**FOOD ESTABLISHMENT INSPECTION REPORT**

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**ESTABLISHMENT NAME:** Dollar General  
**OWNER:** Dolgen Corp, LLC  
**PERSON IN CHARGE:** Beth Murray  
**ADDRESS:** 64 Plaza Way  
**CITY/ZIP:** Cape Girardeau63701  
**PHONE:** 573-334-5733  
**FAX:** none  
**ESTABLISHMENT #:** 264  
**COUNTY:** 031-500  
**LICENSE No.:** ______________  

**PURPOSE**  
- Pre-opening  
- Routine  
- Follow-up  
- Complaint  
- Other  

**FROZEN DESSERT**  
- Approved  
- Disapproved  
- Not Applicable  
- License No._ ______________

**SEWAGE DISPOSAL**  
- PUBLIC  
- PRIVATE  
- NON-COMMUNITY  
- COMMUNITY  
- Date Sampled _ ______________  
- Results _ ______________

**WATER SUPPLY**  
- IN  OUT  
- IN  OUT  
- IN  OUT  
- IN  OUT

**FOOD AND WATER**

**COMPLIANCE**

- Person in charge present, demonstrates knowledge, and performs duties
- Employee Health
  - Management awareness; policy present
  - Proper use of reporting, restriction and exclusion
- Good Hygienic Practices
  - 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

**RISK FACTORS AND INTERVENTIONS**

**RISK FACTORS**

- Inadequate equipment designed, constructed, and used
- Pest and rodent control
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping cloths: properly used and stored
- Fruits and vegetables washed before use
- Inadequate equipment designed, constructed, and used

**CHEMICALS**

- Food additives: approved and properly used
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces cleanable
- Physical facilities installed, maintained, and clean

**INFORMATIONAL RISK FUNDAMENTALS**

- Proper cooking, time and temperature
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures
- Time as a public health control (procedures / records)

**RISK FACTORS AND INTERVENTIONS**

- Pasteurized foods used, prohibited foods not offered
- Consumer advisory provided for raw or undercooked foods
- Highly Susceptible Populations
- Compliance with approved Specialized Process and HACCP plan
- The letter to the left of each item indicates that item’s status at the time of the inspection.

**GOOD RETAIL PRACTICES**

- Pasteurized eggs used where required
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces cleanable
- Physical facilities installed, maintained, and clean

**PREVENTION OF FOOD CONTAMINATION**

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Sewage and wastewater properly disposed
- Toilets facilities: properly constructed, supplied, cleaned
- Physical facilities installed, maintained, and clean

**FOOD TEMPERATURE CONTROL**

- Food properly labeled; original container
- Prevention of Food Contamination
- 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
- Physical facilities installed, maintained, and clean

**PREVENTION OF FOOD CONTAMINATION**

- Physical facilities installed, maintained, and clean
- Garbage/refuse properly disposed; facilities maintained

**DATE:** 03-11-2015

**NUMBER:** 129

**TIME IN:** 11:00am  
**TIME OUT:** 12:15pm  
**PAGE:** 1 of 2

**INFORMATION:**

- Person in Charge: Beth Murray
- Inspector: _ ______________
- Telephone No.: 573-335-7846
- EPHS No.: 1129
- Follow-up: Yes
- Follow-up Date: 03-24-2015
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>ambient air - lunch meat cooler</td>
<td>38</td>
<td>ambient air - milk cooler</td>
<td>37</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Code Reference

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>PRIORITY ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>7-301.11</td>
<td>Several kinds of pesticides including D Con products displayed on shelf above candy, nuts &amp; coffee in LastChance area</td>
</tr>
</tbody>
</table>

### Core Items

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>CORE ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-303.11</td>
<td>light bulbs out in lunch meat cooler</td>
</tr>
<tr>
<td>4-903.11</td>
<td>case of napkins stored on damp floor in storeroom</td>
</tr>
<tr>
<td>4-602.11</td>
<td>Shelves and floor of milk cooler soiled</td>
</tr>
<tr>
<td>6-202.11</td>
<td>fluorescent light fixtures have no shields in grocery - single service areas</td>
</tr>
<tr>
<td>4-602.11</td>
<td>fan shields in coolers soiled</td>
</tr>
<tr>
<td>6-301.14</td>
<td>No handwashing signage in restroom</td>
</tr>
<tr>
<td>6-501.12</td>
<td>Floor and behind coolers very dirty</td>
</tr>
<tr>
<td>5-501.17</td>
<td>No lid on restroom waste basket</td>
</tr>
<tr>
<td>6-304.11</td>
<td>no mechanical ventilation in rest room</td>
</tr>
<tr>
<td>6-201.11</td>
<td>Floor and baseboard damaged, hole in wall around pipe in restroom</td>
</tr>
<tr>
<td>5-203.14</td>
<td>No backflow prevention device on mop sink - hose attached</td>
</tr>
<tr>
<td>6-501.16</td>
<td>Mop not stored properly between uses</td>
</tr>
</tbody>
</table>

### EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: [Signature] Date: 03-11-2015

Inspector: [Signature] Telephone No. 573-335-7846 EPHS No. 1129 Follow-up: ☐ Yes ☐ No Follow-up Date: 03-24-2015