



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

8/19-11:07A-12:00P
8/16

TIME IN 10:49A	TIME OUT 11:40A
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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: <i>Flying W Store + Campground</i>	OWNER: <i>Joshua L Hunt</i>	PERSON IN CHARGE: <i>Lanny Hunt</i>
ADDRESS: <i>12099 Hwy R</i>		COUNTY: <i>Dent</i>
CITY/ZIP: <i>Jadwin 65501</i>	PHONE: <i>513-247-7355</i>	FAX:
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS		P.H. PRIORITY: <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L
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 <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
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/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				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 separated and protected						
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
		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: <i>Joshua L Hunt</i>	Date: <i>8-16-2024</i>
Inspector: <i>Dina Pineda</i>	Telephone No.: <i>513-1241-3106</i>
EPHS No.: <i>1168</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: <i>8-19-2024</i>



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ESTABLISHMENT NAME		ADDRESS		CITY	ZIP	
Flying W Store + Campground		12099 Hwy K		Jadwin	65501	
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.	
Pepsi Pepsi Cooler		34°	Mtn. Dew Beer Cave		34°	
Gatorade Gatorade Cooler		30°				
Tup Avantco Cooler		34°				
Bacon Avantco Cooler		34°				
eggs Avantco cooler		38°				
Code Reference	PRIORITY ITEMS				Correct by (date)	Initial
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.						
4-601.11A	Obs: inside toaster oven dirty.				COS	AH
2-301.12	Obs: at the counter improperly washing hands before making pizza.				COS	
4-601.11A	Obs: dead flies in bottom insides of Pepsi cooler + Gatorade cooler.				COS	
3-302.11	Obs: Bacon + eggs stored above single serve drinks in Avantco cooler.				COS	
4-702.11	Obs: no sanitizer made and the two people working didn't know how to mix it.				COS	
4-601.11A	Obs: bottom of pizza prep fridge dirty.				COS	
4-601.11A	Obs: thick baked on grease of two baking pans at pizza oven.				COS	AH
Code Reference	CORE ITEMS				Correct by (date)	Initial
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.						
4-601.11C	Obs: Alligator Ice machine spouts with stuck on debris on both flavors.				COS	AH
6-301.12	Obs: no paper towels at hand sink.				COS	
6-301.11	Obs: no hand soap at hand sink.				COS	
5-501.16	Obs: no trash can at hand sink.				9-16-24	
4-501.16	Obs: drying rack with clean dishes in last vat of 3 vat sink.				COS	
3-304.14	Obs: wet cloth draped over 3 vat sink.				COS	
4-601.11C	Obs: table with toaster oven in back part of room dirty.				COS	
4-501.11	Obs: torn seal on left door of Pepsi cooler.				9-16-24	
4-601.11C	Obs: outside of Avanto hot dog roller dirty to sight + touch.				COS	
4-601.11C	Obs: outside of coffeemaker dirty to sight and touch.				COS	AH

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:

Date: 8-16-2024

Inspector:

Dina Jones EPHS II

Telephone No.

573-124-3106

EPHS No.

1168

Follow-up:

Yes

No

Follow-up Date:

8/19/24



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PAGE 3 of 3	

ESTABLISHMENT NAME Flying W Store + Campground		ADDRESS 12099 Hwy K		CITY Salem	ZIP 65560
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
4-601.11A	Obs: Delfield pizza freezer with debris in bottom.	9-16-24	CS
4-601.11(A)	Obs: Build up of ice + debris - especially bottom of right one. (Brewer Ice Co.)	9-16-24	CS
4-601.11(A)	Obs: Clean containers with food residue inside. (containers were stored with other clean containers)	9-16-24	CS
2-102.11	Obs: owner has a serv safe food handlers certificate but is not the one on duty during the day. Anyone - who is the person in charge needs a food handlers certificate (Lanny & Olivia)	9-16-24	CS

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
4-603.16(A)	Obs: wrong order for 3 vat sink, wash, sanitize, rinse is clearly marked on sinks - also sink marked rinse had a rack and clean dishes in it.	9-16-24	CS
4-501.14	Obs: 3 vat sink dirty.	9-16-24	CS
4-301.13	Obs: drying dishes in third vat of 3 vat sink	9-16-24	CS
4-101.14	Obs: raw wood shelf under pizza hot hold.	9-16-24	CS
6-501.14	Obs: extra clutter in back room: example dirty bucket with water and weed eater string in same area as 3 vat sink.	9-16-24	CS
4-204.11	Obs: no thermometer in beer cave.	9-16-24	CS

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: _____ Date: 8-16-2024

Inspector: *Shirley Jones* EPHS II Telephone No. 513-729-3106 EPHS No. 11168

Follow-up: Yes No Follow-up Date: 8-19-24