



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

TIME IN	9:22 am	TIME OUT	4:26 pm
DATE	Jan. 11, 2016	PAGE	1 of 10

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: Country Mart		OWNER: Bob Hufford, DBA Town and Country Groceries, Inc.	PERSON IN CHARGE: Jason Portell	
ADDRESS: 50 Berry Road		ESTABLISHMENT NUMBER: 0137	COUNTY: 187	
CITY/ZIP: Bonne Terre 63628		PHONE: (573)358-0090	FAX: (573)358-0084	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
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 checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures	<input checked="" type="checkbox"/>	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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.

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

Person in Charge /Title: <i>Jason Portell</i>		Jason Portell		Date: January 11, 2016	
Inspector: <i>Rose Mier</i>		Rose Mier		Telephone No. (573)431-1947	EPHS No. 1390
				Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: Jan. 26, 2016	



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

ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Shell egg, walk-in deli cooler		TEMP. in ° F 38	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
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3-501.16A	<p>NOTE: Temperatures, ambient, in degrees Fahrenheit: Bakery display case - 41 Walk-in bakery freezer - 0 Produce display cases: 42, 43, 41, 42 Deli island cooler: 41 Aisle 11 chest freezers: 4, 16, 14, 17, 20, 7, 21, 15, 20, 20, 16 Aisle 11 wall freezers: 0, 0, 3, -7, -12, 0, 7, -3, -9 Meat chest freezers: 7, 12 Meat chest coolers: 38, 41, 41, 33, 33, 37 Oscar Mayer chest cooler: 33 Dairy chest cooler: 33, 34 Kraft chest cooler: 53; milk held in the cooler: 55 Dairy wall coolers: 33, 35, 30, 33, 34 Egg cooler: 30, 37 Deli display coolers: 35, 41, 39, 38</p> <p>Small, commercially prepared pumpkin pies and large pumpkin pies that are prepared on site were stored at room temperature in the bakery aisles. Pumpkin pies are potentially hazardous and shall be kept at 41F or lower. Please keep refrigerated OR provide challenge studies that document that these pies do not grow pathogens when stored at room temperature. Please discard these pies. CORRECTED ON SITE by discarding.</p>	COS	
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4-101.19	<p>BAKERY The counter top was damaged, exposing pressboard. Nonfood contact surfaces requiring frequent cleaning shall be smooth and non-absorbent. Please repair countertop and seal junction to allow effective cleaning.</p>	1/26/16	J. P.
4-601.11C	Accumulation of debris observed in the door glide ledges of the refrigerated bakery display case. Please clean nonfood contact surfaces as often as needed to keep clean. CORRECTED ON SITE by cleaning	COS	↓
6-202.11A	Two fluorescent bulbs in the refrigerated bakery display case did not appear to be shatter-resistant or shielded. Bulbs where food is displayed shall be shielded or shatter resistant. Please shield bulbs or install shatter-resistant bulbs.	1/26/16	
6-501.12A	Accumulation of debris observed around the handwashing sink and base of cabinets. Please ensure floor is cleaned around floor/wall junctions and floor/equipment junctures. CORRECTED ON SITE by cleaning	COS	
6-301.11	There was no soap at the handwashing sink by the bakery walk-in freezer, and the soap would not dispenser at the handwashing sink at the 3-vat sink. Please supply soap at all times at all handsinks. CORRECTED ON SITE by replacing batteries in dispenser and by placing soap at sink.	COS	
4-601.11B	Two of the mobile baking racks had a heavy accumulation of baked-on debris. Please clean or replace.	1/26/16	

EDUCATION PROVIDED OR COMMENTS

NOTE: This routine/risk factor study inspection was completed on 1/11/2016, but due to the late hour, the exit interview was scheduled for 1/12/16. Rose completed the exit interview with Mr. Jason Portell from 10:00 am to 11:10 am on January 12, 2016.

Person in Charge /Title: <i>Jason Portell</i>		Jason Portell	Date: January 11, 2016	
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
				Follow-up Date: Jan. 26, 2016



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ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ham, deli cold hold		35	Corned beef, deli cold hold		36
Gravy, walk-in deli cooler		90 to 110	Pickle loaf, deli cold hold		37
Mazarella cheese, deli cold hold		38	Roast beef, deli cold hold		38
Chicken, deli walk-in cooler		37	Ambient, deli walk-in cooler		38
Shredded cheese, deli walk-in cooler		41	Ambient, open air deli display case		36

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3-101.11	RETAIL AISLES Eleven different kinds of over-the-counter medicines in aisle 2 were past their expiration date; one product had an expiration date of October 2014. Please regularly check expiration dates on over-the counter medications that are consumed and remove those past their expiration date. COS by voluntarily discarding	COS	J. P.
3-101.11	Six containers of infant formula in aisle 3 were past their expiration dates. Food shall be safe. Please regularly check dates on infant foods and discard. COS by discarding baby food.	COS	↓
3-302.11A	Yams were mixed with raw chicken in the meat chest freezer. Please store vegetables separated from raw meat to prevent cross-contamination. CORRECTED ON SITE by rearranging foods to prevent cross-contamination.	COS	
3-302.11A	Raw bacon was stored touching hot dogs and bologna in the meat chest coolers. Please store fully cooked foods separately from raw foods to prevent cross contamination. CORRECTED ON SITE by rearranging fully cooked separately from raw foods.	COS	
3-501.16A	The Kraft chest cooler had an ambient temperature of 53F and milk held in this unit had internal temperature of 55F. This milk had a "sell by" date of December 27, 2015 and smelled soured. Potentially hazardous food shall be held cold at 41F or lower, and shall be safe. Please discard milk and repair or replace the chest cooler. CORRECTED ON SITE by removing cooler from aisle and discarding milk.	COS	
4-501.11A	Cut portions of deli meat were marked with an eight-day disposal date. Ready-to-eat, potentially hazardous food held more than 24 hours shall be marked with a 7-day disposal date (the day of opening or preparing plus an additional six days). CORRECTED ON SITE by voluntarily disposing of incorrectly dated meats and discussion of rule with employees.	COS	
3-501.17A			

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6-501.11	RETAIL AREA Ceiling tile was stained in the dining area. Physical facilities shall be maintained. Please ensure there are no leaks, then either paint or replace the ceiling tile.	1/26/16	J. P.
4-601.11C	Accumulation of debris observed on the inside of both trash can cabinets in the dining room. Nonfood contact surfaces shall be kept clean. Please clean inside of cabinets when trash is removed.	↓	↓
6-501.18	The handwashing sink in the women's customer bathroom was dirty. Handwashing sinks shall be cleaned as often as needed to keep clean. Please clean.		
6-301.12	The paper towels would not dispenser from the dispenser in the women's bathroom. Please repair or replace dispenser.		
6-501.18	The sink was dirty in the men's customer bathroom. Please clean as often as needed to keep clean.		
6-501.14A	Accumulation of dust observed in the air ducts in the front, back, and top of the produce display cooler. Ventilation systems shall be kept clean. Please clean as often as needed to keep clean.		
4-501.11B	The seal was badly torn on the dairy reach-in cooler door, 2nd from the left. Please replace seal.		
4-601.11C	Accumulation of debris observed in the bottom shelf and air vents of the dairy wall coolers. Please clean vents and bottom shelf as often as needed to keep clean.		
4-601.11C	The bottom shelf and air vents in the egg reach-in cooler (between aisles 4 and 5) had an accumulation of debris. Please clean as often as needed to keep clean.		
6-202.15A	Daylight observed beneath one sliding door at the front entry (in front of check-outs). Please seal to reduce pest entry points.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Jason Portell* Jason Portell Date: January 11, 2016

Inspector: *Rose Mier* Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Jan. 26, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road	CITY /ZIP Bonne Terre 63628
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Deli, stew, cooling for cold holding		135-180	Mashed potatoes, deli hot hold
Milk gravy, deli hot hold		149	Beans and ham, deli hot hold
Corn dogs, deli hot hold		144	Pork steaks, deli hot hold
Fried chicken, deli hot hold		130-135	Chicken and Dumplings, deli hot hold
Fish, deli hot hold		112 to 130	Rotisserie Chicken, deli hot hold, reach in
			124, 119, 123

