



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

TIME IN: 10:50 TIME OUT: 11:40
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: Dollar General OWNER: PERSON IN CHARGE:
ADDRESS: 63 Prairie Dr COUNTY: Mississippi
CITY/ZIP: East Prairie PHONE: 360-1201 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/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								
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								

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
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		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		
X		Adequate equipment for temperature control					Gloves used properly		
X		Approved thawing methods used					Utensils, Equipment and Vending		
	X	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		
X		Food properly labeled; original container					Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present					Hot and cold water available; adequate pressure		
X		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					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		R

Person in Charge / Title: Staila Harris Date: 11-22-2022
Inspector: Eddie Marcell Telephone No: 513-683-2191 EPHS No: 1681
Follow-up: Yes No
Follow-up Date:



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ESTABLISHMENT NAME Dollar General		ADDRESS 63 Prairie Dr		CITY East Prairie	ZIP 63825
FOOD PRODUCT/LOCATION Ambient Air/AA milk cooler		TEMP. 33°F	FOOD PRODUCT/LOCATION		TEMP.
AA cheese cooler		31°F			
AA display fruit cooler		32°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
	none at this time		

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	Back door in storage area does not completely seal to protect from entry of pests	NRI	
5-501.13(B)	Dumpster lids are being left open (corrected onsite)	NRI	
4-204.12	Thermometer missing from inside display fruit cooler.	NRI	

EDUCATION PROVIDED OR COMMENTS
 NRI = next routine inspection

Person in Charge/Title: Stacy Harris Date: 11-22-2022
 Inspector: Godie Matcum Telephone No: 515-683-2191 EPHS No: 11081
 Follow-up: Yes No
 Follow-up Date: