

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

19:91	6p -	- 12:30p
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DAOED ON AN INCOM								11.02				
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 OPERATION.												
Lblar	ree #7454 Dollar Tree Corp.							PERSON IN CHARGE:				
ADDRESS: 131	15 Cenic Rivers Blvd. county: Dent											
CITY/ZIP:50 P	m 65560 PHONE: 53-3864 FAX: P.H. PRIORITY: □ H M M								М	L		
☐ BAKERY ☐ RESTAURANT PURPOSE	☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VEND								VENDOR	RS		
☐ Pre-opening	Routine Follow-up Complaint Other											
FROZEN DESSEF ☐Approved ☐Disap License No.	SEWAGE DISPOSAL WATER SUPPLY Proved Not Applicable PRIVATE SEWAGE DISPOSAL WATER SUPPLY PRIVATE One Community PRIVATE Date Sampled Results											
Risk factors are food	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 outl	ordand. I abile fleath filter veritions are control fleasu	res to pr	event to	oodbo	rne iline	ess or injury	у.		ors in			
IN OUT	Demonstration of Knowledge Person in charge present, demonstrates knowledge	COS	S R	The second services of	omplianc OUT I	e N/O N/A	Proper cook	otentially Hazardous Foods ing, time and temperature	CO	SR		
	and performs duties Employee Health							eating procedures for hot holding				
IN OUT	Management awareness; policy present Proper use of reporting, restriction and exclusion			IN	1 TUO	N/O N/A	Proper cooli	ng time and temperatures				
was a second	Good Hygienic Practices			(IN)	OUT	N/A N/A	Proper cold	olding temperatures holding temperatures				
IN OUT N/O	Proper eating, tasting, drinking or tobacco use No discharge from eyes, nose and mouth					V/O N/A	Proper date	marking and disposition ublic health control (procedures /				
The state of the s	Preventing Contamination by Hands	600		-			records)					
IN OUT N/O	Hands clean and properly washed			IN	OUT	(N/A)	Consumer a	Consumer Advisory advisory provided for raw or				
IN OUT NO	No bare hand contact with ready-to-eat foods or						undercooked Hig	Divided food Highly Susceptible Populations				
IN) OUT	approved alternate method properly followed Adequate handwashing facilities supplied &							ed foods used, prohibited foods not				
	accessible Approved Source			offered				Chemical				
IN OUT NO N/A	Food obtained from approved source				OUT	(N/A)	Food additiv	es; approved and properly used				
IN OUT	Food received at proper temperature		(OUT		used	nces properly identified, stored an	b			
IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite			IN	OUT	(N/A)	Compliance	ance with Approved Procedures with approved Specialized Process				
20	destruction Protection from Contamination						and HACCP	plan				
N/A N/A	Food separated and protected			The	letter to	the left of	f each item ind	icates that item's status at the time	of the			
IN OUT N/A	Food-contact surfaces cleaned & sanitized			1	IN = in	compliance t applicable	e	OUT = not in compliance N/O = not observed				
IN OUT (N/O)	Proper disposition of returned, previously served, reconditioned, and unsafe food					rrected On		R = Repeat Item				
	Good Retail Practices are preventative management to	OOD RE	TAIL P	PRACT	ICES							
IN OUT	Good Retail Practices are preventative measures to consider the Safe Food and Water	COS	R	IN	OUT OUT	logens, che	emicals, and p Prope	hysical objects into foods. r Use of Utensils	COS	R		
Paste Wate	eurized eggs used where required er and ice from approved source			-			tensils: properl					
	Food Temperature Control			1	-	handled						
	uate equipment for temperature control			Parameter	**************************************		ised properly	ce articles: properly stored, used				
	pved thawing methods used momenters provided and accurate			1		Food and	Utensils, Ed	quipment and Vending tact surfaces cleanable, properly	nuestra esta			
	Food Identification			V		designed	d, constructed,					
Food	properly labeled; original container			1/	strips used Nonfood-contact surfaces clean							
	Prevention of Food Contamination						Phy	sical Facilities				
Conta	Insects, rodents, and animals not present Contamination prevented during food preparation, storage			V	1	Hot and o	cold water ava installed; pro	ilable; adequate pressure per backflow devices				
Perso	and display Personal cleanliness: clean outer clothing, hair restraint,			V	Sewage and wastewater properly disposed							
fingernails and jewelry Wiping cloths: properly used and stored				V		Toilet fac	cilities: properly	constructed, supplied, cleaned				
	and vegetables washed before use			V		Garbage/ Physical t	refuse properl	y disposed; facilities maintained ed, maintained, and clean				
Person in Charge /1	itle						Date:					
Inspector:	no Jelep	hone N	Pn/_	V2	24	EPHS No	Follow	w-up: Yes	□ No	0		
MO 580-1814 (11-14)	DISTRIBUTION: WHITE	- OWNER's	S COPY	Na	71,	CANARY - FILE	E COPY	w-up Date: 5-17-1	7_	E6.37		
V						15	72					