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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2-301.14H	DELI Employee was observed putting on gloves without first washing hands. Hands shall be washed before donning single-use gloves. Please ensure employees know when to wash hands. CORRECTED ON SITE by employee washing hands.	COS	J. P.
4-601.11A	According to manager, the meat and cheese slicers are wiped clean throughout the day and broken down for complete cleaning before closing. Food contact surfaces shall be washed, rinsed, sanitized and air dried a minimum of every four hours while in continual use. CORRECTED ON SITE by discussion with manager and breaking down slicers for complete cleaning.	COS	↓
4-202.11A	A frying pan hanging above the 3-vat sink was observed with the non-stick coating marred. Food contact surfaces shall be smooth and free of imperfections. Please discard pan.	1/15/16	
4-601.11A	Accumulation of debris observed on the ribs of the hoods above the cooking equipment. Please keep clean to prevent debris from falling into food.	1/16/16	
4-702.11	There was less than 100 ppm quaternary ammonia detected in the sanitizing solution in the 3-vat sink and bucket of sanitizer. According to manufacturer's label, the quaternary ammonia should be 200 to 400 ppm for sanitizing. Please use test strips to ensure correct concentration of sanitizer is obtained. CORRECTED ON SITE by remaking solution to correct concentration.	COS	
3-501.16A	The fried chicken held in the deli open-air hot hold units had internal temperatures of 106, 109, 104, 100. The ambient temperature of this unit was 110F. The rotisserie chicken in the hot hold reach-in had internal temperatures of 124, 119, 123F. Potentially hazardous food shall be held at 135F or higher. Voluntarily discard	1/15/16	
4-601.11A	The potato slicer, stored on the top shelf of the rack by the donut fryer, had debris on its food contact surfaces. Please wash, rinse, sanitize, air dry after use. CORRECTED ON SITE by wash, rinse, sanitize	COS	

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4-601.11C	DELI: Debris observed on the outside door and inside cabinet of the handwashing sink in the deli service area. Nonfood contact surfaces shall be clean. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	J. P.
4-601.11B	Several metal pans stored on the mobile rack for clean equipment were observed with an accumulation of baked-on debris under the lip on the outside of the pans. Please clean all equipment with this debris.	1/26/16	↓
4-601.11C	Accumulation of breadings and other debris observed in the bottom of the breadings cabinet. Please clean as often as needed to keep clean.		
4-601.11C	An accumulation of debris observed on the outside surfaces and some of the inside surfaces of the plastic "drawers" on the shelf below the microwave. Please clean as often as needed to keep clean.		
4-601.11C	The aluminum foil lining the shelf above the stove was soiled. Please remove foil and clean shelf.		
4-501.11B	The sliding doors on the deli hot-hold cabinets were broken. Please repair or replace to keep equipment working properly.		
4-204.112A	The thermometers in several of the hot-hold and cold-hold units did not read temperatures below 100F. Please install thermometers that read from 0 to 220F in two degree increments.		
4-301.13	The drainboard on the 3-vat sink did not provide adequate space for air drying equipment. Some equipment was placed in storage while still wet, and soiled dishes piled up while waiting for drying space. Please provide additional racks for air drying.		
3-305.11A	Pretzel Crisps were stored on the floor in front of the deli display cases. Food shall be stored a minimum of six inches off the floor. Please store off floor.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Jason Portell</i> Jason Portell	Date:	January 11, 2016
Inspector:	<i>Rose Mier</i> Rose Mier	Telephone No.	(573)431-1947
		EPHS No.	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Jan. 26, 2016



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ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION Baby bell cheese, open air deli display		TEMP. in ° F 52	FOOD PRODUCT/ LOCATION Ambient, open air deli display		TEMP. in ° F 47

