



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

TIME IN	11:25 AM	TIME OUT	2:05 PM
DATE	12/3/2020	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: Ryan Moyers	
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 RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION 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 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"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> N/O	Hands clean and properly washed			IN <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT 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			IN <input checked="" type="checkbox"/> N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> N/O N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control				<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 checked="" 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"/>	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored				<input checked="" 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"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Ryan Moyers		Date: December 3, 2020	
Inspector: 	Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 12/18/2020	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Roy's Convenience Store		ADDRESS 1580 Highway N		CITY /ZIP Bismarck, 63624	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True Freezer Ambient		16	Pizza Prep Table Top; Ham, Sausage		38, 41
Frigidaire Freezer Ambient		0	Bottom Ambient		38
Deli Display Cooler Ambient		39	Hothold; Ambients Top, Bottom, Chicken, Fish		140, 144, 148, 154
Hatco Pizza Warmer; Ambient, Pizza		160, 119*	Pizza Out of Oven		170
Icecream Freezer Ambient		0	True 2 Door Beverage Cooler Ambient		39

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
4-601.11A	There was an accumulation of hard water scale and potentially mold on the metal deflector inside the ice machine. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please dispose of all ice inside the machine and then wash, rinse and sanitize the interior surfaces.	12/4/2020	
3-501.17B	Opened bottles of milk and other Ready To Eat (RTE) Potentially Hazardous Foods (PHFs) were found inside the pizza prep cooler without dates of disposal. RTE PHFs from a commercially prepared package which is opened shall be marked with a seven day disposal date, which includes the date of opening, if the food will be held in the establishment for more than 24 hours. Please ensure all opened packages of commercially prepared PHFs are marked with a seven day disposal date.	12/3/2020	
3-302.11A1	Two tubs of raw chicken were found inside the bottom of the pizza prep cooler immediately adjacent to RTE foods. Foods shall be stored in a manner so as to prevent the risk of potential cross contamination; the following vertical order from top to bottom describes this process: RTE food, fish and seafood, whole muscle beef and pork, ground beef and pork, chicken and poultry products. Please store food in the proper vertical order, if vertical order cannot be attained then please space out the chicken from other RTE foods inside the cooler.	12/3/2020	
4-601.11A	There was food splatter observed in the upper surfaces of the microwave inside the kitchen. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the interior surfaces of the microwave after use.	12/3/2020	
6-501.111B	Rodent feces was observed in the bottom of the cabinet underneath the microwave. Facilities shall be kept free of pests and evidence of pests. Please inspect food shipments and the facility regularly for evidence of pests, seal up potential entrances and employ traps to remove them from the facility. Clean up the cabinet under the microwave and monitor for a return of feces, if it returns an infestation is present.	12/10/20	

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
5-501.15A	The dumpster lids were found open upon arrival. Lids to outdoor waste receptacles shall be kept closed with intact and tightly fitting lids in order to prevent pest and vermin attraction. Please ensure dumpster lids are kept closed.	12/3/2020	
4-601.11C	An accumulation of food debris was found on the bottom of the True Freezer. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the bottom of the True Freezer.	12/3/2020	
4-501.11B	The doors for access to the cold wells on the top of the pizza prep cooler were broken on their hinges. Equipment doors, seals, gaskets and kickplates shall be kept in good repair, tight and well-adjusted. Please repair the hinges for the pizza prep cooler top doors.	12/17/20	
4-601.11C	There was a heavy accumulation of food debris inside the bottom of the Pizza Prep Cooler. NFC surfaces shall be kept free of an accumulation of debris. Please wash out and clean the bottom of the Pizza Prep Cooler.	12/4/2020	
4-903.11A2	An employee cellphone was found stored on a prep table upon arrival into the kitchen area. Food equipment, utensils and single service items shall be stored in a cool, dry location where they are not exposed to dust, splash and other contamination and are at least six inches up off of the floor. Please ensure employees do not store their personal effects where they may potentially contaminate food equipment, utensils and single service items. CORRECTED ON SITE by moving the phone.	COS	
4-501.14C	The sprayer at the three vat sink was found to have an accumulation of hard water and debris on the housing. Warewashing equipment shall be cleaned at least once every 24 hours while in use. Please clean the sprayer at the three vat sink.	12/3/2020	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Ryan Moyers	Date: December 3, 2020	
Inspector:		Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
			Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 12/18/2020



