



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

TIME IN 8:46 am	TIME OUT 4:35 pm
DATE August 24, 2017	PAGE 1 of 11

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: Bob Hufford dba Town and Country Grocers, Inc.		PERSON IN CHARGE: Jennifer Lore	
ADDRESS: 50 Berry Road			ESTABLISHMENT NUMBER: 0137		COUNTY: St. Francois
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 type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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		
	<b>Employee Health</b>			IN OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT 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 N/O N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN OUT N/O N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		IN OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>						
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN 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	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>				<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				<input checked="" type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<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	✓	
		<b>Food Identification</b>			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	<b>Prevention of Food Contamination</b>				<input checked="" type="checkbox"/>	<b>Physical Facilities</b>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<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"/>	<input 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>Jennifer Lore</i> Jennifer Lore		Date: August 24, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: Sept. 14, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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
Meat prep room, ambient	44	Walk-in deli meat cooler: ambient, hot dogs, ham, sausage	48, 46, 46, 47
Raw meat cooler, ambient	34	Back aisle coffin cooler (holding hot dogs, ham), ambient	28, 22, 26
Walk-in raw meat freezer, ambient	18	Back aisle coffin cooler (holding cakes, Velveeta), ambient	34, 34, 34
Produce walk-in cooler, ambient	42	Back aisle open-air wall cooler (holding dairy), ambient	39, 33, 34, 36
Oscar Meyer chest freezer, ambient	19	Walk-in dairy cooler, ambient	30

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-501.16A	<b>MEAT DEPARTMENT</b> The ambient temperature of the walk-in deli meat cooler was 48F, and the internal temperature of foods held in this unit were 46-47F. Potentially hazardous food shall be held at 41F or lower. Please adjust thermostat or repair. Monitor and log temperature at least every four hours. Please discard all food held in this unit and do not use until it reliably holds food at 41F or lower. NOTE: All potentially hazardous food held in this cooler was voluntarily adulterated and discarded. An "Order of Embargo" form and "Final Disposition of Embargoed Goods" form were completed and signed.	8/27/17	JL
3-302.11A	Raw bacon was stored above hot dogs in the walk-in deli meat cooler. Raw meats shall be stored below all other foods. Please store raw bacon below fully cooked foods. COS by moving bacon to lowest shelf.	COS	
4-202.11A	Numerous plastic, white trays in the meat prep room were broken. Food contact surfaces shall be free of breaks, cracks, and other imperfections. Please discard all broken trays.		
4-601.11A	Black stains observed on two cutting boards: the board on the table located below the foam meat packing trays, and the board by the meat/cheese slicer. Food contact surfaces shall be clean to sight and touch. Please clean, then resurface and/or invert the boards.		
4-601.11A	The cover on the shrink-wrap table was dirty and torn. Please replace the cover when dirty and/or torn.		
4-601.11A	Debris observed on the meat slicer arms and sliding pole. Please wash, rinse, and sanitize entire slicer at least once every 24 hours.		
4-202.11A	The following utensils, stored on the magnetic knife rack, were rusted: can opener, knife, large spoon. Food contact surfaces shall be free of marring and imperfections. Please dispose of rusted utensils. <b>CORRECTED ON SITE</b> by disposing rusted utensils.	COS	

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4-203.12A	<b>MEAT DEPARTMENT</b> The integral thermometer on the outside of the walk-in deli meat cooler read 42F, when the actual measured ambient temperature was 48F. Please install an accurate thermometer in a convenient-to-read location on the inside of this unit that reads from 0 to 220F in two degree increments. Repair or cover the integral thermometer.	9/14/17	JL
4-601.11C	Accumulation of debris observed on the plastic white trays holding dividers, labels, etc. (located next to Hobart slicer). Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean trays as often as needed to keep clean.		
6-301.11	There was no soap at the handwashing sink in the meat prep room, and the paper towels were not in a dispenser. Soap shall be available at all times, and paper towels dispensed in a sanitary manner, at handwashing sinks. Please supply soap and towels in a dispenser.		
6-501.18	The handwashing sink was dirty, mold and algae growth observed on the faucet handles, and mold growth in the caulk between the sink and wall. Handwashing sinks shall be clean. Please clean all sink surfaces and fixtures, and replace caulk.		
6-501.12A	Accumulation of debris on the floor under the 3-vat sink and in the corners near the entries. Physical facilities shall be clean. Please clean all areas of floor at least daily.		
6-501.12A	Accumulation of debris on the wall by the meat grinder in the walk-in raw meat cooler, and on some of the shelves. Please clean the walls and shelves on a regular basis.		
4-203.12A	The integral thermometer for the walk-in raw meat cooler read 38F, when the actual ambient temperature was 34F. Please install an accurate thermometer on the inside of the unit and log the temperature every 4 hr		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Jennifer Lore</i> Jennifer Lore	Date: August 24, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573) 431-1947 EPHS No. 1390 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Sept. 14, 2017



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		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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
6-404.11	<b>WAREHOUSE</b> Outdated formula and other baby foods were stored on a shelf also holding fans and alcoholic flavoring additives. The shelf above the outdated formula held diapers and baby formula that was not outdated. Food past the expiration date shall be held in an area designated for return to distributor, separately from other items. Please place outdated foods in a labeled area to prevent stockers from placing the items on the retail shelves.	8/27/17	JK
7-201.11A	A box of pork skins was stored beneath laundry and dish detergents. Food shall be stored separately from or above toxic items. Please ensure all staff know correct storage of food and chemicals; please place pork rinds with other food, or above chemicals.		
7-201.11A	Charcoal lighter was stored next to coffee. Please store toxic items separately from food.		
4-601.11A	<b>PRODUCE</b> The cover on the shrink-wrap machine was dirty. Please replace cover when soiled or torn.		
4-601.11A	The cutting board in the packaging area was deeply grooved. Food contact surfaces shall be smooth, cleanable, and free from imperfections. Please resurface and/or invert board.		
4-601.11A	The handles of knives stored on the magnetic rack were very dirty, and food debris observed on some of the blades near the handle. Please wash, rinse, sanitize knives after use, including the handles. Dispose of knives that do not come clean.		

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6-501.11	<b>WAREHOUSE</b> Accumulation of ice on the curtains, door, and floor near the door of the walk-in meat freezer. Please seal door to prevent accumulation of ice near the door.	9/14/17	JK
4-203.12A	The integral thermometer on the outside of the walk-in meat freezer read -40F when the actual temperature was 18F. Thermometers shall be accurate +/- 2F. Please install an accurate thermometer in the warmest part of this unit in an easy-to-read location. Record temperature at least every four hours.		
6-501.18	Men's bathroom: sink and toilet were dirty, the wall below the towel dispenser was dirty, the door was dirty, the top of the water heater was dirty, and the toilet paper was not in the dispenser. Please clean all plumbing fixtures, water heater, wall, door, and keep toilet paper in dispenser.		
6-501.12A	The outside of the door to the women's bathroom was dirty. Please clean door.		
6-501.12A	Spider webs and debris on the floor were observed inside the mechanical room (holding electrical boxes). Please remove spider webs, clean the floor, and monitor for return of pests. If evidence of spiders is found, begin an approved method of spider control.		
3-305.11A	A box of vanilla wafer cookies was stored on the floor. Food shall be stored a minimum of six inches off the floor. Please place food on shelves or pallets at least six inches off floor.		
6-202.15A	Daylight was observed at the base of the back entry door. Outside entries shall be sealed to reduce pest entry points. Please seal door.		

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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	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>TEMPERATURES, continued, in degrees Fahrenheit:</p> <p>Aisle 11 wall freezers: -10, 5, -11, -10, -6, -15, -7, -9, -18, -16;</p> <p>Aisle 11 coffin freezers: 3, -3, 2, -2, 7, 5, 15, 0, 20, 20, 11, 8</p> <p>Vegetable wall freezers -13, -4, 12; Seafood and turkey wall freezers 10, 23, 3</p> <p>Back aisle coffin freezers 27, 10; Back aisle coffin refrigerators 35, 41</p> <p>Fresh meat reach-in coolers: 38, 29, 34, 39; smoked meat back wall coolers: 33, 35, 26</p> <p>RETAIL</p> <p>3-302.11A Raw beef liver was stored touching pancakes on a stick, and raw pork loin was stored touching corn dogs and raw beef patties, in the back wall freezers (aisle 11). Please store raw animal-derived foods separately from fully-cooked foods, and store raw ground meats separately or below raw whole-muscle meats.</p> <p>3-302.11A Raw chicken was stored above raw fish, and touching burritos in the back wall freezer. Raw poultry shall be stored below and separately from all other foods. Please store raw poultry (whole, diced, ground) below and separated from all other foods.</p> <p>3-302.11A Raw chicken breast pattie fritters (pick 5) were stored touching fries and corn in the back aisle coffin freezer. Please store raw poultry separately from all other foods.</p> <p>3-302.11A Mechanically tenderized pork chops were stored above whole-muscle pork, and tenderized beef and ground beef were stored above whole muscle meats and fully-cooked foods. Please store food to prevent cross contamination: raw animal-derived foods below all other foods; raw poultry on bottom, then ground and tenderized meats, then whole muscle meats, then fish and seafood. Please rearrange to protect food.</p>	8/27/17	JL