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3-501.14	DELI, continued Gravy was placed in the walk-in cooler for cooling down without monitoring. The internal temperature was between 90 and 110 after being placed in the cooler approximately one hour previously. Please portion food into shallow containers, place in ice, stir, and monitor to ensure food is cooled from 135F to 70F within two hours, and from to 70 to 41F within an additional four hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin process again. If the second benchmark is not met, discard the food. Cover but allow vents at corners of container while cooling. CORRECTED ON SITE BY voluntarily discarding gravy and ensuring correct methods for cooling is understood.	COS	J. P.
7-201.11B	Dish detergent was stored on the drainboard of the 3-vat sink. Chemicals shall be stored below or separated from clean equipment. Please store dish detergent so as not to contaminate equipment.	COS	
3-501.16A	The ambient temperature of the open air deli display case was 47F and the Baby bell cheese had internal temperature of 52F. Potentially hazardous food shall be held cold at 41F or lower. Please do not hold potentially hazardous food in this unit until it reliably holds food at 41F or lower. TEMPORARILY CORRECTED ON SITE by discarding cheese.	1/16/16	
4-601.11A	Sieve stored on rack by walk-in cooler was greasy feeling. Please wash, rinse, sanitize. CORRECTED ON SITE by cleaning.	COS	
4-601.11A	The spatula on the drainboard was observed with debris. Please wash, rinse, sanitize. CORRECTED ON SITE by cleaning.	COS	

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4-204.112A	DELI, continued The thermometer in the deli open air refrigerated display case was inaccurate, reading 8F when the ambient temperature was measured at 36F. Thermometers shall be accurate. Please place a thermometer in a convenient to read location in the warmest part of this cooler. Thermometers shall read from 0 to 220F in two degree increments.	1/26/16	J. P.
3-602.11B	Major food allergens were not included on the food labels on foods that were prepared and packaged for retail, or repackaged from commercially prepared products. Food labels shall include the name of the food source for each major food allergen contained in the food unless the food source is already part of the common or usual name of the respective ingredient. Please ensure all labels have allergen information.		
4-101.17	A toilet plunger was used to pull the grease up from the bottom of the fryer. The plunger has a wood handle and a rubber bottom, neither of which are food-grade. Please remove plungers from kitchen and obtain an instrument that is food-grade.		

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Person in Charge /Title: <u>Jason Portell</u>		Date: January 11, 2016
Inspector: <u>Rose Mier</u>	Rose Mier	Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Jan. 26, 2016



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ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY / ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	<p>TEMPERATURES, in degrees Fahrenheit</p> <p>Meat cutting room amb = 38</p> <p>Meat storage room amb = 34</p> <p>Fresh meat display cases = 38, 34, 30, 28</p> <p>Ready to eat meat display cases = 24, 30, 26</p> <p>Frozen meat freezers = 8, 0</p> <p>Aisle frozen meat freezers = 20, 22</p> <p>Aisle refrigerated meat coolers = 38, 36, 30, 30</p> <p>Walk-in freezer = 18</p> <p>Dairy walk-in cooler = 38</p> <p>Produce walk-in cooler amb = 41F -44F</p> <p>Half watermelon in produce cooler = 40F</p> <p>Sliced watermelon in produce cooler = 55F</p> <p>Cut watermelon in produce cooler = 48F</p> <p>Sliced cantaloupe in produce cooler = 52-54F</p> <p>Wonton wrappers in produce cooler = 49F</p> <p>Eggroll wrappers in produce cooler = 46F</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.12A	<p>MEAT ROOM:</p> <p>Raw meat residue and debris was observed on the walls and floors behind the meat cutting tables in the cutting room. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning this area.</p>	COS	J. P.
4-601.11C	Dried meat debris was observed on the exterior of the Hobart wrapping station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the equipment.	COS	↓
4-601.11C	Mold was observed on the underside of a meat cutting table in the cutting room. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. COS by cleaning and sanitizing the area.	COS	
6-501.18	An accumulation of food debris was observed on the indirect drain below the three compartment sink in the meat cutting room. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the drain.	1/26/16	
6-303.11C	Six of the twelve fluorescent lights installed in the meat cutting room were observed to be inoperable. The light intensity shall be at least 50 foot candles at a surface where an employee is working with food or equipment. Please repair the lights in this area to provide adequate lighting.	1/26/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Jason Portell</i> Jason Portell	Date:	January 11, 2016
Inspector:	<i>Rose Mier</i> Rose Mier	Telephone No.	(573)431-1947
		EPHS No.	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Jan. 26, 2016



