



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

DATE 02/22/2017	Page 1 of 2
TIME IN 10:03 AM	TIME OUT 11:36 AM

ESTABLISHMENT NAME Casey's General Store #2204		OWNER Casey's General Store		PERSON IN CHARGE Hershel Johnson	
ADDRESS 808 East Highway 72		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 368-4914	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input checked="" type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<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"/> Temporary	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Pepperoni	45	Pizza Prep Unit	Ambient Air	38	Walk In Cooler
Ambient Air	51	Pizza Prep Unit	Ambient Air	39	Display Refrigerator
Pizza Bite	139	Hatco Hot Hold			
Ambient Air	164	Hatco Hot Hold			

**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate
2-101.11	<i>No designated person in charge at the establishment.</i> 2-101.11 The operator shall be the person in charge or shall designate a person and shall ensure that a person in charge is present at the food establishment during all hours of operation.	03/01/2017

**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
3-302.12	<i>Bulk ingredients not labeled. Observed donut toppings to be removed from original packaging and not be labeled.</i> 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	03/01/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed the pizza prep unit to not be holding a cold hold temperature of 41 degrees Fahrenheit or below. Note: Food was initially out of temp due to the unit being manually turned off because of unit freezing up. A temp log will need to be kept with temperatures recorded every 4 hours until time of re-inspection.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	Immediate



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

DATE 02/22/2017	Page 2 of 2
TIME IN 10:03 AM	TIME OUT 11:36 AM

ESTABLISHMENT NAME Casey's General Store #2204	ADDRESS 808 East Highway 72	CITY Rolla
---	--------------------------------	---------------

**CORE ITEMS**

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-601.11(B)(C)	<i>Excessive residual food buildup on the interior of the pizza prep cooler.</i> 4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.	03/01/2017
4-903.11	<i>Single-service items stored improperly. Observed pizza boxes stored uncovered on top of ice machine in back storage room.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	Immediate
5-205.11	<i>The employee handsink is used for purposes other than hand washing in the back storage room.</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	03/01/2017
6-501.11	<i>Ceiling in disrepair located in along back wall above 2 liter sodas.</i> 6-501.11 The physical facilities shall be maintained in good repair.	03/01/2017
6-501.11	<i>Observed stained ceiling tiles throughout facility.</i> 6-501.11 The physical facilities shall be maintained in good repair.	03/01/2017

**ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS**

By initialing here you, as the person in charge, acknowledge the following:  
 I am receiving the inspection report based on today's inspection, this inspection denoted 3 priority violations and 7 core violations of the food code. HJ  
 I am aware of each violation and the compliance date for each violation.  
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Hershel Johnson / Crew Member	DATE 02/22/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 03/01/2017