



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

TIME IN	TIME OUT
PAGE	of

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: <i>JUNCTION STORE</i>	OWNER: <i>BRENDA PLUMMER</i>	PERSON IN CHARGE: <i>MIKE</i>
ADDRESS: <i>RR 1 BOX 80</i>	COUNTY: <i>DOUGLAS</i>	
CITY/ZIP: <i>MT. GROVE 65711</i>	PHONE: <i>417 683 2777</i>	FAX: <i>X</i>
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS		P.H. PRIORITY: <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <i>2/6/25</i> Results _____

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	Potentially Hazardous Foods	COS	R
<i>IN</i> <i>OUT</i>	Person in charge present, demonstrates knowledge, and performs duties			<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Proper cooking, time and temperature		
	Employee Health			<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Proper reheating procedures for hot holding		
<i>IN</i> <i>OUT</i>	Management awareness; policy present			<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Proper cooling time and temperatures		
<i>IN</i> <i>OUT</i>	Proper use of reporting, restriction and exclusion			<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Proper hot holding temperatures		
	Good Hygienic Practices			<i>IN</i> <i>OUT</i> <i>N/A</i>	Proper cold holding temperatures		
<i>IN</i> <i>OUT</i> <i>N/O</i>	Proper eating, tasting, drinking or tobacco use			<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Proper date marking and disposition		
<i>IN</i> <i>OUT</i> <i>N/O</i>	No discharge from eyes, nose and mouth			<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<i>IN</i> <i>OUT</i> <i>N/A</i>	Consumer Advisory		
<i>IN</i> <i>OUT</i> <i>N/O</i>	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
<i>IN</i> <i>OUT</i> <i>N/O</i>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<i>IN</i> <i>OUT</i>	Adequate handwashing facilities supplied & accessible			<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<i>IN</i> <i>OUT</i>	Food obtained from approved source			<i>IN</i> <i>OUT</i> <i>N/A</i>	Food additives: approved and properly used		
<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Food received at proper temperature			<i>IN</i> <i>OUT</i>	Toxic substances properly identified, stored and used		
<i>IN</i> <i>OUT</i>	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<i>IN</i> <i>OUT</i> <i>N/O</i> <i>N/A</i>	Required records available: shellstock tags, parasite destruction			<i>IN</i> <i>OUT</i> <i>N/A</i>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item			
<i>IN</i> <i>OUT</i> <i>N/A</i>	Food separated and protected						
<i>IN</i> <i>OUT</i> <i>N/A</i>	Food-contact surfaces cleaned & sanitized						
<i>IN</i> <i>OUT</i> <i>N/O</i>	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.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<i>X</i>		Pasteurized eggs used where required			<i>X</i>		In-use utensils: properly stored		
<i>X</i>		Water and ice from approved source			<i>X</i>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<i>X</i>		Single-use/single-service articles: properly stored, used		
<i>X</i>		Adequate equipment for temperature control			<i>X</i>		Gloves used properly		
<i>X</i>		Approved thawing methods used					Utensils, Equipment and Vending		
<i>X</i>		Thermometers provided and accurate			<i>X</i>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<i>X</i>		Warewashing facilities: installed, maintained, used; test strips used		
<i>X</i>		Food properly labeled; original container			<i>X</i>	<i>X</i>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<i>X</i>		Insects, rodents, and animals not present			<i>X</i>		Hot and cold water available; adequate pressure		
<i>X</i>		Contamination prevented during food preparation, storage and display			<i>X</i>		Plumbing installed; proper backflow devices		
<i>X</i>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<i>X</i>		Sewage and wastewater properly disposed		
<i>X</i>		Wiping cloths: properly used and stored			<i>X</i>		Toilet facilities: properly constructed, supplied, cleaned		
<i>X</i>		Fruits and vegetables washed before use			<i>X</i>		Garbage/refuse properly disposed; facilities maintained		
					<i>X</i>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Mike Plummer</i>	Date: <i>6 FEB 25</i>		
Inspector: <i>CARISSA AINSWORTH</i>	Telephone No. <i>417 683 4174</i>	EPHS No. <i>1915</i>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
			Follow-up Date:



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PAGE 2 of 2	

ESTABLISHMENT NAME <i>JUNCTION STORE</i>		ADDRESS <i>RRI BOX 80</i>		CITY <i>MT. GROVE</i>		ZIP <i>65711</i>	
FOOD PRODUCT/LOCATION		TEMP.		FOOD PRODUCT/LOCATION		TEMP.	
<i>Reach in Freezer #1</i>		<i>-4</i>		<i>walk in fridge</i>		<i>30°</i>	
<i>Fridge</i>		<i>30</i>					
<i>Reach in #2</i>		<i>-2</i>					

Code Reference	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.	Correct by (date)	Initial
<i>— no violations —</i>			

Code Reference	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.	Correct by (date)	Initial
<i>4-601.11(c)</i>	<i>Vent hood dirty</i>		

EDUCATION PROVIDED OR COMMENTS	

Person in Charge / Title: <i>Wanda Powell</i>	Date: <i>6 FEB 25</i>
Inspector: <i>CARISSA AINSWORTH</i>	Telephone No. <i>417 683 4174</i>
EPHS No. <i>1915</i>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Follow-up Date:	