



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

TIME IN	9:21 am	TIME OUT	3:15 pm
DATE	Feb. 14, 2017	PAGE	1 of 9

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 Store #743	OWNER: Schnuck's Markets, Inc.	PERSON IN CHARGE: David Alcorn, Mgr.
ADDRESS: 942 Valley Creek Drive	ESTABLISHMENT NUMBER: 4775	COUNTY: St. Francois
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 _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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 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	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<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 checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 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 checked="" type="checkbox"/>		<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 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: <i>David Alcorn</i>	David Alcorn, Mgr.	Date: February 14, 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. 28, 2017

John Wiseman

John Wiseman, EPHS #1507

Jon Peacock, EPHS #880

Rose Mier



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

ESTABLISHMENT NAME Schnuck's Store #743		ADDRESS 942 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, walk-in freezer, bakery		7	Chocolate dipped cheesecake, customer sampling		18

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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4-601.11A	BAKERY Debris observed inside the Amana microwave. According to staff, the microwave is cleaned nightly. Food contact surfaces shall be washed, rinsed, and sanitized a minimum of every four hours when in continual use. Please clean and sanitize microwave on a 4-hour schedule. CORRECTED ON SITE by cleaning and sanitizing, and discussion with staff.	COS	JH
3-306.11	Dipped strawberries observed on display at the customer sampling station without protection. Food on display shall be protected from contamination by the consumer. CORRECTED ON SITE by installing covers and portable sneeze shields.	COS	
2-301.14H	An employee was observed at the dipped strawberry sampling station changing gloves without washing hands. Hands shall be washed when changing to a new pair gloves. CORRECTED ON SITE by appointing another employee at the station when one had to wash hands.	COS	

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6-501.12A	BAKERY Accumulation of debris observed beneath equipment along the wall-floor juncture. Physical facility shall be kept clean. Please clean floor beneath equipment.	2/20/17	JH
4-601.11C	Debris observed on a saw stored in the "decorating tools" drawer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean saw before storing.	COS	
4-601.11C	Debris observed on the tray holding the cans of sprays under the hardwood-top work table. Please clean trays as often as needed to keep clean. COS by cleaning	COS	
4-601.11C	Debris accumulation observed on several of the shelves and lids of containers. Please clean shelves and lids as often as needed to keep clean. COS by cleaning	COS	
4-601.11C	Debris accumulation on several of the trays holding donut fillings, etc., inside the cabinet next to the donut fryer. Please clean trays as often as needed to keep clean. COS by cleaning	COS	
4-601.11C	The lids on the bulk container holding sugar, next to the cabinet holding donut fillings, were dirty. Please clean lids and outside of containers. COS by cleaning	COS	
4-601.11B	Accumulation of baked-on debris observed on many of the mobile racks used for the proofer and oven. Cooking equipment shall be cleaned at a frequency to prevent encrustation of baked on food. Please clean mobile racks.	2/28/17	
5-205.15B	Leaks observed below the sanitizing vat and the rinse vat of the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.	2/28/17	

EDUCATION PROVIDED OR COMMENTS

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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. 28, 2017

