



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

DATE 11/13/2018	Page 1 of 2
TIME IN 11:45	TIME OUT 01:15 P

ESTABLISHMENT NAME Casey's General Store		OWNER CASEY'S GENERAL STORE		PERSON IN CHARGE Kelly Hackworth	
ADDRESS 1401 East 10th Street			ESTABLISHMENT LICENSE NO. 2000		COUNTY Phelps
CITY/ZIP CODE Rolla 65401			TELEPHONE NUMBER (573) 341-2929		FAX NUMBER
WATER SUPPLY Community			Date Sampled: N/A		Result: N/A
FROZEN DESSERT Disapproved			Expires: 07/18/2019 License Number: 161-19275		

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	41	pizza prep table	roast beef	40	sandwich prep table
bacon	36	beverage air	cheese	40	sandwich prep table
cheese	41	beverage air	salami	40	cold hold under sandwich op
ambient air	173	pizza hot hold unit	milk	37	walk in

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
4-202.11	<i>Food contact surface(s) not smooth.</i> Tupperware containers in food prep area no longer smooth inside. 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.	11/15/2018
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit. BBQ chicken at 131 degrees. PIC states put in hot hold steam table after being brought to 165 degrees in microwave at 11:00 a.m. Steam table turned up and brought to 135 during inspection.</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.	Corrected On-site
7-204.11	<i>Sanitizer concentration in bleach water bottle too strong as evidenced by bleaching out sanitize strips.</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.	Corrected On-site

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 .Cups and sanitizer bottle stored at both handsinks in food prep area.</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



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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
3-302.11	<i>Food uncovered in walk in freezer unit in food prep area. Sausage, hamburger, and several other items.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-305.11	<i>Food not protected from contamination as evidenced by sausage stored on the floor in walk in freezer unit.</i> 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	Corrected On-site
6-501.12	<i>Excessive food debris buildup on ceiling in food prep area over pizza prep table.</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.	11/15/2018
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of bleach 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.	11/15/2018
6-501.12	<i>Excessive dirt buildup in toilet in mens rest room.</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.	11/15/2018

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 0 critical violations and 0 non-critical 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.

KH

EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Kelly Hackworth / manager		DATE 11/13/2018
INSPECTOR/TELEPHONE NUMBER Michelle Rafter / (573) 458-6010	EPHS NO. 1212	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 11/15/2018