



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

TIME IN 8:44am	TIME OUT 3:28pm
DATE 11-7-16	PAGE 1 of 13

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 Grocers, Inc.		PERSON IN CHARGE: Liz Stewart	
ADDRESS: 50 Berry Rd.			ESTABLISHMENT NUMBER: 0137		COUNTY: 187
CITY/ZIP: Bonne Terre, 63628		PHONE: 573-358-0090		FAX: 573-358-0084	
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN 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	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN 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 N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> 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.

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	<input checked="" type="checkbox"/>	
		Food Temperature Control			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" 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 checked="" type="checkbox"/>	<input 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>[Signature]</i>		Liz Stewart		Date: November 7, 2016	
Inspector: <i>[Signature]</i>		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				Follow-up Date: Nov. 28, 2016	



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

ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Rd.		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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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.**

Meat Dept
 Cutting room amb = 32F, beef roast = 36F, smoked meat room amb = 34, fresh meat room = 34F,
 Walk-in freezer = 10F, Walk-in dairy cooler = 30F, Walk-in produce cooler = 34F,
 Fresh meat retail cases: zones #1 = 28F, #2 = 26F, #3 = 24, #4 = 32
 Smoked meat retail cases: zones #1 = 24F, #2 = 28, #3 = 30
 Smoked meat aisle case = zone #1 = 32, #2 = 40, Mini cooler amb = 38F
 Produce Dept temps
 Produce cooler amb = 38F
 Produce retail coolers zones #1=24, #2=40, #3=40, #4=34, #5=42, #6=42
 Pick five aisle cooler = 32F, 38F, Pick five aisle freezer = 6F, 0F
 Fish & frozen foods reach-in freezers = 0F, 0F
 Reach-in retail dairy coolers = 30F, 30F, 24F, 26F

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

6-301.11 Meat Dept
 Soap was not available at the hand wash sink located in the meat cutting room. All hand wash sinks shall be provisioned with hand soap. COS by providing soap.

6-301.12 Paper towels were not available by sanitary means at the meat cutting room hand wash sink. All hand wash sinks shall be provisioned with a sanitary means of hand drying. Please provide paper towels at the hand wash sink towel dispenser.

4-601.11C An accumulation of dried blood and meat residue was observed on the metal table frame below the plastic cutting surfaces of the meat cutting tables in the cutting room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the table frames daily.

6-202.11 A hole of approximately two inches in diameter was observed in the FRP board wall of the meat cutting room near the rear entry of the meat cutting room. Physical facilities shall be designed, constructed and installed so that they are easily cleanable. Please replace the FRP wall panel.

6-501.14 The fan covers of the ceiling cooling unit in the meat cutting room were observed to be flaking paint and corrosion. Intake and exhaust air ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean and paint the fan covers or replace them.

COS
 11-28-16

LS

EDUCATION PROVIDED OR COMMENTS

Person in Charge (Title): <i>[Signature]</i>	Liz Stewart	Date: November 7, 2016
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Nov. 28, 2016

Rose menu # 1370



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4-601-11A	Meat Dept An accumulation of dried meat debris was observed on the meat film and wrapping station surfaces in the meat cutting room. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the surfaces of the wrapping station.	COS	L
3-302.11A	Cases of raw chicken were observed stored with cases of raw ground beef in the meat storage room. Cross contamination shall be prevented by separating types of raw animal food from each other during storage, preparation, holding and display. COS by removing the chicken from this area.	COS	
4-601.11A	An accumulation of dried meat debris was observed on the grinder mixing hub and on the mixing auger of the meat grinder. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the grinder daily to prevent food accumulation.	11-7-16	
3-302.11A	Various raw fish products were observed stored above cooked and ready to eat products in the fish and frozen food freezer in the meat dept. Cross contamination shall be prevented by separating types of raw animal food from each other during storage, preparation, holding and display. Please separate raw and ready to eat animal foods such that ready to eat foods are always above or separate from raw animal foods.		

