



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

TIME IN	7:11 am	TIME OUT	10:45 am
DATE	Jan. 14, 2016	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: Sherry's Quick Mart	OWNER: Sherry and David Fishback	PERSON IN CHARGE: Kelsie O'Harver
ADDRESS: 3229 Highway 221 / PO Box 280	ESTABLISHMENT NUMBER: 0237	COUNTY: 187
CITY/ZIP: Doe Run 63637	PHONE: (573)756-3539	FAX: (573)756-3712
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 checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input 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 type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		
WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>1/19/16</u> 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> NO <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 <input type="checkbox"/> 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 <input type="checkbox"/> 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 <input type="checkbox"/> NO <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 checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> 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				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		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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>Kelsie O'Harver</i> Kelsie O'Harver	Date:	January 14, 2016
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:	Jan. 19, 2016



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ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221 / PO Box 280		CITY / ZIP Doe Run 63637	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, prep table, bottom		30	Sausage, prep table, top		38
Turkey, prep table, top		39	Roast beef, prep table, top		41
Hamburger, prep table, top		37	Ambient, Frigidaire freezer		0
Ambient, Frigidaire freezer		0	Ambient, hot hold display case		98 to 110

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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NOTE	A water sample will be collected for bacteriological analysis on Tuesday morning, January 19.	1/19/16	KD ↓
2-402.11A	An employee was observed working in deli with long hair unrestrained. Food employees shall have hair restrained. Please ensure all employees who work with food use hair restraints.	1/14/16	
3-501.16A	The ambient temperature of the deli hot hold display case was 98 and 110. Food shall be held hot at 135F or higher. Please ensure cold hold and hot hold units are monitored every four hours to ensure correct temperatures are maintained. NOTE: the potentially hazardous foods held in this unit had internal temperatures greater than 135F (still hot from cooking). COS by adjusting thermostat; final temp, 150-170F.	COS	
7-201.11B	Several containers of chemicals were stored with clean linens on the table next to the prep table. Chemicals shall be stored separately or below clean linens. Please separate. CORRECTED ON SITE by placing chemicals below 3-vat sink.	COS	
4-601.11A	The cutting board was grooved and stained. Food contact surfaces shall be clean to sight and touch. Please resurface, invert, or replace prep table cutting board.	1/19/16	
3-302.11A	Ground beef was stored above biscuits and cooked sausage, and chicken gizzards above ground beef and ready-to-eat foods in the Frigidaire freezer. Please store to prevent cross contamination: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood, then fully cooked foods and produce (including those intended to be cooked).	1/14/16	
2-301.14E	Employee was observed washing hands in 3-vat sink, and not washing after cleaning dishes. Employees shall not wash hands in a sink used for food preparation or warewashing, and shall wash hands after handling soiled equipment/utensils. Please ensure employees know when, how, and where to wash hands.	1/14/16	
2-301.15			

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
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4-203.12A	The thermometer in the bottom of the prep table was inaccurate, reading 22F when the actual temperature was 30F. Thermometers shall be accurate within two degrees Fahrenheit. Please calibrate thermometers regularly, or replace if broken. CORRECTED ON SITE by showing employee how to calibrate and calibrating thermometer.	COS	KD ↓
6-301.12	There were no paper towels at the handwashing sink in the deli. Handwashing sinks shall be supplied with disposable towels at all times. Please keep towels in dispenser. CORRECTED ON SITE by placing towels in dispenser.	COS	
6-101.11A	The facing of the entry door into the deli was not finished (entry near the Frigidaire freezers). Walls shall be finished so they are smooth and cleanable. Please finish entry doorway.	1/19/16	
3-307.11A	Employee food was stored above facility food in the prep cooler. Food shall be protected from contamination. Please store employee food in a designated area below and separately from facility food. CORRECTED ON SITE by placing employee food in walk-in cooler on bottom shelf.	COS	
4-903.11A	Single-use cups were stored on the floor by the bag-in-boxes. Single use items shall be stored a minimum of six inches off the floor. Please move off floor.	1/14/16	
4-204.112	Thermometers were not found in either Frigidaire freezer. Thermometers shall be placed in convenient-to-read locations. Please install accurate thermometers that read between 0 and 220F in two degree increments. NOTE: one thermometer was placed in one of the freezers.	1/19/16	
3-304.12B	Handles of scoops were in contact with breadings in two containers next to the stove. Handles of in-use scoops shall be stored above the surface of non-potentially hazardous food. Please clean scoops and ensure employees store handles above food.	1/14/16	

EDUCATION PROVIDED OR COMMENTS

Calibration of thermometers was demonstrated.

