self-closing devices. 2.) Closing any points of entry into the building by which pest can gain entry. 3.) Eliminating conditions which attract pests such as extraneous food debris on equipment and floors. 4.) Eliminate sources of standing water such as may be found below sinks and beverage equipment. 5.) Employing traps or using professional pest services.		
4-601.11A	Food debris was observed on surfaces of the slicer in the deli area. Food contact surfaces shall be clean to sight and touch. Ensure that the slicer is thoroughly cleaned and sanitized after use.		
3-501.17A	None of the cut lunch meats in the meat and cheese cases have been 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 the date of preparation or opening from a manufacture sealed container. Mark all cut pieces of lunch meat with a discard date that is six days after it was opened.		

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6-501.11	Caulk was observed falling from between panels in the top of the hood in the kitchen. Physical facilities shall be maintained in good repair. Please remove the falling caulk to prevent physical contamination of food.	7-7-20	
6-501.12A	Food debris was observed on the floor below equipment in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below equipment.		
6-501.14A	An accumulation of dust and debris was observed on the wall vent behind the pizza cold table. Intake and exhaust vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vent.		
4-903.11A	An accumulation of food debris was observed on a tray holding single use items on the pizza cold table. Single service items shall be protected from sources of contamination. Please clean or replace the tray as necessary.		
6-202.15A	A visible gap was observed at the bottom of the outside door in the kitchen area. The outer openings of a food establishment shall be protected against the entry of insects and other pests. Please repair the gap.		
4-903.11A	A large amount of single use foam cups were observed on the counter surface close to the hand wash sink in the deli area. Single service items shall be protected from sources of contamination. Please space the cups away from the hand washing area sufficiently to prevent contamination from hand washing activities.		
6-301.14	Hand washing signs were not observed at hand wash sinks throughout the facility. A sign that notifies food employees to wash their hands shall be provided at all hand wash sinks. Please post signs at the hand wash sinks.		
5-205.15B	Dead flies and pooling water was observed below the sinks in the deli area. A plumbing system shall be maintained in good repair. Repair the source of the leak and clean this area.		

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Person in Charge / Title:		Kylie Cantrell		Date: June 22, 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: 7-7-20



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

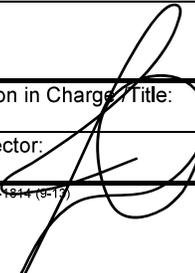
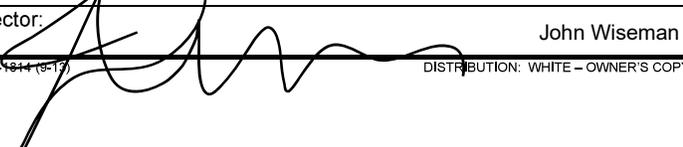
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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3-501.16A	<p>Foods held in the hot bar display in the deli were: fried chicken = 123F, fish = 138F, potato wedges = 118F. Potentially hazardous foods held hot shall be held at 135F or greater. Adjust the hot bar temperature to ensure that the food is at 135F or greater. Use the kitchen food thermometer to check the temperatures of foods in the display throughout the day.</p> <p>Rodent droppings were observed on the floor below the counter surfaces in the deli area. The presence of insects, rodents and other pest shall be controlled to minimize their presence on the premises. Please take action to minimize the presence of rodents in the facility.</p> <p>Cheeseburgers in the heated display case in the retail area were measured at 125F. Potentially hazardous foods held hot shall be held at 135F or greater. Adjust the hot cabinet to hold food at 135F or greater. If this equipment is not capable of maintaining adequate food temperatures; these foods may be held by Time as a Public Health Control (TPHC). If TPHC is used, a procedure for it's use must be created.</p> <p>An unlabeled spray bottle of cleaner was observed near the mop sink in the ware washing room. Working containers of toxic materials shall be marked with the common name of the material. Label the spray bottle.</p> <p>Raw chicken was observed stored above ready to eat foods and mixed in with other foods in the freezers in the back room. Food shall be protected from cross contamination by storing raw animal products away from and below ready to eat foods and other raw animal products. Please separate raw meats so that they are below ready to eat and fully cooked foods. Store raw chicken below everything.</p>	6-23-20	
6-501.111			
3-501.16A			
7-102.11			
3-302.11			

Code Reference	CORE ITEMS 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.	Correct by (date)	Initial
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4-101.19	<p>The fit and finish of the counter surface and sinks in the deli area is such that there are exposed edges of the counter top and around the hand wash sink. Nonfood contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. Please repair these surfaces to a nonabsorbent and cleanable condition.</p> <p>A beverage dispenser was observed below the sinks in the deli area. Please store food equipment away from drain plumbing.</p> <p>A soiled meat slicer in a cardboard box was observed on the floor in the deli area. According to the manager the slicer may be broken. Items that are not necessary to the operation or maintenance of the establishment such as nonfunctional equipment or equipment which is no longer used, shall be removed from the premises. If the equipment is non repairable or not use, please remove it from the facility.</p> <p>According to the manager, the two basin sink in the deli area is use for food prep and for ware washing. Do not use this sink for cleaning dishes. Wash, rinse and sanitize all food equipment in the three compartment sink in the ware washing room.</p> <p>Boxes of food were observed on the floor in the walk-in cooler. Food shall be protected from contamination by storing it at least six inches off of the floor. Place a crate below the food to get it off of the floor.</p> <p>The three compartment sink is in need of cleaning. Ware washing equipment shall be cleaned at a frequency which prevents recontamination of equipment. Please thoroughly clean the three compartment sink.</p>	7-7-20	
4-903.11A			
6-501.114			
4-501.16			
3-305.11			
4-501.14			

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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: 7-7-20



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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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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.**

6-501.12A	Dirt and debris was observed on the floor in the ware washing room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this room.	7-7-20	
5-205.15B	A minor drip was observed at the three compartment sink faucet. A plumbing system shall be maintained in good repair. Please fox the drip.		
4-903.11A	Single service cups and boxes of gloves were observed on the floor in the back room. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store these items off of the floor.		
6-501.12A	Dirt and debris was observed on the floor in the back room and on the wall around the air conditioning unit. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this room.		
6-501.11	Several ceiling tiles were peeling in the back room. Physical facilities shall be maintained in good repair. Please replace damaged ceiling tiles.		
5-501.17	The women's restroom was not provided with a trash can with a lid. Provide a lidded trash can for this restroom.		
5-205.11A	A stack of boxes was placed in front of the hand wash sink at the drive-up area. Hand wash sinks shall be accessible at all times. Please do not store anything in front of the hand wash sink.		

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		Follow-up Date:	7-7-20		