



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

TIME IN	11:46 am	TIME OUT	3:17 pm
DATE	March 21, 2018	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: David and Sherry Fishbeck	PERSON IN CHARGE: Zach Rector
ADDRESS: 3229 Highway 221	ESTABLISHMENT NUMBER: 0237	COUNTY: St. Francois
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 _____		
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input 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>3/22/18</u> Results <u>Pending</u>		

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 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 reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
<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 checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<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	Proper date marking and disposition		<input checked="" type="checkbox"/>
<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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<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	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected			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-contact surfaces cleaned & sanitized						
<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	COS	R	IN	OUT	COS	R
Safe Food and Water							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control							
<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	Thermometers provided and accurate			Utensils, Equipment and Vending			
<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
Food Identification							
<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			Physical Facilities			
<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>				<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Zach Rector</i>	Zach Rector	Date: March 21, 2018
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: March 26, 2018



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

ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221		CITY /ZIP Doe Run 63637	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold: chicken strip, chicken breast		122, 124	Turkey, ham, roast beef in top of prep cooler (see note)		44, 45, 43
Hot hold: fish		141	Cut lettuce, sausage, hamburger in top of prep cooler		40, 39, 40
			Prep cooler, bottom: ambient, chili, sausage		37, 37, 40
			Hot hold deli display cabinet: ambient		R 118, L 123
			Hot hold deli display cabinet: chicken liver, chicken gizzard		121, 137

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	<p><b>PRIORITY ITEMS</b>          Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b></p>		
NOTE 3-501.16A	<p><b>KITCHEN</b>          Turkey, roast beef and ham in the top of the the prep cooler had internal temperatures ranging from 43 to 45F. According to staff, these foods were sliced this morning and placed in the prep cooler. It is possible the foods warmed during the slicing process. Also, it was observed the meats were stored in a shallow metal insert that were placed on top of larger, plastic inserts. This inhibited the circulation of cold air around the pans holding the food. All other foods stored in the top of this unit had temperatures of 41F or less. Please monitor temperatures of food while stored in coolers, and remove only small quantities of food from the cooler at a time and prepare quickly. COS by discussion with staff and removing plastic inserts.</p>	COS	ZR
3-501.14A	<p>Food (chili, pulled pork, etc.) are prepared on-site and cooled, then reheated upon customer order. According to staff, the food is not monitored during the cooling process. Food shall be cooled from 135F to 70F within two hours, then from 70F to 41F within an additional four hours. If the first benchmark is not met, then the food can be reheated to an internal temperature of 165F for 15 seconds and begin the cooling process again. If the second benchmark is not met, discard the food. To facilitate cooling, spread food in shallow pans or cut/slice into smaller portions, stir with an ice paddle, nest container into a container of iced water, leave vents for the escape of steam if covered, do not stack containers, use ice as an ingredient. Please log time and temperature during the cooling process.</p>	3/21/18	↓
3-501.17A	<p>Food in the prep cooler was labeled with an 8-day disposition date. Food that is potentially hazardous, fully cooked, and held for more than 24 hours shall be labeled with a 7-day disposition date (the day of opening or preparing plus an additional six days). COS by correcting the date to a 7-day disposition.</p>	COS	
4-601.11A	<p>Debris was observed on the pusher and the back of the blade of the Berkel meat/cheese slicer. Food contact surfaces shall be cleaned and sanitized after use. Please disassemble and wash, rinse, sanitize.</p>	3/21/18	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	<p><b>CORE ITEMS</b>          Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b></p>		
6-301.12	<p><b>KITCHEN</b>          There were no paper towels at the handwashing sink. Paper towels shall be provided through a dispenser at all times at all handwashing sinks. Please provide paper towels in the dispenser.</p>	COS	ZR
5-205.11B	<p>A plastic tub was stored inside the vat of the handwashing sink. fHandwashing sinks shall be used only for handwashing. Please ensure all staff use this sink only for handwashing.</p>	COS	↓
3-501.13	<p>Raw chicken gizzards were thawing on the work table at ambient temperature. Food shall be thawed (A) in the refrigerator, (B) under cold running water, (C) as part of the cooking process, or (D) in the microwave if cooked immediately after thawing. Please thaw food using one of these methods. COS by moving to cooler</p>	COS	
4-203.12A	<p>The thermometer inside the deli hot hold display case read from 100 to 600F in 25 degree increments. Thermometers shall read in two degree increments. Please provide a thermometer on each side of this case that reads from 0 to 220F in two degree increments.</p>	3/23/18	
6-202.11A	<p>The shield over the bulb in the deli hot hold display case was melted, stretched, broken, and not in the endcaps. This prevented the bulb from being effectively shielded. Please replace shield or install a shatter-resistant bulb.</p>	3/26/18	
3-304.12B	<p>The handles of in-use measuring cups were in contact with the food inside the bulk containers of dry powders and seasonings, stored on the shelf below the pizza oven. Handles shall be above the surface of the food to prevent contamination of the food. Please store with handle up, or store on a surface that is clean and sanitized at least daily.</p>	3/22/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: a line through an item on page one indicates the item was not applicable.  
 NOTE: temperature logs and handwashing signs were left with management

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: March 26, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Frigidaire freezers, ambient		0, 0	Gehl dispenser: cheese, ambient		114, 118
Walk-in cooler, ambient		40	Chest ice cream freezer, ambient		0
Monster beverage cooler, ambient		42			
Beverage Air cooler, retail: ambient, hot dogs		48, 47			
True cooler, retail: ambient		38			

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3-501.16A	<b>KITCHEN</b> The ambient temperature of the hot hold display case was 118-123F. Temperatures of the food held in the unit ranged from 118-141F. Food shall be held at 135F or higher. It was observed that all thermostats were set between 2 and 3 on the cool end of the temperature setting. Please monitor the temperature of this unit and the food within. NOTE: thermostats were adjusted up. According to staff, the foods were put in the unit approximately two hours prior. Final temperature was 138 (L) and 110 (R). The food was voluntarily discarded. Please discard food every 4 hours until repaired; wash, rinse, sanitize container before refilling.	3/26/18	ZA
6-501.111	Rodent feces and debris observed in both cabinets below the deli hot hold display case. Facility shall be free of evidence of pests. Please clean and remove all feces; monitor for return of feces. If evidence is found, begin an approved method of pest control.	3/26/18	
4-202.11A	The non-stick coating on a pot, stored on the wall-mounted shelf above the labeling area, was deteriorating, posing a risk of contamination of food. Food contact surfaces shall be smooth and free of imperfections. Please discard pot.	3/22/18	
6-501.111	<b>STORAGE AREA</b> Rodent feces observed along the floor/wall junctures in both halls and in the closet storing a vacuum cleaner. Please remove all feces and monitor facility for evidence of pests. Begin an approved method of pest control if found.	3/26/18	
3-302.11A	Raw chicken was stored above cooked sausage in the walk-in cooler. Chicken shall be stored below cooked foods. Please store to protect food from cross contamination.	3/21/18	

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6-501.14A	<b>WALK-IN COOLER</b> Accumulation of dust/debris observed on the covers over the condenser fans, and on the intake filters on the back of the condensers. Ventilation systems shall not be a source of contamination. Please clean condenser units.	3/26/18	ZA
3-602.11	<b>RETAIL</b> Food stored in the True retail cooler was not fully labeled. Food that is repackaged or prepared on-site and packaged for retail shall be labeled with (A) the name and place of business, (B) the name of the food, (C) the quantity, (D) a list of ingredients (including what is in cheese, ham, bread, etc.), (E) a declaration of common allergens. Please do not prepare and package foods on-site for retail until the packages are fully labeled.	3/26/18	
6-202.11A	There was no shield over the bulb in the customer side of the beer cooler closest to the bathrooms. Please install a shield and endcaps, or a shatter-resistant bulb.	3/26/18	
3-305.11A	A display case of Uncle Ray's potato chips was stored on the floor. Food shall be stored a minimum of six inches off the floor. Please elevate display case or chips.	3/21/18	
3-602.11C	Ice that is packaged on-site for retail was not labeled. Ice shall be labeled with the name and place of business. Please label all ice that is packaged on-site.	3/26/18	
6-301.14	There was no handwashing sign in the women's bathroom. Please install a sign to remind users of the importance of washing their hands. (sign provided)	3/21/18	

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ESTABLISHMENT NAME Sherry's Quick Mart	ADDRESS 3229 Highway 221	CITY /ZIP Doe Run 63637
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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3-501.16A	<p><b>RETAIL</b></p> <p>The ambient temperature of the Gehl nacho cheese sauce dispenser was 118F, and the cheese temperature was 114F. Food shall be held at 135F or higher. Please do not use this dispenser until it is adjusted or replaced to hold cheese at 135F or higher. Temporarily COS by discarding cheese and removing dispenser from retail area.</p>	3/26/18	ZR
3-501.16A	<p>The ambient temperature of the True cooler was 48F, and the internal temperature of hot dogs was 47F. According to manager, the food in this cooler was placed in this cooler after a truck delivery this morning. NOTE: The food was transferred to the walk-in cooler (cheeses, salami, hot dogs, bologna) and the thermostat lowered. Please DO NOT store any food in this cooler until it reliably holds food at 41F or lower.</p>	3/26/18	↓

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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: March 26, 2018