



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

TIME IN	9:29 am	TIME OUT	3:00pm
DATE	April 13, 2018	PAGE	1 of 7

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: Country Mart	OWNER: Town and Country Grocers	PERSON IN CHARGE: Jennifer Lore
ADDRESS: 50 Berry Road	ESTABLISHMENT NUMBER:	COUNTY: 187
CITY/ZIP: Bonne Terre, 63628	PHONE: 573-358-0090	FAX: 573-358-0084
PURPOSE: <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other <u>Deli/Bakery Inspection</u>		
ESTABLISHMENT TYPE: <input checked="" 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	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
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	Management awareness; policy present			<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	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
	Good Hygienic Practices						
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				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 checked="" type="checkbox"/> N/O N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<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	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<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	COS	R	IN	OUT	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Safe Food and Water				Proper Use of Utensils			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Pasteurized eggs used where required				In-use utensils: properly stored			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Water and ice from approved source				Utensils, equipment and linens: properly stored, dried, handled			
				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control				Single-use/single-service articles: properly stored, used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		
Adequate equipment for temperature control				Gloves used properly			
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>		
Approved thawing methods used				Utensils, Equipment and Vending			
<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>		<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	
Thermometers provided and accurate				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
				<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				Warewashing facilities: installed, maintained, used; test strips used			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
Food properly labeled; original container				Nonfood-contact surfaces clean			
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>		
Prevention of Food Contamination				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Insects, rodents, and animals not present				Hot and cold water available; adequate pressure			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Contamination prevented during food preparation, storage and display				Plumbing installed; proper backflow devices			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				Sewage and wastewater properly disposed			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Wiping cloths: properly used and stored				Toilet facilities: properly constructed, supplied, cleaned			
<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Fruits and vegetables washed before use				Garbage/refuse properly disposed; facilities maintained			
				<input type="checkbox"/>	<input checked="" type="checkbox"/>		
				Physical facilities installed, maintained, and clean			

Person in Charge /Title: <i>Jennifer Lore</i> Jennifer Lore	Date: April 13, 2018
Inspector: <i>Rosemary</i>	Telephone No. (573) 431-1947 EPHS No. 1390
	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 4-24-18



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

ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road	CITY /ZIP Bonne Terre, 63628
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Open air deli cooler, ambient	40	Open air bakery/deli cooler, ambient	36, 39, 39
Fried chicken/from deep fryer	193-198	Deli hot hold display case, ambient	left 138, right 120
Meat loaf/Stuffed peppers/from oven	156-159/156	Cooked pork rib/Pork steak/from oven	186/171
Cooked fish/from deep fryer	207	General Tso's chicken/from deep fryer	201
Walk-in cooler/freezer/Ambient	36/0	Mozz. cheese/green beans/ham pcs/Walk-in cooler	36/42/37

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
7-208.11	BAKERY (service area) Employee medicines (Pepto Bismol, Advil, and hand lotion) was stored in a drawer that also held food thermometers and single-use stirrers. Employee medicines shall be stored in a designated location where facility items cannot be contaminated. (Corrected by relocating medicines to medicine drawer)	COS	JL
7-201.11	Several base cabinets contained a mix of food, single-use items, and equipment as well medicines and other chemicals. Please organize cabinets so that food, single-use items, clean equipment and utensils, and clean linens are separated from all other items. Store chemicals in a designated location. (Corrected by relocating and discarding toxic items).	COS	
7-204.11	DELI (hot bar area) The concentration of sanitizer in the sanitizing bucket, stored on the SS table, was 100 ppm. Sanitizer shall be 200 ppm for quaternary ammonia. Please use test strips to ensure sanitizer is at correct concentration. Change solutions at least every two hours.	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
6-501.18 5-205.11A 6-501.12A 4-903.11A 4-903.11B 3-601.12A	BAKERY (service area) Handwashing sink was dirty with what appeared to be a lot of colored food particles. Handwashing sinks shall be used only for handwashing. Please ensure all staff use the handwashing sink only for handwashing. Bowl holding decorating heads was stored on the ledge of the handwashing sink, blocking access. Handwashing sinks shall be accessible at all times. Please do not store items on the sink that inhibit its use, and keep the access clear. Accumulation of debris was observed on the floor under, around and between equipment (such as around the handwashing sink). Please thoroughly clean all areas of the floor. Several of the drawers contained items that were cleaned and sanitized (such as knives, icing spreader, icing heads, etc) and single use items (such as stirrers, food bags, plastic utensils) as well as items that are not sanitized (glue, papers, markers, medicines, cleaners, etc.). Clean equipment, utensils, clean linens, and single-use items shall be protected while in storage. Please store all items that are single-use or are sanitized separately from all other items. A lot of single-use plastic food containers were stored with paper goods, and many with their food-contact surfaces exposed upward. Please organize this area so that all single-use items are stored to prevent contamination from all other items. Store inverted if not in plastic overwrap. Baked items were on clearance in the retail area and in a cart in the bakery. Several of the packages had a "reduced for quick sale" store label placed over the original label, obliterating the ingredient/allergen information. Retail food shall be fully labeled. Please do not place clearance or ring-on labels over original labels.	4-24-18	JL

