



**Public Health**  
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT  
ENVIRONMENTAL PUBLIC HEALTH

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment**

Name: *DOLLAR GENERAL - HWY 63* Number: *F125-10005*  
Address: *1807 HIGHWAY 63, VIENNA, MO 65582* County Code: *125 MARIES*  
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *L*

**Water Supply**

Type: *Community* Date Sampled: Results:

**Frozen Dessert**

Approval: *N/A* Expires: Number:

**Owner**

Name: *DOLLAR GENERAL STORES* Phone: *(573) 422-6313* Fax:  
Email: *kgates@dollargeneral.com*

**Inspection**

Date: *06/09/2020* Time In: *1:45 PM* Time Out: *2:20 PM* Purpose: *Routine*  
Follow-up: *Yes* Follow-up Date: *06/12/2020*

Education Provided or Additional Comments: *Mop station needs to be accessible and excessive clutter leads to pest harborage.*

**Temperature Log**

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>milk</i>	<i>39</i>	<i>Cold Holding</i>
<i>eggs</i>	<i>41</i>	<i>Cold Holding</i>
<i>hotdogs</i>	<i>35</i>	<i>Cold Holding</i>
<i>milk</i>	<i>40</i>	<i>Cold Holding</i>

**Management and Personnel**

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

**Food**

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>

**Food (continued)**

3-3 Protection From Contamination After Receiving	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

**Equipment, Utensils and Linens**

4-1 Materials for Construction and Repair	<i>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

**Water, Plumbing and Waste**

5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

**Physical Facilities**

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>

Physical Facilities (continued)

6-5 Maintenance and Operation

Not In Compliance

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.

Core

Re-inspection Date: 07/09/2020

Excessive clutter around mop area and under the pop carts dog food pieces and misc. trash items were spilled.

Poisonous or Toxic Materials

7-1 Labeling and Identification

In Compliance

7-2 Operational Supplies and Applications

In Compliance

7-3 Stock and Retail Sale

In Compliance

Compliance and Enforcement

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

8-3 Qualifications and Responsibilities

Not Applicable

8-4 Ceasing Operations and Reporting

Not Applicable

Received By (Person in Charge) Signature



Person In Charge: Theresa Johnson

Inspector's Signature



Name: Anna Sellegren