Missouri Department of Health and Senior Services
Bureau of Environmental Health Services
Food Establishment Inspection Report

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: EMMINENCE DOLLAR GENERAL INC
Owner: 14426
Person in Charge: LISA MOULDS
Licenses No.

Address: 1025 HWY 19
City/Zip: EMMINENCE, M3 65466
Phone: 573-226-3060
Fax: PHS Priority: H M M L

Establishment Type:
- Bakery
- Caterer
- Deli
- Grocery Store
- Institution
- Mobile Vendors

Purpose:
- Routine
- Follow-up
- Complaint
- Other

Frozen Dessert: Approved

Sewage Disposal:
- Public
- Community
- Non-Community
- Private

Water Supply:
- N/A

Non-Hazardous Foods:
- 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)

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.

Risk Factors and Interventions

Risk Factors:

Compliance

IN OUT Person in charge present, demonstrates knowledge, and performs duties

Employee Health

IN OUT Management awareness policy present

IN OUT N/A Proper use of reporting, restriction and exclusion

IN OUT N/A Proper hygiene practices

IN OUT N/A Proper eating, tasting, drinking or tobacco use

IN OUT N/A No discharge from eyes, nose and mouth

Preventing Contamination by Hands

IN OUT N/A Hands clean and properly washed

IN OUT N/A No bare hand contact with ready-to-eat foods or approved alternate method properly followed

IN OUT Adequate handwashing facilities supplied & accessible

Approved Source

IN OUT N/A Food obtained from approved source

IN OUT N/A Food received at proper temperature

IN OUT N/A Food in good condition, safe and unadulterated

IN OUT N/A Required records available: shelfstock tags, parasite destruction

Protection from Contamination

IN OUT N/A Food separated and protected

IN OUT N/A Food-contact surfaces cleaned & sanitized

IN OUT N/A 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
N/A = not applicable
R = repeat item
O = out of compliance

No Hazardous Foods:

IN OUT Preventing cross-contamination

IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties

IN OUT N/A Management awareness policy present

IN OUT N/A Proper use of reporting, restriction and exclusion

IN OUT N/A Proper hygiene practices

IN OUT N/A Proper eating, tasting, drinking or tobacco use

IN OUT N/A No discharge from eyes, nose and mouth

Preventing Contamination by Hands

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Good Retail Practices:

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN OUT Pasteurized eggs used where required

IN OUT Water and ice from approved source

IN OUT Adequate equipment for temperature control

IN OUT Approved thawing methods used

IN OUT Thermometers provided and accurate

IN OUT Food properly labeled: original container

IN OUT In-use utensils: properly stored

IN OUT Utensils, equipment and linens: properly stored, dried, handled

IN OUT Single-use/single-service articles: properly stored, used

IN OUT Gloves used properly

IN OUT Utensils, Equipment and Vending

IN OUT Food and nonfood-contact surfaces clean, properly designed, constructed, and used

IN OUT Warming facilities: installed, maintained, used, test strips used

IN OUT Physical Facilities

IN OUT In-use utensils: properly stored

IN OUT Utensils, equipment and linens: properly stored, dried, handled

IN OUT Single-use/single-service articles: properly stored, used

IN OUT Gloves used properly

IN OUT Food and nonfood-contact surfaces clean

IN OUT Hot and cold water available, adequate pressure

IN OUT Plumbing installed, proper backflow devices

IN OUT Sewage and wastewater properly disposed

IN OUT Toilet facilities: properly constructed, supplied, cleaned

IN OUT Garbage/refuse properly disposed: facilities maintained

IN OUT Physical facilities installed, maintained, and clean

Person in Charge / Title: Telephone No.

Date: 3/21/19

Follow-up:

Yes

No

Follow-up Date:

EPHS No. 101
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Dogs / Display</td>
<td>39°F</td>
<td>Milk 2nd</td>
<td>36°C</td>
</tr>
</tbody>
</table>

**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.

No Violations

**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.

**Education Provided or Comments**

Person in Charge / Title: [Signature]

Inspector: [Signature]

Telephone No.: 967-4131

EPHS No.: 920

Date: 3/21/17

Follow-up: ☑ Yes ☐ No

Follow-up Date: 