Person in Charge /Title: <i>Kelsie O'Harver</i>	Kelsie O'Harver	Date: January 14, 2016
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: Jan. 19, 2016



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
			Milk gravy, hot hold display		150	
Sausage, hot hold display		162	Eggs, hot hold display		142	
Ambient, glass front freezer		5	Cheese, dispenser		138	
Dippin Dots freezer		0	Pizza, hot hold display cabinet		148	
Ambient, Pizza display cabinet		182	Ambient, 2-door glass cooler		35	
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7-204.11	"409" All Purpose Cleaner was used to sanitize food-contact surfaces and was not used according to manufacturer's directions (clean rinse after use). This product is not an approved sanitizer for food-contact surfaces. The ammonia concentration was greater than 400 ppm. Quaternary ammonia sanitizers shall be between 200 and 400 ppm. Equipment shall be washed, rinsed, sanitized, and air dried without a final rinse. Please use a bucket of approved sanitizer and keep wiping cloths in sanitizer between uses.				1/14/16	K ↓
4-601.11A	Mold observed on the deflector of the Manitowak ice maker. Food contact surfaces shall be clean to sight and touch. Please remove ice, wash, rinse, sanitize, and air dry before returning to service. The top portion of the machine may also need to be cleaned to prevent recontamination of bottom portion.				1/15/16	
7-201.11B	Dawn detergent was stored next to and motor oil was stored above canola cooking oil and single-use hinged containers in the dry storage area. Chemicals shall be stored below and separated from food and single-use items. Please rearrange so only chemicals are on bottom shelf.				1/14/16	
3-501.18A	Fifteen packages of single dose Alka-Seltzer stored in the retail shelving had expiration dates of July and October 2015. Please regularly check over-the-counter medicines for expiration dates and pull those that are expired. Dispose or return to distributor. CORRECTED ON SITE by removing packages for return.				COS	
2-401.11	An open can of soda was stored on a prep table. Employee drinks shall be stored where food and equipment cannot be contaminated; employees shall eat and drink only in designated areas where food and equipment cannot be contaminated. Please ensure employees know where to store food and where to eat and drink.				1/14/16	
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4-601.11C	Dust was observed on the shelves and some equipment stored on the wall shelves across from the bag-in-boxes. Please clean equipment and utensils, and protect clean equipment and utensils from contamination.				1/19/16	LX ↓
6-501.12A	Debris observed on the floor in the corner of the walk-in cooler where deli meats are stored. Please clean as often as needed to keep clean.					
6-501.11	Tile was broken and missing on the step up into the cashier area, and laminate was missing from the base of the cabinet near the step. Flooring shall be smooth and cleanable; facilities shall be maintained in good repair. Please repair both.					
3-602.11	Foods that are prepared and packaged on-site for retail are not labeled. This included salads, wraps, sandwiches, cooked chicken. Please label all with the following information: A) The common name of the food; (B) if made from 2 or more ingredients, a list of ingredients in descending order of predominance by weight; (C) major food allergens in the food; (D) quantity; (E) name and place of business; (F) seven-day disposal date (day of preparation plus six more days). Please pull all items until labeled correctly.					
4-903.11A	Single-use cups were stored on the floor in the drive-up area (two boxes). Please store single-use items a minimum of six inches off the floor.					
6-501.13A	The grates over the mechanical vents in the mens and women's bathroom had an accumulation of dust. Please clean as often as needed to keep clean.					
5-205.15B	A leak was observed at the base of the handwashing sink in the women's bathroom. Please repair.					
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: Jan. 19, 2016		



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Fried chicken, 2-door deli cooler	37, 38	Ambient, ice cream chest freezer	14
Ambient, walk-in cooler	41	Cooked Roast turkey, cooked, roast beef, walk-in cooler	40
		Hot water, men's and women's bathrooms	91

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5-202.12A	The temperature of hot water in the men's and women's bathrooms was 91F. Hot water shall be at least 100F. Please adjust thermostat, repair, or replace hot water heater.	1/19/16	↙
5-204.11B	A toilet was available in the mop sink, but no handwashing sink. Please supply a handwashing sink in this room or remove the toilet.	1/19/16	•
5-501.113	The dumpster lid was open. Please ensure all employees close dumpster lids after disposing of trash.	1/14/16	↓

EDUCATION PROVIDED OR COMMENTS			

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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. EPHS No. Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No (573)431-1947 1390 Follow-up Date: Jan. 19, 2016