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
6-501.12A	PRODUCE Accumulation of debris observed on the pipes below the 3-vat, handwashing, and mop sinks. Please clean pipes as often as needed to keep clean.	9/14/17	JL
6-501.18	Debris observed on the handwashing sink, especially around the faucet/handle areas. Please clean all surfaces of sink as often as needed to keep clean.		
6-501.18	The mop sink was dirty. Please clean sink after each use.		
4-601.11C	RETAIL: Aisle 11 freezers and back wall freezers Trash and debris observed on the air-intake vents and several of the bottom shelves inside the wall freezers. Please clean vents and shelves as often as needed to keep clean.		
3-305.11A	Ice observed on the ceiling and encasing food on the top shelf of several of the wall freezers, and ice pillars were observed on the bottom shelf in the freezer holding ice cream bars, and in the freezer holding frozen dinners. Food shall be protected from ice. Please determine reason for ice accumulation and repair; keep food away from areas of ice accumulation.		
4-601.11C	Accumulation of trash in the bottom of the endcap coffin freezer (toward back of store). Please clean inside of freezer.		
3-305.11A	Accumulation of ice by the corn and beef patties in the back wall freezer. Please protect food from ice, and repair to prevent ice accumulation.		

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3-302.11A 3-101.11	<p><b>RETAIL</b></p> <p>Raw sausage was stored above bacon and cheese in the smoked meat wall coolers at rear of store. Please store sausage (ground meat) below bacon (whole muscle meat) and cheese (ready-to-eat food).</p> <p>The following over-the-counter pharmaceuticals were past their expiration date: 36-24 caplet boxes of Certified brand acetaminophen, (2/17); 6-4oz. Best Choice children's pain &amp; fever, (2/17, 12/15, 10/16); 2-4oz. Children's Advil (3/17); 1-50 caplets Best Choice ibuprofen (11/16); 3-100 tablets Best Choice acetaminophen (6/17); 2-60 tablets Best Choice acetaminophen 500 mg (6/17); 1-100 gelscaps acetaminophen, 500 mg (5/17); 4-60 tablets Certified brand aspirin (6/17); 1-24 caplets Certified brand acetaminophen (2/17); 1-12 tablets Best Choice Travel-ease (7/16); 3-30 tablets Best Choice acid controller (7/17, 5/16); 4-10 tablets peri colace (1/17). Food shall be safe. Please place all expired medicines in designated area for returns, or adulterate and dispose. Please check expiration dates on all over-the-counter pharmaceuticals monthly.</p> <p><b>TEMPS, continued in degrees Fahrenheit</b></p> <p>Deli/Bakery Temperatures (F)          Hot bar: eggs = 155, potatoes = 148, gravy = 144, sausage = 137          Reach-in beverage cooler = 32, Convenience cooler = 32          Walk-in cooler = 34, Walk-in freezer = 0, Fried chicken as prepared = 200          Pork steaks as prepared = 202, Baked chicken as prepared = 172          Fried fish as prepared = 211, Pork chops as prepared = 181          Bakery cake cooler = 40, Reach-in salads cooler = 36          Potato salad from reach-in = 35, Retail produce: 38, 40, 40, 38, 40, 40          Cut melon and mixed fruit in retail produce = 50, Bakery cake freezer = 5</p>	8/27/17	<i>[Handwritten Initials]</i>
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6-501.14A 6-501.11	<p><b>RETAIL</b></p> <p>Accumulation of dust in the air intake vents in the deli meat back wall coolers. Please clean vents as often as needed to keep clean.</p> <p>Floor tiles were missing in front of the smoked meats open-air cooler in the back aisle. Floors shall be smooth, cleanable, and kept in good repair. Please repair floor.</p>	9/14/17	<i>[Handwritten Initials]</i>
6-301.14 6-301.13 6-501.14A	<p><b>CUSTOMER BATHROOMS</b></p> <p>The mechanical vent in the female bathroom did not appear to be working. Mechanical ventilation is required in bathrooms. Please repair or replace fan.</p> <p>There were no disposable towels in the female bathroom. Disposable towels shall be in a sanitary dispenser at all times at all handwashing sinks. Please keep the dispenser filled with towels.</p> <p>The ceiling vent for the mechanical fan was dirty in the men's bathroom. Ventilation shall not be a cause of contamination. Please clean vent.</p>		<i>[Handwritten Initials]</i>