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

ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road	CITY /ZIP Bonne Terre 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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
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4-601.11A	MEAT DEPT. Dried meat debris was observed on the exterior and interior of the Hobart beef meat saw located in the meat cutting room. Food contact surfaces shall be clean to sight and touch. Please clean the saw of accumulated debris.	1/12/16	J. P.
4-602.11A2	The Hobart meat slicer located in the meat cutting room was observed with raw and ready to eat food debris on the blade. Equipment food contact surfaces shall be cleaned each time there is a change from working with raw foods to working with ready to eat foods. COS by washing, rinsing, and sanitizing the equipment and discussing the requirements of The Code with the manager.	COS	↓
3-701.11A	Packages of ready to eat meats that were past the manufacturers use by date were observed stored in the smoked meat room with damage to their packaging. Food that is unsafe or adulterated shall be discarded. COS by voluntarily discarding.	COS	
7-201.11B	Cleaning supplies were observed stored above single service meat papers on the shelf outside the meat cutting room. Poisonous or toxic materials shall be stored where they cannot contaminate single use items. COS by relocating the cleaners.	COS	
7-201.11B	Cleaning supplies were observed intermingled with meat wrapping film in the meat department. Poisonous or toxic materials shall be stored where they cannot contaminate single use items. COS by relocating the cleaners.	COS	

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6-501.14A	MEAT DEPT. An accumulation of dust and debris was observed on the fan covers of the cooling unit in the meat cutting room. Intake and exhaust ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the fan covers at this location.	1/26/16	J. P.
5-205.15B	The faucet at the left side of the three compartment sink in the meat cutting room was observed to be leaking. A plumbing system shall be maintained in good repair. Please repair the leak at this location.	1/26/16	↓
6-501.12A	An accumulation of old meat residue was observed on the floor in the meat cutting room, especially under equipment and at the wall/floor juncture. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the floor.	COS	
4-601.11C	Dried blood was observed on the shelving and on the floor below the shelving in the fresh meat storage room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the shelving and floors in this area.	1/26/16	
4-601.11C	Food residue was observed of the meat tray carts in the fresh meat storage room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and COS by cleaning the carts.	COS	
4-601.11C	Dirt and residue was observe on the interior and exterior of the fresh meat storage room cargo door. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the door.	COS	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Jan. 26, 2016



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7-102.11	MEAT DEPT. A pressurized sprayer of detergent was observed in the meat department without a label. Working containers of toxic materials such as cleaners shall be marked with the common name of the material. COS by labeling the container.	COS	J. P.
3-302.11A2	Packages of ground pork was observed stored above whole muscle pork in the meat display cases. Foods shall be protected from cross contamination by storing foods requiring greater cooking temperatures below those requiring lower cooking temperatures. COS by rearranging the foods.	COS	↓
3-302.11A1	Fully cooked turkey sausage was observed stored below raw sausage in the meat display case. Ready to eat foods shall be protected from cross contamination by storing them above raw animal foods. COS by rearranging the foods.	COS	
3-302.11A1	Raw bacon was observed stored above ready to eat hams and sausages. Ready to eat foods shall be protected from cross contamination by storing them above raw animal foods. COS by rearranging the foods.	COS	
3-302.11A1	Packages of raw shrimp were observed stored above fully cooked shrimp and fully cook sausages in the frozen meat freezer in the meat department. Ready to eat foods shall be protected from cross contamination by storing them above raw animal foods. COS by rearranging the foods.	COS	

