



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

TIME IN: 9:30A TIME OUT: 10:27A
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: B+S Convenience Store OWNER: Christopher + Connie Nash PERSON IN CHARGE: Connie Nash
 ADDRESS: Hwy 72 + Hay Ave P.O. Box 133 COUNTY: Dent
 CITY/ZIP: Bunker 63629 PHONE: 684-2999 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION MOBILE VENDORS
 RESTAURANT SCHOOL SENIOR CENTER SUMMER F.P. TAVERN TEMP. FOOD
 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	N/A
		Employee Health			IN	OUT	N/A	N/A
IN	OUT	Management awareness; policy present			IN	OUT	N/A	N/A
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	N/A	N/A
		Good Hygienic Practices			IN	OUT	N/A	N/A
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/A	N/A
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	N/A	N/A
		Preventing Contamination by Hands			IN	OUT	N/A	N/A
IN	OUT	Hands clean and properly washed			IN	OUT	N/A	N/A
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			Consumer Advisory			
IN	OUT	Adequate handwashing facilities supplied & accessible			Consumer advisory provided for raw or undercooked food			
		Approved Source			Highly Susceptible Populations			
IN	OUT	Food obtained from approved source			IN	OUT	N/A	N/A
IN	OUT	Food received at proper temperature			IN	OUT	N/A	N/A
IN	OUT	Food in good condition, safe and unadulterated			Chemical			
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	N/A	N/A
		Protection from Contamination			Food additives: approved and properly used			
IN	OUT	Food separated and protected			Toxic substances properly identified, stored and used			
IN	OUT	Food-contact surfaces cleaned & sanitized			Conformance with Approved Procedures			
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food			Compliance with approved Specialized Process and HACCP plan			

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

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: C. Nash Date: 5-3-19
 Inspector: Christina Jones EPHS II Telephone No. 729-3106 x235 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: Next reg. inspection
 MO 580-1814 (11-14) DISTRIBUTION: WHITE - OWNER'S COPY CANARY - FILE COPY E6.37