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

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ESTABLISHMENT NAME. ADDRESS CITY	TAGE		
Dollar Tree #7454 1317 Scenic Rivers Blvd, 5	alem	ZIP EE	10
FOOD PRODUCT/LOCATION TEMP. FOOD PRODUCT/LOCAT		000	a
1 GOB I KODOOTI LOCAT	TION	TEM	Р.
Swiss cheese davy case 35			57, 17
HAVIOTERIT MILLULE HICOOTER 35	0.000		
X			
			Name of the
Code PRIORITY ITEMS	- 25	0	
Reference Priority items contribute directly to the elimination provention or reduction to an account of the contribute directly to the elimination provention or reduction to a contribute directly to the elimination provention or reduction to a contribute directly to the elimination provention or reduction to a contribute directly to the elimination provention or reduction to the elimination of the elimination	d with foodborne illness	Correct by (date)	Initial
hands a stated.			0
orabitions. No back now prevention durce on r	nopsine	CO5	90
	1		
		64	
			485
			Page 1
Code Reference Core items relate to general sanitation, operational controls facilities as a business.		Correct by	Initial
Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general mainte standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as s	nance or sanitation	(date)	
5-305.11 Obs: Landy Sitting on + loop in store dis	le 1	700	A
James Control III DIDIE 913	15.	w	R
5-305, 11 Obs: Food and Candy sitting on floor		made	27
Store word and largy Sitting on Flade	OT) F F F T	1 Gardin
Office (DOTT)			
	The state of the s		
		100	
EDUCATION PROVIDED OR COMMENTS			A COL
Person in Charge /Title:	Date: 5-1	0 10	
organitary ()	5-1	0-14	
	ollow-up:	Yes 🗆	No
O 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY	ollow-up Date:		

