



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

TIME IN 10:30 TIME OUT 11:30  
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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: PERSON IN CHARGE:  
ADDRESS: 1807 Main St. COUNTY: MISSISSIPPI  
CITY/ZIP: Charleston 63834 PHONE: 513-484-8074 FAX: P.H. PRIORITY:  H  M  L  
ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS  
PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other  
FROZEN DESSERT  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
SEWAGE DISPOSAL  PUBLIC  PRIVATE  
WATER SUPPLY  COMMUNITY  NON-COMMUNITY  PRIVATE  
Date Sampled \_\_\_\_\_ Results \_\_\_\_\_

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance		Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT N/A		
		Employee Health						
IN	OUT	Management awareness; policy present			IN	OUT N/A		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT N/A		
		Good Hygienic Practices						
IN	OUT N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT N/A		
IN	OUT N/O	No discharge from eyes, nose and mouth			IN	OUT N/A		
		Preventing Contamination by Hands						
IN	OUT N/O	Hands clean and properly washed			IN	OUT N/A		
IN	OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations	
IN	OUT	Adequate handwashing facilities supplied & accessible			IN	OUT N/A		
		Approved Source						
IN	OUT	Food obtained from approved source			IN	OUT N/A		
IN	OUT N/O N/A	Food received at proper temperature			IN	OUT		
IN	OUT	Food in good condition, safe and unadulterated					Chemical	
IN	OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN	OUT N/A		
		Protection from Contamination						
IN	OUT N/A	Food separated and protected			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS = Corrected On Site      R = Repeat Item			
IN	OUT N/A	Food-contact surfaces cleaned & sanitized						
IN	OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control					Single-use/single-service articles: properly stored, used		
		Adequate equipment for temperature control			X		Gloves used properly		
		Approved thawing methods used					Utensils, Equipment and Vending		
		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification					Physical Facilities		
		Food properly labeled; original container			X		Warewashing facilities: installed, maintained, used; test strips used		
		Insects, rodents, and animals not present			X		Nonfood-contact surfaces clean		
		Contamination prevented during food preparation, storage and display			X		Hot and cold water available; adequate pressure		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Plumbing installed; proper backflow devices		
		Wiping cloths: properly used and stored			X		Sewage and wastewater properly disposed		
		Fruits and vegetables washed before use			X		Toilet facilities: properly constructed, supplied, cleaned		
					X		Garbage/refuse properly disposed; facilities maintained		
						X	Physical facilities installed, maintained, and clean		

Person in Charge / Title: *Carla Borders* Date: *4-12-2023*  
Inspector: *Joelle Marcum* Telephone No. *513-483-2191* EPHS No. *1681*  
Follow-up:  Yes  No  
Follow-up Date: \_\_\_\_\_



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ESTABLISHMENT NAME Cassidy's General Store		ADDRESS 1207 Main St.		CITY Marion	ZIP 63834
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
	none at this time		

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-202.15	side door by dumpster door not completely sealed at bottom to prevent entry of pests		NRI

EDUCATION PROVIDED OR COMMENTS

NRI = Next Routine Inspection

Person in Charge / Title: Tina Borders	Date: 4-12-2023
Inspector: Dodie Marcum	Telephone No: 513-683-2191
EPHS No: 1681	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date: