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

TIME IN 10:20am	TIME OUT 2:40pm
DATE 7-15-15	PAGE 1 of 4

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:	OWNER:	PERSON IN CHARGE:
Mike's Market	EJL Holdings, LLC	Eddie Wakefield

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
401 Center Street, PO Box 45	1587	187

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Bismarck, 63624	573-734-2518	573-734-6430	■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ■ DELI ■ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved ■ Not Applicable	■ PUBLIC	■ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
License No. _____	☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
IN ✓OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
IN ✓OUT	Food in good condition, safe and unadulterated	✓	
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN ✓OUT N/A	Food separated and protected		
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized	✓	
✓IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
✓IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
IN ✓OUT N/O N/A	Proper hot holding temperatures	✓	
✓IN OUT N/A	Proper cold holding temperatures		
IN ✓OUT N/O N/A	Proper date marking and disposition	✓	
IN OUT N/O ✓N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
IN ✓OUT	Toxic substances properly identified, stored and used	✓	
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
	✓	Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
	✓	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title:		Date:
Eddie Wakefield		July 15, 2015
Inspector: John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: ☑ Yes ☐ No Follow-up Date: 7-28-15

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Mike's Market	401 Center Street, PO Box 45	Bismarck, 63624

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
kenmore refrigerator/freezer deli	30,5	hamburger prepared at deli	207
Hot bar: fried chicken, apples,	186,135	meat grinding room	40
chicken strips, gravy, eggs	168,116,124	meat cutting room	50
sausage patties	116	walk-in freezer	10
meat display case deli	30	produce/dairy cooler	40

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
3-302.11A 2b	Raw ground beef was observed stored above tortillas and lunch meat in the Kenmore refrigerator in the deli. Foods shall be protected from cross contamination by storing raw animal proteins below ready to eat foods. COS by moving the raw meat.	COS	
3-501.18A 1	A chub of ham and cajun turkey was observed to be past the discard date in the Kenmore refrigerator in the deli. COS by voluntarily discarding.	COS	
3-501.17A	A piece of Melrose balogna and a piece of turkey were observed without a date of disposition inside the Kenmore refrigerator in the deli. Refrigerated potentially hazardous foods shall be labeled with a day or date by which it will be sold or discarded. COS by voluntarily dicarding.	COS	
3-501.16A	Scrambled eggs, sausage patties, and gravy was observed in the hot bar at tempertures less than 135. Hot held foods shall be maintained at a temperature of 135F or greater. COS by voluntarily discarding.	COS	
4-601.11A	Food debris was observed on the upper interior surface of the GE microwave in the deli. Food contact surfaces shall be clean to sight and touch. COS by wash, rinse, and sanitizing.	COS	
3-501.18A 1	A piece of Melrose bologna and Ekrich braunscheiger was observed in the meat display case past the discard date. COS by voluntarily discarding.	COS	
4-202.11A 2	Damaged plastic containers were observed in clean storage above the three compartment sink. Multi use food contact surfaces shall be free of cracks and breaks. Please remove from use.	7-28-15	

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). **These items are to be corrected by the next regular inspection or as stated.**	Correct by (date)	Initial
6-301.12A	Paper towels were not available at the hand wash sink in the deli. Hand wash sinks shall be provided with hand drying provision. Please supply paper towels at this location.	7-28-15	
6-202.11A	An unshielded fluorescent light bulb was observed inside the hot bar case. Lights located above food or clean equipment shall be shielded. Please install a shield around the bulb.		
6-501.12A	Debris was observed on the floor below the three compartment sink, the smoker, and the fryer in the deli. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
6-202.11A	Unshielded fluorescent bulbs were observed above the three compartment sink. Lights located above food or clean equipment shall be shielded. Please install shielding at this location.		
4-101.19	A foam liner was observed on a shelf above the three compartment sink in the meat cutting room. Non-food contact surfaces that are exposed to splash shall be constructed of a non-absorbant material. Please remove the foam liner.		
4-601.11C	An accumulation of dust was observed on the rails of a meat tray cart in the meat cutting room. Non-food contact surfaces shall be cleaned as often as necessary to keep clean. Please clean.		
6-501.12A	An accumulation of dust was observed on the fan covers of the cooling unit in the meat grinding room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		

EDUCATION PROVIDED OR COMMENTS

Product recall of 7-14-15 and 7-15-15 re. Barber Food products: No products related to recall were present in the facility.