John Wiseman

John Wiseman, #1507

Jon Peacock, #880

Jon Peacock



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

ESTABLISHMENT NAME Schnuck's Store #743		ADDRESS 942 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Ambient, meat prep room		TEMP. in ° F 40	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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3-302.11A	MEAT Hamburger was stored above whole-muscle meats, whole muscle meats above cheese, and raw meats intermixed with vegetables on the rack in the meat prep room. Raw animal-derived foods shall be stored separately or below all other food, and different kinds of raw animal-derived foods shall be stored separately from each other or in the following vertical order: raw poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood. Please rearrange foods in correct order. COS by rearranging foods into correct order.	COS	Ja ↓
7-201.11A	A bottle of rubbing alcohol was stored on top of the Ettlter Toledo meat packaging machine. Chemicals shall be stored where clean equipment and food cannot be contaminated. Please store alcohol in a separate location to protect food and equipment. COS by moving alcohol	COS	
4-601.11A	Dried meat debris observed on the Mettler Toledo meat wrapper. Please clean and sanitize all parts of machine at least daily. CORRECTED ON SITE	COS	
7-201.11A	An uncapped, empty bottle of degreaser was observed in a bin holding single-use gloves and packaging membranes. Chemicals shall be stored where single-use items are protected. CORRECTED ON SITE by discarding container.	COS	
7-102.11	A spray bottle of clear liquid, stored below the 1-vat sink with chemicals in the service area, was not labeled with the contents. Working bottles of food or chemicals shall be labeled with the common name of the contents. CORRECTED ON SITE by labeling "distilled water."	COS	

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4-601.11C	BAKERY Accumulation of debris observed on the gray mobile rack in the warewashing room. Please clean rack as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	de ↓
4-903.11A	A box of single-use plastic food holders were stored on the floor in the hallway storage area. Single-use items shall be stored a minimum of six inches off the floor. Please elevate box of containers. CORRECTED ON SITE by placing on pallet.	COS	
4-601.11C	MEAT A bottle of vinegar was observed with raw meat debris on the handle. Please clean container to prevent contamination of hands from the raw meat. COS by cleaning bottle	COS	
4-601.11C	Accumulation of debris observed on the lids of containers holding labels in prep room. Please clean lids as often as needed to keep clean.	2/14/17	
4-601.11C	The black plastic cabinet next to the single-vat sink in the service area was dirty both inside and outside. The cabinet held single-use items. Please clean cabinet as often as needed to keep clean.	2/20/17	
4-601.11C	Accumulation of debris observed inside the cabinet below the Bizerba ham slicer. Please clean cabinet as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, walk-in meat freezer		5	Meat display cases, ambient		34, 35, 35
Ambient, walk-in meet cooler		34	Meat display cases: chicken, hamburger, pork steak		33, 36, 33

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4-601.11A	MEAT Accumulation of debris on several pieces of equipment stored in the cabinet below the Bizerba ham slicer. Please clean and sanitize all food equipment with debris on it. COS by cleaning	COS	
4-601.11A	Food debris observed on the cheese slicer. According to staff, the slicer is wash, rinsed, and sanitized at least every four hours while in continual use, and cleaned between uses. CORRECTED ON SITE by cleaning slicer.	COS	
3-302.11A	Packages of raw chicken were stored on top of pork snouts in the walk-in freezer. Raw poultry shall be stored below whole muscle meats. CORRECTED ON SITE by moving chicken.	COS	
3-302.11A	A rack holding gray tubs held a variety of fully-cooked and raw animal-derived foods. According to manager, these are foods to be donated to food pantries. Please store all meats to prevent cross-contamination, by storing as specified in the violation on the previous page. CORRECTED ON SITE by discarding food.	COS	
3-302.11A	RETAIL Raw turkey was stored touching a box of pork riblets in the coffin freezer D30A. Please separate turkey from pork to prevent cross contamination. COS by separating items.	COS	
3-302.11A	Brats and beef patties were stored with raw chicken in coffin freezer D31A. Please separate poultry from brats and beef. CORRECTED ON SITE by moving chicken.	COS	

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3-307.11	MEAT An employee cup holding tea bags was stored in the cabinet below the Bizerba ham slicer. Employee personal items and food shall be stored in a designated location where clean equipment, single use items, clean linens, and food are protected. Please store cup and tea in an employee area. CORRECTED ON SITE by moving to employee locker area.	COS	
6-501.14A	The filter covers over the fans in the walk-in cooler were dirty. Filters shall be kept clean. Please clean or replace covers.	2/20/17	
4-501.11A	RETAIL Plastic-coated shelf liners were over some of the return air vents in the Aisle 12 freezers and endcap freezers, blocking the return air. Equipment shall be maintained in a manner to allow it to function as manufacturer designed. Please remove plastic liner from in front of air return vents.	COS	
3-307.11	Rooted produce was stored above clean produce in the produce customer aisle. Food shall be protected while in storage. Please store rooted produce below all other produce. CORRECTED ON SITE by putting rooted vegetables on the bottom shelf.	COS	

