



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

12:26p - 12:30p  
TIME IN: 10:55A TIME OUT: 11:10A  
PAGE 1 of 2

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 Tree #7454		OWNER: Dollar Tree Corp.		PERSON IN CHARGE: Penny Gee	
ADDRESS: 1317 Scenic Rivers Blvd.				COUNTY: Dent	
CITY/ZIP: Salem 65560		PHONE: 573-453-2864		FAX:	
ESTABLISHMENT TYPE					
<input type="checkbox"/> BAKERY	<input type="checkbox"/> C. STORE	<input type="checkbox"/> CATERER	<input type="checkbox"/> DELI	<input checked="" type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION
<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"/> MOBILE VENDORS
PURPOSE					
<input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other					
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable		<input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE	
License No. _____		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/O/N/A	Proper cooking, time and temperature		
Employee Health							
IN/OUT	Management awareness; policy present			IN/OUT/N/O/N/A	Proper reheating procedures for hot holding		
IN/OUT	Proper use of reporting, restriction and exclusion			IN/OUT/N/O/N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
IN/OUT/N/O	Proper eating, tasting, drinking or tobacco use			IN/OUT/N/A	Proper hot holding temperatures		
IN/OUT/N/O	No discharge from eyes, nose and mouth			IN/OUT/N/O/N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
IN/OUT/N/O	Hands clean and properly washed			IN/OUT/N/A	Proper date marking and disposition		
IN/OUT/N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
IN/OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
IN/OUT	Food obtained from approved source			IN/OUT/N/A	Consumer advisory provided for raw or undercooked food		
IN/OUT/N/O/N/A	Food received at proper temperature			IN/OUT	Highly Susceptible Populations		
IN/OUT	Food in good condition, safe and unadulterated			IN/OUT/N/O/N/A	Pasteurized foods used, prohibited foods not offered		
IN/OUT/N/O/N/A	Required records available: shellstock tags, parasite destruction			IN/OUT	Chemical		
IN/OUT	Food separated and protected			IN/OUT/N/A	Food additives: approved and properly used		
IN/OUT/N/A	Food-contact surfaces cleaned & sanitized			IN/OUT	Toxic substances properly identified, stored and used		
IN/OUT/N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food			IN/OUT/N/A	Conformance with Approved Procedures		
<p>The letter to the left of each item indicates that item's status at the time of the inspection.</p> <p>IN = in compliance                      OUT = not in compliance</p> <p>N/A = not applicable                      N/O = not observed</p> <p>COS = Corrected On Site                      R = Repeat Item</p>							

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
		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					Single-use/single-service articles: properly stored, used		
		Adequate equipment for temperature control					Gloves used properly		
		Approved thawing methods used					Utensils, Equipment and Vending		
		Thermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification					Warewashing facilities: installed, maintained, used; test strips used		
		Food properly labeled; original container					Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
		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: _____				Date: 5-10-19	
Inspector: <i>[Signature]</i>		Telephone No. 417-3106 X235		EPHS No. 1168	
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				Follow-up Date: 5-17-19	



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12:26p 12:30p  
 TIME IN 10:55A TIME OUT 11:10A  
 PAGE 2 of

ESTABLISHMENT NAME Dollar Tree #7454		ADDRESS 1317 Scenic Rivers Blvd.		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Swiss cheese dairy case		35°			
Ambient Air walk in cooler		35°			

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
5-20314	Obs: No backflow prevention device on mop sink	05	RS

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
3-305.11	Obs: Candy sitting out floor in store disle.	05	RS
3-305.11	Obs: food and candy sitting on floor of store room.	5-17-19	RS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: \_\_\_\_\_ Date: 5-10-19

Inspector: *Anna Jones* Telephone No. 784-3106 x233 EPHS No. 11681  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_





MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN: 2:00p TIME OUT: 2:03p  
PAGE 1 of 1

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ESTABLISHMENT NAME: Dollar Tree #7454 OWNER: Dollar Tree Corp. PERSON IN CHARGE: Roxana Chavez  
ADDRESS: 1317 Scenic Rivers Blvd. COUNTY: Dent  
CITY/ZIP: Salem 65560 PHONE: 513-453-2864 FAX: P.H. PRIORITY:  H  M  L  
ESTABLISHMENT TYPE:  BAKERY  RESTAURANT  C. STORE  SCHOOL  SENIOR CENTER  DELI  SUMMER F.P.  GROCERY STORE  INSTITUTION  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 \_\_\_\_\_

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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/O	N/A		
		Employee Health						Proper cooking, time and temperature			
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices						Proper reheating procedures for hot holding			
IN	OUT	Proper eating, tasting, drinking or tobacco use				IN	OUT	N/O	N/A		
IN	OUT	No discharge from eyes, nose and mouth				IN	OUT	N/O	N/A		
		Preventing Contamination by Hands						Proper cooling time and temperatures			
IN	OUT	Hands clean and properly washed				IN	OUT	N/A			
		Approved Source						Proper hot holding temperatures			
IN	OUT	Food obtained from approved source						Proper cold holding temperatures			
IN	OUT	Food received at proper temperature				IN	OUT	N/A			
IN	OUT	Food in good condition, safe and unadulterated						Proper date marking and disposition			
IN	OUT	Required records available: shellstock tags, parasite destruction				IN	OUT	N/O	N/A		
		Protection from Contamination						Time as a public health control (procedures / records)			
IN	OUT	Food separated and protected						Consumer Advisory			
IN	OUT	Food-contact surfaces cleaned & sanitized				IN	OUT	N/A			
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food						Consumer advisory provided for raw or undercooked food			
								Highly Susceptible Populations			
								Chemical			
								Toxic substances properly identified, stored and used			
								Conformance with Approved Procedures			
								Compliance with approved Specialized Process and HACCP plan			

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		Food Temperature Control						Single-use/single-service articles: properly stored, used			
		Adequate equipment for temperature control						Gloves used properly			
		Approved thawing methods used						Utensils, Equipment and Vending			
		Thermometers provided and accurate						Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification						Warewashing facilities: installed, maintained, used; test strips used			
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		Prevention of Food Contamination						Physical Facilities			
		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: \_\_\_\_\_ Date: 5-17-19  
Inspector: Roxana Chavez Telephone No. 724-3106x235 EPHS No. 1168  
Follow-up:  Yes  No  
Follow-up Date: \_\_\_\_\_

