



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

TIME IN	8:41am	TIME OUT	1:11pm
DATE	1-20-17	PAGE	1 of 5

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: Mark Halter
ADDRESS: 301 T. J. Stewart 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 type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input 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 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input type="checkbox"/> IN <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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	<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 <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance      OUT = not in compliance N/A = not applicable      N/O = not observed COS=Corrected On Site      R=Repeat Item		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	✓					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	✓					
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

**GOOD RETAIL PRACTICES**

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>			<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used				<input checked="" type="checkbox"/>	<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 checked="" type="checkbox"/>	<input 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>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned	✓	
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Mark Halter</i> Mark Halter	Date: January 20, 2017
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: Follow-up Date: Feb. 17, 2017
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	

*Rose Mier*  
Rose Mier



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot Bar: Eggs, potatoes, gravy		177,152,153	Hot cabinet amb		170
Sandwich prep cooler amb		32	Hot hold: pork steaks, burgers		156, 161
Lettuce, tomato, cheese		37,34,38	Heated mac& chz from hermetically sealed pouch		153
Cole slaw, Potato salad		35, 35	Walk-in cooler amb		36
Meat & cheese cooler amb		32, 32	Chili, raw chicken		35, 36

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
4-602.11C	When questioned, the deli employee indicated that the meat and cheese slicer is washed, rinsed and sanitized two or three times per day. When in constant use, food contact surfaces shall be washed, rinsed and sanitized at least every four hours. COS by discussion with the manager.	COS	MA
7-201.11	Quaternary ammonia sanitizer was observed stored on food prep surface in the deli. Toxic materials shall be stored so they cannot contaminate food or food contact surfaces. COS by moving the sanitizer to a lower shelf.	COS	
4-501.114	A spray bottle labeled Ecolab Chlorine Cleaner was observed on the prep surface in the deli. This product was measured at a chlorine concentration greater than 200 ppm and appears to contain a detergent surfactant. Only those chemical sanitizers specifically approved for food contact surfaces shall be permitted for use as a food contact surface sanitizer. COS by removing the product and labeling all such containers as "Not for food contact surfaces."	COS	
2-301.14	Food employees were observed donning new single use food service gloves without first washing their hands. Employees shall wash their hands prior to donning new gloves. COS by discussion with the manager.	COS	
2-401.11	An employee beverage was observed stored on the cake station prep surface. Employee beverages shall be stored where contamination of food and food contact surfaces cannot occur. COS by removing the beverage.	COS	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	Food debris was observed on the wrapping station at the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the station.	COS	MA
6-501.12A	Food debris was observed below the prep tables in the deli. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the floors.	COS	
4-101.19	Aluminum foil was observed in use as surface covering on various surfaces in the deli such as the chicken breading station, cook range surfaces and shelving. Non-food contact surfaces of equipment that are exposed to splash, spillage or soiling shall be smooth and non-absorbent. Please remove foil covering and clean surfaces as necessary.	2-17-17	
6-501.12A	An accumulation of dust was observed on the hood baffles in the deli. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the baffles.		
6-501.11	Stained ceiling tiles were observed in the deli. Physical facilities shall be maintained in good repair. Please replace stained and damaged tiles and continue to watch for leaks.		
6-501.14A	An accumulation of dust was observed on the HVAC vents in the bakery/deli. Intake and exhaust vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the vents.		
4-203.11	The food thermometer in use by the deli cook was observed to be inaccurate; reading a temperature of 38F at an actual temperature of 32F. Food thermometers shall be accurate to within two degrees F. COS by calibrating a new thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

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Fried chicken as prepared		186	Retail potato salad		37
Reheated broccoli soup		172	Retail cut fruit		41
Walk-in freezer		10	Cake reach-in		32
Retail sandwich reach-in		30			
Retail salad reach-in		30			

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3-202.15	A can of VegAll vegetables was observed with damage to the top seal of the container in the ware washing area. Food packaging shall protect the integrity of the product. COS by discarding the food.	COS	
4-601.11A	Scale and food debris was observed on trays storing clean food equipment. Food contact surfaces shall be clean to sight and touch. COS by replacing the trays with clean ones.	COS	<i>MA</i>

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3-302.12	An unlabeled spray bottle was observed stored on the cake station prep table. Working containers holding food shall be labeled with the common name of the food. COS by labeling the bottle.	COS	
4-204.112	A thermometer was not present in the walk-in freezer. Refrigerated devices shall be provided with an accurate temperature measuring device. Please place a thermometer in the walk-in freezer.	2-17-17	
4-601.11C	An accumulation of food debris was observed on equipment surfaces in the donut station. Non-food contact surfaces shall be kept free of an accumulation of food residue. COS by cleaning equipment.	COS	<i>MA</i>
3-602.11C	Packages of chocolate desserts were observed in the sandwich reach-in without adequate labeling. Food shall be adequately labeled. COS by attaching the food label.	COS	
6-501.12A	An accumulation of food debris and fetid water was observed around the floor sink below the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.		

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7-201.11A	<b>WAREHOUSE</b> Two boxes of Hot shot insecticide were stored above food. Toxins shall be stored separately or below food. Please ensure chemicals are stored to prevent contamination of food. COS by moving boxes of insecticide.	COS	<i>mm</i>
3-202.15	<b>RETAIL</b> A frozen container of lemonade was damaged, with lemonade oozing. Packaging shall protect the contents. Please dispose or mark for return to distributor. COS by disposing.	COS	
3-302.11A	Raw ground turkey was stored above raw beef in the fresh meat wall cooler. Poultry shall be stored separately from or below beef to prevent cross contamination. Please rearrange food. COS by rearranging so the turkey is stored with the poultry.	COS	
3-302.11A	Raw mechanically tenderized beef was stored above whole muscle beef in the fresh meat wall cooler. Mechanically tenderized beef shall be stored like ground meats, below or separately from, whole muscle meat. COS by rearranging so the tenderized beef is on the lowest shelf.	COS	
3-101.11	A 25 Softgels package of DulcoEase Pink stool softener was past the expiration date of 9/16. Medicines shall be discarded or placed in a designated area for return to distributor. COS by	COS	
3-202.15	A can off diced mangos was dented on the top seam. Please discard or return to distributor. COS by discarding.	COS	

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5-205.15B	<b>MEAT ROOM</b> A leak was observed beneath the handwashing sink. Plumbing shall be maintained in good repair. Please repair leak.	1/27/17	<i>mm</i>
5-205.15B	A leak was observed beneath the sanitizing vat of the 3-vat sink. Please repair leak.	1/27/17	
4-203.12B	The thermometer on the outside of the meat walk-in cooler read 44F when the actual temperature was 35F. Thermometers shall be accurate. Please place an accurate thermometer on the inside of the cooler in an easy-to-read location. COS by placing thermometer inside cooler.	COS	
6-501.12A	<b>PRODUCE</b> Accumulation of debris observed around and on the large water pipes near the entry to the bakery. Physical facilities shall be kept clean. Please clean this area as often as needed to keep clean. COS by cleaning	COS	
6-501.12A	<b>WAREHOUSE</b> The base of the toilet in the women's bathroom was dirty. Plumbing fixtures shall be kept clean. Please clean all surfaces of toilet as often as needed to keep clean. COS by cleaning toilet base.	COS	
6-501.14A	The grate over the mechanical vent in the women's bathroom was dusty. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean. COS by cleaning.	COS	

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