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Inspector: <i>[Signature]</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: Sept. 14, 2017



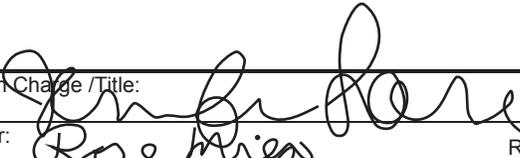
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4-601.11A	DELI/BAKERY Food residue was observed in the bottom of buckets containing clean utensils at the hot bar service area. Food contact surfaces shall be clean to sight and touch. COS by washing and sanitizing the buckets.	COS	JL
7-207.11B	Bottles of Excedrin pain medication and burn medicine were observed stored on the prep table opposite the deli meat cases. Medicines for employee use shall be located to prevent contamination of food, equipment and single use items. COS by removing the medicines.	COS	
2-401.11B	Employee beverages were stored on the prep table opposite the deli meat cases. Employee beverages shall be located to prevent contamination of food, equipment and single use items. COS by relocating the beverages.	COS	
4-601.11A	An accumulation of dried soda syrup was observed on the flat surfaces of the nozzle housing of the self-serve soda fountain at the deli. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the nozzle housing of the soda fountain.	8/27/17	
3-501.17A	Discard dates were not observed on various deli meats located in the meat and cheese cases. The meats were labeled with the opened date. Potentially hazardous foods held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed or discarded. COS by marking the food with a discard date.	COS	
4-501.11C	Food debris and metal fragments were observed on the blade and mechanism of the table mounted can opener in the deli. Food contact surfaces shall be clean to sight and touch. Cutting or piercing parts of a can opener shall be kept sharp to minimize the creation of metal fragments that can contaminate food. Please wash, rinse and sanitize the can opener and replace the blade.	8/27/17	

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6-301.12	DELI/BAKERY Paper towels were not available at the hand wash sink in the deli service area. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by providing paper towels.	COS	JL
6-501.12A	An accumulation of dirt and food debris was observed on the floor below the service counter at the deli hot bar. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this area.	9/14/17	
3-304.14	Soiled wiping cloths used to remove a spill were stored on the counter at the hot bar service area. After using to remove spills, dry wiping cloths shall be placed in the soiled linen receptacle. COS by placing the cloths in the dirty linen basket.	COS	
4-301.11	According to the deli manager, the heated "side bar" adjacent to the hot bar does not maintain temperatures adequate to safely hold heated potentially hazardous foods. The unit was on upon arrival but was turned off after discussing the issue with the deli manager. There was not food in the unit and an ambient temperature was not collected. Equipment used for hot holding food shall be capable of maintaining food temperatures of 135F or greater. Do not use this unit for hot holding until it has been repaired and demonstrated to hold food temperatures of 135F or greater.	9/14/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Jennifer Lore Date: August 24, 2017

Inspector:  Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: Sept. 14, 2017

 John Wiseman, #1507



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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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4-202.11	DELI/BAKERY The food contact surface of a non stick pan stored above the three compartment sink was observed to be damaged such that it can no longer be cleaned and sanitized. Multi-use food contact surfaces shall be free of cracks, pits and inclusions that adversely affect cleaning and sanitation. COS by discarding the pan.	COS	
4-601.11A	The potato wedge cutter stored on the lower shelf of the central prep table in the deli was dirty. Food contact surfaces shall be clean to sight and touch. COS by moving the cutter to ware washing.	COS	
4-601.11A	Food debris was observed of surfaces of the Oster mixer in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the mixer to warewashing.	COS	
4-601.11A	Food residue was observed on metal pans in clean storage in the kitchen. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, sanitize and air dry all equipment in clean storage.	9/14/17	
4-601.11A	Dirty measuring cups were stored in the rolling sheet pan racks in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving the cups to warewashing.	COS	
3-701.11A	Containers of condiments and an open package of lettuce was observed floating in a metal pan of condensation water in the walk-in cooler in the deli. Food that is adulterated shall be discarded. COS by discarding the food.	COS	
3-302.11A	Raw shell eggs were observed stored above ready to eat foods in the walk-in cooler in the deli. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by relocating the eggs.	COS	
3-701.11A	A fly was observed inside a package of romaine lettuce in retail produce. Food that is adulterated shall be discarded. COS by discarding the lettuce.	COS	

