



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

TIME IN	9:54 am	TIME OUT	2:30 pm
DATE	May 16, 2018	PAGE	1 of 5

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: Brian Wisdom, asst. mgr.	
ADDRESS: 50 Berry Road			ESTABLISHMENT NUMBER: 0137		COUNTY: St. Francois
CITY/ZIP: Bonne Terre 63628		PHONE: 573.358.0090		FAX: 573.358.0084	
ESTABLISHMENT TYPE		PURPOSE		P.H. PRIORITY :	
<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		<input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		<input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
<input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		<input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/> 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 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	<input checked="" type="checkbox"/>					

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 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 type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification				<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container				<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination				<input checked="" type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present				<input checked="" 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"/>	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"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored				<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use				<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Brian Wisdom</i>		Brian Wisdom, asst. mgr.		Date: May 16, 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: May 31, 2018	



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		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Ambient, meat room		45	Ambient, walk-in meat freezer
Ambient, walk-in deli meat cooler		30	
Ambient, walk-in meat cooler		41	
Ambient, walk-in dairy cooler		40	
Ambient, walk-in produce cooler		40	

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
3-302.11A	MEAT ROOM AND WALK-IN COOLERS Raw bacon was stored above fully cooked pulled pork in the meat room deli cooler. Raw animal-derived foods shall be stored below all other foods.	5/16/18	RW ↓
3-302.11A	Mechanically tenderized pork and sausage were stored above whole muscle meat in the meat walk-in cooler. Ground and mechanically tenderized meats shall be stored below whole muscle meats. COS by arranging so all ground and tenderized meats are on a separate cart from the whole muscle meat.	COS	
4-601.11A	Dried meat debris was observed on the slicer, stored on the table near the walk-in deli meat cooler. Food contact surfaces shall be clean to sight and touch. Please clean the slicer.	5/16/18	
4-601.11A	Debris was observed on the inside of the meat grinder. According to staff, the grinder has not been used since the last cleaning. Please inspect inside of grinder after cleaning to ensure it is thoroughly cleaned.	5/16/18	
3-302.11A	WAREHOUSE and WALK-IN COOLERS/FREEZERS Raw shell eggs were stored above ready-to-eat food in the walk-in dairy cooler. Please store raw eggs below all other foods.	5/16/18	
4-501.11B	The ambient temperature of the walk-in freezer was 32F. The breaker was tripped. Please monitor unit.	COS	
4-702.11	PRODUCE PREP AREA According to staff, utensils and equipment are not sanitized after cleaning. All food contact surfaces shall be washed, rinsed, and sanitized after use. Please ensure all staff know how to correctly wash, rinse, and sanitize.	5/16/18	

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	MEAT ROOM The handwashing sink was dirty, especially the faucet and knobs (algae growing under the cap of one knob). Sinks shall be cleaned at a frequency to prevent debris accumulation.	5/16/18	RW ↓
5-202.12A	There was no hot water at the sinks. Hot water shall be available at sinks at all times. NOTE: according to manager, a part was ordered and will be available on 5/21. Please consider replacing the water heater with one that is large enough to supply sufficient amounts of hot water during peak use.	5/21/18	
4-501.19			
4-501.14A	PRODUCE PREP AREA The 3-vat sink was dirty. Sinks shall be cleaned and sanitized prior to use with produce, and shall be cleaned after use with equipment. Please keep sink clean.	5/16/18	
6-501.18	The splash shield on the handwashing sink was dirty. Please clean splash shield when sink is cleaned, as often as needed to keep clean.	5/16/18	
6-501.16	Wet mops were stored in the mop bucket. Mops shall be hung to dry, or placed in laundry.	5/16/18	
4-302.14	Test strips were not available to check the concentration of sanitizer. Please provide appropriate test strips for the type of sanitizer used in the produce department, and ensure all staff know how and when to use them.	5/21/18	

