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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: WILKINSON CONVENIENCE  
OWNER:  

ADDRESS:  

CITY/ZIP:  
PHONE:  
FAX:  

COUNTY:  

ESTABLISHMENT TYPE: C STORE  
RETAILER:  
SEWAGE DISPOSAL: PUBLIC  
WATER SUPPLY: COMMUNITY  

FOOD 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 | Action Taken | Potential Hazardous Foods
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IN OUT Compliance in the absence of noncompliance.  
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GOLD RETAIL PRACTICES

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

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>Safe Food and Water</th>
<th>COS R</th>
<th>IN</th>
<th>OUT</th>
<th>Proper Use of Utensils</th>
<th>COS R</th>
</tr>
</thead>
<tbody>
<tr>
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</table>

Prevention of Food Contamination

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>Food property labeled; original container</th>
<th>COS R</th>
<th>IN</th>
<th>OUT</th>
<th>Food temperature control</th>
<th>COS R</th>
</tr>
</thead>
<tbody>
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</table>

Food Preparation and Storage

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>In-use utensils: properly stored</th>
<th>COS R</th>
<th>IN</th>
<th>OUT</th>
<th>Food properties cleaned &amp; sanitized</th>
<th>COS R</th>
</tr>
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Person in Charge/Title:  

Date: 5/13/19  

Follow-up:  

Follow-up Date:  

EPHS No. 570  

Telephone No. 417-367-4131  

Nicolson  

DISTRIBUTION: WHITE – COPY  
CANARY – FILE COPY  

E5.37  

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<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>PRIORITY ITEMS</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
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<tbody>
<tr>
<td></td>
<td></td>
<td>NO VIOLATIONS</td>
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<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>CORE ITEMS</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
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<td>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSCPs). These items are to be corrected by the next regular inspection or as stated.</td>
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