



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

TIME IN	8:33 am	TIME OUT	2:16 PM
DATE	Oct. 25, 2016	PAGE	1 of 7

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: Town and Country Group, Inc.	PERSON IN CHARGE: Todd Clark
ADDRESS: 125 West Karsch Blvd.	ESTABLISHMENT NUMBER: 1870	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-1455	FAX: (573)760-1774
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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		
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	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		✓
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
IN <input checked="" type="checkbox"/> N/A	Food in good condition, safe and unadulterated				Chemical		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		✓
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	✓			Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				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		

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display	✓		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge Title: <i>Todd Clark</i>	Todd Clark	Date: October 25, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. (573)431-1947	EPHS No. 1390	Follow-up Date: Nov. 8, 2016



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

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Ambient, meat walk-in cooler		38	Walk-in produce cooler: ambient, macaroni salad
Ambient, walk-in dairy cooler		41	Ambient, walk-in freezer
Ambient, meat prep room		44	

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
4-601.11A	MEAT PREP/MEAT WALK-IN COOLER Dried meat debris observed on the shrink-wrap film and stand. Because this film is placed in contact with food, it should be kept clean and protected from contamination. Please clean machine and protect shrink wrap film and stand from contamination. CORRECTED ON SITE by cleaning	COS	
7-201.11A	Rubbing alcohol was stored on the work table with food. Toxins shall be stored separately from clean equipment, clean linens, food, and single-use items. Please store alcohol where food and food-related items cannot be contaminated. CORRECTED ON SITE by moving to separate shelf.	COS	
4-601.11A	Debris observed on the meat tenderizer rollers and housing and the meat/cheese slicer. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all parts of machines after use. CORRECTED ON SITE by cleaning and sanitizing	COS	
3-501.16A	PRODUCE PREP/WALK-IN COOLER The ambient temperature of the walk-in cooler was 42. The internal temperature of macaroni salad was 42F. Potentially hazardous food shall be held at 41F or lower. NOTE: the only foods being held in this unit that require being held at 41F or lower are potato and macaroni salad, and bacon. Please adjust or repair unit to ensure food is held at 41F or lower.	10/28/16	TC

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.14A	MEAT PREP ROOM AND MEAT WALK-IN COOLER Debris observed on condenser fan covers in the walk-in cooler. Please clean covers as often as needed to prevent contamination from blowing debris.	11/8/16	TC
6-501.12A	Accumulation of debris observed on the floor beneath shelving in the walk-in cooler. Please clean floor as often as needed to prevent debris accumulation.	11/8/16	
4-601.11C	Debris observed on the portable radio, stored on the work table. Please clean radio as often as needed to keep clean.	10/27/16	
6-501.18	The handwashing sink and shield were dirty. Please clean sink, sink stand, and shield as often as needed to keep clean.	10/26/16	
6-501.12A	What appeared to be black mold was observed on the wall clock and several areas on the wall. Please clean and use a sanitizer on mold-prone area to reduce mold growth.	10/27/16	
4-601.11C	Debris on the outside and inside surfaces of the tray packaging machine. Please clean machine as often as needed to keep clean.	10/28/16	
5-205.15B	A leak was observed under the 3-vat sink. Plumbing shall be maintained. Please repair leak.	11/8/16	
6-501.12A	The floor and pipes beneath the 3-vat sink were dirty. Please clean as often as needed to keep clean.	11/8/16	
4-601.11C	Meat debris observed in side the foot pedal of the meat grinder. Please clean pedal when cleaning rest of machine.	10/27/16	

EDUCATION PROVIDED OR COMMENTS

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>RETAIL AISLES- COOLER TEMPERATURES, in degrees Fahrenheit: Produce salad coolers: ambient 42, cut cantaloupe 41, cut fruit cup 4; Produce cooler, ambient 32 to 42 Ambient Temperatures: Smoked Meat Coolers: 38, 28, 30; Chest coolers 35, 34; Wall freezer 0 Coffin cooler 38, 39; Fresh meat reach-in coolers: 41, 37, 33, 27, 30; fish wall freezer 7, 0; cheese cooler 28 to 36, 33 to 36</p>		
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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.**

6-202.15A	WAREHOUSE Daylight observed around the left side and bottom of both bay doors (by box flattener). Outside entries shall be sealed to prevent pest entry. Please seal doors.	11/8/16	TL
4-601.11C	Accumulation of debris and mold observed on some of the plastic holders for milk and coffee products (pint and quart sizes) on the shelves in the walk-in dairy cooler. Please clean holders as often as needed to keep clean.	11/8/16	
6-501.12A	Accumulation of debris observed under shelves and wood ledge on back wall in the walk-in cooler. Please clean floor and shelf as often as needed to keep clean.	11/8/16	
4-204.112A	A thermometer was not found inside the dairy cooler. Please install an accurate thermometer in a convenient-to-read location in the warmest part of this cooler.	10/27/16	
3-305.11A	Ice was dripping from a pipe and accumulating on the floor near the door in the walk-in freezer. Please remove ice and repair to prevent ice drippage. Protect food packaging from dripping ice.	11/8/16	
6-501.12A	Accumulation of debris on the floor in the room by the walk-in freezer entry and overhead door. Please clean floor as often as needed to keep clean.	11/8/16	
6-501.12A	The floor in the employee bathroom was dirty. Please clean as often as needed to keep clean.	10/28/16	
4-601.11C	Spider webs observed on the ceiling throughout the warehouse. Please remove spider webs and begin an approved method of pest control for spiders if spiders are seen.	11/8/16	

EDUCATION PROVIDED OR COMMENTS

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Nov. 8, 2016



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3-202.15	RETAIL AISLES One can of Always Save chunk pineapple and one can of Libby's sliced pineapple in aisle 3 and four 3-pound cans of Swanson Chicken Broth in Aisle 4 were badly dented on their seams or were crimped. Packaging shall protect the contents. Please dispose of cans or place in designated area for returns. CORRECTED ON SITE by disposal				COS	
3-101.11	Twelve cans of 13-oz. Nutramigen infant formula and one 12-oz. can of Similac sensitive infant formula; six boxes of Best Choice Headache Relief PM (50 tablets); and 3 boxes of Posture D Calcium, all exceeded their expiration dates. Please place food in designated area for return to distributor, or dispose. CORRECTED ON SITE by returning to distributor (formula) and discarding (drugs)				COS	
7-201.11A	A bottle of Power X dish detergent was lying on metal wire shelving with Tom's jalapeño cheddar dip and above bagged chips in aisle 11. Chemicals shall be stored below or separately from food. CORRECTED ON SITE by moving dish detergent.				COS	
3-202.15	A can of jalapeño cheddar dip in aisle 11, and a can of Best Choice pumpkin in aisle 6 were dented. Packaging shall protect the contents. Please dispose or place in designated area for return to distributor. CORRECTED ON SITE by disposal				COS	
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3-602.113B	RETAIL AISLES Food that is prepared and packaged on-site and held in the produce cooler was not fully labeled. This included containers of mixed cut fruit and yogurt parfaits. Food shall be labeled with the (A) name and place of business, (B) accurate measurement of quantity, (C) ingredient list in descending by weight if made from more than two ingredients, (D) list of allergens. Please label correctly.				10/28/16	TC
4-601.11C	Debris observed in the air intake grates, shelves, and black salad holders in the salad retail cooler. Please clean as often as needed to keep clean.				11/8/16	}
6-501.14A	Debris observed in the air intake grates in the long produce cooler. Please clean as often as needed to keep clean.				11/8/16	
3-305.11A	Boxes of apples and 50 pound bags of potatoes were stored on the floor in the produce aisle. Please store food at least six inches off the floor.				10/26/16	
6-501.14	The fan in men's customer bathroom was very dirty and noisy. Please clean fan vent and repair if needed.				11/8/16	
6-202.15A	Daylight showed at the bottom of the front entry doors where the two doors came together. Please seal to reduce pest entry areas.				11/8/16	
3-305.11A	In aisle 11, a display of Crystal Light Powdered drink was stored less than six inches off the floor, and a display of Always Save snack chips were stored on the floor. In aisle 8, a display of Hefty cups were on the floor. Food shall be stored at least six inches off the floor. Please elevate at least six inches off floor.				10/26/16	
6-501.12A	Debris on the floor below endcaps in aisle 11-10, 10-9, 9-8, 8-7, and 7-6. Please clean floor as often as needed to keep clean.				11/8/16	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: <i>Todd Clark</i> Todd Clark				Date: October 25, 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: Nov. 8, 2016		



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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>Temperatures, degrees Fahrenheit:</p> <p>DELI</p> <p>Hot hold: gravy = 144, eggs = 183, hash browns = 152, sausage = 140</p> <p>Fried chicken as prepared = 207, Meat & cheese case = 32</p> <p>Hot hold chicken = 153, Walk-in cooler = 34, Hot hold chicken = 150</p> <p>Hot hold mac & cheese = 160, Hot hold rangoons = 145</p> <p>Cooked potatoes in walk-in cooler = 39</p> <p>Walk-in freezer = 0, Sandwich/dessert reach-in = 34, 40</p> <p>Ham salad in reach-in = 28, Mashed potatoes in reach-in = 41</p> <p>Deli salad reach-in amb = 34,30, Cake/dessert reach-in 38, 34</p> <p>Ice cream freezer #1 = 0, #2= 0, #3 = 18, #4 = 22</p> <p>Frozen meat freezers: #1 = 8, #2 = 0, #3 = 0, #4 = 0</p> <p>Frozen vegetable freezers: #1 = 10, #2 = 8</p> <p>Frozen pizza freezers #1=10, #2=10, #3=10, #4=0</p> <p>Biscuit cooler = 32, butter cooler = 32, juice cooler = 34, yogurt cooler = 34, egg cooler = 40</p> <p>Frozen burger freezer = 8</p> <p>Aisle 13: Frozen potato & breads: #1=0, #2=0, #3=0, #4=0</p> <p>Aisle 13: Frozen meals: #1=28, #2=28, #3=2, #4=10, #5=5</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.18	DELI The hand wash sink at the front service area was dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. COS by cleaning the sink.	COS	TK ~~~~~
6-501.12A	A heavy accumulation of dust, dirt, debris and spider webs were observed in the cabinet below the register in the service area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	11-8-16	
4-101.19	Paper towels were observed used as an absorbent surface under equipment stored on the counter surface in the service area. Non food contact surfaces shall be durable, non absorbent and easily cleanable. COS by removing the paper towels.	COS	
6-501.12A	An accumulation of soda syrup was observed on the cabinet floor below the soda syrup storage beneath the counter in the service area. A piece of card board was place in this area to absorb the drip. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the accumulated syrup from this area and place a plastic tray below the drip.	11-8-16	
4-601.11C	Grease and food residue was observed on the outer surface of the white drawers on the counter in the deli service area. Non food contact surfaces shall be kept free of dust, dirt, food residue and debris. COS by cleaning.	COS	

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Person in Charge /Title:	<i>T. Clark</i> Todd Clark	Date:	October 25, 2016
Inspector:	Rose Mier	Telephone No.	(573)431-1947
		EPHS No.	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Nov. 8, 2016

John Wiseman, #1570

[Signature]



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7-201.11B	DELI Buckets of sanitizer were observed stored on food preparation surfaces in the deli area. Toxic materials shall be stored where they cannot contaminate food or food contact surfaces. COS by moving the sanitizer to a crate on the floor.	COS	
6-501.111	Rodent droppings were observed in the bottom cabinet in the deli service area. The presence of insects and rodents shall be controlled to minimize their presence on the premises. COS by removing the droppings and continuing to monitor for pests.	COS	
7-201.11B	A container of disinfecting wipes were observed stored atop single service items in the deli. Toxic materials shall be stored where they cannot contaminate food or food contact surfaces. Only approved sanitizers may be used in a food establishment. COS by removing the wipes.	COS	
4-501.114	Discard dates were not observed on packages of cut lettuce, ham and pieces of bologna in the meat case. Potentially hazardous foods held refrigerated shall be marked with a discard date. COS by marking with a discard date.	COS	
3-501.17A	Grease residue was observed in a plastic bowl at the bakery area. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, and sanitizing.	COS	
4-601.11A	An accumulation of food residue was observed on the blade of the kitchen can opener. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing.	COS	

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6-501.12A	DELI An accumulation of dust and debris was observed in the area below the hot bar. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	11-8-16	
6-501.11	A damaged and unattached piece of cove molding was observed at the wall floor juncture in the doorway between the deli and the kitchen. Physical facilities shall be maintained in good repair. Please repair the molding at this location.		↖
4-601.11C	Food debris was observed in the door glides of the meat and cheese cooler. Non food contact surfaces shall be kept clean. COS by cleaning the door glides.	COS	
6-301.12	A paper towel dispenser was not available at the bakery handwash sink. Please provide a sanitary means of accessing the paper towels.	11-8-16	
4-903.12A5	Clean linens were stored below the plumbing at the hand wash sink in the bakery area. Clean linens shall not be stored below unshielded plumbing. COS by moving the linens.	COS	
3-304.12B	An unhandled scoop was observed in a container of BBQ seasoning in the deli kitchen. Hand contact portions of utensils shall not come in contact with food. Please remove the scoop from the food.	11-8-16	
4-601.11C	An accumulation of dust and food debris was observed on food containers and prep tables in the deli kitchen. Non food contact surfaces shall be kept clean. Please clean this area.		↖

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	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Nov. 8, 2016



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7-201.11B	Containers of concentrated detergent and sanitizer were observed stored on the drain boards of the three compartment sink in the bakery. Toxic materials shall not be stored where they can contaminate food or food contact surfaces. COS by moving the materials.	COS	
4-601.11A	Food residue was observed on the upper surface of the attachment hub of the kitchen mixer. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the the mixer.	COS	

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4-601.11C	DELI An accumulation of food debris and dust was observed on the blue rolling rack in the kitchen. Non food contact surfaces shall be kept clean. Please clean the rack.	11-8-16			
4-601.11C	Food residue was observed on the lower shelf of the clean storage shelving in the kitchen. Non food contact surfaces shall be kept clean. Please clean this shelving.				
6-501.12A	An accumulation of dust and grease was observed on the baffles within the hoods. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the hood baffles.				
4-101.19	Aluminum foil was observed as a surface covering on the shelf above the stove. Non food cotnct surfaces shall be smooth, durable and easily cleanable. Please remove the foil and clean surfaces as necessary.				
6-501.12A	Wire donut racks were observed stored on the lower shelf in the kitchen, dripping grease onto the floor. Physical facilities shall be cleaned as often as necessary to keep clean. Please place a tray below these racks to intercept drips.				
4-601.11C	An accumulation of food residue was observed on the outside of the BKI oven. Non food contact surfaces shall be kept clean. Please clean the outside of the oven.				
4-601.11C	Mold and food residue was observed on the open wire shelving in the walk-in cooler. Non food contact surfaces shall be kept clean. Please clean the shelving.				
6-501.12A	Dirt and food debris was observed on the floor of the walk-in cooler. Physical facilities shall bel cleaned as often as necessary. Please clean the walk-in cooler floor.				
3-305.11A	A box of vegetables were observed stored on the floor in the walk-in freezer. Food shall be protected from contamiantion by storing it at least six inches off of the floor. COS by removing the food from the floor.			COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Todd Clark Date: October 25, 2016

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Nov. 8, 2016