



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

TIME IN	9:29	TIME OUT	3:53 pm
DATE	April 21, 2016	PAGE	1 of 8

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 Supermarkets	PERSON IN CHARGE: Cory Wilson
ADDRESS: 301 T. J. Steward Drive	ESTABLISHMENT NUMBER: 0858	COUNTY: 187
CITY/ZIP: Park Hills 63601	PHONE: (573)431-1702	FAX: (573)431-2762
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study		
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		
	Employee Health			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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"/> T 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)		
	Preventing Contamination by Hands				Consumer Advisory		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T 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				Highly Susceptible Populations		
<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		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> C N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> T	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food separated and protected		<input checked="" type="checkbox"/>		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"/> T N/A	Food-contact surfaces cleaned & sanitized						
<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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<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 checked="" type="checkbox"/>		<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 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>Cory Wilson</i> Cory Wilson	Date: April 21, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: May 6, 2016
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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

ESTABLISHMENT NAME Country Mart		ADDRESS 301 T. J. Steward Drive	CITY /ZIP Park Hills 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>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></p> <p>TEMPERATURES, ambient, in degrees Fahrenheit          Aisle 10: Frozen food wall freezers: -6, -3, -11, -10, -5, -9          Aisle 10: coffin freezers: -4, 0, 7, -1, -6, -20, -10, -15, 3, -11, 8, -3          Aisle 10/9 freezers: 16, 1, -3, -10, 0          Dairy open-air wall coolers: 40, 37, 32, 38, 40          Coffin coolers, aisles3-6: 31, 35, 35, 36          Produce open-air coolers: 39, 40, 38, 36          Wall cooler by deli: 35, 40          Aisle bakery cooler: 39, 40</p> <p>RETAIL AISLES</p> <p>3-501.18A A 2 fl. oz. container of Best Choice Infant's Non aspirin had an expiration date of March 2016. Please discard or mark and place in designated area for return to distributor. CORRECTED ON SITE by placing in designated area for returns.</p> <p>3-501.18A The following baby food items were past their expiration dates: Similac NeoSure (6 - 13.1 oz. cans); Enfamil Soy Infant Formula (2 - 32 fl. oz. cans). Please mark for return to distributor or discard. CORRECTED ON SITE by placing in designated area for returns.</p> <p>3-202.15 One 12.4 oz. can of Enfamil milk powder was crushed with the seal broken. Packaging shall protect the contents. Please discard or mark for return to distributor. CORRECTED ON SITE by placing in designated area for returns.</p>	COS  COS  COS	
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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). <b>These items are to be corrected by the next regular inspection or as stated.</b></p> <p>RETAIL AISLES</p> <p>6-501.12A Accumulation of debris observed on the floor beneath the aisle endcaps display shelves. Please clean.</p> <p>4-601.11C Accumulation of debris on the bottom shelf holding buckets of ice cream in the wall freezers. Please clean nonfood contact surfaces as often as needed to keep clean.</p> <p>4-601.11C Spills observed on several of the shelves holding milk, juice, tea, and flavored drinks in the wall cooler. Please clean shelves as often as needed to keep clean.</p> <p>6-202.11A One bulb was not shielded in the dairy wall cooler, located on the left side of the door where tea is stored. Please install endcaps and shield.</p> <p>4-601.11C Accumulation of debris observed under the food in the coffin freezers. Please clean as often as needed to keep clean.</p> <p>4-203.12B The thermometer in the coffin cooler containing cheese was not accurate, reading 100F when the actual temperature was 35F. Please replace with a thermometer that is accurate within +/-2F.</p> <p>BAKERY AND DELI AISLE:</p> <p>3-602.11B Cheese cakes, various flavors of cakes, garlic butter, bulk candy, yogurt parfaits, ham sandwiches, and pre-packaged peaches prepared and/or re-packaged on-site for retail, were not completely labeled. Foods prepared and packaged on-site for retail shall be labeled with: (A) name and place of business; (B) quantity; (C) if made from two or more ingredients, a list of ingredients in descending order by weight; (D) major food allergens contained in the food. Please remove from retail until accurately labeled.</p>	5/6/16	aw
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Cory Wilson	Date:	April 21, 2016
Inspector:	Rose Mier	Telephone No.	EPHS No.
		(573)431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	May 6, 2016



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3-501.16A	RETAIL AISLES The open-air bakery cooler contained potentially hazardous foods (cheese cakes, cream pies, etc.) that had internal temperatures between 48F and 52F. Please do not use this cooler to store potentially hazardous foods until it reliably holds the food at 41F or lower. NOTE: all potentially hazardous foods held in this unit were voluntarily discarded. The ambient temperature was 39F and 41F.				5/6/16	CW
3-501.16A	The open air tiered deli cooler had several food items that had temperatures between 45F and 52F. NOTE: it was observed that products were stacked higher than the designated "fill to" line on the unit. All products toward the front and stacked high were too warm, while products in the back and on the bottom had temperatures below 41F. Please do not fill unit above load line and monitor temperatures of food. NOTE: all potentially hazardous foods that had internal temperatures greater than 45F were voluntarily discarded.					
4-601.11A	BAKERY Food splatters observed in the cavity of the Sharp microwave. Please clean food-contact surfaces a minimum of every four hours, more often if needed to keep clean. Please wash, rinse, sanitize. CORRECTED ON SITE by cleaning and sanitizing.				COS	
4-601.11A	Food splatter observed in the cavity of the GE microwave. Please wash, rinse, sanitize a minimum of every four hours. CORRECTED ON SITE by cleaning and sanitizing.				COS	
4-202.11A	WAREWASH ROOM Three frying pans were observed with their non-stick coating deteriorating. Food contact surfaces shall be smooth and free of imperfections. Please dispose of pans. CORRECTED ON SITE by disposing				COS	
5-203.14A	A red drain hose from the water filter ended below the rim of the receiving drain. Please provide a minimum 1" air gap between the drain hose and the top of the rim of the receiving drain.				5/6/16	
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
6-501.14A	BAKERY Accumulation of dust observed on the floor fan by the entry from the warehouse. Please clean grates, blades, and stand as often as needed to keep clean.				5/6/16	CW
4-601.11C	The mobile tray rack, stored under the hood, had an accumulation of food debris on the ledges and rails. Please clean as often as needed to keep clean.					
4-601.11C	Accumulation of lime in the water tray and debris in one corner of the Hobart proofer. Please clean tray and floor of proofer.					
4-601.11C	Accumulation of debris observed on the trays and tubs on the mobile rack (holding labeling supplies) stored next to the bagger stand. Please clean as often as needed to keep clean.					
6-501.18	The basin of the handwashing sink was dirty. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning sink				COS	
3-304.12C	WAREWASH ROOM In-use scoops for the ice were stored on top of the ice maker. Please store in-use utensils on a sanitized surface that is cleaned daily. CORRECTED ON SITE by using a sanitized tray to store scoops.				COS	
6-501.14A	Two portable fans had an accumulation of debris on their grates, blades, and housing. Please clean as often as necessary to prevent dust accumulation.				5-6-16	
4-302.14	There were no sanitizer test strips available. Please supply test kits to ensure sanitizer is correct concentration.				5/6/16	
EDUCATION PROVIDED OR COMMENTS						
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3-306.11	BAKERY/DELI KITCHEN The doors on the donut display case were missing. Food on display shall be protected from contamination. Please replace doors.			5/6/16	W
7-202.12A	A container of Raid insecticide was stored in a bucket below the cash register in the deli beverage area. Insecticides shall be labeled for use in a food establishment. Please discard or remove from premises. CORRECTED ON SITE by discarding.			COS	
4-601.11A	Debris observed on the cutting parts of the Insta Cut food cutter. Please inspect for cleanliness after cleaning and before storing. CORRECTED ON SITE by cleaning			COS	
4-601.11A	Dried food debris observed on the bowl and mixing attachments for the Hobart mixer. Please inspect after cleaning before storing. CORRECTED ON SITE by cleaning			COS	
4-601.11A	Accumulation of debris on the housing of the Hobart mixer, and oil was leaking from a seal near the shaft. Food shall be protected from contamination. Please clean stand. Do not use until repaired to prevent leaking oil.			5/6/16	
4-702.11	Dishes were not sanitized after cleaning. Please sanitize all food-contact surfaces after cleaning.			↓	
2-202.11	There was no employee health policy. Please develop an employee health policy based on Chapter 2 of the Missouri Food Code. Alternatively, use the FDA Employee Health and Hygiene Handbook. Both are available on-line.				
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6-501.11	BAKERY/DELI KITCHENS Several ceiling tiles were observed stained in the deli/bakery work areas. Please ensure there are no leaks, then either paint or replace ceiling tiles.			5/6/16	W
4-601.11C	The lids and containers for the sugar and creamer in the customer self-service beverage area were dirty. Please clean as often as needed to keep clean.			↓	
6-501.14A	A portable fan in the deli beverage area had an accumulation of debris on all surfaces. Please clean grates, blades, and housing as often as needed to keep clean..				

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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: May 6, 2016



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Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-601.11C	<p>MEAT DEPT.</p> <p>An accumulation of dried meat residue was observed on the underside of the cutting table in the cutting room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary to keep it clean.</p>	5/6/16	aw
3-305.11A2	<p>Ice was observed dripping from the cooling unit in the walk-in freezer onto boxes of food. Food shall be protected from contamination by storing it where it is not exposed to splash, dust, or other contamination. Please place a tray below the drip to protect food from contamination.</p>	↓	
6-202.11A	<p>Damaged fluorescent light bulb shielding was observed above the pork in the fresh meat cases. In areas of food storage, light bulbs shall be completely shielded or otherwise shatter resistant. Please replace the shielding at this location.</p>		
6-403.11B	<p>Employee clothing was observed stored atop meat film and single use items outside the meat department in the warehouse area. Employee articles shall be located where they cannot contaminate food, food contact surfaces, single service items and clean linens. COS by relocating the clothing items.</p>	COS	
4-203.12B	<p>PRODUCE</p> <p>The thermometer in the walk-in cooler read 32F, but the measured temperature was 41F. Please replace with an accurate thermometer.</p>	5/6/16	
4-204.112E	<p>The thermometer in the produce department was graduated in 10 degrees. Thermometers shall be in two degree increments. Please replace with a thermometer reading 0 to 220F in 2 degree increments.</p>	5/6/16	

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Inspector:	Rose Mier	Telephone No:	(573)431-1947
		EPHS No.:	1396
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	May 6, 2016

*[Signature]*  
John Wiseman #1507

*[Signature]*

Jon Peacock



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5-203.14B	MEAT DEPT. A hose was observed installed on the hot water side of the hose bibb in the cutting room without backflow protection. A plumbing system shall be installed to preclude backflow of materials into the water supply. Please install an American Association of Sanitary Engineers (A.S.S.E.) rated hose bibb vacuum breaker on both the hot and cold water supply at this location.	5/6/16	<i>W</i>
7-201.11B	Containers of detergent and sanitizer were observed stored on the drainboards of the three compartment sink in the cutting room. Toxic materials shall be stored where they cannot contaminate food, equipment and single service items. COS by moving the chemicals.	COS	<i>W</i>
3-302.11A2 b	Ground beef was observed stored above whole muscle pork in the fresh meat cases. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type by another is prevented. COS by rearranging the food.	COS	
3-302.11A2 b	Ground pork was observed stored above whole muscle pork in the fresh meat cases. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type by another is prevented. COS by rearranging the food.	COS	
3-302.11A2 b	An uncooked orange chicken product was observed stored above pre-cooked meat products in the frozen meat reach-in cases. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type by another is prevented. COS by rearranging the food.	COS	

