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

**ESTABLISHMENT NAME:** Circle B Store  
**OWNER:** Robin Stapel

**ADDRESS:** 9505 Circle B Rd.  
**PHONE:** 573-226-3667  
**FAX:**

**CITY/ZIP:** Eminence, Mo. 65466  
**PHONE:** 573-226-3667

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**RISK FACTORS AND INTERVENTIONS**

<table>
<thead>
<tr>
<th>Risk Factors</th>
<th>Interventions</th>
</tr>
</thead>
</table>
| 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. | Proper cooking, time and temperature  
Proper reheating procedures for hot holding  
Proper cooling time and temperatures  
Proper hot holding temperatures  
Proper cold holding temperatures  
Proper date marking and disposition  
Time as a public health control (procedures / records)  
Consumer Advisory  
Highly Susceptible Populations  
Pasteurized foods used, prohibited foods not offered  
Chemical  
Tropic substances properly identified, stored and used  
Conformance with Approved Procedures  
Compliance with approved Specialized Process and HACCP plan |

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**GREAT RETAIL PRACTICES**

| Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. |
|---|---|
| In-use utensils: properly stored  
Utensils, equipment and linens: properly stored, dried, handled  
Single-use/single-service articles: properly stored, used  
Gloves used properly  
Utensils, Equipment and Vending  
Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used  
Worshiping facilities: installed, maintained, used; test strips used  
Food-contact surfaces clean  
Physical Facilities  
Hot and cold water available, adequate pressure  
Plumbing installed, proper backflow devices  
Sewage and wastewater properly disposed  
Toilet facilities: properly constructed, supplied, cleaned  
Garbage/refuse properly disposed; facilities maintained  
Physical facilities installed, maintained, and clean |

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**PERSON IN CHARGE:** Same

<table>
<thead>
<tr>
<th>ESTABLISHMENT TYPE</th>
<th>BAKERY</th>
<th>RESTAURANT</th>
<th>C. STORE</th>
<th>SCHOOL</th>
<th>CATERER</th>
<th>SENIOR CENTER</th>
<th>DELI</th>
<th>GROCERY STORE</th>
<th>INSTITUTION</th>
<th>TAVERN</th>
<th>MOBILE VENDORS</th>
</tr>
</thead>
<tbody>
<tr>
<td>PURPOSE</td>
<td>Pre-opening</td>
<td>Routine</td>
<td>Follow-up</td>
<td>Complaint</td>
<td>Other</td>
<td></td>
<td></td>
<td></td>
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<td></td>
<td></td>
</tr>
</tbody>
</table>

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**IN OUT NO**  
Proper eating, tasting, drinking or tobacco use  
No discharge from eyes, nose and mouth  
Preventing Contamination by Hands  
Hands clean and properly washed  
No bare hand contact with ready-to-eat foods or approved alternate method properly followed  
Adequate handwashing facilities supplied & accessible  
Approved Source  
Food obtained from approved source  
Food received at proper temperature  
Food in good condition, safe and unadulterated  
Required records available: shellstock tags, parasite destruction  
Protection from Contamination  
Food separated and protected  
Food-contact surfaces cleaned & sanitized  
Proper disposition of returned, previously served, reconditioned, and unsafe food |

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**TIME IN** | **TIME OUT** 
---|---

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**DATE:** 5/22/18

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**MD 555-1814 (11-14)**

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**EPHS No. 420**

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**Acceptance:**

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**Follow-up Date:**

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**Follow-up:**

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**Telephone No:** 967-4131

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**Person in Charge/Title:**

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**Table:**

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**DISTRIBUTION:** WHITE - CHERNE'S COPY

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**CUMAR - FILE COPY**
**MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES**  
**BUREAU OF ENVIRONMENTAL HEALTH SERVICES**  
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** CIRCLE B STORE  
**ADDRESS:** 18823 CIRCLE B RD.  
**ZIP:** 65466  
**TEMP.**

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>CHEESE/EGGS</td>
<td>40°</td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

- Code Reference: 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.

- **NO VIOLATIONS**

**CORE ITEMS**

- Code Reference: 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.

**EDUCATION PROVIDED OR COMMENTS**

* Store by cooking temp / no raw bacon on top of freezer

**Person In Charge/Title:**

**Inspector:**  
**Telephone No.:** 967-4131  
**EPHIS No.:** 920  
**Follow-up:** □ Yes □ No  
**Follow-up Date:**

**Date:** 5/2/18