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4-803.11	MEAT DEPT Soiled gloves were observed intermingled with meat wrapping supplies in the meat department. Soiled linens shall be stored in clean, nonabsorbent receptacles and in a manner that prevents contamination of food, food contact surfaces and single service items. COS by placing the gloves in a separate receptacle.	COS	J. P.
4-601.11C	The absorbent liners below the fresh meat in the display cases were observed to be saturated with blood and fluids from the packaged meats. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris. Please replace the absorbent liners at a frequency that prevents them from becoming a nuisance or pest attractant.	1/26/16	↓
6-202.11A	Damaged shielding was observed on a fluorescent light bulb installed above the hot dogs in the ready to eat meat case. Light bulbs installed above food shall be shielded. Please repair the shielding at this location.		
6-501.12A	WAREHOUSE Dirt and debris was observed below the shelving in the back room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean below the shelving.		
6-202.15A3	Daylight was observed at the bottom of the rear entry door. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of tight-fitting, self-closing doors. Please repair the gap at the bottom of the door.		

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Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Jan. 26, 2016



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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6-403.11B 7-201.11B	WAREHOUSE Employee clothing and cleaning supplies were observed commingled with food items on the shelf in the back room. Employee items and toxins shall be located where they cannot contaminate food or single service items. COS by removing employee items and cleaning supplies.	COS	J. P.
30302.11A 1a	Raw turkey and raw chicken was observed commingled with ready to eat foods in the walk-in freezer. Ready to eat foods shall be protected from cross contamination by storing them separate from and above raw animal foods. COS by separating these foods.	COS	↓
3-501.17A	PRODUCE A cut portion of watermelon at a temperature of 40F was observed in the produce cooler without a date of disposition. Potentially hazardous foods shall bear a date of disposition. COS by voluntarily discarding.	COS	
3-501.16A2	A cut portion of watermelon and cantaloupe were observed at temperatures of 45 to 55 F. Potentially hazardous foods held refrigerated shall be held at a temperature of 41F or less. COS by voluntarily discarding the melons.	COS	
3-501.16A2	Six packages of won ton wrappers and one package of egg roll wrappers were measured at temperatures of 49F and 46F respectively. Potentially hazardous foods held refrigerated shall be maintained at a temperature of 41F or less. COS by voluntarily discarding the food.	COS	

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6-301.12A	The mens and womens restrooms were not provided with paper towels in a manner that prevents contamination. Please provide paper towels in dispensers so that they can be accessed in a sanitary manner.	1/12/16	J. P.
5-501.113 5-501.114 5-501.115	The facility dumpster lid was open, the drain plug was not in place and trash and debris was observed on the ground around it. Please keep the lids closed, install a plug in the drain, and remove clutter and debris from around the dumpster.	1/12/16	↓
6-301.11	PRODUCE PREP The hand soap dispenser in the produce prep area was inoperable. Hand wash sinks shall be provided with soap for hand washing. COS by replacing the soap.	COS	
6-501.12A	An accumulation of dust and debris was observed on the fan covers of the cooling unit in the produce walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the fan covers.	1/26/16	
6-501.18 4-903.11A2	Debris was observed in the three compartment sink in the produce prep area. Please clean the sink. A clean knife and spoon was observed stored in a dirty desk drawer in the produce prep area. Clean equipment shall be protected from sources of contamination. COS by removing the utensils and washing, rinsing, and sanitizing.	1/12/16 COS	

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Jan. 26, 2016



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2-301.14	DELI, continued: Employee observed drinking and placing cup in food prep area, then not washing hands after drinking. Please store employee drinks where food and equipment cannot be contaminated, and wash hands after drinking.	1/12/16	J. P.
7-201.11B	An aerosol can of glass cleaner was stored on top of the glass buffet bar. Chemicals shall be stored separately or below food and equipment. Please store where food and equipment cannot be contaminated.	1/12/16	↓

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6-501.12A	PRODUCE, continued Debris was observed on top of the produce/dairy cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean and organize this area.	1/26/16	J. P.
6-501.12A	Debris was observed on the floor by the mop sink in the produce prep area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	1/26/16	↓
6-202.11A	Two fluorescent lights were not shielded in the produce prep area. Lights installed in areas of food preparation shall be shielded or shatter resistant. Please shield the lights in this area.	1/26/16	↓

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