FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME: Dollar General
OWNER: Dolgen Corp LLC
PERSON IN CHARGE: Penni Weinhold
ADDRESS: 64 Plaza Way
CITY/ZIP: Cape Girardeau 63701
PHONE: 573-334-5733
FAX: none

Establishment #: 264
County: 032-500

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

IN OUT N/O N/A

Employee Health

IN OUT N/O N/A

Management awareness; policy present

IN OUT N/O N/A

Proper use of reporting, restriction and exclusion

IN OUT N/O N/A

Proper cold holding temperatures

Good Hygienic Practices

IN OUT N/O

Proper eating, tasting, drinking or tobacco use

IN OUT N/O

Proper date marking and disposition

Preventing Contamination by Hands

IN OUT N/O

Hands clean and properly washed

IN OUT N/O

No bare hand contact with ready-to-eat foods or approved alternate method properly followed

IN OUT N/O

Adequate handwashing facilities supplied & accessible

Approved Source

IN OUT N/O

Food obtained from approved source

IN OUT N/O

Food received at proper temperature

IN OUT N/O

Food in good condition, safe and unadulterated

IN OUT N/O

Required records available: shellstock tags, parasite destruction

IN OUT N/O

Conformance with Approved Procedures

Protection from Contamination

IN OUT N/O

Food separated and protected

IN OUT N/O

Food-contact surfaces cleaned & sanitized

IN OUT N/O

Proper disposition of returned, previously served, reconditioned, and unsafe food

GOOD RETAIL PRACTICES

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

Safe Food and Water

IN OUT N/O

Pasteurized eggs used where required

IN OUT N/O

Proper Use of Utensils

IN OUT N/O

Water and ice from approved source

IN OUT N/O

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

Food Temperature Control

IN OUT N/O

Adequate equipment for temperature control

IN OUT N/O

Cloves used properly

IN OUT N/O

Wipers, equipment and Vending

IN OUT N/O

Approved thawing methods used

IN OUT N/O

Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

IN OUT N/O

Wareswashing facilities: installed, maintained, used; test strips used

Food Identification

IN OUT N/O

Food properly labeled; original container

IN OUT N/O

Nonfood-contact surfaces clean

Prevention of Food Contamination

IN OUT N/O

Insects, rodents, and animals not present

IN OUT N/O

Physical Facilities

IN OUT N/O

Contamination prevented during food preparation, storage and display

IN OUT N/O

Plumbing installed; proper backflow devices

IN OUT N/O

Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry

IN OUT N/O

Sewage and wastewater properly disposed

IN OUT N/O

Wiping cloths: properly used and stored

IN OUT N/O

Toilet facilities: properly constructed, supplied, cleaned

IN OUT N/O

Fruits and vegetables washed before use

IN OUT N/O

Garbage/refuse properly disposed; facilities maintained

IN OUT N/O

Physical facilities installed, maintained, and clean

Person in Charge /Title: ________________________________

Telephone No. 573-335-7846

EPHS No. 1129

Follow-up: Yes No

Follow-up Date: on completion

Date: 05-17-2016
## Food Establishment Inspection Report

### Dollar General
- **Address:** 64 Plaza Way
- **City/Zip:** Cape Girardeau 63701

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp. in °F</th>
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</thead>
<tbody>
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<td></td>
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### 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.**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Item Description</th>
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<tbody>
<tr>
<td>3-305-11</td>
<td>Bottom shelf of candy display not six inches off floor</td>
</tr>
<tr>
<td>6-202-11</td>
<td>Unshielded light bulbs over food</td>
</tr>
<tr>
<td>6-501-14</td>
<td>Not enough light or storage in mop sink area</td>
</tr>
</tbody>
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### 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.**

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### Education Provided or Comments

**Person in Charge / Title:** [Signature]
**Date:** 05-17-2016

**Inspector:** [Signature]
**Telephone No.:** 573-335-7846
**EPHS No.:** 1129
**Follow-up:** ☑ Yes ☐ No
**Follow-up Date:** on completion