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fresh meat case	32-40	cake/cold deli cooler	40
RTE meat case	40	Freezer cases: 1,2,3,4	6,2,4,6
Dairy/juice case	42.40,42,40	Refrigerator cases 1,2,3	38,36,36
Produce case	40,38,42	Freezer case: 5,6,7,8,9	1,8,0,10,0
stand alone freezer	10		

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4-202.11A 2	A damaged non-stick pan was observed stored above the three compartment sink. Multi use food contact surfaces shall be free of cracks and breaks. Please remove from service.	7-28-15	
4-601.11A	Debris was flaking off of the pizza pan stored above the three compartment sink. Food contact surfaces shall be clean to sight and touch. COS by voluntarily discarding pan.	COS	
4-202.11A 2	Cracked and broken plastic lids were observed stored below the hot bar. Multi use food contact surfaces shall be free of cracks and breaks. Please remove from service.	7-28-15	
7-201.11B	A bottle of dish liquid and a box of SOS pads was observed stored above the three compartment sink in the meat cutting room. Toxic materials shall be stored where they cannot contaminate clean equipment. COS by moving.	COS	
3-302.11A 2b	Cases of raw chicken wings were observed stored above ready to eat snack cakes in the walk-in freezer. Foods shall be protected from cross contamination by storing raw animal proteins below ready to eat foods. Please store the chicken away from and below ready to eat foods.	7-28-15	
6-501.111 ABCD	Dead insects were observed on the floor around the crusher. The presence of insects shall be controlled to minimize their presence on the premises. Please take measures to minimize the presence of insects by inspecting incoming shipments, inspecting the premises regularly, using elimination methods and services, and eliminating harborage conditions.		

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6-202.11A	An unshielded incandescent light bulb was observed in the walk-in freezer. Light bulbs located above food or clean equipment shall be shilded or shatter resistant. Please shield the light bulb.	7-28-15	
6-501.12A	An accumulation of dust was observed on the back of the cooling unit in the produce cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
3-305.11A 2	Water was observed leaking from a hole in the produce cooler ceiling onto cases of milk. Food shall be protected from contamination by storing it where it is not exposed to splash. COS by moving the milk.	COS	
3-302.12	A spray bottle of clear liquid was observed stored on a shelf above the hand wash sink in the produce prep area. Working containers shall be clearly labeled. Please label the bottle.	7-28-15	
5-205.15B	The faucet at the hand wash sink in the produce prep area was obsrved to be leaking. A plumbing system shall be maintained in good repair. Please repair the leak.		
3-305.11A 3	A case of onions was observed stored on the floor in the produce prep area. Foods shall be protected from contamintion be storing at least six inches off of the floor. Please move the onions off of the floor.		
6-202.15A 3	Daylight was observed at the top of the entry door and at the bottom of the exit door at the front of the store. The premises shall be protected against the entry of insects and pests. Please repair the gaps.		

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3-202.15	Food packages shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or possible contamination. The following products were observed to have package integrity issues exposing them to possible contamination and must be discarded or returned. COS by discarding or returning to vendors. 23 oz Campbells tomato soup 14 oz Libbys sauerkraut 14 oz Best Choice tomatoes 15 oz Best Choice pork and beans 14 oz Best Choice sauerkraut 15 oz Del Monte sloppy joe sauce 14 oz Best Choice stewed tomatoes 15 oz Del Monte corn 10 oz Campbells beef broth 10 oz Campbells chicken soup 18 oz Campbells chunky soup 14 oz Best choice tomatoes.	COS	

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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Date:
	Eddie Wakefield	July 15, 2015

Inspector:	Telephone No.	EPHS No.	Follow-up: ☑ Yes ☐ No
John Wiseman	(573)431-1947	1507	Follow-up Date: 7-28-15