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Inspector: 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. 28, 2017

John Wiseman, #1507

Jon Peacock, #880



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

ESTABLISHMENT NAME Schnuck's Store #743		ADDRESS 942 Valley Creek Drive		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Deviled eggs, CM53C cooler		37	Bean sprouts, cooler CM49B		42
Linguine, C53B cooler		41	Carrot hummus, cooler CM49D		41
Bakery reach-in retail cooler, ambient		36, 41	Ambient, produce prep room		51
Watermelon chunks, cooler CM48B		40	Produce walk-in cooler, ambient		40
Vegetable sausage, cooler CM50B		42			

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	RETAIL - TEMPERATURES, in degrees Fahrenheit: CM53F: 35 B58E: 38 A7A: 2 A11B: 0 CM49D: 35 B58F: 41 A7B: 0 A11A: 2 CM53D: 35, 38, 39 AS2B: 8 A7C: -1 A11D: -3 CM53C: 39 AS2A: 13 A6A: 0 CM48C: 40 CM53B: 35, 37, 38 AS1C: 8 A6B: 0 CM48B: 40 CL40: -4 AS1B: 11 A6C: 2 CM48A: 40 CL39: -3, -8 AS1A: 10 A6D: 1 CM50C: 40 D32B: -6, -8, -9 AS2C: 3 A9C: -1 CM50B: 40 D31B: 38, 38 A5B: -2 A9B: 0 CM50A: 40 B16E: 37, 39 A5A: -1 A9A: 0 CM49B: 41 B16D: 39, 35 A4C: -6 A8D: 1 CM49D: 39 B16C: 35, 36 A4B: -10 A8C: -1 B16B: 36, 36 A4A: -6 A8B: 1 D30A: 19 A3D: -6 A10A: 0 D30B: 14 A3C: -6 A10B: 5 D31A: 5 A3B: -6 A10C: 4 B58C: 41 A3A: -6 A10D: -1 B58D: 40 A8A: 2 A11A: -1		

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5-501.13A	WAREHOUSE Rear trash compacter observed with a small leak around door seal. Outside trash receptacles shall be sealed. Please have trash company repair or replace compacter.	2/28/17	
6-202.15A	Double entry doors observed with daylight between them at the base. Outside entries shall be sealed to prevent pest entry. Please seal doors.	2/28/17	
6-202.15A	Daylight was observed below the two overhead delivery doors and the deck brushes were worn on the south delivery door. Outside entries shall be sealed. Please seal and replace worn brushes.	2/28/17	
5-205.15B	PRODUCE PREP ROOM The faucet at the 2-vat sink was leaking. Plumbing shall be maintained. Please repair leak.	COS	
4-903.11A	Debris observed in the drawer holding clean utensils in the stainless steel table. Equipment shall be protected while in storage. Please clean drawer. COS by cleaning	COS	
4-903.11A	Black Styrofoam trays observed stored loose and unprotected in metal colander on lower shelf on stainless steel prep table. Single use items shall be protected while in storage. Please keep covered. COS by disposing of trays	COS	
4-203.12A	The digital thermometer was not functioning by the door into the produce walk-in cooler. Thermometers shall be accurate. Please replace or repair thermometer. COS by installing therm.	COS	

