



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

TIME IN	10:13am	TIME OUT	4:30pm
DATE	5-16-16	PAGE	1 of 10

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: Schnuck's		OWNER: Schnuck's Markets, Inc.		PERSON IN CHARGE: David Alcorn	
ADDRESS: 942 Valley Creek Drive			ESTABLISHMENT NUMBER: 4775		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-664-5200		FAX: 573-664-5202	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
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		
	Employee Health			<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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<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				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	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 type="checkbox"/> IN <input 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 checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O 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"/> 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						

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 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 type="checkbox"/>	<input checked="" 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 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 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 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 type="checkbox"/>	<input checked="" 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: David Alcorn		Date: May 16, 2016	
Inspector: <i>[Signature]</i> John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1307	Follow-up: Follow-up Date: 5-31-16 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

[Signature] Rose Mier, 1390

[Signature] Jon Peacock, 880



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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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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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.**

	<p>CM45=36, CL40=40, Bakery W/I cooler=34, Bakery W/I freezer=0 Meat display case: amb=32, chicken=35, pork=35, beef=37 Cutting room: amb=36, fresh beef roast=37, W/I meat cooler=32, W/I meat freezer=0 B19A=40, B19B=32, B18A=A, B18B=28, D33B=30, D33C=28, D34B=32, D34A=28, D33A=28, D31B=32, D31A=0, D32B=0, D32A=0, B16E=32, B16D=38, B16C=36, B16B=36, B16A=40, B58F=38, B58E=32, B58D=32, B58C=32, B58B=28, B58A=32 Dairy W/I cooler=32, Warehouse W/I freezer amb=2 TEMPERATURES, in degrees Fahrenheit, ambient Animal food fridge 28 Retail freezers:</p> <table border="0"> <tr> <td>A8B 3</td> <td>A8C 0</td> <td>A8D 3</td> <td>A9A 2</td> <td>A9B 0</td> <td>A9C 0</td> <td>A11D 0</td> </tr> <tr> <td>A11C 4</td> <td>A11B 4</td> <td>A11A 4</td> <td>A10D 3</td> <td>A10C 4</td> <td>A10B 0</td> <td>AS2A 4</td> </tr> <tr> <td>AS2B 5</td> <td>AS2C 10</td> <td>AS1A 8</td> <td>AS1B 0</td> <td>AS1C 6</td> <td>A5A 7</td> <td>A5B 4</td> </tr> <tr> <td>A6D 10</td> <td>A8A 9</td> <td>A7A 3</td> <td>A7B 6</td> <td>A7C 6</td> <td>A6A 4</td> <td>A6B 6</td> </tr> <tr> <td>A6C 3</td> <td>A4A 0</td> <td>A4B 2</td> <td>A4C 2</td> <td>A3A 0</td> <td>A3B 0</td> <td>A3C 2</td> </tr> <tr> <td>2</td> <td></td> <td></td> <td></td> <td></td> <td></td> <td>A3D</td> </tr> </table>	A8B 3	A8C 0	A8D 3	A9A 2	A9B 0	A9C 0	A11D 0	A11C 4	A11B 4	A11A 4	A10D 3	A10C 4	A10B 0	AS2A 4	AS2B 5	AS2C 10	AS1A 8	AS1B 0	AS1C 6	A5A 7	A5B 4	A6D 10	A8A 9	A7A 3	A7B 6	A7C 6	A6A 4	A6B 6	A6C 3	A4A 0	A4B 2	A4C 2	A3A 0	A3B 0	A3C 2	2						A3D		DG
A8B 3	A8C 0	A8D 3	A9A 2	A9B 0	A9C 0	A11D 0																																							
A11C 4	A11B 4	A11A 4	A10D 3	A10C 4	A10B 0	AS2A 4																																							
AS2B 5	AS2C 10	AS1A 8	AS1B 0	AS1C 6	A5A 7	A5B 4																																							
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	<p>BAKERY</p> <p>4-601.11C Food residue was observed on the wrapping station at the bakery station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wrapping station.</p> <p>4-601.11C Food debris was observed on the lower shelf of the cake decorating tables in the bakery. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the table surfaces.</p> <p>4-601.11C Food residue was observed on the lower shelves of the prep tables in the bakery/donut prep area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the table surfaces.</p> <p>6-501.12A The floor mat in front of the donut fry station was observed with an accumulation of grease and food debris. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the mat as necessary.</p> <p>5-501.113 A The refuse containers located in the bakery area were not covered when not in use. Receptacles for waste handling shall be covered when not in continuous use. Please cover the trash cans when not in use.</p>	5-31-16	DG
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EDUCATION PROVIDED OR COMMENTS

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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: 5-31-16



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4-501.114 C	BAKERY The quaternary ammonia spray sanitizer located beside the hand wash sink in the baker area was measured at less than 100ppm. The manufacturer specified concentration is 200ppm. Sanitizer solutions shall be in accordance with required concentrations. Please prepare sanitizer at correct concentrations.	5-16-16	S
4-601.11A	An accumulation of food debris was observed on a container of chocolate icing at the donut kprep station. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the container.	5-16-16	
4-501.114 C	The quaternary ammonia sanitizer in the deli/bakery ware washing three compartment sink was measured at 300 ppm. The manufacturer specified concentration is 200ppm. Sanitizer solutions shall be in accordance with required concentrations. Please prepare sanitizer at correct concentrations.	5-16-16	
7-201.11B	A bottle of sanitizer spray was observed stored on a shelf above the drain boards of the three compartment sink in the deli/bakery ware washing room. Toxic materials shall be stored where they cannot contaminate equipment. Please store cleaning agents away from and below food, equipment, single service items and clean linens.	5-16-16	

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5-205.11B	BAKERY A black rubber glove was observed stored in the hand wash sink in the deli/bakery ware washing room. Hand wash sinks shall not be used for purposes other than hand washing. Please remove all objects from the hand wash sink.	5-31-16	S
6-501.16	A wet mop was observed stored on the floor beside the hand wash sink in the deli/bakery ware washing room. After use, mops shall be placed in a position to allow them to air dry without contaminating walls, equipment or supplies. Please hang the mops from wall hooks when not in use.		
4-901.11A	Wet nesting was observed in steel pans located on clean equipment shelving in the deli/bakery ware washing area. After washing and sanitizing, equipment shall be air dried. Please air dry equipment.		
4-101.19	Clean utensils were observed drying atop paper towels in the deli/bakery ware washing area. Non-food contact surfaces that are exposed to splash or frequent cleaning shall be constructed of a non-absorbent material. Please dry equipment on a non-absorbent, cleanable surface.		

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4-202.11A	BAKERY Damaged clear plastic containers were observed on the clean equipment rack in the deli/bakery ware washing room. Multi-use food contact surfaces shall be free of breaks, cracks. Please replace damaged equipment.	5-16-16	G
4-601.11A	Food residue was observed on a plastic container lid in clean storage in the deli/bakery ware washing room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize soiled equipment.	5-16-16	
7-201.11B	A container of Alto-Sham oven cleaner was observed stored above clean kitchen equipment on the clean equipment shelving in the deli/bakery ware washing area. Toxic materials shall be located where they cannot contaminate clean equipment. COS by relocating the oven cleaner.	COS	
4-601.11A	Food residue was observed on black plastic serving trays located on the clean equipment shelving in the deli/bakery ware washing area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize soiled equipment.	5-16-16	
4-601.11A	An accumulation of food debris was observed on a black storage tray containing clean utensils in the deli/bakery ware washing area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the tray.	5-16-16	

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4-601.11C	MEAT DEPT An accumulation of food debris was observed in the door glides of the glass-front meat display case. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door glides.	5-31-16	S
4-601.11C	An accumulation of food debris was observed on the surfaces of the wrapping station in the service area of the meat dept. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wrapping station.		
4-601.11C	An accumulation of dust and debris was observed on the lower surface of the cutting table in the service area of the meat dept. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the lower table surface.		
4-901.11A	Clear plastic tubs were observed wet nested on the drying rack next to the three compartment sink in the cutting room in the meat dept. After washing and sanitizing, equipment shall be air dried. Please air dry equipment prior to nesting.		

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7-201.11B	MEAT DEPT Spray bottles of cleaner were observed stored above single use food containers in the black cabinet in the meat dept service area. Toxic materials shall be stored where they cannot contaminate food contact surfaces. COS by relocating the cleaning supplies.	COS	JG
4-601.11A	Food residue was observed on the automatic ham slicer located in the front service area in the meat dept. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the slicer.	COS	
4-202.11A	The Presto nonstick electric skillet was observed to have a damaged inner surface. Multi-use food contact surfaces shall be free of cracks, breaks, inclusions, and be smooth and cleanable. Please remove the skillet from service.	5-16-16	
7-201.11B	Spray bottles of detergent and sanitizer were observed hanging from the frame of the wrapping station in the service area of the meat dept. Toxic materials shall be stored where they cannot contaminate equipment or food. COS by relocating the cleaning materials.	COS	

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4-601.11C	An accumulation of dried milk residue was observed on steel shelving at the customer reach-in milk case. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.	5-31-16	JG
3-501.11A 3	Milk crates of frozen dinners and pizzas were observed stored on the floor in the walk-in freezer in the ware house. Food shall be protected from contamination by storing it at least six inches off of the floor. COS by placing the food on a pallet.	COS	
6-202.15A 3	A gap was observed at the bottom of the emergency doors located near loading dock #1 in the ware house. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of solid, self-closing, tight-fitting doors. Please repair the gap at the bottom of the doors.	5-31-16	
5-205.11B	Floor buffing pads were observed stored on the faucet of the hand wash sink beside the mop-sink/utility area in the ware house. Hand wash sinks shall be used for hand washing exclusively. Please remove the floor cleaning supplies from the hand wash sink.		
6-202.15A 3	A gap was observed between the bottom of both sets of front entry doors and the main entrance. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of solid, self-closing, tight-fitting doors. Please repair the gap at the bottom of the doors.		

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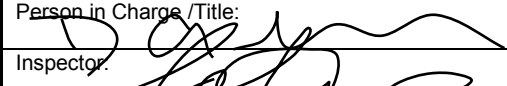

	<p>DELI -- Temperatures, in degrees Fahrenheit: Chicken (x3), rotisserie 199, 203, 203 Walk-in cooler: ambient 39; chicken: roasted 39; fried 38; rotisserie 39 Walk-in freezer: ambient 0; raw chicken cooler, ambient 36 Vulcan hot hold cabinet: ambient 145; chicken 162; gravy 161; green beans 164 Chicken, deep fryer: 184, 182, 183 True cooler, ambient 25; display cases, cold hold: ambient 35, 35, 36, 36 41; ham salad 40, beans 39, spaghetti 38; pepper loaf 41 Hot hold display case: ambient 100; chicken 104 to 126 (3 pieces); mashed potatoes 127 to 164 Retail open-air cases: ambient 30, 36, 40, 38, 36, 37; egg salad 38; pasta salad 40; Sicilian sandwich 41</p> <p>PRODUCE -- Temperatures in degrees Fahrenheit: Glass front display cases, ambient: CM50C 40 CN50B 40 CM50A 40; walk-in cooler 38 Open Air Display cases, ambient: CM49E 40; CM49C 37; CM49B 40 Glass front display cases, ambient: CM48C 41; CM48B 40; CM48A 41</p> <p>MEAT AISLE: Temperatures in degrees Fahrenheit: CM57 30/16; B20A 36; B20B 36; B20C 38; B20D 40</p>		
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4-501.11A	The integral thermometer for the walk-in freezer was observed to be non-functional. Equipment shall be maintained in good repair. Please repair the thermometer or place one inside the freezer.	5-31-16	
4-601.11C	DELI Accumulation of debris observed on the lid and outside surfaces of the Rubbermaid container holding chicken breading (next to the raw chicken cooler). Nonfood contact surfaces shall be cleaned as often as needed to keep clean. Please clean. CORRECTED ON SITE by cleaning.	COS	
4-903.11A	Single-use lids were "scattered" on top of boxes in the back storage area. Single use items shall be protected from contamination. Please keep opened single-use items protected while in storage. CORRECTED ON SITE by moving lids.	COS	

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3-302.11A	DELI Raw chicken is stored above onion rings in the walk-in deli freezer. Raw animal foods shall be stored below or separately from other foods. Please store raw poultry on lowest shelf, or on separate shelf. CORRECTED ON SITE by placing poultry on the bottom	COS	JA
4-601.11A	Debris observed on the thermometer for the chicken fryer, stored in the drawer beneath the rack holding labels. Food contact surfaces shall be clean to sight and touch. Please clean after use. CORRECTED ON SITE by cleaning and sanitizing thermometer.	COS	
3-501.14A	According to employee, foods that are cooled are placed in the walk-in cooler or walk-in freezer without monitoring. Food shall be cooled from 135F to 70F within two hours and from 70F to 41F within an additional four hours. If the first benchmark is not met, reheat food to 165F for 15 sec. and begin process again. If second benchmark is not met, discard food. Please monitor time and temperature during cooling of foods. To expedite cooling, place food in shallow pans and nest in ice water; add ice to the food; use freezer paddles; stir; allow steam to vent while cooling. CORRECTED ON SITE by discussion with manager who agreed to use a log to monitor time and temperature while cooling.	COS	

