



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

TIME IN 10:20 TIME OUT 11:00
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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: Dollar General OWNER: _____ PERSON IN CHARGE: _____
 ADDRESS: 63 Prairie Dr COUNTY: Mississippi
 CITY/ZIP: East Prairie 63845 PHONE: 360-1201 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
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper cooking, time and temperature		
		Employee Health							
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper cooling time and temperatures		
		Good Hygienic Practices							
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper hot holding temperatures		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper cold holding temperatures		
		Preventing Contamination by Hands							
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Hands clean and properly washed			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper date marking and disposition		
		Approved Source							
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food received at proper temperature			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Consumer Advisory		
		Protection from Contamination							
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food separated and protected			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food-contact surfaces cleaned & sanitized			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
		Chemical							
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
		Conformance with Approved Procedures							
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food separated and protected			<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Food-contact surfaces cleaned & sanitized			The letter to the left of each item indicates that item's status at the time of the inspection.				
<input checked="" type="checkbox"/> IN	<input type="checkbox"/> OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN = in compliance		OUT = not in compliance		
					N/A = not applicable		N/O = not observed		
					COS = Corrected On Site		R = Repeat Item		

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

Person in Charge/Title: Tracy Kellie Date: 12-14-2021
 Inspector: Jodie Marcum Telephone No. 513-683-2191 EPHS No. 1681 Follow-up: Yes No
 Follow-up Date: _____