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Freezer Ambient		13	Red Bull Cooler Ambient		39
True 2 Door Food Cooler Ambient		41			
7up Cooler Ambient		40			
Walk-In Cooler Ambient		39			
Monster Cooler Ambient		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
7-202.12A2	A can of Raid Flying Insect killer was found inside the cabinets underneath the three vat sink with a label which stated "for residential use only". Only chemicals and pesticides approved for usage inside a food establishment may be used inside a food establishment. Please remove the Raid Flying Insect killer from the establishment and use only approved pesticides.	12/3/2020	[Handwritten Initials]
2-401.11A	An employee beverage without a lid was found stored on a prep table in the kitchen. Employees may drink from a beverage container inside food preparation areas however, the beverage must have a lid and must be stored in a location where it cannot spill and potentially contaminate food, food equipment, utensils or single service items. Please ensure employees only drink from lidded beverage containers.	12/3/2020	
3-501.17B	Opened ham and bologna packages were found inside the Deli Display Cooler without any discard date. RTE PHF from a opened commercially prepared container shall be provided with a seven day discard date including the date of opening if the package will be held for over 24 hours. Please place discard dates on opened RTE PHFs in the Deli Display Cooler.	12/3/2020	
3-501.16A1	The pizza inside the Hatco warmer was checked and found to have a temperature of 119 Fahrenheit while the ambient temperature of the unit was 160 Fahrenheit. PHFs shall be held hot at a temperature of 135 Fahrenheit or higher. Hotholding units are not capable of warming food fast enough to get them above 135 Fahrenheit in a safe manner; please do not use hotholding units to cook or warm food.	12/3/2020	
6-501.111B	Rodent feces was found inside the cabinet holding the water heater under the three vat sink. Food facilities shall be kept free of the presence and evidence of pests. Please clean and remove the rodent feces and monitor for any return of evidence of pests.	12/4/2020	

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6-301.12A	The paper towels for the customer restroom were found to not be inside a dispenser. Handwashing sinks shall be provided with a sanitary means of drying hands with disposable towels being placed in some form of dispenser. Please install the paper towels inside the dispenser for the customer restroom.	12/3/2020	[Handwritten Initials]
4-601.11C	The guards, holders and other NFC surfaces of the meat slicer for the deli were found to have an accumulation of dried food debris. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and clean the meat slicer.	12/4/2020	
6-501.12A	The floor underneath the deep fryer and the pizza oven were found to have grease and food debris buildup. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors underneath the deep fryer and pizza oven.	12/4/2020	
4-203.12B	The thermometer inside the hot holding unit displayed a temperature of 115 Fahrenheit when the ambient temperature of the unit was found to be 144 Fahrenheit. Air temperature measuring thermometers in degrees Fahrenheit shall be accurate to plus or minus three degrees. Please replace the thermometer with one that is accurate.	12/17/20	
4-601.11C	Food debris was found to be accumulating inside the door slides for the Deli Display cooler. NFC surfaces shall be kept free of an accumulation of debris. Please clean the door slides.	12/3/2020	
4-904.11A	An employee was observed handling single service food containers with their unwashed and bare hands touching the FCS portion of the container. Single service items shall be handled in a manner to prevent potential contamination of the item. Please ensure employees avoid bare hand contact with the FCS portions of food equipment, utensils and single service items.	12/3/2020	

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[Handwritten Signature]

Person in Charge /Title: Ryan Moyers Date: December 3, 2020

Inspector: [Handwritten Signature] Donovan Kleinberg Telephone No. (573)-431-1947 EPHS No. 1686 Follow-up: Yes No Follow-up Date: 12/18/2020



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2-301.14I	An employee was observed handling food and utensils without washing their hands after handling money at the checkout. Employees shall wash their hands after engaging in activities that can contaminate the hands such as handling money before engaging in food handling or preparation. Please ensure employees know to wash their hands before helping out in the kitchen or handling food.	12/3/2020	RM
2-301.14G	Employees were observed donning single use gloves without washing their hands beforehand. Employees shall wash their hands before donning single use gloves in order to prevent potential contamination of the gloves. Please ensure employees know when to wash their hands.	12/3/2020	
4-601.11A	The nozzles on the soda dispenser were found to have an accumulation of hard water and other debris. FCSs shall be kept clean to both sight and touch. Please wash, rinse and sanitize the nozzles daily in order to keep them clean.	12/4/2020	
3-501.18	A single package of Motrin Ibuprofen was found with an expiration date of 05/20. Pharmaceuticals past their expiration date shall be removed from retail. Please inspect pharmaceuticals upon receipt and during stocking to ensure they are within their expiration dates. CORRECTED ON SITE by removing from retail for return.	COS	

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6-501.112	A large amount of dead flies was found on the window sill in the kitchen near the freezers. Dead pests shall be removed at a rate which prevents buildup or decomposition of dead pests. Please remove all dead flies from the window sill.	12/3/2020	RM
4-601.11C	Mold was found growing on the wire racks of the True 2 Door Beverage Cooler. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the wire racks inside the True Cooler in order to clean them and kill any mold.	12/4/2020	
6-501.14A	A floor fan found near the cash register was observed to have a heavy accumulation of dust and debris on the grates. Ventilation intake and exhaust systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates of the fan.	12/3/2020	
6-501.14A	The grates over the condenser fans inside the walk-in cooler were found to have an accumulation of dust and debris. Ventilation exhaust and intake systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates over the condenser fans inside the walk-in cooler.	12/3/2020	
6-501.18 & 5-205.11B	The handwashing sink basin in the kitchen was found to have staining. Plumbing systems shall be in good repair and handwashing sinks shall be used for no purpose other than handwashing. Please ensure employees do not dump drinks in the handwashing sink and please clean the sink.	12/4/2020	

EDUCATION PROVIDED OR COMMENTS

[Handwritten signature]

Person in Charge /Title: Ryan Moyers		Date: December 3, 2020
Inspector: <i>[Signature]</i> Donovan Kleinberg	Telephone No. (573)431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 12/18/2020