



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

TIME IN	8:30 am	TIME OUT	12:50 pm
DATE	Jan. 25, 2017	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: Mike's Market	OWNER: Eddie Wakefield	PERSON IN CHARGE: Eddie Wakefield
ADDRESS: 401 Center Street	ESTABLISHMENT NUMBER: 1587	COUNTY: St. Francois
CITY/ZIP: Bismarck 63624	PHONE: (573)734-2518	FAX: (573)734-6430
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 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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		✓
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<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	Proper date marking and disposition		✓
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	✓			Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature				Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<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 checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		✓
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	✓			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item		

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input 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					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 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 checked="" type="checkbox"/>	<input 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>Eddie Wakefield</i>	Eddie Wakefield	Date: January 25, 2017
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. 21, 2016



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

ESTABLISHMENT NAME Mike's Market		ADDRESS 401 Center Street	CITY /ZIP Bismarck 63624
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, walk-in freezer	3	Hot hold display case: ambient	130, 110
Ambient, meat room	51	Hot hold display case: gravy, eggs	121, 133, 130
Ambient, meat walk-in cooler	41	Cold hold display case: ambient, potato salad	40, 40, 35
Ambient, produce walk-in cooler	40	Deli refrigerator/freezer, ambient	39/6
		Chicken and fish, hot hold display case	178, 147

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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7-102.11	DELI A clear liquid in a squeeze bottle, stored below the work table, was not labeled with the contents. According to manager, the bottle contained lubricating oil. Working containers of chemicals shall be labeled. COS by labeling bottle.	COS	↓
3-302.11A	Raw shell eggs were stored above ready-to-eat food and raw fish below raw chicken in the refrigerator. Raw animal-derived foods shall be stored below ready-to-eat and fully cooked foods, and different kinds of raw animal-derived foods shall be stored separately. Please store chicken and eggs below fish with fully-cooked foods on top. COS by rearranging in correct order.	COS	
3-501.17A	Food in the refrigerator was not labeled with the date of disposition. Potentially hazardous food that is ready-to-eat (fully-cooked), held for more than 24 hours, and prepared on site or opened if commercially prepared, shall be labeled with a seven-day disposal date, which is the day of preparing or opening plus an additional six days. Please label all such food with a disposition date. COS by labeling with date of disposition.	COS	
3-501.16A	Food in the hot hold display case had temperatures less than 135F (gravy 121, 133, eggs 120) and the ambient temperature was below 135F. Food shall be held hot at 135F or higher. Please adjust or repair unit to hold food at 135F or higher. COS by adjusting thermostats. Final temperatures were 145F and 140F.	COS	

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4-903.11A	DELI Knives were stuck between the back board and the top of the sink. Clean utensils shall be protected from contamination while in storage. Please store knives in or on a clean surface. COS by placing knives in a container.	COS	↓
4-903.11A	Debris observed inside three buckets holding clean utensils, stored beneath the cutting board table. Please clean utensil holders as often as needed to keep clean. COS by cleaning buckets and utensils.	COS	
4-601.11C	Food splatters observed on the door shelf inside the freezer. COS by cleaning door.	COS	
4-601.11C	Food spill observed on the lower shelf of the door inside the refrigerator. Non-food contact surfaces shall be clean. Please clean shelf. COS by cleaning shelf.	COS	
4-204.112	The thermometer inside the hot hold display case was for use inside an oven and graduated in 5 degrees. Please install a thermometer on each end of the case that reads from 0 to 220F in two degree increments. NOTE: one thermometer was installed; please install one on each side.	1/26/17	
6-501.14A	Debris observed on the portable fan stored by the microwave. Please clean as often as needed to keep clean. COS by cleaning fan.	COS	
6-301.12	Paper towels were not in the dispenser at the handwashing sink. Paper towels shall be dispensed in a sanitary manner. Please install towels in dispenser. COS by installing towels	COS	

EDUCATION PROVIDED OR COMMENTS

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7-202.12A	WAREHOUSE Two cans of Raid insecticide were stored in the rack near the entry to the deli. This insecticide is not approved for use in a food establishment. Please use only insecticides labeled for use inside a food facility. COS by discarding	COS	↓
4-501.114 A	PRODUCE The chlorine concentration in the spray bottle of sanitizer was greater than 200 ppm. Chlorine shall be between 50 and 100 ppm in sanitizer solutions. Please use test strips to ensure sanitizer is at the correct concentration. COS by remaking to 100 ppm chlorine.	COS	
2-401.11	Employee opened can of soda and a candy bar were stored on the shelf above the food preparation area. Employees shall eat and drink in designated area only. Employees may drink at their work station if the beverage is inside a container with a lid and straw and it is stored where food and food-related items cannot be contaminated. COS by discussion with employee and moving food.	COS	

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4-903.11A	WAREHOUSE A cup of coffee was stored on top of single-use gloves on the shelf near the entry into the deli. Employee food shall be stored in a designated area where food, single-use items, clean equipment and utensils, and clean linens cannot be contaminated. Please store coffee in an area where these items cannot be contaminated. COS by moving coffee	COS	↓
6-202.11A	The bulbs in the walk-in freezer were not shielded. Bulbs shall be shielded in areas of food storage. Please install shields or shatter-resistant bulbs. COS by installing shield	COS	
4-204.112	A thermometer was not found inside the walk-in cooler. Please install an accurate thermometer inside this unit. COS by installing thermometer	COS	
6-301.12	PRODUCE The paper towels were not in the dispenser at the produce handwashing station. Paper towels shall be dispensed in a sanitary manner. Please install paper towels into dispenser. COS by installing towels	COS	

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3-501.17A	MEAT ROOM Slaw, cooked chicken, and pasta salad, all prepared on site and held in the walk-in meat cooler, were labeled with the date of preparation. Please label with a 7-day disposition date. COS by labeling with discard date.	COS	CW ↓
NOTE	TEMPERATURES, continued, in retail aisles, ambient in degrees Fahrenheit: Wall coolers: 39, 33 Wall freezers: 5, 3, 1, 0 Deli wall cooler: 35 Endcap freezer: 0 Aisle freezers: 0, -19, 11, 14, 16; Chest freezer: -14 Fresh meat open air coolers: 40, 41 Smoked meat wall coolers: 40, 40, 41 Aisle 1 open-air coolers: 41, 41, 41, 36, 40 Produce coolers: 38, 34, 35		
3-302.11A	RETAIL Sausage was stored above bacon in the smoked meat wall cooler. Ground meats shall be stored below whole-muscle meats. Please store sausage below bacon. COS by moving sausage to bottom.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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5-205.15B	MEAT ROOM There was a water leak in a fitting above the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.	1/30/17	CW ↓
4-601.11C	Accumulation of debris observed on the top of the saw slicer. Nonfood contact surfaces shall be clean. COS by cleaning housing top.	COS	
6-501.11	Several ceiling tiles had water stains. Facility shall be maintained in good repair. Please ensure there are no leaks, then either paint or replace the ceiling tiles. COS by replacing tiles	COS	
3-602.11B	RETAIL Macaroni salad, baked beans, and slaw, prepared on site and stored in the retail deli wall cooler, were not fully labeled. Please include a list of ingredients and major allergens on a label.	1/26/17	
3-305.11A	Frost build-up and ice drippage were observed on the shelves and food in the aisle freezer holding ice cream and fruit. Food shall be protected from contamination from frost while in storage. Please remove frost and repair unit to prevent ice drippage and frost accumulation.	2/21/17	
3-602.11B	Bacon, repackaged for retail and held in the smoked meat cooler, lacked an ingredient label. Please label with full ingredient list. COS by affixing ingredient labels.	COS	
4-501.11B	Seals were missing or torn between several of the doors on the smoked meat coolers. Equipment shall be maintained. Please replace or install seals.	2/21/17	

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3-302.11A	RETAIL Cornish hens were stored above shrimp in the wall freezer. Raw poultry shall be stored below raw fish. Different types of raw animal foods shall be separated or stored vertically according to cooking temperature: raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. Please place poultry below shrimp. COS by placing hens on bottom	COS	↓
3-302.11A	Raw Hawaiian chicken and raw ground turkey were stored above fully-cooked chicken in the endcap freezer. Please store fully-cooked foods above raw animal-derived foods. COS	COS	
3-101.11	The following medicines were out of date: Orajel (4x), Best Choice menstrual relief caplets (x4), Best Choice cold and flu relief (x2), Best Choice sore throat spray, Health A to Z Sleep Aid (9x), Best Choice sleep aid (x9), Children's Pain and Fever (x1), Cold and Cough (x2), Coricidin (x1), Advil (x1). Food shall be safe. Please discard medicines or place in designated area for return. COS by discarding	COS	
3-202.15	Three 30-oz cans of crushed pineapple were dented on a seam which may allow entry of bacteria. Packaging shall protect the contents. Please discard or place in designated area for return.	COS	
3-302.11A	Ground beef was stored above whole-muscle meat, and raw beef above cut vegetables, in the fresh meat wall cooler. Ground meat shall be stored below whole muscle meat, and raw meat below vegetables. Please rearrange food to protect from cross-contamination.	COS	

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4-601.11C	RETAIL Accumulation of debris on several of the air intake grills and bulb shields at the lowest shelf of the open-air coolers in aisle 1. Please clean as often as needed to keep clean.	1/30/17	↓
3-602.11B	Honey buns and danish, held by the check-out counter, and candy held by the dairy cases, were not fully labeled. Please label with common name of the food, list of ingredients, and declaration of allergens.	1/25/17	
6-202.15A	Daylight was observed at the top of both entry doors. Outside entries shall be sealed to protect against pest entry. Please seal doors.	2/21/17	

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