EDUCATION PROVIDED OR COMMENTS

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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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3-302.11A	RETAIL Raw turkey was touching salmon in the wall freezer. Raw poultry shall be stored separately from raw fish. Please place a divider between the turkey and fish to protect from cross contamination.	5/16/18	BW ↓
3-302.11A	Raw chicken, brats, and sausage were stored above pork steaks, and raw ground beef above whole muscle beef in the meat coolers. Please store food in the following vertical order: raw poultry on bottom, then ground meats (including sausage, brats, mechanically tenderized meats), then whole muscle meats. Please arrange to prevent cross contamination. COS by rearranging.	COS	
7-201.11A	Purex detergent was stored next to and above coffee and single-use paper towels on the wall of value. Chemicals shall be stored separately or below food and single-use items. Please rearrange to protect food and single-use items from chemicals.	5/16/18	
3-101.11	Six 1-oz. "Little Remedies Gas Relief Drops" expired 1/2018; five 4-oz. Triaminic cold & cough expired 4/18; 3 Robitussin 4oz expired 3/18. Please mark and place for returns, or dispose. COS by placing for return	COS	
3-101.11	The packaging of a 12.9 oz. can of Enfamil formula was badly damaged. Packaging shall protect the contents. Please dispose or place in designated area for returns. COS by placing in area for returns	COS	
3-101.11	Four 22 oz. Enfamil formula expired 3/1/18; ten 13 oz. cans of Enfamil soy formula expired 4/1/18; Two cans Nutramigen formula expired 3/1/18. Food shall be safe. COS by placing in area for returns.	COS	
3-101.11	Some green beans packaged on site and held in the retail cooler were observed to be moldy. Food shall be safe. Please dispose of moldy produce.	5/16/18	

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5-202.12A 4-501.19 6-501.14A	PRODUCE PREP/WALK-IN COOLER There was no hot water at the handwashing sink or 3-vat sink. Please determine reason for lack of hot water and repair/replace (handwashing sinks 100F minimum, 3-vat sinks 110F minimum). NOTE: according to manager, a part has been ordered and will be in on 5/21. Accumulation of debris (mold, dust) observed on the condenser, fan covers, pipes, etc. in cooler. Please clean to prevent contamination of food from blowing debris.	5/21/18	BW ↓
4-601.11C	WAREHOUSE and WALK-IN COOLERS/FREEZERS An accumulation of debris was observed on many of the racks in the walk-in dairy cooler, especially those holding milk and teas. Please inspect and clean all dirty shelves.	5/21/18	
6-501.112	Spider webs observed on the wall/ceiling throughout the warehouse. Please remove all evidence of pests.	5/21/18	
6-501.11	Damage observed to the base of the outer perimeter wall, providing pest hiding areas, in many areas of the warehouse. Please repair and seal wall to floor; seal all holes in the wall throughout the warehouse.	5/31/18	
3-305.11A	A display box of Malt O Meal cereals was sitting on the floor. Food shall be stored at least six inches off the floor. Please elevate the box off floor.	5/16/18	
6-404.11	Damaged food was piled in one corner of the the walk-in freezer, located near the bathrooms. Some packages were damaged with food squeezed from the containers. Please clean area and store food to be returned in a container designated as such.	5/16/18	
5-501.17	There were no lidded trash cans in either of the employee bathrooms. Bathrooms used by females shall be provide with a lidded trash can.	5/17/18	

