



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

TIME IN	8:30 am	TIME OUT	9:15 am
DATE	01/10/2020	PAGE	1 of 3

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: Dollar General Corp.	PERSON IN CHARGE: Jeremy Myer
ADDRESS: 1020 N. Kings Highway	ESTABLISHMENT NUMBER:	COUNTY: Perry - 157
CITY/ZIP: Perryville, MO 63775	PHONE: 573-547-7235	FAX:
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <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 checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE	WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN	Food additives: approved and properly used		
<input type="checkbox"/> IN	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN	Food separated and protected		<input checked="" type="checkbox"/>				
<input checked="" type="checkbox"/> OUT	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

Person in Charge /Title: <i>Jeremy Myer</i>	Jeremy Myer	Date: 01/10/2020
Inspector: <i>Melanie Zernicke</i>	Melanie Zernicke	Telephone No. 573-547-6564
		EPHS No. 1682
		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:



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ESTABLISHMENT NAME Dollar General		ADDRESS 1020 N. Kings Highway		CITY /ZIP Perryville, MO 63775		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
True upright Haagen-Daz ice cream freezer		2.4	Hussman 16-door frozen food freezer		-9.0	
Packaged ice cream / cold holding in True upright Haagen-Daz ice cream freezer		0.0	Raw packaged hamburger / cold holding in Hussman 16-door frozen food freezer		0.0	
True upright dollar general gatorade cooler		38.4	True 2-door Fresh Food cooler in back storage area		38.4	
Hussman 13-door drink cooler		33.9	True 2-door cold beer cooler in back storage area		38.2	
Hussman 5-door deli meat / cheese cooler		32.9	True 2-door frozen food freezer in back storage area		-5.5	
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
3-302.11 (A)(1)	Inspector observed packages of raw ground beef stored over fully cooked packaged chicken products in Hussman 16-door frozen food freezer. Raw packages bacon was observed stored over fully-cooked packages bacon in Hussman 5-door deli meat / cheese cooler, and packages of raw chicken wings stored over packages of pizzas with pre-cooked food ingredients in Hussman 16-door frozen food freezer. Inspector observed packages of raw fish sticks stored over packages of cooked shrimp in Hussman 16-door frozen food freezer. Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and cooked ready-to-eat food. COS: Inspector observed store manager re-arrange coolers and freezers so that all pre-cooked packaged food items were above packages of raw food products during inspection.				01/10/20	
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
4-204.112	Inspector observed thermometers missing in True upright Haagen-Daz ice cream freezer, True upright dollar general gatorade cooler, True Pepsi cooler, True Coca Cola cooler, and True Monster cooler. In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.				01/15/20	
6-501.12 (A)	Inspector observed packaging and dirt-like debris in back storage area and throughout store isles. Physical facilities shall be cleaned as often as necessary to keep them clean.				01/15/20	
6-501.16 (A)	Inspector observed mop sitting in basin of mop sink and not properly hung up to air dry during inspection. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.				01/15/20	
5-501.115	Inspector observed cardboard packaging, a metal shelf, and other debris located by back dumpster area on premise. The premises shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used, and litter.				01/15/20	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Jeremy Myer* **Jeremy Myer** Date: 01/10/2020

Inspector: *Melanie Zernicke* **Melanie Zernicke** Telephone No. 573-547-6564 EPHS No. 1682 Follow-up: Yes No Follow-up Date:



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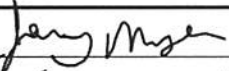
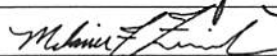
ESTABLISHMENT NAME Dollar General		ADDRESS 1020 N. Kings Highway		CITY /ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
True Pepsi cooler		36.7			
True Coca Cola cooler		37.1			
True Mt. Dew cooler		37.6			
True Monster cooler		38.8			

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
3-302.11 (A)(2)	Inspector observed packaged raw pork sausage stored above packages of raw salmon and shrimp in Hussman 16-door frozen food freezer. Food shall be protected from cross contamination by except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display by using separate equipment for each type, or arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS: Inspector observed store manager re-arrange freezer so that raw salmon and shrimp is stored above raw pork sausage.	01/10/20	

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
6-202.15	Gaps were observed on the front auto-entrance doors in the bottom middle and bottom left corner of door sweep, allowing the entry of insects and rodents. Outer openings of a food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.	01/31/20	
3-305.11	Inspector observed packages of bottled water and bottles of sparkling juice stored on the floor in retail area. Food shall be protected from contamination by storing the food in a clean, dry location, where it is not exposed to splash, dust, or other contamination; and at least six inches (6") above the floor.	01/15/20	

EDUCATION PROVIDED OR COMMENTS

Water for facility is supplied by the city of Perryville, MO. Pest control is conducted on a monthly basis by Terminex. Discussed employee illness reporting, flooring; and cleaning premise and non-food contact surfaces.

Person in Charge /Title:  Jeremy Myer		Date: 01/10/2020
Inspector:  Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682
Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Follow-up Date: