



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

TIME IN	9:25 am	TIME OUT	3:43 pm
DATE	Jan. 20, 2016	PAGE	1 of 11

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: Dave Faircloth
ADDRESS: 125 West Karsch Blvd.	ESTABLISHMENT NUMBER: 1870	COUNTY: 187
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 checked="" type="checkbox"/> DELI SUMMER F.P. <input checked="" 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		
	<b>Employee Health</b>			<input type="checkbox"/> IN <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 <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input type="checkbox"/> IN <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"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> 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				<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<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				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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		
	<b>Protection from Contamination</b>						
<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						

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<input type="checkbox"/>	<input checked="" 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 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 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>[Signature]</i> Dave Faircloth	Date: January 20, 2016
Inspector: <i>[Signature]</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: Feb. 3, 2016



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**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		TEMP. in ° F
Pork Butt, deli walk-in cooler		49, 50, 41	Ambient, deli walk-in cooler		32
Baked potatoes, deli walk-in cooler		38, 40, 40	Chicken, prepping for frying		41
Eggs, on stove shelf		80	Chicken, deep fryer		198-209
Fish, deep fryer		203	Rotisserie chicken, deli reach-in hot hold		110, 111
Mac & cheese, HotLogix hot hold cabinet		101	Mashed potatoes, HotLogix hot hold cabinet		108

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
3-501.16A	DELI Pork butts in the walk-in cooler had internal temperatures of 49, 50, and 41. According to staff, the butts were placed in the cooler last night. Please monitor cooling of food for cold-holding: cool from 135F to 70F in two hours, then from 70F to 41F in an additional four hours. Place food in a container of ice water and monitor time/temperature. If first benchmark is not met, reheat food to 165F for 15 seconds and begin process again. If second benchmark is not met, discard food. NOTE: All three pork butts were voluntarily discarded. CORRECTED ON SITE by discussion of rule.	COS	DF
3-302.11A	Bologna was stored below raw meat in the walk-in cooler. Please store ready-to-eat and fully cooked foods above raw foods. CORRECTED ON SITE by moving bologna above raw meat.	COS	}
3-501.16B	A carton of eggs, stored on the shelf above the stove, had internal temperature of 80F. Remove only number of eggs needed for food prep, and do not store above hot stove. CORRECTED ON SITE by voluntarily discarding eggs.	COS	
4-601.11A	Food splatters on all inside surfaces of the WesBend microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize a minimum of every four hours, more often as needed to keep clean. CORRECTED ON SITE by wash, rinse, sanitize	COS	
7-201.11B	Hand sanitizer and hand lotion were stored on the shelf above the deli prep table. Chemicals shall be stored below and separately from food, clean equipment, clean linens, and single-use items. Please store all toxins where they will not contaminate these items. CORRECTED ON SITE by storing with chemicals	COS	
3-501.16A	The rotisserie chicken held for retail in the deli reach-in hot hold case had internal temperature of 110F and 111F. This chicken was not labeled for Time as a Control. Please discard chicken. CORRECTED ON SITE by voluntarily discarding chicken.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
6-501.11	DELI Ceiling tile were stained and some were missing in the deli/bakery storage and cook area. Facilities shall be in good repair. Please ensure there are no leaks, then either paint or replace stained tiles, and replace missing tiles.	2/3/16	DF
6-501.14A	Ceiling grates in the deli and bakery storage/cook areas were dirty. Ventilation systems shall be clean. Please clean or replace grates.	2/3/16	
4-601.11C	Food debris observed inside the ovens. Nonfood contact surfaces shall be cleaned as often as necessary to prevent debris accumulation. Please clean ovens.	2/3/16	
4-903.11A	Clean linens were on the floor beneath the bakery work table across from the donut cookers, and deli work table across from the stoves. Clean linens shall be stored a minimum of six inches off floor. Please store off floor. CORRECTED ON SITE by placing linens in clean bin off floor.	COS	
6-501.12A	Accumulation of debris on the floor beneath equipment in the kitchen/bakery cook and storage areas. Please clean as often as needed to keep clean.	1/26/16	
6-501.12A	Walls in the bakery/deli cook and storage areas were observed with accumulation of food splatters and debris. Please clean walls as often as needed to keep clean.	1/26/16	
6-501.18	The handwashing sink was dirty. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

This routine inspection was conducted simultaneously with a Risk Factor Study.  
 Due to lack of time, the exit interview scheduled for 1-21-2016. Exit interview conducted from 9:35 am to 10:20 am with Dave Faircloth

Person in Charge /Title: <i>Dave Faircloth</i> Dave Faircloth		Date: January 20, 2016	
Inspector: <i>Rose M. 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: Feb. 3, 2016



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ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, hotLogix hot hold cabinet		130	Ambient, deli reach-in hot hold display case		110, 111
Chicken soup, deli display case		135	Ham and beans, deli display case		135
Green beans, deli display case		180	Macaroni and cheese, deli display case		115
Pork steaks, deli display case		112	Gizzards, deli display case		106
Lasagna, deli display case		136	Mashed potatoes, deli display case		122

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-501.16A	DELI The ambient temperature of the hotLogix hot hold cabinet was 130F. The integral digital thermometer read 135F. Please install an accurate thermometer in the coolest area inside this cabinet. Repair or replace the unit to reliably hold food at 135F or higher internal food temperature.	1/20/16	<i>DF</i>
3-501.16A	Internal temperature of foods held inside the hotLogix hot hold cabinet was 111F to 115F. According to cook, the foods held in this cabinet were placed in it after cooking between one and three hours previously. CORRECTED ON SITE by labeling foods with a 4-hour discard date and placing in the deli hot hold display case for lunch.	COS	<i>L</i>
3-403.11C, D	Commercially prepared macaroni n cheese and mashed potatoes were being heated in the HotLogix hot hold cabinet. These foods were being heated for hot holding in the deli display case. Commercially prepared foods shall be rapidly heated to a minimum internal temperature of 135F for hot holding. Please heat commercially prepared foods on the stove or microwave before placing in a hot hold unit.	1/20/16	
7-201.11B	A can of Raid wasp and hornet killer were stored in the cabinet below the handwashing sink. This insecticide is not approved for use in a food facility. Please remove from food prep or storage area. CORRECTED ON SITE by disposal of insecticide.	COS	
3-501.16A 4-203.12B	The ambient temperature of the reach-in hot hold display case was 110F. The digital readout of the integral thermometer read 153F. Please do use this case to hold potentially hazardous food hot until it reliably holds food at 135F or higher, and place an accurate thermometer on the inside of this unit. NOTE: All potentially hazardous food held in this unit was removed.	1/22/16	

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4-203.11B	DELI The metal stemmed food thermometer was inaccurate, reading 20F when the actual was 32F in a container of ice water. CORRECTED ON SITE by calibrating thermometer.	COS	<i>DF</i>
4-601.11C	Debris observed on the outside surfaces of the cabinets in the deli service area. Please clean as often as needed to keep clean.	1/26/16	
4-603.14A	Sanitizer wipes were used to clean in-place equipment. The wipes were labeled for use on non-food contact and food-contact surfaces. Staff were observed using the wipes without first cleaning the equipment. Clean-in place equipment and food-contact surfaces shall be washed and rinsed before sanitizing. CORRECTED ON SITE by discussion with staff and preparing wash and rinse buckets to use in conjunction with sanitizing.	COS	<i>DF</i>

EDUCATION PROVIDED OR COMMENTS

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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
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, deli display cooler		35, 32	Ambient, walk-in produce cooler		39
Cut lettuce packs, walk-in produce cooler		40, 41, 41	Cantaloup, cut and packaged, produce display cooler		38, 39

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3-501.17A	<b>DELI</b> Chubs of deli meat are labeled with a disposition date that is greater than 7 days after opening. Potentially hazardous, ready-to-eat foods that are held more than 24 hours shall be labeled with a 7-day disposal date, which is the day of opening plus an additional six days. Please relabel these meats with correct date of disposal; discard any food with discard date before 1/27. <b>CORRECTED ON SITE</b> by discussion and relabel.	COS	D       
3-501.16A	The ambient temperature of the larger deli display case was 130F. The temperature of food held in this unit ranged from 110F to 180F. <b>CORRECTED ON SITE</b> by labeling all food for a 4-hour discard time and adjusting the thermostat; by end of inspection, ambient temperature was 135	COS	
4-601.11A	Dried food debris observed on a cleaned meat slicer. Please carefully inspect equipment after cleaning. <b>CORRECTED ON SITE</b> by obtaining tooth brushes and flash light to facilitate cleaning. Washed, rinsed, sanitized.	COS	
2-301.14H	An employee was observed putting on gloves without first washing hands. Please ensure employees wash hands when required.	1/20/16	
6-501.111	<b>PRODUCE</b> Spider webs and egg cases observed in ceiling and pipes over the walk-in produce cooler. Please remove evidence of pests and monitor facility for pests. Begin approved method of control if pests are a problem.	2/3/16	
3-101.11	A hair was observed inside a package of cantaloupes that was cut and packaged on-site and stored in the customer produce cooler. Food shall be safe and unadulterated. Please discard cantaloupe. <b>CORRECTED ON SITE</b> by disposal of cantaloupe.	COS	

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4-903.11A	<b>PRODUCE</b> A case of single-use gloves was stored on the floor on top of the walk-in produce cooler. Single-use items shall be stored a minimum of six inches off floor. <b>CORRECTED ON SITE</b> by placing box off floor.	COS	D     
3-305.11A	A pair of shoes were stored on the shelf with produce next to the desk. Please store employee personal items in a designated location where food, clean equipment, clean linens, and single-use items cannot be contaminated. <b>CORRECTED ON SITE</b> by moving shoes.	COS	
6-501.12A	Accumulation of debris observed under shelves in the dry storage area (produce shelves and shelves across from produce). Please clean as often as needed to keep clean.	2/3/16	
4-302.14	Sanitizer test strips were to determine the concentration of quaternary ammonia, but the sanitizer used was chlorine (household bleach). Please supply test strips to ensure the concentration of chlorine in sanitizer solutions is between 50 and 100 ppm.	1/21/16	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Feb. 3, 2016



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Ambient/Ham pieces in walk-in freezer		4/8	Chicken salad croissants in open air deli/bakery case		44	
Pt milk, banana pudding @ open deli case		46/36	Ambient open air deli/bakery case		36	
Smokehouse BBQ beans in island fridge		43/39	Ham salad in island fridge		51	
Tuna salad/dill dip in island fridge		37/27	Chante cheese spread/mozz. cheese in island fridge		34/38	
Ambient in island fridge		34	Strawberry cheese cake in island fridge		40	
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4-601.11A	BAKERY Metal tablespoon and hand-held dough mixer with observed food debris stored in plastic containers. Food-contact surfaces of equipment must be clean to the sight and touch. Please wash, rinse, sanitize and air dry in the 3-vat sink.				1/20/16	DT
5-203.14B	Water line observed connecting into Hobart proofer without any observed form of backflow prevention. A plumbing system must be maintained to preclude backflow into the water system at each point of use within a food establishment. Please provide documentation to the St. Francois County Health Center showing the Hobart proofer is equipped with an internal form of backflow prevention OR install an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device on the water supply line to the proofer in a visible location.				2/3/16	
3-501.16A	Chicken salad croissants were observed at 44F, a 1 pint container of milk was observed at 46F in the open air deli/bakery display case. Potentially hazardous foods (PHF's) must be stored at 41F or below.				1/20/16	
3-501.16A	Smokehouse BBQ beans observed at 43F in the island display refrigerator. Food packaging were observed stored above the "load limit" labeled on the unit. Potentially hazardous foods must be stored at 41F or below.				1/20/16	
3-501.17A	Packages of chicken salad croissants and pumpkin pies were observed with a discard date of January 27, 2016 and per Ms. Wilder are stored for 10 days, respectively. Refrigerated ready-to-eat PHF's held for more than 24 hours must be labeled with a discard date of no more than 7 days, (i.e. the date of preparation plus 6 days and products frozen and then thawed must be counted as separate days for product labeling).				1/20/16	
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6-501.12A	BAKERY Debris buildup was observed on the flooring in front of the wooden shelving and by the Baxter oven, around the ice machine and water heater, the space behind the walk-in freezer and below the moveable racks adjacent to the walk-in freezer. Physical facilities must be cleaned as often as necessary to maintain cleanliness.				2/3/16	DT
4-601.11C	The internal bottom floor and revolving rack within the Baxter oven was observed with buildup of cooked on debris. Non-food contact surfaces must be kept free of the accumulation of food debris and residues.				2/3/16	
6-501.110B	Personal coats and a purse were observed hanging/lying on shelving containing cake decorating items, bakery toppings and sprinkles, and product labeling. Personal items must be stored in lockers or other suitable facilities to keep them away from foods and food-related items.				1/20/16	
4-903.11A	Dust and debris was observed on wall beside wooden shelving and on wooden shelving storing uncovered single-use bakery packaging. Single-use items must be stored in a clean and dry location where not exposed to splash, dust or other contamination.				1/26/16	
6-501.12A	Dust and debris observed on refrigeration compressor and on floor behind the frozen food display cases. Physical facilities must be cleaned as often as necessary to maintain cleanliness.				2/3/16	
6-501.12A	Debris observed behind the wooden shelving and the wall where single use items are stored. Physical facilities must be cleaned as often as necessary to maintain cleanliness.				2/3/16	
6-501.12A	Outside fronts of the wooden cabinets with observed dried debris, etc. Physical facilities must be cleaned as often as necessary to maintain cleanliness.				2/3/16	
<b>EDUCATION PROVIDED OR COMMENTS</b>						
Quat sanitizer noted at 200 ppm in bakery 3-vat sink.						
Person in Charge /Title:		Dave Faircloth		Date: January 20, 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: Feb. 3, 2016		

Jon Peacock, #880



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Country Baker Pumpkin Pies in island fridge		50			

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4-601.11A	BAKERY Counter top mixer located next to the 3-vat sink was observed with dried food debris on the portion of the mixer above the mixing bowl and within the mixing bowl. Food-contact surfaces of equipment must be maintained clean to the sight and touch. Please wash, rinse, sanitize and air dry in the 3-vat sink.	1/20/16	DT
3-501.17A	Country Baker pumpkin pies observed at 50F in the island display fridge. PHF's must be maintained at or below 41F. NOTE: A letter was provided that this food may be displayed at room temperature provided it is labeled with a 5-day discard date (day of thawing plus an additional four days). Please label with a 5-day disposition date.	1/20/16	1

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6-501.12A	BAKERY Interior of wooden cabinets with observed debris and staining from dyes. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	2/3/16	DT
6-501.11	Cabinet door on the wooden cabinets with door frame broken. Physical facilities must be maintained in good repair. Please repair or replace.	2/3/16	
4-203.12B	Digital thermometer not legible in the refrigerated island display unit containing PHF's. Thermometers, accurate to +/- 3F must be provided in all refrigeration units containing PHF's.	1/20/16	
6-501.12A	Wall located above the 3-vat sink was observed with dried food debris, etc. Further, the lower wall located below the 3-vat sink was observed with mold and other debris. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	2/3/16	
6-501.11	Paint observed peeling from the outside wall of the walk-in freezer. Physical facilities must be maintained in good repair.	2/3/16	
3-305.11A/ 4-903.11A	Paint fragments were observed on the green metal shelving where foods, food packaging and labeling were observed stored. These items must be stored in a location that is clean and dry and free from contamination.	2/3/16	
4-101.11B	The grout between the tiles in the counter for the bakery and deli did not appear to be sealed. Food contact surfaces shall be smooth and nonabsorbent. Please seal grout.	2/3/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Dave Faircloth</i>	Dave Faircloth	Date: January 20, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573) 431-1947
	ERHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Feb. 3, 2016

Jon Peacock, #880

*[Signature]*



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		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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-101.11	RETAIL SALES Nine (9) quart cans of Enfamil soy infant formula were observed with "Use By 1 Nov 15" on aisle #5. Food must be safe, unadulterated and honestly presented. CORRECTED ON SITE by discarding	COS	JH
3-101.11	Eleven (11) 13 fluid ounce cans of Nutramigen cow milk substitute infant formula was observed with "Use By 1 Nov 15" on aisle #5. Food must be safe, unadulterated and honestly presented. CORRECTED ON SITE by discarding	COS	
3-101.11	Three (3) 60 ct. bottles of Disney Multi-Vitamins were observed with an expiration date of June 2015 on aisle #5. Food must be safe, unadulterated and honestly presented. CORRECTED ON SITE by discarding	COS	
7-201.11B	Bottles of Pedia-Sure bottles and bottles of infant juices observed displayed on shelving beneath baby oils and shampoos on aisle #5. Poisonous or toxic items must be stored segregated from or below food items.	1/21/16	
3-202.15	Three (3) cans of Texsun Grapefruit juice were observed with the top seams dented. Food packages must be in good condition and protect the integrity of the contents so the food is not exposed to adulteration or potential contaminants. CORRECTED ON SITE by discarding	COS	

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6-501.12A	RETAIL SALES Dust and debris was observed on the flooring beneath the end caps located on aisles #11, 9, 5 and 3. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	2/3/16	JH
6-501.12A	Dust and debris and foods were observed on the floor located beneath the shelving near the public restrooms. Physical facilities must be cleaned as often as necessary to maintain cleanliness.	2/3/16	
3-602.11B	Bulk candies, (nut brittle and orange gum drops) were observed packaged as "bulk candy". Foods packaged in a food establishment must include the common name of the food or an adequately descriptive identity statement, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservative, a declaration of quantity, the name and place of business of the manufacturer/packer or distributor and the name of the food source containing each food allergen. Please provide this information.	1/26/16	
6-202.16	Water stained ceiling tiles observed in the cart bay. Perimeter roofs and walls must effectively protect the food establishment from the weather and the entry of pests.	2/3/16	
6-501.12A	Dried food debris was observed to have run down the shelving backing on aisle #3 where cans of asparagus were displayed. Physical facilities must be cleaned as often as necessary to maintain cleanliness. Please clean OR replace.	2/3/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>Dave Faircloth</i> Dave Faircloth	Date: January 20, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No.   EPHS No.   Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (573) 431-1947   1390   Follow-up Date: Feb. 3, 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		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, Dairy, Retail Temps (F) Cutting room amb = 32 Raw beef in cutting room = 35 Meat cooler = 30 Coffin coolers = 38, 40 Smoked meat coolers = 28, 28, 28 Ready to eat frozen meat freezer = 0 Fresh meat coolers = 26, 26, 24, 26 Sea food freezer = 0 Retail cheese reach-in = 28, 28 Retail egg and cheese reach-in = 34 Walk-in dairy cooler = 30 Walk-in freezer = 0 Dairy/juice/butter cooler = 36, 36, 34, 32, 38 Wall freezers = -15, -16, 2, 14, -1, 4 Standing freezers = 8, 1, 0, 5, 6, -2, -2, -3, -9, 5, -3, 2, 5, 7 Open reach-in freezers = -5, 3, 1, 1		
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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.**

6-301.12	MEAT Paper towels were not provided at the hand wash sink in the meat cutting room. All hand wash sinks shall be provisioned with a sanitary hand drying method. Please provide paper towels at this location.	1/20/16	DF
6-501.12A	Degreaser residue was observed on the walls surrounding the three compartment sink in the meat cutting room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the walls at this location.	2/3/16	
4-903.11A2	An open box of disposable gloves were observed stored below cleaning products in the meat cutting room. Single use items shall be protected from sources of contamination. COS by moving the gloves.	COS	
4-601.11C	Food debris was observed on the lower shelf of the utility table in the meat cutting room. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris. Please clean the table as often as necessary.	1/21/16	
4-601.11C	Food debris and metal fragments were observed on the surfaces of the manual wrapping station in the cutting room. Non-food contact surfaces shall be kept free on an accumulation of dust, dirt, food residue and debris. Please clean the wrapping station surfaces.	1/21/16	
6-501.14A	An accumulation of dust was observed on the fan air intake of the cooling unit in the cutting room. Intake and exhaust openings of ductwork shall be cleaned so they are not a source of contamination. Please clean the cooling unit.	2/3/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title	<i>Dave Faircloth</i> Dave Faircloth	Date:	January 20, 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:	Feb. 3, 2016

*John Wiseman*  
John Wiseman, #1507





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		TEMP. in ° F	
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)	Initial
4-601.11A	<b>MEAT</b> Dried food residue was observed of the back of the meat slicer fence in the meat cutting room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitizer the slicer.				1/20/16	OK
7-201.11B	A bottle of rubbing alcohol was observed stored with a case of raw green peppers in the cutting room. Toxic materials shall be located so they cannot contaminate food. COS by removing the alcohol and discarding the peppers.				COS	
3-302.11A	Two rolls of ready to eat summer sausage were observed stored below fresh pork in the fresh meat cases. Food shall be protected from cross contamination be storing ready to eat foods away from and above raw animal foods. Please relocate the summer sausage away from raw meats.				1/20/16	
7-202.11A	<b>WAREHOUSE</b> A can of Hot Shot Ant and Roach killer was observed on a wire shelf above the phone near the dairy walk-in cooler entrance. Only those insecticides approved for use in a food establishment shall be permitted to be allowed in a food establishment. Please remove the insecticide from the premises.				1/20/16	
5-203.14B	Back flow prevention was not observed on the faucet servicing the mop/utility sink across from the walk-in dairy cooler. A plumbing system shall be installed to prevent back flow into the water system. Please install an American Society of Sanitary Engineers (A.S.S.E.) approved hose bibb vacuum breaker at this location to protect the municipal water supply.				2/3/16	
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
6-501.12A	<b>MEAT</b> Dirt and debris was observed on the floor of the fresh meat cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the cooler floor.				1/26/16	OK
6-501.12A	Mold and slime accumulation was observed at the floor drain in the fresh meat cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the drain area.				1/26/16	
6-501.14A	An accumulation of dust was observed on the fan covers of the cooling units in the fresh meat cooler. Intake and exhaust openings of ductwork shall be cleaned so they are not a source of contamination. Please clean the cooling unit.				1/26/16	
6-601.11C	An accumulation of food residue was observed on the inside and outside surfaces of the door between the cutting room and the fresh meat cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door surfaces.				1/26/16	
4-601.11C	An accumulation of dust was observed on the air intake vents of the smoked meat reach-in coolers. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the air intakes.				1/26/16	
4-601.11C	An accumulation of food debris was observed on the trays in the smoked meat and the bacon and sausage coolers in the meat department. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the trays in these coolers.				1/26/16	
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: <i>Dave Faircloth</i> Dave Faircloth				Date: January 20, 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: Feb. 3, 2016		

*John Wiseman*  
 John Wiseman, #1507



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES  
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ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		CITY /ZIP Farmington 63640		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Country Baker Pumpkin Pies in island fridge		50				
Code Reference	<b>PRIORITY ITEMS</b> Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				Correct by (date)	Initial
3-701.11B 6-501.111A	<b>RETAIL AISLES</b> Live and dead insects were observed in and around the flour located in aisle six. Food that is unsafe or adulterated shall be discarded. <b>CORRECTED ON SITE</b> by voluntarily discarding affected packages of flour were voluntarily discarded. The presence of insects shall be controlled to minimize their presence on the premises by routinely inspecting incoming shipments of food and supplies. Please inspect shipments of food for the presence of insects.				COS	WJ
3-202.15	The following items were observed with damage to the packaging. Food packages shall be in good condition and protect the contents so that the food is not exposed to adulteration or potential contamination. <b>CORRECTED ON SITE</b> by these items have been removed from retail sale. 22oz Cambells soup, 18oz Progresso soup, 12oz Carnation evap milk, 12oz Meyenberg goat milk, 21oz Luck Leaf pie filling (2), 28oz Old Elpaso enchilada sauce, 16oz Old Elpaso beans, 4oz Starkist tuna, 15oz Showboat beans (2), 24oz Sweet Sue chicken & dumplings, 6oz Best Choice olives.				COS	
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
6-202.11A	<b>MEAT</b> Several fluorescent light bulbs installed above the fresh meat cases were not fully shielded due to damaged shielding tubes. Light bulbs installed above food shall be shielded or shatter resistant. Please replace damaged shielding at these locations.				2/3/16	WJ
6-501.14A	<b>DAIRY</b> An accumulation of dust was observed on the fan covers of the cooling unit in the walk-in dairy cooler. Intake and exhaust openings of ductwork shall be cleaned so they are not a source of contamination. Please clean the cooling unit.				2/3/16	
6-501.12A	An accumulation of mold was observed at the floor drain the the dairy walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the drain area.				COS	
4-601.11C	Dried milk residue was observed on gravity fed trays and the inner surfaces of the doors and door sill in the reach-in milk coolers. Please clean the doors and trays of food residue.				2/3/16	
EDUCATION PROVIDED OR COMMENTS						

Person in Charge / Title <i>(Signature) Food Tech</i> Dave Faircloth			Date: January 20, 2016			
Inspector: <i>(Signature) 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:	Feb. 3, 2016	

*(Signature)*  
 John Wiseman, #1507



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		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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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6-301.12A	<b>BATHROOMS</b> Paper towels were not provided in the dispensers in the mens and womens restrooms. All hand wash sinks shall be provided with a sanitary means of hand drying. Please provide a sanitary means of hand drying at these locations.	1/20/16	DF
6-501.12A	The floors under the sinks and around the toilets in the mens and womens restrooms were dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors in the restrooms.	2/3/16	
6-501.11	The mechanical vent in the womens restroom was observed to be damaged and hanging from the ceiling. The physical facilities shall be maintained in good repair. Please repair the vent.	2/3/16	
5-501.113B	<b>OTHER</b> One dumpster lid was open. Outside trash receptacles shall have tight fitting lids. Please keep lids closed.	1/20/16	
6-202.15A	Daylight was observed between the front entry doors. Outside openings shall be sealed to reduce pest entry points. Please seal.	2/3/16	

EDUCATION PROVIDED OR COMMENTS

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Person in Charge /Title: <i>Dave Faircloth</i> Dave Faircloth		Date: January 20, 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: Feb. 3, 2016

*John Wiseman*  
 John Wiseman, #1507