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	<p>Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</p> <p>TEMPERATURES, Retail coolers and freezers, ambient, in Degrees Fahrenheit: Meat wall freezer: -4, -4 Meat coolers: 26, 32, 30 Deli meat coolers: 32, 36, 34 Cheese coolers: 28, 40, 36, 30 Coffin cooler: 30, 37 Chest sale cooler: 27 Coffin meat cooler: 32, 35 Egg cooler: 37, 36 Cake freezer: -4 Produce cooler: 41, 40, 41, 37, 42, 41 Deli hot bar: diced potatoes 147, scrambled eggs 147, gravy 166, sausage 143, ambient 156 Deli meat and cheese case ambient 38, ham chub 36, turkey chub 38 Deli walk-in cooler 34, walk-in freezer 0, retail reach-in 34, salad reach-in 44 As prepared: pork steak 205, fish 164, chicken 202 Wall freezers: 0, 0, 20, 12, 0, 0, 0, 0 Aisle freezers: 4, 10, 2, 0, 18, 18, 14, 12 Prepared salad cooler in deli 32, 34</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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	<p>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.</p> <p>RETAIL The seal on the far-right customer door on the dairy cooler was torn. Seals shall be maintained in good repair. Please replace seal. Food spill observed in the bottom of the egg cooler. Please clean bottom shelf of cooler. Single-use paper towels were stored on the floor in value area. Single-use items shall be stored a minimum of six inches off the floor. Debris observed on the air intake vents on the produce coolers. Please clean vents as often as needed to keep clean.</p> <p>OUTDOORS The lids on the trash dumpster were open. Lids shall be closed to reduce pest attraction. Accumulation of trash observed between the trash dumpster and the wall of the landing. Please clean area around dumpster of all trash to reduce pest harborage.</p> <p>DELI Single service items were stored on the floor near the hot bar. Single service items shall be protected from contamination by storing them at least six inches off of the floor. COS by removing from the floor. A wet, soiled cloth rag was on the counter behind the coffee maker. According to the deli manager, the coffee maker leaks. Equipment shall be in good repair. Please repair the coffee maker to prevent leakage.</p>	<p>5/31/18</p> <p>5/17/18</p> <p>5/16/18</p> <p>5/20/18</p> <p>5/16/18</p> <p>5/21/18</p> <p>5/16/18</p> <p>COS</p>	<p>BW</p> <p>↓</p>
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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: May 31, 2018

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3-501.17A	<p>DELI Six opened chubs of lunch meat were observed in the meat and cheese case that either did not have a discard date or were past its discard date. According to the deli manager, the label maker defaults to the current days date as the discard date which accounts for large chubs improperly marked. This same label maker will sometimes fail to place a discard date of any kind on the label. COS by correcting the labels. If the label maker does not reliably and accurately date the opened product, mark the product discard date with an indelible marker.</p> <p>Note: The two backflow prevention devices that were installed on the Hobart proofer were observed to be embossed with the ASSE and NFS logos.</p>	COS	BW
3-501.16B	The ambient temperature of the reach-in salad cooler near the hot bar was measured at 44F. The salads in the cooler were placed in the unit at the time of arrival this morning. COS The salads were moved to the deli reach-in cooler with was measured to have an ambient temperature of 34F. Do not place any potentially hazardous food in the salad cooler until it has been demonstrated to hold food at 41F or less.	COS	BW
3-701.11A	Nine bags of brown rice, one bag of white rice and one bag of beans was observed to have been infiltrated by insects. Live and dead insects and insect larvae were observed on and inside the product. Food that is unsafe or adulterated shall be discarded. COS by discarding these items.	COS	
3-202.15	Nine cans of food were observed with significant damage to the cans. Food packages shall be in good condition and protect the integrity of the contents. COS by discarding the food.	COS	

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5-501.116	<p>DELI Food debris was observed on the outside and lids of trash cans in the kitchen. Soiled waste receptacles shall be cleaned at a frequency necessary to prevent build-up or becoming an attractant for insects and other pests. Please clean the trash cans.</p>	5/16/18	BW
4-601.11C	Food residue was observed on the outside of storage containers at the donut station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the containers.	5/16/18	
3-305.11	An accumulation of ice and frost was observed in wall freezers holding ice cream and breakfast breads. Many of the food products in this area are covered with ice and frost. Food shall be protected from sources of contamination. Please remove ice and frost from these units and repair the source of excessive ice.	5/21/18	
4-203.12B	The integral thermometer in the aisle freezer holding pizzas is not accurately reading the unit temperature. The integral thermometer indicates a temperature of 320 degrees. The unit temperature was measured at 18F. Thermometers in cold holding units shall be accurate to within three degrees F. Please repair the thermometer.	5/17/18	

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