



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

DATE 09/29/2017	Page 1 of 2
TIME IN 02:18 PM	TIME OUT 03:51 PM

ESTABLISHMENT NAME Casey's General Store		OWNER Casey's General Store		PERSON IN CHARGE Glenda Rector	
ADDRESS 402 S. Hwy 28		ESTABLISHMENT LICENSE NO.		COUNTY Maries	REGION I
CITY/ZIP CODE Belle 65401		TELEPHONE NUMBER (573) 859-3850	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Disapproved Expires: 05/31/2017 License Number: 125-19118		

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
Diced Peppers	39	Beverage-Air Prep Unit	Roast Beef	42	Silver King Prep Unit
Ambient Air	148	Hatco Hot Hold	Ambient Air	35	Walk In Cooler
Ambient Air	139	Hatco Hot Hold	Vanilla Ice Cream	36	Soft Serve Machine
Sliced Tomatoes	41	Silver King Prep Unit	Ambient Air	35	Southern Display Case

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

7-204.11	<i>Sanitizer concentration in spray bottle too strong.</i> 7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.	Immediate
3-302.11	<i>Food uncovered in the walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination.	10/10/2017
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the Silver King Prep Units.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
4-601.11(A)	<i>Observed dirty wares stacked on clean wares rack.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	10/10/2017
7-102.11	<i>Unlabeled spray bottle found on the donut table .</i> 7-102.11 Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers taken from bulk supplies shall be clearly and individually identified with the common name of the material.	Corrected On-site
3-201.11	<i>Establishment is manufacturing and serving soft serve ice cream with out a current Frozen Dessert License issued by the Missouri Department of Health and Senor Services.</i> 3-201.11 Food used or offered for human consumption shall be obtained from sources that comply with the law. No food prepared in a private home may be used or offered.	10/10/2017



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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
5-205.11	<i>The employee handsink is used for purposes other than hand washing. Observed a sanitizer spray bottle to be hanging on the handsink.</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.	Corrected On-site
3-302.12	<i>Bulk ingredients not labeled. Observed several tubs on shelves above donut table to 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.	10/10/2017
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of chlorine sanitizing solutions.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	10/10/2017
6-501.11	<i>Observed stained ceiling tiles in the back storage room.</i> 6-501.11 The physical facilities shall be maintained in good repair.	10/10/2017
6-501.12	<i>Observed the inside of the cabinets below the coffee machines to be excessively dirty</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	10/10/2017

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 6 priority violations and 5 core violations of the food code.
 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.

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EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Glenda Rector / Manager	<i>Glenda Rector</i>	DATE 09/29/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	<i>JCCpbell</i> 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO DATE OF FOLLOW-UP 10/10/2017