



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

TIME IN	8:00 am	TIME OUT	12:02 pm
DATE	Feb. 5, 2016	PAGE	1 of 6

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: Eagle Mart	OWNER: DBX Express Mart, LLC	PERSON IN CHARGE: Tonnie Tucker
ADDRESS: 1041 East Karsch Blvd.	ESTABLISHMENT NUMBER: 0845	COUNTY: 187
CITY/ZIP: Farmington 63640	PHONE: (573)454-2130	FAX: (573)454-2107
PURPOSE: <input type="checkbox"/> Pre-opening <input type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		
SEWAGE DISPOSAL: <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		
WATER SUPPLY: <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____		

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
Approved Source				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> QVT	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
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 checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Prevention of Food Contamination					Physical Facilities				
<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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Tonnie Tucker</i>	Tonnie Tucker	Date: February 5, 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. 25, 2016



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Pizza, oven		210	Hamburger, sausage, pepperoni, Pizza prep cooler, top		44, 44, 44
Ambient, pizza prep table, bottom		44	Cream, in cream dispenser		38
Gravy, hot hold		135	Hot dogs, roller		135
Ambient, Landshire cooler		41	Ambient, walk-in coolers		41, 40
Ambient, walk-in freezer		0	Ambient, ice cream chest freezer and dippin dots freezer		3, 0

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4-601.11A	The cutting board on the pizza prep table was marred with deep grooves that were stained. Food contact surfaces shall be free of imperfections and clean to sight and touch. Please resurface, invert, or replace cutting board.	2/9/16	TT
4-702.11	The sanitizing vat of the 3-vat sink was filled with sealed cans and bottles, suggesting it is not used. Employees stated the dishes are washed, rinsed, then placed on the cloth towel on the drainboard to dry. All food-contact surfaces shall be sanitized after cleaning. Please keep sanitizing vat empty and use to sanitize.	2/5/16	
4-702.11	According to employee, sanitizers are not prepared for in-place cleaning. All food contact surfaces shall be washed, rinsed, and sanitized. Please provide buckets of sanitizer (prepare by adding 1/2 to 1 teaspoon of unscented household bleach to 1 gallon of water. Use test strips to ensure concentration is between 50 and 100 ppm. Keep wiping cloths in sanitizer between uses. Remake when soiled).	2/5/16	
3-501.16A	The ambient temperature in the bottom of the pizza prep cooler was 44F, and the pepperoni, hamburger, and sausage held in the top of this unit all had internal temperatures of 44F. Potentially hazardous food shall be held at 41F or lower. Please remove all potentially hazardous food from this unit and do not use until it reliably holds food at 41F or lower. NOTE: hamburger, sausage, and pepperoni were placed in walk-in cooler.	2/9/16	
4-601.11A	Mold observed on the deflector of the ice maker, and black debris on the inside of the lid. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry prior to returning to service.	2/6/16	
7-201.11B	Bleach, dish detergents, and other cleaners were stored above the 3-vat sink and adjacent to clean equipment. Chemicals shall be stored below and separated from clean equipment. Please place chemicals where equipment cannot be contaminated.	2/5/16	

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5-205.11B	The access to the handwashing sink in the kitchen was blocked. Please keep area around handwashing sinks clear to allow access at all times.	2/25/16	TT
6-501.18	Debris accumulation in the vat and top of the kitchen handwashing sink. Please clean sink as often as needed to keep clean.		
5-205.15B	A leak observed in the faucet on the 3-vat sink. Plumbing shall be maintained in good condition. Please repair.		
4-601.1C1	Accumulation of debris observed on the outside (especially sides) and inside of the cabinet below the pizza oven. Please clean as often as needed to keep clean.		
4-901.11A	Cloth towels were placed on the drainboard of the 3-vat sink to air dry. Cloth shall not be used for draining or drying equipment and utensils. Please allow air drying; racks may be an option to provide drainage.		
4-802.11	A soiled cloth towel was stored in the bottom of the pizza prep cooler. Please store soiled linens in a designated soiled laundry holder.		
4-203.12A	The thermometer in the bottom of the pizza prep cooler was not accurate, reading 25F when the actual temperature was 44F. Please calibrate this thermometer or install an accurate thermometer.		
4-101.19	A flat piece of cardboard was laid on top of the stove. A pizza cutter and cutting board were laying on top of the cardboard. The cardboard was soiled. Surfaces that require frequent cleaning shall be smooth and nonabsorbent. Please dispose of cardboard and use a cleanable surface.		
3-304.12C	An in-use pizza cutter was stored on soiled cardboard. In-use utensils shall be stored on a clean and sanitized surface. Please store pizza cutter on a cleanable surface or container.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>T. Tucker</i>	Tonnie Tucker	Date: February 5, 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. 25, 2016



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ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Blvd.		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A	Accumulation of cooked-on debris observed on two metal flat pans stored above the 3-vat sink. Food contact surfaces shall be clean to sight and touch. Please clean thoroughly. If non-stick coating is marred, dispose of pans.	2/5/16 	TT
4-202.11A	An ice bucket, stored in a crate by the tall table in the warewash area, was broken on the bottom. Food contact surfaces shall be free of imperfections. Please dispose of bucket.		
2-301.14H	Employees were observed putting on single-use gloves without first washing hands. Employees shall wash hands when changing jobs and before putting on gloves. Please ensure all employees know when to wash hands.		
2-301.12B	Employees observed not washing hands properly (too short a time). Please ensure employees know to use warm water and wash for at least 15 seconds, including wrists and lower arms. Dry with paper towels.		
2-30115	Employee observed washing hands in 3-vat sink. Hands shall be washed only at handwashing sinks. Please ensure all employees know where to wash hands.		
4-202.11A	A plastic spatula scraper, stored on the hanger over the 3-vat sink, was torn. Food contact surfaces shall be free of imperfections. Please dispose of spatula.		
3-501.17A	A container of chili stored in the walk-in cooler was not labeled for the day of disposition. Potentially hazardous, ready-to-eat food held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening or preparation, plus an additional six days. Please label with date of disposition.		
2-101.11A	Upon arrival, there was no person in charge. A person in charge shall be designated and present at all times in the food establishment. Please designate a person in charge at all times who can demonstrate knowledge of the Missouri Food Code.		

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4-601.11C	Accumulation of debris observed on the top, sides, and front of the stove and flat top grill. Please clean as often as needed to keep clean.	2/25/16 	TT
4-302.14	Test strips were not available to check the sanitizer concentration. Please provide test strips that are appropriate to the type of sanitizer to be used.		
6-501.12A	Accumulation of debris observed beneath all equipment, ice maker, etc., in the kitchen and storage areas. Please clean all portions of floor as often as needed to keep clean, especially under and behind equipment.		
4-903.11A	A plastic bag of soda syrup that was attached to the dispensing hose, was lying on the floor by the bag-in-box rack. The hose connection was very close to the floor. Food shall be stored a minimum of six inches off floor to prevent contamination. Please place bag on rack.		
4-601.11C	A floor fan, stored by the 3-vat sink, was dirty and missing the front grate. Please clean entire fan and replace grate; or remove from premises if grate is not found.		
6-501.114A	There was an accumulation of miscellaneous items throughout the warewash and storage areas, including on shelves and inside cabinets. Crates of food were on the floor. Only those items necessary for the operation of the establishment shall be stored. Please remove all unused equipment, store food on shelves, and remove trash quickly to prevent accumulation.		
6-501.12A	Stains ran down the walls from the ceiling in the storage area near the office. Please ensure there are no leaks, then clean or paint walls.		
6-501.12A	The floor of the walk-in cooler had an accumulation of debris. Please clean.		
6-501.12A	Mold observed on the ceiling of the walk-in cooler in front of the condenser unit fans, and mold and debris observed on the condenser unit housing and fan covers. Please clean as often as needed to keep clean.		

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Inspector: Rose Mier Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: Feb. 25, 2016



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7-201.11B	Handsoap was stored above food and single-use items on the rack in the "hallway" near the furnace room. Please store chemicals below and separated from food and single-use items.	2/5/16 ↓	TT
4-202.11A	One plastic tray to hold donuts in the donut display case was broken. Food contact surfaces shall be free of imperfections. Please dispose of tray.		
4-601.11C	Debris observed on the grates and shelves of the "Day and Night Bites" display cabinet. Please wash, rinse, and sanitize.		
4-601.11C	Food splatters observed inside the customer use microwave. Food contact surfaces shall be washed, rinsed, and sanitized at least every four hours, more often if needed to keep clean. Please keep clean.		
3-501.19B	Pizzas held by time in the display case were not marked with the time of disposition. Please mark each container with the time for disposition, which is maximum of four hours after removal from temperature control. CORRECTED ON SITE by discussion with employee and discarding pizzas.		
4-601.11A	Mold observed on the housing where the nozzles attach on the soda dispensers. Please wash, rinse, and sanitize all nozzles and housing daily.		
3-306.13B	A container of salt, stored on top of the microwave, was for customers to coat their wetted pretzels. There were no tongs available to retrieve pretzel from salt. Food shall be protected. Please provide a manner for customers to coat pretzels without contaminating food from hands.		

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4-601.11C	Accumulation of debris observed on the bag holder for ice bagging. Please clean inside and outside of bagger.	2/25/16 ↓	TT
3-304.12E	In-use tongs are stored on top of the donut display case for customer self-service. In-use utensils shall be stored on a sanitized surface and protected. Please store tongs on a surface that is washed and sanitized and where they are protected from contamination. CORRECTED ON SITE by obtaining clean tongs and storing inside donut cabinet.		
4-601.11C	Accumulation of debris observed on the sides and bottom of donut display case. Please wash, rinse, and sanitize all surfaces as often as needed to keep clean.		
4-601.11C	Accumulation of debris inside the Star warmer drawer below the donut display case. Please clean after use.		
3-602.11B	The donuts are provided by David's Bakery. Ingredients and allergen statements were not provided for the donuts. Please provide a list of ingredients and allergens for each type of donut sold retail.		
4-101.19	The stand below the Landshire sandwich cooler was damaged with peeling surface, exposing cardboard or pressboard. Surfaces requiring frequent cleaning shall be nonabsorbent. Please repair or replace.		
4-601.11C	Accumulation of debris in the door glide of the Landshire cooler. Please clean as often as often as needed to keep clean.		

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Feb. 25, 2016



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4-702.11	There was no sanitizer found in the container stored on the handwashing sink near the drive-up area. Please use sanitizer test strips to ensure solutions are 50 to 100 ppm chlorine.	2/5/16	TI
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4-601.11C	Accumulation of debris on the inside of the Cappuccino machine: inside door, powder dispensers, nozzles. Please clean as often as needed to keep clean.	2/25/16	TI
4-601.11C	Accumulation of debris and liquid beneath and behind beverage dispensing equipment. Please clean under and behind all equipment used for food holding and dispensing in the customer area.	↓	↓
4-903.11A	Single-use lids were on the floor in a crate in the cabinet below the lid holding area for customers. Please store a minimum of six inches off floor.		
6-202.11A	There was no shield on a bulb on the customer side of the walk-in cooler (4th door from the left of the beer cooler). Please install shield and endcaps or install a shatter-resistant bulb.		
4-203.12A	The thermometer in the beer walk-in cooler (which contained Landshire sandwiches) was not working. Please install an accurate thermometer in a convenient-to-read location in this unit.		
6-501.12A	Stains observed down the inside of the door between the walk-in freezer and walk-in beer cooler (freezer side). Please clean.		
4-204.112	A thermometer was not found on the inside of the walk-in freezer. Please install an accurate thermometer in a convenient-to-read location.		
6-101.11A	The outside of the walk-in freezer was dirty and unfinished. Please clean and surface to make the surface smooth and cleanable.		
6-501.11	Stained ceiling tile observed in the retail area, and what appeared to be water stains inside the ceiling bulb covers. Please insure there are no leaks, then either paint or replace ceiling tiles and clean light covers.		
6-202.15A	Daylight observed between the front entry doors. Please seal to reduce pest entry points.		

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6-501.14A	Dust accumulation observed on the ceiling vents in the women's bathroom. Please clean ventilation systems as often as needed to keep clean.	2/25/16	TT
6-501.11	Ceiling tiles were stained in the men's bathroom. Please ensure there are no leaks, then either replace or paint tile.		
6-501.12A	Accumulation of debris on the walls and floor (black staining) in the men's bathroom. Please clean all surfaces as often as needed to keep clean.		
6-501.18	The handwashing sink in the men's bathroom was dirty. Please clean.		
6-501.14A	The ceiling vents in the men's bathroom were dirty. Please clean.		
6-501.12A	The floor in the mop sink closet was dirty. Please clean.		
6-501.18	The mop sink was dirty. Please clean after use.		
6-501.114	Accumulation of unused equipment at the outside back of the store. Facility shall be free of items that are unnecessary to the operation or maintenance of the establishment such as equipment that is nonfunctional or no longer used. Please remove all items no longer in-use.		
6-501.11	Stains on ceiling tile in cigarette storage area. Please paint or replace tiles after leaks are repaired.		

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