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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3-202.15	<p>RETAIL</p> <p>A container of Schnuck's homemade vanilla ice cream was damaged, allowing an opening to the contents. Packaging shall protect the contents. Please discard or place in area for returns. CORRECTED ON SITE by removal from retail.</p>	COS	
7-201.11B	<p>Body wash, face wash, moisturizer, hand soap, Nicel night serum, Lice MD, and dry shampoo were stored above and with food on the clearance in aisle 11. Chemicals, toxins, and medicines shall be stored below or separately from food. Please arrange items so food is above all other items. CORRECTED ON SITE storing chemicals below food</p>	COS	
3-101.11	<p>A can of Schnuck's mixed vegetables, stored in clearance cart, was badly dented. The seal was broken, as the top "popped" when pressed. Food shall be safe. Please discard or place in designated area for returns all cans that are dented on their seams, crimped, or otherwise compromised for safety. COS by discarding</p>	COS	
7-201.11B	<p>Food and chemicals were stored intermixed in a cart holding items for clearance. Food shall be protected from chemicals. Please store food items in a separate cart from chemicals. COS by storing chemicals separately from food.</p>	COS	
4-601.11A	<p>PRODUCE PREP ROOM</p> <p>Mold observed on the handle of the metal scoops, and white debris on the scoops, and debris on a large metal spoon, in the drawer. Please wash, rinse and sanitize these utensils. CORRECTED ON SITE by cleaning and sanitizing</p>	COS	

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4-203.12A	<p>PRODUCE PREP ROOM</p> <p>The digital thermometer on the door from the rear hallway showed 45F, the measure temperature was 40F. Thermometers shall be accurate. Please repair or replace. COS by replacing with analog thermometer.</p>	COS	
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NOTE	<p>TEMPERATURES, continued</p> <p>Deli/Seafood/Fresh meat/Dairy Temperatures F</p> <p>Salad case amb = 34 Meat & cheese case = 32 Deli freezer = 0</p> <p>Chicken salad = 38 Sliced ham = 39 Deli cooler = 32</p> <p>Pasta salad = 39 Sliced turkey = 39 Raw chicken in cooler = 34</p> <p>Cranberry salad = 38 Deli reach-in cooler = 30 Hot hold chicken in Vulcan = 170</p> <p>Fried chicken = 192 Chicken in walk-in = 37, Cut melon in walk-in = 36</p> <p>Dips & salsa reach-in = 34 Hot held roast chicken = 179 Seafood cases = 32</p> <p>Catfish in cases = 35 Crab dip in cases = 39 Seafood walk-in freezer = 0</p> <p>Seafood walk-in cooler = 32 Seafood reach-in = 36 Dairy cooler = 38</p> <p>Walk-in frozen food freezer = 10</p> <p>CM53F=36, CM53E=36, CM53D=36, CM53C=34, CM53B=32, CM53A=34</p> <p>D35B=0, D35A=0, D33A=30, D34A=28, D34B=32, D33C=32, D33B=32</p> <p>B19A=32, B19B=34, B18A=32, B18B=30</p> <p>CM57=22, B20A=38, B20B=36, B20C=36, B20D=38</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-601.11C	An accumulation of meat debris was observed in the door glides of the deli meat and cheese cases. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the door glides.	COS	
4-601.11C	Dripping food residue from a lunch meat package was observed in the bottom of the meat and cheese case. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning and sanitizing the bottom of the cooler.	COS	
6-202.11A	Unshielded incandescent light bulbs were observed installed above the deli hot case. Light bulbs installed in areas of food preparation, storage and display shall be shielded or shatter resistant. Please install shatter resistant bulbs in the hot case.	2/20/17	
4-601.11C	An accumulation of food debris was observed inside the cabinets below prep tables in the deli front service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
6-501.12A	An accumulation of food debris was observed on the floor below the prep tables in the deli. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the floor.	COS	

EDUCATION PROVIDED OR COMMENTS

NOTE: Kay quat sanitizer was observed at 400 ppm in the 3-vat sink in the produce prep room.