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

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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 WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS. OWNER; PERSON IN CHARGE:												
ADDRESS: 121	Tree + 1454 Dollar Ivee Corp. ROXANA Charge:										ned?	
CITY/ZIP:	Dent PHONE BIVA.											
ESTABLISHMENT TYPE	P.H. PRIORITY: HEAD										EM M	ĹL
☐ BAKERY ☐ RESTAURANT PURPOSE	☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VE									VENDO	RS	
Pre-opening	☐ Routine ☐ Follow-up ☐ Complaint ☐ Other											
FROZEN DESSER	proved Not Applicable PUBLIC Date Sampled Result											
Risk factors are food	preparation practices and anylow	RISK FA	CTOR	S ANI	TMI C	ERVE	NTIONS					
	preparation practices and employe eaks. Public health intervention		ommonl res to p	y repo revent	rted to	the Ce	nters for Dis	sease Control	and Prevention as	contributing fac	ctors in	
Compliance IN OUT	Demonstration of Kr	nowledge	CC	S	R	Complian	ce		otentially Hazardo	us Foods	CC	os I e
110 001	Person in charge present, demo		,		151		N/O N/A	Proper cook	ing, time and tem	perature		50 1
IN OUT	Employee Hea Management awareness; policy			-	IN	OUT	N/O N/A	Proper rehe	eating procedures	for hot holding		
IN OUT	Proper use of reporting, restriction	on and exclusion				OUT	N/O N/A	Proper cooli	ng time and tempe olding temperatur	eratures		
IN OUT N/O	Good Hygienic Proper eating, tasting, drinking of	actices			IN	OUT	N/A	Proper cold	holding temperatu	res		
IN OUT N/O	No discharge from eyes, nose a	nd mouth	-		IN		N/O N/A	Proper date	marking and dispo	osition		
	Preventing Contamination	on by Hands			-		N/O N/A	records)	ublic health contro			
IN OUT N/O	Hands clean and properly washe	ed			IN	OUT	N/A	Consumer a	dvisory provided for	or raw or	265	
IN OUT N/O	No bare hand contact with ready	-to-eat foods or			-	underco			ed food ghly Susceptible Populations			_
IN OUT	approved alternate method properly followed Adequate handwashing facilities supplied &				IN OUT N/O N/A P			asteurized foods used, prohibited foods not				
	accessible Approved Source				offered			offered		Sitod 100d3 flot		
IN OUT N/O N/A	Food obtained from approved so	urce			IN	OUT	N/A	Food additive	Chemical es: approved and	properly used		
IN OUT	Food received at proper temperature				IN OUT Toxic		Toxic substa used	nces properly ider	ntified, stored an	d		
IN OUT Food in good condition, safe and unadulterated IN OUT N/O N/A Required records available: shellstock tags, parasi		unadulterated			INI	OUT		Conform	ance with Approve	ed Procedures		
	destruction Protection from Conta				IIN	OUT	N/A	Compliance and HACCP	with approved Spe plan	cialized Proces	s	
IN OUT N/A	Food separated and protected				The	e letter t	to the left of	each item indi	cates that item's s	status at the time	e of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized				Insp	inspection. IN = in compliance OUT = not in compliance						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item											
		GC	OOD RE	TAIL	PRACT	TICES						
IN COURT	Good Retail Practices are preventa Safe Food and Water	tive measures to co	ntrol the	e intro	duction	of path	nogens, che	emicals, and of	vsical objects into	foods	ic and house	
			COS	R	IN	OUT		Proper	Use of Utensils	100ds.	cos	R
Water a	rized eggs used where required and ice from approved source						In-use ute	ensils: properly	stored		1 300	-
	The second of th	and the second					Utensils, handled	equipment and	linens: properly	stored, dried,		
Adequa	Food Temperature Contro te equipment for temperature cont	ll and a second					Single-us	e/single-service	e articles: properl	y stored, used		
Approve	ed thawing methods used	rol					Gloves us	sed properly		Control Office Control		
Thermo	meters provided and accurate						Food and	nonfood-conta	uipment and Vend act surfaces clean	ling able, properly		
	Food Identification		Pour la	-			designed,	, constructed,	and used installed, maintain			
Food pr	operly labeled; original container	ASSESSED SERVICES					strips use	d contact surface				
	Prevention of Food Contamina	ation					Nonioou-C	Phys	ical Facilities			
Contam	Insects, rodents, and animals not present						Hot and c	old water avail	able; adequate pr	essure		
Contamination prevented during food preparation, storage and display Personal cleanliness: clean outer clothing, hair restraint,					V	,	Plumbing	installed; prop	er backflow device	es		
fingerna	ils and jewelry	riair restraint,							r properly dispose			
Fruits an	cloths: properly used and stored vegetables washed before use						Toilet facil	lities: properly	constructed, supp	lied, cleaned		
							Physical for	etuse properly	disposed; facilitie ed, maintained, an	s maintained		
Person in Charge /Title	e:			-			, nysicai le	Date:	, maintained, an			
Inspector:	MOD FDHSTI	Teleph	one No	0.0/	Vo	7	EPHS No.		-up: \Box	Yes	Ď, No	0
MO 580-1814 (11-14)	TO LITTLE	DISTRIBUTION: WHITE -	OWNER'S	COPY	Md	50	CANARY - FILE		-up Date:	4		