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4-903.12A	Meat Dept Bags of clean linens were observed stored on the floor in the smoked meat room. Clean linens shall be protected against contamination by storing them at least six inches off of the floor. COS by removing the linens from the floor.	COS	LS
4-601.11C	Debris was observed on surfaces of rolling racks stored in the meat storage room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the rolling racks as often as necessary to keep them clean.	11-28-16	
6-501.12A	Meat and blood debris was observed on the floor below open shelving in the meat storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please scrub and disinfect the meat room floor.		
6-202.11A	A fluorescent light bulb installed above the smoked meats/hot dog case was observed to not be fully shielded. Light bulbs installed in areas of food preparation and storage shall be shielded or shatter resistant. Please install a shielding end cap of the exposed light bulb.		
3-302.11A	Raw ham and pork tenderloins were observed intermingled with frozen vegetables and ready to eat foods in the pick five freezer. Foods shall be protected from cross contamination by separating raw animal foods from ready to eat foods. COS by rearranging the foods.	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)-431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Nov. 28, 2016

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3-302.11A	Meat Dept Raw ham pieces and raw ham steaks were observed stored above ready to eat franks and cooked ham in the reach-in meat cases. Cross contamination shall be prevented by separating raw and ready to eat foods. COS by rearranging the foods.	COS	LS
3-302.11A	Raw bratwurst, pork sausage and ground beef was observed stored above whole muscle meats in the retail meat cases. Cross contamination shall be prevented by storing comminuted meats below and away from whole muscle meats. COS by moving foods.	COS	
7-201.11B	Back Room A can of hair spray was observed stored above deli foods in the deli storage area in the back room. Toxic materials shall be stored where they cannot contaminate food. Please store toxic materials away from food items.	11-7-16	
7-102.11	An unlabeled pressurized sprayer was observed on the floor near the crusher in the back room.		
7-202.12A	Working containers of toxic materials shall be labeled with the common name of the material. If this material is an insecticide, please be advised that only those pesticides approved for use in a food establishment shall be permitted on the premises. Please remove the container from the premises.		
6-501.111	Spider webs were observed around the rear door and dock doors in the back room. The presence of insects and rodents on the premises shall be controlled to minimize their presence on the premises. Please remove evidence of pest and take action to prevent pest entry.		

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4-903.12A	Back Room Single service food containers were observed stored on the floor near shelving in the back room. Single service items shall be protected from contamination by storing them at least six inches off of the floor. Please store single use items off of the floor.	11-28-16	LS
6-202.15	Daylight was observed at the bottom of the rear entry of the back room. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of tight fitting doors. Please seal the gaps at this location.		
6-501.12A	Dirt and debris was observed on the floor around the crusher and dock doors in the back room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in these areas.		
6-403.11B	Employee clothing was observed stored on top of facility food in the back room. Employee items shall be stored where they cannot contaminate food, single service items or clean linens. Please store employee items separate from facility items.		
3-305.11A	Bread products stored in open-bottomed plastic trays were observed stored on the floor in the back room. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store these items off of the floor.		

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Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 28, 2016

Rose Mier 1370



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5-203.14B	Produce A why connector was observed installed on the mop sink located in the produce prep area. A plumbing system shall be installed to preclude the backflow of materials into the water system. Please install an American Society of Sanitary Engineers (A.S.S.E) approved hose bibb vacuum breaker on each arm of the wye connector.	11-28-16	LJ
3-501.18A	A container of pineapple chunks were observed in the produce display case with an expired discard date. Food shall be discarded if it is past the discard date. COS by voluntarily discarding the food.	COS	

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6-403.11A	Dairy Employee foods were observed stored with facility foods in the walk-in dairy cooler. Employee foods shall be stored where they cannot contaminate facility foods. Please store employee foods separate from facility foods.	11-28-16	LS
4-601.11C	Dried milk residue was observed on the inside of reach-in dairy cooler doors and on the door sills. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the doors and sills at this location.		
6-202.11A	A fluorescent light bulb was not fully shielded above the canned biscuit area in the dairy cooler. Light bulbs installed in areas of food storage shall be shielded or shatter resistant. Please provide adequate shielding at this location.		
4-601.11C	Dirt, food debris and dead insects were observed on shelving at the canned biscuit, cookie dough and butter/margarine reach-in cooler in the dairy dept. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving in this area.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 28, 2016



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	<p>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.</p> <p>TEMPERATURES, IN DEGREES FAHRENHEIT: DELI Reach-in hot hold display case 130 (see violation under "Core") Hot hold display case: ambient 148, egg sandwich 135, sausage 143, scrambled eggs 147, potatoes 139 Cold hold display cases: ambient 30, 32, 35, salami 33, ham 38 Chicken, deep fryer 193 to 212 Hot hold in oven: chicken 178, green beans 167 Walk-in cooler: ambient 28, cheese 36, ham 36 Walk-in freezer, ambient 0 Pork chops, rotisserie oven 182, 181, 179 Bakery display cold-hold 38 Customer reach-in cooler, ambient 32, 25 Customer reach-in cooler, ambient 38, 40 AISLE FREEZERS, AMBIENT Vegetables: -5, -8, -5 Frozen dinners and ice cream: 2, -8, -11, -19, 2, -7, -2, -2, -6 Endcap coffin freezers, aisle 11: 6 to 10 Coffin freezers: 0 to 20</p>		LS
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	<p>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.</p> <p>Produce Dust and debris was observed on the surfaces of the wrapping station in the produce prep area. Non-food contact surfaces shall be kept clean. COS by cleaning the wrapping station.</p> <p>DELI - SERVICE AREA Utensils were stored with their handles down in a white bucket on the work table across from the deli hot hold display cases. Utensils that are not pre-wrapped shall be stored with their handles up to prevent contamination when retrieving. CORRECTED ON SITE by putting handles up.</p> <p>Doors on the hot hold display case were in disrepair. Tape was used to hold on the metal frame, some had frames missing, others had missing or loose handles. Equipment shall be kept in good repair. Please repair or replace the sliding doors.</p> <p>The smaller reach-in hot hold display case had an ambient temperature of 130F. There was no food held in this unit during this visit. According to manager, this unit does not work and is not used. Please repair unit so it holds food at 135F or above, remove from facility, or permanently disable it to prevent its being used as a hot hold case.</p> <p>Clean towels were stored in the cabinet below the handwashing sink in the service area. Clean linens shall not be stored below unshielded drains. Please move cloths to an area where they are protected from possible contamination. CORRECTED ON SITE by moving cloths.</p>		
4-601.11A	Dust and debris was observed on the surfaces of the wrapping station in the produce prep area. Non-food contact surfaces shall be kept clean. COS by cleaning the wrapping station.	COS	LI
4-904.11B	Utensils were stored with their handles down in a white bucket on the work table across from the deli hot hold display cases. Utensils that are not pre-wrapped shall be stored with their handles up to prevent contamination when retrieving. CORRECTED ON SITE by putting handles up.	COS	LI
4-501.11B	Doors on the hot hold display case were in disrepair. Tape was used to hold on the metal frame, some had frames missing, others had missing or loose handles. Equipment shall be kept in good repair. Please repair or replace the sliding doors.	11-28-16	
4-501.11A	The smaller reach-in hot hold display case had an ambient temperature of 130F. There was no food held in this unit during this visit. According to manager, this unit does not work and is not used. Please repair unit so it holds food at 135F or above, remove from facility, or permanently disable it to prevent its being used as a hot hold case.		
4-903.11A	Clean towels were stored in the cabinet below the handwashing sink in the service area. Clean linens shall not be stored below unshielded drains. Please move cloths to an area where they are protected from possible contamination. CORRECTED ON SITE by moving cloths.	COS	

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		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Nov. 28, 2016

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7-201.11B	DELI - SERVICE AREA A can of hand cream was stored on top of sandwich bags on the shelf below the work table next to the handwashing sink. Toxic items shall be stored in an area where food and food-related items cannot be contaminated, and personal items shall be stored in a designated area where facility food and food-related items cannot be contaminated. Please store hand cream in a designated location. CORRECTED ON SITE by disposing of hand cream.	COS	LS
4-601.11A	Accumulation of debris observed on a Bunn coffee pot, stored on the shelf of the work table next to the handwashing sink. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize at least daily. CORRECTED ON SITE by taking pot to sink for cleaning.	COS	
7-201.11B	A container of Tide detergent pods were stored in a cabinet also holding single-use gloves and towels. Chemicals shall be stored separately or below single-use items. CORRECTED ON SITE by removing detergent pods.	COS	
4-601.11A	The powders inside the cappuccino machine were wet and clumped. Please wash, rinse, and sanitize inside of machine at least daily. CORRECTED ON SITE by taking removable parts to sink to clean.	COS	

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6-501.12A	DELI - SERVICE AREA Accumulation of debris observed under the work table and the cold-hold reach-in cooler (with shelf holding cups and lids on the back side), as well as the floor in general with a build-up of black deposit. Black deposit also observed on the bottom front of the FRP board below the cutting boards on the hot hold display case. Physical facilities shall be kept clean. Please clean floor thoroughly as often as needed to keep clean.	11-28-16	LS
4-601.11C	Accumulation of debris observed on the step stool stored by the bag-in-boxes. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris build-up. Please clean step stool.		
4-903.11A	A box of plastic clamshells was stored on the floor, and a box of open clamshells had a coat hanging in it. Single-use items shall be stored at least six inches off the floor, and stored where they are protected from contamination. Please store single-use items off the floor and in a location away from personal belongings. CORRECTED ON SITE by moving boxes.	COS	
2-401.11B	A bottle of employee Fiji water and an employee cup was sitting on the work table next to the handwashing sink. Personal drinks shall be stored where they cannot contaminate food, single-use items, utensils, equipment, or clean linens. Please designate an area to store employee drinks where these items cannot be contaminated. CORRECTED ON SITE by removing personal drinks	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Liz Stewart		Date: November 7, 2016
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Nov. 28, 2016

Rose Marie 1370



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

ESTABLISHMENT NAME Country Mart	ADDRESS 50 Berry Rd.	CITY /ZIP Bonne Terre, 63628
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FOOD PRODUCT/LOCATION	TEMP. in ° F	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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7-202.12A	DELI - KITCHEN A can of Hot Shot insecticide and a can of Raid insecticide were stored on the rack by the walk-in cooler. These products are not approved for use in a food facility. Please remove from facility. CORRECTED ON SITE by disposing of both cans.	COS	L
4-601.11A	Food debris observed on a plastic container, and on a potato slicer, stored on the shelf of the island work table. Food contact surfaces shall be clean to sight and touch. CORRECTED ON SITE by moving to 3-vat sink for cleaning and sanitizing.	COS	
4-601.11C	In-use utensils, stored in breadings and flours in the cabinet below the breading station, were crusted with breadings. In-use utensils shall be kept clean. Please wash, rinse, and sanitize these utensils.	11-7-16	
3-302.11A	Raw bacon was above mashed potatoes, and raw shell eggs above ready-to-eat food in the walk-in cooler. Raw animal foods shall be stored separately or below all other foods. Different types of raw animal foods shall be stored separately from each other or in the following vertical order: raw poultry and eggs on the bottom, then ground meats, then whole muscle meats, then fish and seafood. CORRECTED ON SITE by rearranging in correct vertical order.	COS	

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3-304.12B	DELI - SERVICE AREA A single-use bowl was stored in a container of sugar, stored on the shelf below the work table by the handwashing sink. In-use utensils shall be multi-purpose and have a handle that is stored above the surface of the non-potentially hazardous food. Please dispose of bowl and use a handled utensil that is washed, rinsed, and sanitized. CORRECTED ON SITE by disposing of bowl.	COS	L
4-903.11A	Knives and single-use gloves were stored intermingled with cutting gloves and other non-sanitized equipment in a drawer below the meat/cheese slicers. Utensils and single-use items shall be stored to prevent contamination. CORRECTED ON SITE by moving knives to 3-vat sink for cleaning, disposing of loose single-use gloves, and moving boxed single-use gloves.	COS	
6-501.12A	Accumulation of debris observed behind the table holding the meat/cheese slicers. Please clean behind and under all equipment as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Liz Stewart</i>	Liz Stewart	Date: November 7, 2016
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Nov. 28, 2016



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

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

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3-501.17B	DELI - KITCHEN A container of opened potato salad was date marked with the day of opening, and a container of cheese sauce was not date labeled. Ready-to-eat, potentially hazardous food that is held for more than 24 hours shall be labeled with the date of disposition, which is the day of preparation (or opening) plus an additional six days. CORRECTED ON SITE by disposing of both foods.	COS	LS
3-302.11A	Raw chicken livers were stored above fully-cooked food, and raw tenderized steaks stored above shrimp in the walk-in freezer. Please store food as described above. NOTE: All all raw meat was moved to bottom shelf and ready-to-eat food above; please store different raw meats physically separated on same shelf.	11-7-16	
4-601.11A	BAKERY - KITCHEN Dried debris observed on the blade of the table-mounted can opener. Please wash, rinse, and sanitize at minimum of every four hours, more often if needed to keep clean. CORRECTED ON SITE by moving can opener to 3-vat sink.	COS	
7-201.11B	A container of Clorox disinfecting wipes was stored on the bakery work table. Chemicals shall be stored in a designated area where equipment cannot be contaminated. Please store wipes in chemical area. CORRECTED ON SITE by moving wipes	COS	

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6-501.12A	DELI - KITCHEN Accumulation of debris on the floor under and around equipment, as well as a build-up on the floor in general, throughout the deli and bakery. Please clean floor thoroughly as often as needed to keep clean.	11-28-16	LS
6-501.12A	Accumulation of debris on the pipes below the 3-vat sink. Please clean as often as needed to keep clean.		
4-601.11C	Debris observed on the underside of the handle and on the inside of the drawer of the island work station. Please clean drawer as often as needed to protect utensils from contamination.		
4-601.11C	Accumulation of debris observed in the cabinet below the breading station. Please clean cabinet as often as needed to keep clean.		
4-904.11B	Some of the utensils in a container on the island work table had the handles down. Please store handles up to prevent contamination upon retrieval. CORRECTED ON SITE by putting handles up.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i>	Liz Stewart	Date: November 7, 2016
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947
	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Nov. 28, 2016

Rose Maria 1390



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

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

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3-101.11	RETAIL Several containers of outdated over-the-counter medicines were found on aisles 2 and 3. This included: 12 hour sinus spray (9x), exp. 11/3/2016; Best Choice Children's Allergy Relief (8x), exp. 7/20/16; Refresh eye drops (2x), 10/20/16; Afrin nasal spray (1x), Aveeno hydrocortisone cream (2x), exp. 9/2016 and 2/2014. Please dispose or place in designated area for return to distributor. CORRECTED ON SITE by voluntarily discarding.	COS	LS
3-101.11	Infant foods and formula were outdated on aisle 3. This included: Similac Expert Care formula (1x), exp. 11/1/2016; Gerber macaroni and cheese entrees (2x), exp. 10/25/16; Gerber fruit pick ups diced apples (2x), exp. 20/25/16; Gerber Apple Berry cereal (2 pack), exp. 10/21/2016; Enfamil formula, 32 oz (1), exp. 10/1/2016; Enfamil soy formula, 13 oz (19), exp. 11/1/16; Enfamil infant formula, 32 oz (7x) exp. 11/1/16 and 9/2016; Enfamil Gentlease, 32 oz (4x), exp. 11/1/2016; Enfamil Reguline formula, 6-8 fl. oz packages (9 packs), exp. 11/1/2016. Food that is past the expiration date shall be discarded. Please discard or place in designated area for return to distributor. CORRECTED ON SITE by voluntarily discarding.	COS	

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4-601.11B	BAKERY - KITCHEN Accumulation of baked-on debris observed on many of the metal trays and pans. Please inspect and clean all trays and metal pans of baked-on accumulation on insides and outsides of containers.	11-28-16	LS
4-601.11C	Accumulation of debris observed on the particle board shelves by the walk-in freezer. Please clean shelves.		
4-903.11A	Single-use items were stored on the lowest shelf of the particle-board shelving by the walk-in freezer. This shelf was less than six inches off the floor. Single-use items shall be stored at least six inches off the floor. Please elevate the shelf or do not store single-use items on this shelf.		
4-903.11A	BAKERY - SERVICE AREA Single-use containers were stored intermingled with paperwork and personal items. Single use items shall be stored where they cannot be contaminated. CORRECTED ON SITE by moving containers.	COS	
4-601.11C	Accumulation of debris observed in the door slide ledges of both display cases. Please clean slides as often as needed to keep clean.	11-28-16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Liz Stewart	Date:	November 7, 2016
Inspector:	John Wiseman	Telephone No.:	(573)431-1947
		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Nov. 28, 2016

