



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

DATE 10/10/2017	Page 1 of 2
TIME IN 01:59 PM	TIME OUT 02:29 PM

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 Casey's General Store		OWNER Casey's General Store		PERSON IN CHARGE Glenda Rector	
ADDRESS 402 S. Hwy 28			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Belle 65013			TELEPHONE NUMBER (573) 859-3850	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Disapproved Expires: 05/31/2017 License Number: 125-19118		

ESTABLISHMENT TYPE							PURPOSE Follow-Up
<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		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION

RISK FACTORS AND INTERVENTIONS

Management and Personnel

Not Observed	2-1 Supervision
Not Observed	2-2 Employee Health
Not Observed	2-3 Personal Cleanliness
Not Observed	2-4 Hygienic Practices

Food

Not Observed	3-1 Characteristics
Not In Compliance	3-2 Sources, Specifications, and Original Containers and Records Priority <i>Establishment is manufacturing and serving soft serve ice cream without a current Frozen Dessert License issued by the Missouri Department of Health and Senior 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. Correct By: 11/07/2017
In Compliance	3-3 Protection From Contamination After Receiving
Not Observed	3-4 Destruction Of Organisms Of Public Health Concern
Not Observed	3-5 Limitation Of Growth Of Organisms Of Public Health Concern
Not Observed	3-6 Food Identity, Presentation, and On-Premises Labeling
Not Observed	3-7 Contaminated Food
Not Observed	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

Not Observed	4-1 Materials For Construction and Repair
Not Observed	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
Not Observed	4-4 Location and Installation
Not Observed	4-5 Maintenance and Operation
In Compliance	4-6 Cleaning Of Equipment and Utensils
Not Observed	4-7 Sanitization Of Equipment and Utensils



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RISK FACTORS AND INTERVENTIONS

Equipment, Utensils, and Linens

Not Observed 4-8 Laundering

Not Observed 4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance 5-1 Water

In Compliance 5-2 Plumbing System

Not Applicable 5-3 Mobile Water Tank and Mobile Food Establishment Water Tank

Not Observed 5-4 Sewage, Other Liquid Waste, and Rainwater

Not Observed 5-5 Refuse, Recyclables, and Returnables

Physical Facilities

Not Observed 6-1 Materials For Construction and Repair

Not Observed 6-2 Design, Construction, and Installation

Not Observed 6-3 Numbers and Capacities

Not Observed 6-4 Location and Placement

Not In Compliance 6-5 Maintenance and Operation

Core

Observed stained ceiling in the back storage area.

6-501.11 The physical facilities shall be maintained in good repair.

Correct By: 11/07/2017

Poisonous or Toxic Materials

In Compliance 7-1 Labeling and Identification

In Compliance 7-2 Operational Supplies and Applications

Not Observed 7-3 Stock and Retail Sale

Compliance and Enforcement

Not Applicable 8-1 Modifications

Not Applicable 8-2 HACCP Plan

Not Applicable 8-3 Qualifications and Responsibilities

Not Applicable 8-4 Ceasing Operations and Reporting

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 1 priority violations and 1 core violations of the food code. *JSK*

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

Will check status of correcting ceiling tiles at the time of follow up after receiving current Frozen Dessert License.

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Glenda Rector / Manager	<i>Glenda Rector</i>	DATE 10/10/2017
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INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	<i>John Campbell</i>	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 11/07/2017
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