



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

TIME IN	9:38am	TIME OUT	1:30pm
DATE	4-20-16	PAGE	1 of 7

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, PO Box 45	ESTABLISHMENT NUMBER: 1587	COUNTY: 187
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 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 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 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 N/O <input checked="" type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> T	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 type="checkbox"/> IN <input checked="" type="checkbox"/> T	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			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.		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> T N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>			IN = in compliance		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				OUT = not in compliance		
					N/A = not applicable		
					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 type="checkbox"/>	<input checked="" 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 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					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 checked="" type="checkbox"/>	<input 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 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: Eddie Wakefield	Date: April 20, 2016
Inspector: John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: Follow-up Date: 4-29-16
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

Rose Mier  
Rose Mier, 1390



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, PO Box 45	CITY /ZIP Bismarck, 63624
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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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Temperatures	<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>Meat cutting room = 50, meat locker = 30, Fresh meat cases = 34,34,38, glass front meat coolers = 38,40, Aisle 1: milk = 36, yogurt = 38, cheese = 40, eggs = 40, Aisle 6: end cap freezer = 10, seafood freezer = 0, meat freezer = 0, veg freezer = 4, mex/pizza freezer = 0, soda cooler = 34,40, frozen dinners = 2, 0, Ice cream freezer = 2, 0, bagged ice freezer = 8, walk-in freezer = 8.</p> <p>TEMPERATURES, in degrees Fahrenheit:          Produce walk-in cooler, ambient 40; raw shell egg 40          Produce open-air coolers: ambient 41, 35, 38          Produce open-air coolers: slaw kit 41; salad kit 41          DELI TEMPERATURES in degrees Fahrenheit:          Hot hold display case: ambient 143, 138, fried chicken 140, fried chicken 163, fried fish 140, macaroni and cheese 170, mostacoli 163          Cold hold display case: ambient 36          Kenmore refrigerator: ambient 40, raw shell egg 35, raw chicken 40, cut ham 40          Kenmore freezer, ambient 10          Retail deli cooler, aisle 6, ambient: 38</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-301.12A	Paper towels were not dispensing from the hand wash sink in the meat cutting room. All hand wash sinks shall be provided with a means of hand drying. COS by fixing the dispenser.	COS	K
4-302.14	The meat cutting room uses chlorine bleach as a surface sanitizer. Test strips for determining correct sanitizer concentrations were not available for use. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solution shall be provided. Please obtain an appropriate sanitizer test kit.	4-29-16	
6-501.12A	Paint was observed peeling and flaking off of the walls in the meat locker. Physical facilities shall be maintained in good repair. Please remove flaking paint and provide a smooth, cleanable surface.		
6-202.11A	Fluorescent light bulb shielding was observed to be damaged on a light installed above the milk area reach-in case. Light bulbs installed in areas of food storage shall be shielded or shatter resistant. Please replace the shielding in this area.		
6-202.15A	A visible gap was observed around the front entry doors. 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.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Eddie Wakefield	Date:	April 20, 2016
Inspector:	John Wiseman	Telephone No.	EPHS No.
		(573)431-1947	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	4-29-16

*Rose Mier*

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3-501.17A	A zip-lock bag of cook chicken was observed stored on a shelf in the meat locker. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed six days from the date of preparation, by which time the food will be sold, consumed or discarded. COS by voluntarily discarding the chicken.	COS	↓
3-302.11A 2b	Ground and tenderized beef and pork was observed stored above whole muscle beef and 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 with another is prevented. COS by rearranging the foods.	COS	
3-302.11A 2b	Raw pork sausage was observed stored over packaged bologna in the glass front meat case. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging the foods.	COS	
3-302.11A 2b	Raw corned beef was observed stored above ready to eat hams in the glass front meat case. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging the foods.	COS	
3-302.11A 2b	Raw shrimp and salmon were observed stored above cooked and ready to eat seafood in the aisle six frozen food freezers. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging the foods.	COS	

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4-903.11A	<b>PRODUCE</b> Single use deli/produce cups were stored below onions and onion sets on a rack in the produce area.. Debris from the onions was observed on the inner packaging, some of which was opened. Please store single-use items so they are not contaminated. <b>CORRECTED ON SITE</b> by rearranging	COS	↓
6-501.18	The handwashing sink was dirty. Please clean sinks as often as needed to keep clean.	4-29-16	
5-205.15B	A leak was observed in the faucets of the handwashing sink. Plumbing shall be maintained in good repair. Please repair.		
6-301.12	Paper towels were not dispensed from the dispenser by the handwashing sink. Please ensure paper towels are available at all times.		
6-501.18	The 2-vat food prep sink was dirty. Sinks shall be washed, rinsed, and sanitized before being used to prep food. Please clean and sanitize sink basins and ledges before using to rinse produce.		
6-501.14A	Accumulation of dust on the grates over the air intake side of the condenser unit fans in the walk-in cooler. Ventilation systems shall be kept clean. Please clean grates.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Eddie Wakefield</i> Eddie Wakefield	Date:	April 20, 2016
Inspector:	<i>John Wiseman</i> John Wiseman	Telephone No.	(573)-431-1947
		EPHS No.	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	4-29-16

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3-302.11A 2b	Raw turkey sausage was observed stored above ready to eat sausage and pizzas in the aisle six reach in freezers. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging the foods.	COS	K
3-302.11A	Raw Tennessee Pride turkey sausage and raw chorizo were observed stored above ready to eat corn dogs and pizzas. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging the foods.	COS	
3-501.18A	Best Choice infants ibuprofen (x3) and Best Choice childrens acetomenophen (x1) were observed to be past the product discard date. Food that exceeds the discard date shall be discarded. COS by discarding the products.	COS	
5-203.14B	A length of garden hose was observed within the facility mop sink in the back room area. A plumbing system shall be installed to preclude backflow of materials into the municipal water supply. Please install an American Society of Sanitary Engineers (A.S.S.E) rated hose bibb vacuum breaker on the faucet.	4-29-16	
7-202.12A	Two cans of Raid insect killer were observed stored on shelving beside the facility mop sink. Only those insecticides approved for use in a food establishment shall be permitted on the premises. COS by removing the insecticide from the premises.	COS	

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3-602.11B 6-202.11A	<b>PRODUCE</b> Various produce and whole nuts that are packaged on-site for retail were not adequately labeled. Food containing only one ingredient shall be labeled with the name and place of business and an accurate declaration of the quantity of contents. Please fully label all produce that is prepared and packaged on-site for retail. Two bulbs in the produce aisle open-air coolers were not shielded. Please install shields and endcaps to shield bulbs in case of breakage. NOTE: bulbs were removed during this inspection.	4-29-16	K

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Inspector:  John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4-29-16

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3-602.11B 2	Containers of sandwich spread produced on-site were observed presented for sale in the glass front meat coolers without a statement of ingredients. If made from more than two ingredients, food shall be labeled with a list of ingredients in descending order of predominance by weight including a declaration of common allergens. Please provide sufficient labeling on products produced and/or repackaged on site. COS by removing the products from sale.				COS	<i>[Handwritten Initials]</i>
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
3-602.11B	<b>DELI</b> Chef's salad, chicken salad, wings, and pork butt that were prepared and packaged for retail, held in the cooler in aisle 6, were not fully labeled. Food labels shall include: (A) name and place of business; (B) if made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including flavorings, colors, and preservatives; (C) accurate quantity; (D) major food allergens contained in the food. Please remove products from retail until accurately labeled. NOTE: All deli food was removed from the cooler during this inspection.				4-29-16	<i>[Handwritten Initials]</i>
4-204.112	There was no thermometer found in the Kenmore refrigerator or freezer. Thermometers shall be placed in a convenient-to-read location in the warmest part of the cooler. Please install thermometers.					<i>[Handwritten Initials]</i>
4-601.11C	Debris observed in the bottom of the plastic containers holding utensils on the work table. Equipment shall be protected while in storage. Please clean utensil containers as often as needed to keep clean. CORRECTED ON SITE by cleaning				COS	<i>[Handwritten Initials]</i>
-904.11B	Some utensils were stored with their handles down in the containers on the work table. Please store utensils with their handles up to prevent contamination from hands when retrieving. CORRECTED ON SITE by storing with handles up.				COS	<i>[Handwritten Initials]</i>
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: <i>[Signature]</i> Eddie Wakefield				Date: April 20, 2016		
Inspector: <i>[Signature]</i> John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		
				Follow-up Date: 4-29-16		

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2-201.11	There was no employee health policy available. Please develop a policy based on sections 2-201.11 through 2-201.13 of the Missouri Food Code and ensure all employees are trained in the health policy, or the FDA Employee Health and Hygiene Handbook.			4-29-16	K ↓
2-301.14I	PRODUCE Employee observed beginning to wrap onions after working in retail without first washing hands. Employees shall wash hands when changing jobs, and before working with food.			COS	
4-601.11A	The cutting boards and shrink wrapper are not sanitized. Surfaces where food is placed directly on equipment shall be washed, rinsed, and sanitized. Please clean and sanitize food-contact surfaces (50 to 100 ppm chlorine solution OR 200-400 ppm quaternary ammonia solution) before and after use.				
4-601.11A	The cutting boards (portable and on table) were badly grooved, stained, and black in the grooves. Food contact surfaces shall be clean to sight and touch. Please resurface, invert, or replace cutting boards.				
3-302.11A	Raw shell eggs were stored above produce and cheese in the walk-in cooler. Raw animal foods shall be stored below produce. Please store raw shell eggs below ready-to-eat foods and produce. CORRECTED ON SITE by moving eggs below other foods.				
2-301.12B	Employee observed rinsing hands in the produce prep sink. Hands shall be washed only in handwashing sinks, and washed with soap for a minimum of 20 seconds. Please ensure employees know when, where, and how to wash hands.				
Code Reference	CORE ITEMS				Correct by (date)
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>					
3-305.11A	DELI Paint was peeling from the hood over the deep fryer. Please remove loose paint to prevent contamination from falling debris.			4-29-16	X
4-601.11C	Accumulation of baked-on debris observed on some of the cookware. Please degrease and scrub to remove built-up food debris.				

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Person in Charge /Title: Eddie Wakefield Date: April 20, 2016

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up:  Yes  No Follow-up Date: 4-29-16

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4-601.11C	<b>DELI</b> The inside dispensers of the LeGrands cappuccino dispensers had powders that were damp and sticky. Please clean dispensers and allow to air dry before reassembling.		
7-201.11B	A spray bottle of glass cleaner was stored with single-use deli paper in a storage container on a rack near the entry door into the deli (from the warehouse). Please store chemicals below or separately from single use items and equipment. <b>CORRECTED ON SITE</b> by moving to chemical shelf	COS	<i>[Signature]</i>
5-203.14B	There was no backflow prevention observed on the LeGrand's cappuccino maker or coffee maker. Backflow prevention device or an air gap shall be provided for each individual equipment connected to water. Please install an American Society of Sanitary Engineering (A.S.S.E.) rated backflow prevention device that is appropriate for each of these units on the water-inlet line before it enters the machines.	4-29-16	<i>[Signature]</i>
3-302.11A	Raw shell eggs were stored above ready-to-eat food in the Kenmore refrigerator. Please store raw animal foods below or separately from ready-to-eat food. Store raw shell eggs on the bottom with poultry. <b>CORRECTED ON SITE</b> by placing eggs on bottom shelf with poultry.	COS	<i>[Signature]</i>

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Inspector: <i>[Signature]</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 4-29-16

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