



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

TIME IN: 7:50 TIME OUT: 11:50  
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: Casey's General Store OWNER: PERSON IN CHARGE:  
ADDRESS: 211 S. Story COUNTY: Mississippi  
CITY/ZIP: Markston 63834 PHONE: 683-2583 FAX: P.H. PRIORITY:  H  M  L

ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  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 \_\_\_\_\_

**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	Proper cooking, time and temperature		
	Employee Health			IN/OUT/N/A/N/A	Proper reheating procedures for hot holding		
IN/OUT	Management awareness; policy present			IN/OUT/N/A/N/A	Proper cooling time and temperatures		
IN/OUT	Proper use of reporting, restriction and exclusion			IN/OUT/N/A/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/A/N/A	Proper date marking and disposition		
IN/OUT/N/O	No discharge from eyes, nose and mouth			IN/OUT/N/A/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/A/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
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			X		Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used					Utensils, Equipment and Vending		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				X	Warewashing facilities: installed, maintained, used; test strips used		
	X	Food properly labeled; original container				X	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
	X	Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
X		Wiping cloths: properly used and stored			X		Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X		Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge / Title: Store Manager Date: 6-9-2022  
Inspector: Jodie Marcum Telephone No. 513-683-2191 EPHS No. 1681  
Follow-up:  Yes  No  
Follow-up Date: 6-29-2022



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**FOOD ESTABLISHMENT INSPECTION REPORT**

TIME IN	7:50	TIME OUT	11:50
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ESTABLISHMENT NAME	ADDRESS	CITY	ZIP
Casey's General Store	211 S. Story	Charleston	63834
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.
Ambient Air (AA) walk-in cooler	32°F	AA sandwich/salad cooler	35°F
AA pizza Make-line cooler	34°F	AA pizza warmer	142°F
AA sandwich make-line	34°F	AA soda walk-in cooler	33°F

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
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4-601.11(A)	Ice cream machine needs to be cleaned	6-13	

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
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4-601.11(c)	Food debris on bottom of walk-in cooler and pizza make-line cooler.	6-29	
4-601.11(c)	Outside of fryer has grease build-up	6-29	
6-501.11	Vents above mixer are dirty/dusty and ceilings throughout kitchen area have dust build-up.	6-29	
4-601.11(c)	Outside of donut icing containers are dirty.	6-29	
3-602.11(c)	Food containers not labeled and dated properly.	6-29	
3-362.11(A)4	Pizzas being stored uncovered in bottom of pizza make-line cooler.	6-29	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:		Date:
Inspector: Jodie Marcum	Telephone No. 573-683-2191	6-9-22
EPHS No. 1181		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 6-29-2022



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6-501.11	Floors in kitchen and other areas in store are dirty with debris.	6-29	
5-205.15(B)	3 bay sink is leaking from faucet.	6-29	
6-501.114	Trash cans in parking lot and outside of building are full and overflowing.	6-29	

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title: <i>[Signature]</i>			Date: <i>6-9-2022</i>	
Inspector: <i>[Signature]</i>	Telephone No. <i>513-183-2191</i>	EPHS No. <i>1181</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: <i>6-29-2022</i>