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3-305.11A	SEAFOOD A box of catfish and a box of scallops were stored on the floor in the walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please store food off floor.	5-31-16	JA
4-501.11A	The cover on the pad of the shrink-wrap machine was broken and deteriorating. Equipment shall be maintained in good condition. Please replace cover.		
5-205.15B	PRODUCE The faucet on the 3-vat sink was leaking. Plumbing shall be maintained in good repair. Please repair.		
5-205.15B	Watts 9D backflow preventer with atmospheric vent turned upright and water in vent. Please consult Watts installation manual to ensure the vent was installed in the correct position.		
3-305.11A	RETAIL FLOOR Doritos display in aisle 2 was not 6 inches off the floor. Food shall be stored a minimum of six inches off floor to protect from contamination.		
3-305.11A	The Fritos display in Aisle 3 was not six inches off floor. Please elevate to at least six inches off floor.		
3-305.11A	The Nabisco cookie display in aisle 8 was less than six inches off floor. Please elevate.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  David Alcorn		Date: May 16, 2016
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: 5-31-16



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

ESTABLISHMENT NAME Schnuck's	ADDRESS 942 Valley Creek Drive	CITY / ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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3-501.16A	DELI The ambient temperature of the hot hold display case was 100F; food was placed in the unit approximately 30 minutes prior. Internal temperatures of the food ranged from 100F to 164F. According to the manager, a part has been ordered. CORRECTED ON SITE by using Time as a Public Health Control for all foods held in the unit until it reliably holds food at 135F or higher. A log is used to record time of disposal.	COS	M!
3-501.18A	One cut chub of ham was labeled with an 8-day disposition. Ready-to-eat, potentially hazardous food that held for more than 24 hours shall be labeled with a 7-day disposal date. CORRECTED ON SITE by labeling with a 7-day disposal date (5/22/16)	COS	

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 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Schnuck's		ADDRESS 942 Valley Creek Drive		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-601.11A	SEAFOOD Temperatures, in degrees Fahrenheit: Walk-in cooler: Italian seafood salad 42; seafood salad base 38; ambient 37 Walk-in freezer: ambient 4 Display cases, cold hold: ambient 29, 32; cod 35, crusted trout 37, neptune salad 36 Retail cooler: ambient 35 The ice scoop was stored in a tray on the top of the ice maker. The tray had melt water in it and a yellow debris, possibly mold. Please store scoop on a sanitized surface that allows drainage.	5/16/16	D!
4-702.11	There was no sanitizer in the sanitizing solution in the 3-vat sink. The container of sanitizer was empty. Food-contact surfaces shall be sanitized after cleaning. Please use sanitizer test strips to ensure solutions contain the correct concentration of sanitizer.	5/16/16	
2-301.14	Employee was observed obtaining single-use gloves without first washing hands. He was also	5/16/16	
2-301.12	observed not washing hands adequately. Please ensure employees know when and how to wash hands (before putting on single-use gloves, scrub with soap for 20 seconds).	5/23/16	
3-402.11A	Employee was not able to produce verification that fish that is sold raw was correctly frozen. Please provide verification for all fish that required verification of correct freezing time and temperature.		

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 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

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4-601.11A	PRODUCE Three orange-handled knives on magnetic knife rack: two had visible dried food debris, one had rust and (or debris) in the preparation room. Food contact surfaces shall be clean and free of imperfections. Please clean; dispose if rusted.	5/16/16	
4-601.11A	Rusty and moldy knife and moldy spoon observed in drawer in stainless steel table in prep room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize.	5/16/16	
4-601.11A	Black plastic pans stacked beneath stainless steel table observed with visible debris and mold. Please wash, rinse, and sanitize.	5/16/16	
4-601.11A	Clear containers stored below the stainless steel table were observed with debris. Please wash, rinse, sanitize.	5/16/16	
4-601.11A	Green cutting board observed with debris and cut marks. Food contact surfaces shall be clean to sight and touch. Please refinish or replace.	5/23/16	
2-301.14H	Employee observed placing single-use gloves over cloth gloves prior to working with produce without first washing hands.	5/16/16	

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Inspector: 	John Wiseman	Telephone No. EPHS No. Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (573)431-1947 1507 Follow-up Date: 5-31-16