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6-202.15A	WAREHOUSE A gap was observed at the bottom of the rear entry door near the crusher. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests by use of solid, self-closing, tight-fitting doors. Please repair the gap at this location.	5/6/16	<i>W</i>
6-501.16	Wet mops were observed stored in the facility mop sink and in mop buckets. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.	<i>W</i>	
6-501.11	EXTERIOR Woody vegetation was observed growing around the HVAC condensing units at the West exterior of the facility. Physical facilities shall be maintained in good repair. Please remove vegetative grow to reduce harborage conditions for pests.		
6-501.114	Out of service soda machines and unused store fixtures were observed at the South exterior of the facility. The premises shall be free of items that are unnecessary to the operation and maintenance of the establishment. Please remove unused equipment from the premises.		

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		EPHS No.:	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	May 6, 2016

*John Wiseman* John Wiseman #1507



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7-201.11B	WAREHOUSE Cleaning chemicals were observed stored in the returned food area near the mop sink. Toxic materials shall be stored where they cannot contaminate food. COS by relocating the chemicals away from the food.			COS	<i>aw</i>
7-201.11B	Overstock food items were observed stored below cases of shampoo in the warehouse area. Toxic materials shall be stored where they cannot contaminate food. COS by relocating the food away from the shampoo.			COS	
7-201.11B	A can of Lysol disinfectant was observed stored on top of single use food containers in the dry storage area between the bakery and the produce prep area. Toxic materials shall be located where they cannot contaminate single use items. COS by relocating the disinfectant.			COS	
3-501.18A	DELI Three packages of sliced ham had a discard date of 4/18/16, held in the deli display case. Food shall be discarded that exceeds the expiration date. Please discard. CORRECTED ON SITE by discarding			COS	
2-301.14H	Employees were observed putting on single-use gloves without first washing hands. Please ensure employees know when to wash hands and practice good hygiene.			5/6/16	
2-301.14I	Employee observed placing cloth gloves on over single-use gloves, then serving customers with the single-use gloves without changing the gloves. Please ensure single-use gloves are used appropriately.				
2-301.14H	PRODUCE Employee observed changing gloves without washing hands. Please ensure all employees practice correct handwashing.				
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>					
4-203.12B	DELI The thermometer in the CVAP hot hold display case was not accurate. Thermometers shall be accurate within +/-2F. Please replace with an accurate thermometer.			5/6/16	<i>aw</i>

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Cory Wilson</i>		Cory Wilson		Date: April 21, 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: May 6, 2016

*John Wiseman* John Wiseman #1507 *Jon Peacock*

Jon Peacock



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

ESTABLISHMENT NAME Country Mart	ADDRESS 301 T. J. Steward Drive	CITY /ZIP Park Hills 63601
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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.**

3-302.11A	DELI Raw frozen chicken stored on top of box of cheese cakes, 4 packages of uncooked chicken stored above Swai, and uncooked chicken fritters stored above catfish in walk-in freezer. Please store food according to temperatures: raw poultry and eggs on bottom, then ground meats (including mechanically tenderized), then whole muscle meats, then fish and seafood. Store fully-cooked, ready-to-eat, and produce above raw animal foods.	5/6/16 	
3-302.11A	Raw chicken was stored above pans of pork steak, and raw hamburger stored above biscuits in walk-in cooler. Please food as described above.		
4-203.11B	A metal-stemmed thermometer for cook's use was inaccurate. Please regularly calibrate thermometers. Discard inaccurate thermometers that are not able to be calibrated.		

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.**

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EDUCATION PROVIDED OR COMMENTS

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Person in Charge /Title:	Cory Wilson	Date:	April 21, 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:	May 6, 2016

Jon Peacock #880