Person in Charge /Title:	David Alcorn, Mgr.	Date: February 14, 2017
Inspector:	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. 28, 2017

John Wiseman, #1507

Jon Peacock, #880



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

ESTABLISHMENT NAME Schnuck's Store #743		ADDRESS 942 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
2-301.14H	An employee in the deli was observed donning new single use gloves without first washing their hands. Employees shall wash their hands prior to donning new gloves. COS by discussion with the employee and manager.	COS	<i>DL</i>
3-501.17A	A cut chub of turkey was observed in the deli meat and cheese case without a discard date. Potentially hazardous foods shall be marked with the day or date, not to exceed seven days total, by which time the food will be sold, consumed or discarded. COS by marking with the discard date.	COS	↓
7-201.11B	A bottle of spray sanitizer was observed stored on the prep surface of a table in the deli prep area. Toxic materials shall be stored where so they cannot contaminate food, equipment and single service items. COS by moving sanitizer to the lower shelf.	COS	
4-601.11A	Food residue was observed on the upper interior surface of the deli microwave. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the microwave.	COS	
4-601.11A	An accumulation of metal particles was observed in the gear housing of the table mounted can opener in the deli. Food contact surfaces shall be clean to sight and touch. COS by cleaning and sanitizing the can opener.	COS	

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
4-903.11A 2	Food drips were observed on single use food containers stored below the prep table in the deli prep area. Single service items shall be protected from contamination. COS by discarding soiled containers and moving single service items from this area.	COS	↓
6-501.12A	An accumulation of dust and debris was observed on the floor below the prep tables in the deli prep area. Physical facilities shall be cleaned as often as necessary to keep clean. COS by cleaning the floor in this area.	COS	
4-901.11A	Steel bowls and trays were observed wet nested in clean storage in the deli warewashing area. After cleaning and sanitizing, food equipment shall be air dried. COS by removing to warewashing.	COS	
4-903.11A 3	Single service food containers were observed on the floor in the deli dry storage area. Single service items shall be stored at least six inches off of the floor. COS by removing the items from the floor.	COS	
6-501.11	The handwash sink in the seafood front service area was observed to be loosely attached to the wall and the caulk sealing the sink to the wall was broken. Physical facilities shall be maintained in good repair. Please reattach the sink to the wall and repair the caulk.	2/28/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>David Alcorn</i>	David Alcorn, Mgr.	Date: February 14, 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. 28, 2017

John Wiseman
 John Wiseman, #1507

Jon Peacock, #880



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

ESTABLISHMENT NAME Schnuck's Store #743	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

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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4-601.11A	An accumulation of grease residue was observed of black plastic trays in clean storage in the warewashing area. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing.	COS	
3-302.11A 1	Ready to eat salmon was observed stored below raw fish in the seafood walk-in freezer. Food shall be protected from cross contamination by storing raw animal proteins away from and below ready to eat foods. COS by storing raw and ready to eat foods separately.	COS	
3-302.11A 2b	Packages of tenderized beef patties were observed stored above whole muscle meats in the fresh meat cases. Food shall be protected from cross contamination by storing comminuted beef below whole muscle beef. COS by rearranging the food.	COS	
7-201.11B	Hand sanitizers, super glue, stain remover and liquid air freshener was observed stored above snacks in the front service area at registers 9, 11, 13 and the self service lanes. Toxic materials shall be stored so they cannot contaminate food. Please store toxic items away from and below food.	2/14/17	

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4-601.11C	Food debris was observed on surfaces of the wrap station in the seafood service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the wrap station.	COS	
4-903.11A 3	Grey tubs used for transporting ice for use in the seafood cases were observed stored on the floor in the seafood warewashing area. Food equipment shall be stored at least six inches off of the floor. COS by removing the tubs from the floor.	COS	
3-305.11A 2	Ice was observed dripping onto packages of tater-tots in freezer CM57 across from the seafood area. Food shall be protected from sources of contamination. COS by removing the food from the freezer.	COS	
6-501.12A	An accumulation of debris was observed below the reach-in milk cases. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the debris from the floor below the milk.	2/28/17	

EDUCATION PROVIDED OR COMMENTS

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Inspector: 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. 28, 2017