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

TIME IN 9:43am	TIME OUT 11:35am
DATE 3-3-23	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: Ray's Convenience Store #7	OWNER: Jas Sekhorn		PERSON IN CHARGE: Haley Combs
ADDRESS: 1580 Highway N		ESTABLISHMENT NUMBER:	COUNTY: 187
CITY/ZIP: Bismarck, 63624	PHONE: 573-734-6113	FAX:	P.H. PRIORITY : ☐ H ■ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ C. STORE ☐ CATERER ■ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ☐ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
☐ COMMUNITY ■ NON-COMMUNITY ☐ PRIVATE
Date Sampled pending 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
✓ IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓ IN OUT	Management awareness; policy present		
✓ IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
IN ✓ OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓ IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
IN ✓ OUT N/O	Hands clean and properly washed		
✓ IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
IN ✓ OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓ IN OUT	Food obtained from approved source		
IN OUT ✓ N/O N/A	Food received at proper temperature		
✓ IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓ N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✓ IN OUT N/A	Food separated and protected		
IN ✓ OUT N/A	Food-contact surfaces cleaned & sanitized		
IN OUT ✓ N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓ IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓ N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓ N/O N/A	Proper cooling time and temperatures		
IN ✓ OUT N/O N/A	Proper hot holding temperatures		
✓ IN OUT N/A	Proper cold holding temperatures		
IN ✓ OUT N/O N/A	Proper date marking and disposition		
IN OUT ✓ N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓ N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓ N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓ N/A	Food additives: approved and properly used		
IN ✓ OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓ N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
✓		Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
	✓	Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	✓	Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
	✓	Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Haley Combs			Date: March 3, 2023
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: ■ Yes ☐ No Follow-up Date: 3-17-23

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ESTABLISHMENT NAME	ADDRESS	CITY/ZIP
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Pizza display case: ambient, pizza	135, 127-143	Pizza cold table: ambient, pizza meat, mushrooms	32, 38, 35
Fried food case: ambient, egg roll,	135, 146	Retail milk cooler	36
cheese sticks	128	Walk-in cooler	32
Meat & cheese case: ambient, ham, cheese	34, 40, 41		
Chicken from fryer	191		

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
3-501.16A	Pizza in the pizza display case was measured at 127F and cheese sticks in the fried food case were measured at 128F. Perishable foods held hot shall be held at 135F or greater. Adjust the temperature of the units to keep foods at 135F or greater.	3-3-23	HC
7-102.11	An unlabeled spray bottle of pink liquid was observed below the pizza display case. Working containers of toxic materials and cleaning agents shall be marked with the common name of the material. Please label the spay bottle.		
3-501.17A	Cut pieces of lunch meat were observed in the meat & cheese case without discard dates. Ready to eat 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 manufacturer sealed package. Please mark these foods with a discard date.		
4-601.11A	Food residue 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.		
3-501.17A	Ready to eat potentially hazardous foods in the bottom of the pizza cold table were not marked with discard dates. Ready to eat 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 manufacturer sealed package. Please mark these foods with a discard date.		
4-601.11A	Food residue was observed inside metal pans in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please ensure that food equipment is adequately cleaned.		

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
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. Please provide paper towels and hand soap at the sink.	3-3-23	HC
4-601.11C	An accumulation of dust and debris was observed on counter surfaces in the kitchen area. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean all counter and shelving surfaces.	3-17-23	
6-501.12A	A heavy accumulation of grime is present on the floor in the kitchen area. An accumulation of dirt and debris was observed on the floor below equipment in the kitchen as well. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor.		
3-304.14	Soapy water was observed in the sanitizer bucket in use for wiping counter and equipment surfaces in the kitchen. According to the employee, soap was added to the bleach water. Please discontinue adding soap to the sanitizer solution. Use only bleach in the sanitizer bucket.		
4-302.14	The facility uses bleach as a food contact sanitizer. Test strips for testing the sanitizer concentration were not available. Please provide test strips for testing sanitizer strength.		
5-501.116	An accumulation of debris was observed on trashcans in the kitchen area. Waste receptacles shall be cleaned at a frequency necessary to prevent a build-up of debris. Please clean the trashcans.		
4-601.11C	Mold was observed on milk trays in the retail milk cooler. Non food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the trays.		
5-205.15B	A leak was observed below the soda machines in the retail area. A plumbing system shall be maintained in good repair. Please repair the leak.		

EDUCATION PROVIDED OR COMMENTS

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2-301.14	Food employees were not observed to wash their hands at required times. Food employees shall wash their hands immediately before beginning food preparation, after eating, smoking, or using the restroom, after handling trash or engaging in cleaning activities. Please ensure that employees are washing their hands regularly.	3-3-23	
7-201.11B	Packages of coffee machine cleaner were observed on an open wire shelf above clean food equipment in the kitchen area. Toxic materials shall be stored to prevent contamination of food, equipment, and single use items.		
2-401.11	Employee beverages were observed on food preparation surfaces. Employees may drink from a closed container provided that the container is handled and stored to prevent contamination of food, equipment, and single use items. Please store employee beverages to prevent contamination of food and equipment. NOTE: This is a list of foods that need to be marked with a six day discard date: 1. All cooked foods, including; meats, fish, eggs, vegetables, grains (rice & beans), pasta, broths, soups, stews, cooked greens, ham & beans, etc. 2. Cut leafy greens: lettuce, cabbage & slaw. 3. Cut tomatoes in all forms. 4. Cut melons. You do not have to date: raw animal foods as raw beef, poultry, fish, and raw eggs. You do not have to date whole, uncut produce. You do not have to date bread and baked goods not requiring refrigeration.		HC

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5-501.114	The outside dumpster is not equipped with a drain plug. Contact the refuse company and have them install a plug in the drain hole.	3-17-23	HC

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