



JACKSON COUNTY ENVIRONMENTAL HEALTH DIVISION

34900 E Old US 40 Hwy, Grain Valley, MO 64029

Fax: (816) 881-1650

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.

Owner Name	Establishment	Person In Charge	City Code	Priority	
Dirty Don's Bargain Center	Dirty Don's Bargain Center	Don	Raytown	Low	
Address		E-Mail	County		
9700 E. 56th St.		dirtydon01@aol.com	Jackson		
City/Zip Code		Phone	Fax	Establishment No.	
Raytown 64133		816-358-9614		210	
Purpose	Establishment Type	Liquor	Water Supply	Sewage Disposal	Frozen Dessert
Food Establishment Complaint	Retail Market	No	Public Community	Public	N/A
Inspection Number	2018-04203	Case Number	2018-002489	License Number	

TEMPERATURE OBSERVATIONS

Food Product	Temp (°F)	Storage location	Food Product	Temp (°F)	Storage location

RISK FACTORS AND INTERVENTION

DEMONSTRATION OF KNOWLEDGE					POTENTIALLY HAZARDOUS FOODS						
IN	OUT	N/O	N/A	COS	R	IN	OUT	N/O	N/A	COS	R
		X						X			
Person in charge present, demonstrates knowledge, and performs duties.					Proper cooking, time and temperature.						
EMPLOYEE HEALTH					HIGHLY SUSCEPTIBLE POPULATION						
		X						X			
Management awareness; policy present.					Consumer advisory provided for raw or undercooked food.						
		X						X			
Proper use of reporting, restrictions & exclusions.					Pasteurized foods used, prohibited foods not offered.						
GOOD HYGIENE PRACTICES					CHEMICALS						
		X						X			
Proper eating, tasting, drinking or tobacco use.					Food additives approved and properly used.						
		X						X			
No discharge from eyes, nose and mouth.					Toxic substances properly identified, stored and used.						
PREVENTING CONTAMINATION BY HANDS					CONFORMANCE WITH APPROVED PROCEDURES						
		X						X			
Hands cleaned and properly washed.					Compliance with approved Specialized Processes and HACCP plan.						
		X						X			
No barehand contact with ready-to-eat foods or approved alternate method properly followed.					The letter to the left of each item indicates that item's status at the time of the inspection.						
		X						X			
Adequate handwashing facilities supplied & accessible.					IN = in compliance Out = not in compliance N/A = not applicable N/O = not observed COS = corrected on site R = repeat						
APPROVED SOURCE					GOOD RETAIL PRACTICES						
		X						X			
Food obtained from approved source.					SAFE FOOD AND WATER						
		X						X			
Food received at proper temperature.					Pasteurized eggs used where required.						
	X							X			
Food in good condition, safe and unadulterated.					Water and ice from approved source.						
		X						X			
Required records available: shellstock tags, parasites destruction.					FOOD AND TEMPERATURE CONTROL						
PROTECTION FROM CONTAMINATION					Adequate equipment for temperature control.						
		X						X			
Food separated and protected.					Approved thawing methods used.						
		X						X			
Food contact surfaces cleaned and sanitized.					Thermometers provided and accurate.						
		X						X			
Proper disposition of returned, previously served, reconditioned, and unsafe food.					FOOD IDENTIFICATION						
GOOD RETAIL PRACTICES					Food properly labeled; original container.						
SAFE FOOD AND WATER					PREVENTION OF FOOD CONTAMINATION						
		X						X			
Insects, rodents, and animals not present.					In-use utensils properly stored.						
		X						X			
Contamination prevented during food preparation, storage and display.					Utensils, equipment and linens: properly stored and used.						
		X						X			
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry.					Single-use/single-service articles: properly stored and used.						
		X						X			
Wiping cloths: properly used and stored.					Gloves used properly.						
		X						X			
Fruits and vegetables washed before use.					UTENSILS, EQUIPMENT AND VENDING						
GOOD RETAIL PRACTICES					Food and non-food contact surfaces cleanable, properly designed, constructed, and used.						
SAFE FOOD AND WATER					Warewashing facilities: installed, maintained, used; test strips used.						
SAFE FOOD AND WATER					Non-food contact surfaces clean.						
SAFE FOOD AND WATER					PHYSICAL FACILITIES						
SAFE FOOD AND WATER					Hot and cold water available; adequate pressure.						
SAFE FOOD AND WATER					Plumbing installed; proper backflow devices.						
SAFE FOOD AND WATER					Sewage and wastewater properly disposed.						
SAFE FOOD AND WATER					Toilet facilities: properly constructed, supplied, cleaned.						
SAFE FOOD AND WATER					Garbage/refuse properly disposed; facilities maintained.						
SAFE FOOD AND WATER					Physical facilities installed, maintained and clean.						

Received By:	Date:
Don	Tuesday, September 18, 2018
Inspector:	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Kristen Geary	Follow-up Date: Thursday, September 20, 2018
	Telephone No.: 816-590-9231
	EPHS No.: #1515



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Table with 5 columns: Owner Name, Establishment, Person In Charge, Address, City/Zip Code. Row 1: Dirty Don's Bargain Center, Dirty Don's Bargain Center, Don, 9700 E. 56th St., Raytown 64133

No Violations Reported.

EDUCATION PROVIDED OR COMMENTS

A complaint was received with multiple concerns for this property. The complaints are listed as follows:

- Establishment is no longer paying for trash service. They are putting most trash in last building. It stinks like rotten meat when you open the door.
All buildings leak really bad. There was about 2 1/2 foot of water (up to her knees) on floor between building 2 & 3 at last rain. Had huge tubs to catch rainwater in main building, the tubs would overflow. It's leaking on the main sales floor as well.
There were lots of mice & snakes in the storage buildings. Mice in the main building.
She stated that the walk-in freezer is starting to get frozen up again like it was when we had the big clean out with the MO Dept of Ag. Food frozen together and frost over everything.
She stated that the mice like to eat flour tortillas. They chew through the packages and leave droppings over entire cases. They only throw out the chewed through packages and puts rest out on the floor to sell. No cleaning of packages.
She stated that often times the meat smells and is not cold when received. Said that he just marks it down really cheap to get rid of it.

The following conditions were found at the time of this visit:

Don stated that the storage buildings were filled with all products to be discarded. There were mice droppings and feces from a larger animal observed in multiple places throughout the storage buildings. No snakes were found today.

The most recent receipt for trash service was dated for July service, billed in August. Don stated that his daughter always paid that bill and she no longer works there. They failed to ensure the bill was paid. Don called the trash service (AAA) while inspector was on site and got the info needed to re-instate service. Don also stated that all products/cases/pallets in those buildings are trash. He was storing stuff out there because he didn't feel like it should be stored outside where animals were likely to get into it.

There was an accumulation of trash and debris piled up around the outdoor dumpsters. There was also evidence of some trash being burned. There was also trash along the fence line.

It was not raining at the time of this visit. There were some wet spots on the floor of the storage building and in the main building. The floor of the storage buildings appeared to have mud/trash throughout. Many of the boxes in storage building (which Don stated were trash) appeared to be water damaged. The storage buildings had an intense musty/moldy odor that was strongly noticeable as soon as the doors were partly opened. It was hard to breathe while inside of the building.

The trailer was full of single service cups & lids. Don stated that the door had been left open and that all of these products were to be trashed.

Multiple pallets of products in the main building storage had mice droppings on the outside. There were cases of flour tortillas in the walk-in cooler. The cooler was not operating at the time of this inspection. The tortillas had evidence of mice chewing through the packaging as well as an excessive amount of mouse droppings. Don stated that the tortillas were trash and just hadn't been removed from the building yet. The most recent pest control invoice was dated for June 6, 2018.

The food in the walk-in freezer was not organized. The boxes of food appeared to have been thrown into the freezer. There was a large amount of frost and ice on cases of food throughout the walk-in freezer.

Packages of tortillas on the sales floor did not have damage or mouse droppings.

Received By: Don; Date: Tuesday, September 18, 2018; Follow-up: [X] Yes [] No; Inspector: Kristen Geary; Follow-up Date: Thursday, September 20, 2018; Telephone No.: 816-590-9231; EPHS No.: #1515



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There was a half pallet of rusty cans on the sales floor. Don stated that these cans were what was left after the top layer of good canned foods had been purchased. Don instructed a worker to remove the entire pallet and discard these canned foods.

There was a pallet with unopened cases of food on the sales floor. There was mouse droppings on the edges of some of the cases of food. Explained to Don that when mouse droppings are found on cases those cases should be opened, outer box should be discarded, and the inside inspected for evidence of mouse activity. If the interior of the case has no mouse droppings and the food is intact and in good condition it can be placed on the sales floor. If evidence of mouse activity is noted on the interior of the cases and the food is in plastic/glass containers the packaging can be cleaned & sanitized before placing the food on the sales floor.

There was a pallet of condensed milk that appeared to have damaged cans on the sales floor. There was a strong odor and fruit flies were observed in the immediate area. Some individual dressing/marinade bottles appeared to have a moldy substance on the lids. Explained to Don that food must be cleaned and checked for integrity before putting them on the sales floor. Don instructed a worker to remove the dirty/damaged pallets of food from the sales floor.

There were no deliveries at the time of this inspection. Unable to verify the condition & temperature of food at time received. Talked to Don and explained that all food must be inspected for integrity and explained that perishable foods should be temperature checked before allowing food to be removed from trucks. If perishable foods are found to be out of temp the foods must be discarded immediately or the shipment must be refused. Perishable foods on the sales floor at the time of this inspection did not have visible evidence of temperature abuse.

Re-inspections are required to correct these violations. The 1st re-inspection for the clean up of the trash on the outside and the interior of the storage buildings is scheduled for 9/20/18. At this re-inspection owner will need to provide proof that routine trash service has been re-instated. Roll-off dumpsters should be obtained. All trash/ashes/debris on the exterior of the buildings and around dumpsters should be removed from the premises and the interior of the storage building should be in the process of being emptied.

The 1st re-inspection for the rodents/pest control will be on September 28th. The owner will need to provide proof that the premises has been treated by a professional. The owner will need to provide a report from the pest control professional with recommendations for minimizing the presence of rodents. Additional covered rodent bait stations placed outside between the buildings to help prevent rodents from entering.

Additional re-inspections will be scheduled to ensure that all violations have been corrected. All additional re-inspections needed will incur at \$100 re-inspection fee that is due at the time of re-inspection in the form of check or money order.

Failure to meet requirements listed above, or requirements stated at additional re-inspections may result in an immediate closure. Questions can be directed to Deb Sees at 816-847-7070.

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Inspector:	Follow-up Date:	Thursday, September 20, 2018
Kristen Geary	Telephone No.:	816-590-9231
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