EDUCATION PROVIDED OR COMMENTS

Note: Ms. Mier departed from this site to return Mr. Ethan White R.N. to the SFCHC. She later returned. Mr. Wiseman and Ms. Mier departed from this site at approximately 1:00 pm to return Ms. Mier to the SFCHC. Mr. Wiseman returned to this site at approx. 2:00 pm.

Person in Charge /Title:	Jennifer Lore	Date:	April 13, 2018
Inspector:		Telephone No.	EPHS No.
		(573)431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	4-24-18



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION Boiled eggs-no shell/walk-in cooler		TEMP. in ° F 35	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
4-601.11A	DELI (hot bar area) The toaster was dirty. Food contact surfaces shall be clean to sight and touch. Please clean the toaster at least daily.	4-13-18	
2-301.14I	Staff was observed putting on gloves without first washing her hands. Hands shall be washed before putting on a fresh pair of gloves. NOTE: this was discussed with the employee who then washed her hands. Please ensure all staff know when to wash hands.		
2-301.12A	Staff was observed washing hands for less than 20 seconds. Hands shall be washed for a minimum of 15 seconds (20 seconds with drying) with scrubbing between fingers and include scrubbing of forearms.. Please ensure staff know how to wash hands to be effective against pathogen transmission.		
2-301.14 A-I	Deli/Bakery Kitchen: Manager observed entering the kitchen to observe temperatures of cooked foods in the oven. The manager was not observed to wash her hands. Food employees shall wash their hands prior to working with food and at any time they believe their hands may have become contaminated.		
4-601.11A	Metal 1.5 quart container with handle was observed stored on a rack that was identified as clean items per kitchen staff. A dried brownish-colored compound was observed within this container. Food-contact surfaces of equipment shall be cleaned to the sight and touch by washing, rinsing, sanitizing and air-drying at the 3-vat sink.		

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3-305.11A	BAKERY, (service area) continued A box of Pretzel Crisps was stored on the floor. Food shall be stored a minimum of six inches off the floor. Please elevate food.	4-24-18	
6-501.12A	DELI (hot bar area) The floor was dirty, especially under and around equipment. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please thoroughly clean floor.		
3-304.12A	The handles of in-use utensils touched adjoining food in the hot hold deli case. The handles of in-use utensils shall be stored above the surface of food. Please protect food from contamination when the handles are touched, and when the handles touch the food.		
5-205.11A	Deli/Bakery Kitchen Area: Handwashing sink located next to the walk-in freezer with a box of potatoes and buckets stored on top of it. Handwashing sinks shall be maintained so they are accessible at all times for employee use.		
5-205.11B	The manager was observed filling a bucket intended for use with sanitizer solutions in the kitchen handwashing sink. Handwashing sinks shall be used for no purposes other than handwashing.		
4-101.19	Bare wooden shelving observed in the walk-in freezer. Surfaces used for shelving in the walk-in cooler where exposed to potential splash, spillage or other food soiling shall be constructed of corrosion-resistant, nonabsorbent, and smooth materials.		

EDUCATION PROVIDED OR COMMENTS

Note: Four copies of the FDA Employee Health and Personal Hygiene Handbooks were provided during this visit.

Person in Charge (Title): 	Jennifer Lore	Date: April 13, 2018
Inspector: 	Telephone No. (573)-431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4-24-18





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ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY /ZIP Bonne Terre, 63628	
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
	Deli/Bakery Kitchen Area:		
4-601.11A	A metal, portable multi-layer storage rack was observed with blackish accumulations of debris in the Hobart proofing unit. Food-contact surfaces of equipment and utensils shall be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink.	4-13-18	JL
3-302.11A	An opened package of ground beef was observed stored with an opened package of shredded cheese and above a foil-covered pan of cooked green beans. Three cartons of shell eggs were observed stored above boxes of bacon. A pecan pie was observed stored in a pan with packages of raw pork ribs. A box of chicken was observed stored next to a box of bologna chubs in the walk-in cooler. Raw animal foods shall be stored in a location or separately from ready-to-eat (RTE) foods to prevent the potential cross-contamination of these foods. (Corrected on-site by locating raw animal foods below and away from RTE foods by manager)	COS	
4-601.11A	Assorted plastic pans observed on shelving next to the bakery cooking/glazing table with paper labels intact on the outside of these containers. Some of these items were observed stacked with paper labels intact. Food-contact surfaces of equipment and utensils shall be clean to the sight and touch. Please remove all labeling from food containers and thoroughly wash, rinse, sanitize and air-dry in the 3-vat sink.	4-13-18	
NOTE:	According to deli/bakery staff the icing used for baked goods was last changed on February 11, 2018. Please be advised IF there is any chance this product might have been exposed to contamination by employee(s), the icing must be discarded and the container holding this product must be washed, rinsed, sanitized and air-dried at the 3-vat sink.		

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	Deli/Bakery Kitchen Area:		
6-501.12A	Debris buildup observed on the floor in the walk-in freezer. Physical facilities shall be cleaned as often to maintain cleanliness.	4-24-18	JL
3-305.11A	Ice accumulation was observed on boxes of bread sticks in the walk-in cooler. Foods shall be stored in a clean, dry location where it is not exposed to splash, dust, or other contamination and at least 6 inches above the floor. Please have freezer unit reviewed to determine where drippage is occurring and have this remediated. In the interim, please refrain from storing foods directly beneath the drippage or use catch pans to maintain the drippage from contacting foods/food packaging.		
3-304.14B	Damp cloth with observed food staining was observed lying on a stainless steel table in the kitchen. In-use cloths for wiping tables, counters, etc., shall be stored in a chemical sanitizer of sufficient strength between uses.		
3-302.12	A small blue spray bottle and a small green spray bottle was observed with a clear liquid in each container. Per the manager, these bottles contained water. Foods, including water, shall be labeled so it can be readily identifiable. (Corrected by labeling as water)	COS	
4-501.11C	Metal fragments were observed adjacent to the cutting blade on the No. 10 can opener. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when a container is opened.		

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Person in Charge / Title:  Jennifer Lore		Date: April 13, 2018
Inspector: 	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 4-24-18



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ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Meat chubs in meat/cheese case		36			
Meat/cheese case amb		34			

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
5-203.14 A/B	Deli/Bakery Kitchen Area: Water connection observed entering the oven. No observed means of backflow protection was observed at this connection or in areas where the water line could be observed. The water line was partially obscured due to kitchen items. The plumbing system shall be installed to preclude backflow of a solid, liquid, or gas contaminant into the water supply system at each point of use at the food establishment. Please show that the oven (an possibly the proofer if water is connected into it) is equipped with either an acceptable internal air gap or an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device(s) on the water line(s). (A possible check valve was located by proofer. This device must be an A.S.S.E. rated device.)	4-24-18	
3-501.17A	Assorted RTE potentially hazardous foods (PHF's) were observed in the walk-in cooler without date marking or with the observed dates of "4/1, 4/6 or 4/8". RTE PHF's held under 41F refrigeration for more than 24 hours shall be labeled with a discard date of no more than 7 days from the date of preparation or packaging opening, (i.e. the date of preparation/packaging opening plus 6 days). (Corrected by voluntary discarding)	COS	
7-204.11	A spray bottle labeled with Kayquat II sanitizer was observed in a milk crate by the 3-vat sink. The container was examined by a quat test kit. No quaternary sanitizer could be detected. Quaternary ammonium sanitizers shall be maintained at a concentration specified by the product manufacturer. (Corrected by discarding)	COS	

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4-903.11B 4-601.11C 4-903.11B 6-501.12A 4-101.19 6-501.12A	Deli/Bakery Kitchen Area: Metal pans were observed stacked wet on a metal rack in the kitchen. Clean equipment and utensils shall be thoroughly air-dried prior to storage or stored in a self-draining position that allows for air-drying. The underside rims of metal pans stored on shelving was observed with accumulations of debris. Non-food contact surfaces of equipment/utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean. Food processor observed with debris on the outside and the unit was observed with moisture inside the cutting/processing chamber. Clean equipment and utensils shall be thoroughly air-dried prior to assembling or stored in a self-draining position that allows for air-drying. Evidence of brown liquid residues moving downward on the wall from the ceiling above the three-compartment sink was observed. Physical facilities shall be cleaned as often as necessary to maintain cleanliness. Please clean. Wooden shelving in the walk-in cooler was observed with debris and mold growing. Nonfood -contact surfaces of equipment that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a corrosion resistant, nonabsorbent, and smooth material. Also, the metal supports for this shelving was observed rusted. Please paint. Grease, food debris, etc., was observed on the flooring behind the cooking appliances beneath the ventilation hood. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.	4-24-18	

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Inspector:	Telephone No. (573) 431-1947	EPHS No. 1390
	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 4-24-18



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ESTABLISHMENT NAME Country Mart		ADDRESS 50 Berry Road		CITY /ZIP Bonne Terre, 63628	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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4-501.114C	Sanitizer was not detected in the sanitizer solution at the meat and cheese slicers in the deli. Quaternary ammonia sanitizer shall be present at the manufacturer's recommended concentration. COS by remaking the sanitizer to the correct concentration.	COs	JK
3-501.17A3 -501.18A	Various opened lunch-meat chubs in the meat and cheese case were observed to be inadequately marked with a date of disposition. The chubs either were lacking a discard date, were past the marked discard date, were dated with a discard date that is in excess of seven days, or the paper label bearing the date was obliterated such that it was unreadable. The total weight of the affected meats was 98.5 lb. Potentially hazardous foods held refrigerated shall be marked with a discard date that is no greater than six days after the chub was opened. All affected meats were unwrapped, deposited in the facility dumpster and denatured with bleach. Please ensure that all opened lunch-meat chubs are marked with an accurate discard date that is no greater than six days after the product has been opened. It is highly recommended that meat chubs be stored in ziplock bags that bear the discard date.	4-13-18	
7-201.11B	Stainless steel cleaner wipes, hand lotion, and peroxide was stored on the prep table near the wrapping station in the deli. Toxic materials shall be stored where they cannot contaminate food, equipment, single use items and clean linens. Please store these items away from food prep surfaces. COS	COS	

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6-301.12	Paper towels were not available through the dispenser in the deli. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels through the dispenser. COS	COs	JK
4-101.19	Red foam liners were observed in use below the meat and cheese slicers in the deli. Non-food contact surfaces shall be non-absorbent. Please discontinue using the liners below the slicers. COS	COS	
3-305.11A	Water was observed dripping from the condensation drip tray in the meat and cheese case onto product stored below it. The drip tray is largely filled with ice preventing proper drainage. Food shall be protected from contamination by storing where it is not exposed to splash, dust, or other contaminants. Please repair drainage in the meat and cheese case to prevent food contamination.	4-24-18	
4-601.11C	An accumulation of food debris and possible mold was observed on surfaces below the storage grates in the meat and cheese case. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and disinfect this area.		
3-304.14B	Wet wiping cloths were observed stored on prep surfaces and on the shelf above the three compartment sink and slicers. Wet wiping cloths shall be held between uses in an appropriately concentrated, approved chemical sanitizer. Please store wiping cloths in the sanitizer. COS by removing.	COS	
3-301.12	A green spray bottle with a clear liquid was stored with food and above bakery tissue. The bottle was labeled "Air Brush Cleaner." Also, on the same shelf was stored an unlabeled blue bottle of clear liquid. chemicals shall be stored separately from or below food, single-use items, clean equipment and utensils, and clean linens. Also, working containers of chemicals shall be labeled with the common name of the contents. Please store cleaners so food and food-related items cannot be contaminated and label the spray bottle. Both bottles contained water per deli manager. Corrected by labeling these items. (COS)	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:  Jennifer Lore	Date: April 13, 2018
Inspector: 	Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4-24-18



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

ESTABLISHMENT NAME Country Mart	ADDRESS 50 Berry Road	CITY /ZIP Bonne Terre, 63628
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

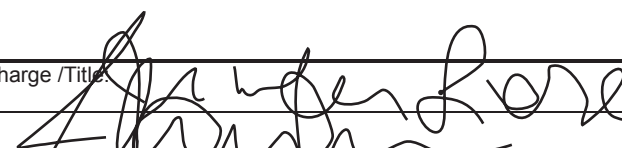

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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3-304.15A	Very little hand washing was observed in the deli area, especially between glove changes. Deli personnel appear to wear single use gloves habitually without changing them between tasks or when they may become contaminated. Single use gloves shall be use for only one task and discarded when damaged, soiled, or when changing tasks. Please wash hands between glove changes and put on new gloves between different tasks.	4-24-18	JL
4-602.11C	The deli employee stated that the ,meat and cheese slicers are only disassembled for cleaning and sanitizing at the end of the day. When in use throughout the day, the slicers are wiped down with a sanitizer cloth. If used with potentially hazardous foods, equipment food contact surfaces shall be washed, rinsed and sanitized at least every four hours when in constant use. Please ensure that the slicers are disassembled and cleaned and sanitized at least every four hours.		

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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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:  Jennifer Lore	Date: April 13, 2018
Inspector: 	Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 4-24-18