Rosemian 1390



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

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

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3-101.11	WAREHOUSE The following infant foods in the warehouse were outdated: Enfamil Infant Formula, 32 fl. oz., exp. 11/1/2016 (2-6 packs); Enfamil Infant formula, 32 fl. oz, exp. 9/1/2016 (2-6 packs); Enfamil Gentlease, 32 fl. oz., exp. 11/1/2016 (6 pack); Nutramigen, 13 fl. oz., exp. 9/1/2016 (2-12 can packs); Enfamil Reguline, 8 cartons of 6-8 fl. oz, exp. 11/1/2016; Enfamil infant powder, exp. 7/1/2016; Enfamil infant formula powder, exp. 5/1/2016, 11 containers. CORRECTED ON SITE by voluntarily discarding.	COS	LS
3-202.15	A 12 oz. container of Enfamil AR powdered formula, stored in the warehouse, was broken open. Packaging shall protect the contents. Please discard. CORRECTED ON SITE by voluntarily discarding.	COS	

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3-304.12E	BAKERY AND DELI CUSTOMER AISLE Customer-use tongs to retrieve donuts from the display case were hung on a hook. The location did not protect the tongs from contamination from consumers. Please store tongs to protect from contamination. CORRECTED ON SITE by storing the tongs in a container.	COS	LS
3-602.11A	Chicken sandwiches, prepared on site and packaged for retail, stored in the reach-in cooler lacked an ingredient list.. Food shall be labeled with the (a) name and place of business, (b) quantity, (c) list of ingredients, (d) list of major allergens. Please label all food prepared on site and sold retail. CORRECTED ON SITE by affixing ingredient list.	COS	
4-601.11C	DINING Accumulation of debris observed in side the trash can cabinets. Please clean cabinets when trash is emptied.	11-28-16	
6-501.11	RETAIL Ceiling tiles were missing and a few with water stains observed in the entry and exit foyers. Pleas ensure there are no leaks and either paint or replace stained tiles. Replace all missing tiles.		
3-602.11B	A shopping cart containing individually packaged "danish twists" did not appear to have correct or complete ingredients list, and the name of the food was inaccurate on some of the packages.		
6-501.12A	Flooring below the Glacier water dispensing station observed with accumulation of debris. Please clean floor.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>LS</i>	Liz Stewart	Date: November 7, 2016
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Nov. 28, 2016



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

ESTABLISHMENT NAME Country Mart	ADDRESS 50 Berry Rd.	CITY /ZIP Bonne Terre, 63628
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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

3-305.11A	RETAIL M & M's and Snickers candy were stored on the floor in aisle 3, Knox side dish on the floor in aisle 4, Lipton onion soup mix on floor in aisle 7. Please elevate at least 6 inches off floor.	11-28-16	L
6-501.12A	Debris was observed on the floor beneath shelving in aisle 4. Please clean floor as often as needed to keep clean.		
6-501.12A	The urinal in the customer bathroom was dirty. Please clean at least daily, more often if needed to keep clean.		
5-205.15B	The water overflowed in the urinal in the men's customer bathroom. Please repair to prevent water from overflowing.		
6-501.18	The handwashing sink in the men's customer bathroom was dirty. Handwashing sinks shall be kept clean Please clean as often as needed to keep clean.		
6-501.14A	The cover over the exhaust fan in the men's customer bathroom was dirty. Ventilation systems shall not be a source of contamination. Please clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Liz Stewart	Date: November 7, 2016
Inspector:	John Wiseman	Telephone No. (573)431-1947
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MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

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6-501.18	RETAIL The handwashing sink in the women's customer bathroom was dirty. Please clean at least daily.	11-28-16	.
6-501.14A	The cover over the exhaust fan in the women's customer bathroom was dirty. Please clean.		
6-501.11	It could not be determined if the exhaust fan was working in the women's customer bathroom. Please ensure fan is functioning. If it is not working, please repair or replace.		
6-202.15A	Daylight was observed between the front exit doors. Outside entries shall be sealed. Please seal door to reduce pest entry points.		
6-501.11	The ceiling above aisle 6 showed signs of water leakage. Please determine source of water stain and repair.		
6-501.11	Ceiling coming free from tracking grid on aisle 5. Please repair.		
3-305.11A	Chex Mix Snack Mix display and Pringles Chip display were on the floor in aisle 5. Please store food at least six inches off the floor.		
3-305.11A	Box of Furlant Cheddar Biscuits had ice buildup on the box in coffin freezer in aisle 11. Food shall be stored so it is protected from contamination. Please defrost freezer to prevent contamination of packaging.		

EDUCATION PROVIDED OR COMMENTS

Jon Peacock arrived approximately 10:15 am and inspected aisles, entries, bathrooms.

Person in Charge Title:		Liz Stewart	Date: November 7, 2016
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