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4-601.11C	DELI/BAKERY An accumulation of food debris and meat juices were observed on the black plastic liner and cooler surfaces below the storage grates in the meat and cheese case in the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean or replace the black liner and clean and sanitize the area below the grates.	COS	
6-501.12A	An accumulation of food debris was observed on the floor below the slicing table in the deli. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the slicing table.	COS	
6-301.12	Paper towels were not available at the hand wash sink in the kitchen area. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by providing paper towels.	9/14/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Jennifer Lore	Date: August 24, 2017
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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
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3-501.16B	DELI/BAKERY Containers of cut melon and mixed fruit stored in retail produce were measured at temperatures of 50F. Potentially hazardous foods stored refrigerated shall be maintained at a temperature of 41F or less. COS by discarding the foods.	COS	JL
3-202.15	The following canned foods were removed from retail shelves due to package integrity issues. 29 oz can of pumpkin pie filling, 20 oz can fried apples, 12 oz can evaporated milk, 28 oz can baked beans, 10 oz can of mushroom soup, 14 oz can of tomatoes x 2, 15 oz can mixed fruit x 2, 15 oz can baked beans, 29 oz can pears, 20 oz can sliced pineapple, 6 lb can pineapple. Food packaging shall be in good condition and protect the integrity of the contents so that food is not exposed to adulteration or potential contamination. Please discard these items.	8/27/17	JL

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5-205.15B	DELI/BAKERY The hand wash sink in the deli kitchen has a quarter size hole in the porcelain basin and is cracked. The hole and cracks have been covered with caulk. A plumbing system shall be maintained in good repair. Please replace the hand wash sink.	9/14/17	JL
4-501.14B	The three compartment sink, back-splash and surrounding walls were soiled with food debris. The compartments of sinks and basins used for washing and sanitizing equipment shall be cleaned at a frequency necessary to prevent recontamination of equipment.	JL	JL
4-203.11	Two food thermometers observed in the kitchen were scaled from 50F to 550F. Food thermometers for determining correct food temperatures shall be in the range of 0F to 220F in two degree increments, or a digital equivalent. The kitchen also had three digital thermometers in use which were determined to be properly calibrated and accurate. The inappropriately scaled thermometers were discarded.		
5-501.116	The trash cans in the kitchen have food debris on the inside and outside surfaces. Soiled refuse receptacles shall be cleaned at a frequency that prevents a build-up of soil or becoming attractants to insects and other pests. Please clean the trash cans in the deli.		
4-601.11C	Grease and debris was observed on the flat-top and fryer table. Non-food contact surfaces shall be kept clean. Please clean the table surfaces and the equipment stored on it.		
4-601.11C	Dust and debris was observed on the lower surfaces of the central prep table in the kitchen. Non-food contact surfaces shall be kept clean. Please clean the lower shelf of the prep table and anything stored on it.	JL	JL

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title <i>Jennifer Lore</i> Jennifer Lore	Date: August 24, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947   EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Sept. 14, 2017

*John Wiseman*  
John Wiseman, #1507



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

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4-601.11C	DELI/BAKERY The milk crates used to store cleaning supplies are dirty. Please clean the crates.	9/14/17	JL	
4-601.11C	The mop bucket and wringing device are excessively dirty. Non-food contact surfaces shall be kept clean. Please clean all surfaces of the mop bucket and wringer.	↓	↓	
6-501.12A	Food debris and grease was observed on the floor below the cookline in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please move the cooking equipment away from the wall and thoroughly clean the floor and wall behind the equipment.			
4-903.11A	Dust and food debris was observed on various pieces of single use items and food and equipment storage containers on the wire shelving near the donut station. Equipment shall be protected from sources of contamination. Please clean items on the shelf and protect single use items.			
3-302.12	An unlabeled spray bottle of water was observed on a shelf above the side prep table in the kitchen. Food that is not in it's original packaging or that is not readily identifiable shall be labeled with the common name of the food. COS by labeling the spray bottle.			COS
6-501.12A	The kitchen floor in general is in need of cleaning; especially in corners and at wall/floor junctures, below equipment and sinks. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor throughout the deli area with special attention to corners and below equipment and fixtures.			
3-305.11A	Loose razor blades were observed stored on a shelf above the side prep table in the kitchen. Food and food contact areas shall be protected from sources of contamination. COS by discarding the razor blades.			COS

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4-601.11C	DELI/BAKERY Dirt and debris was observed on surfaces of the rolling equipment racks in the kitchen. Non-food contact surfaces shall be kept clean. Please clean all surfaces of the equipment racks.	9/14/17	JL
5-205.11B	Packages of single use items were stored in the basin of the prep area hand wash sink. Hand wash sinks shall be used for hand washing exclusively. COS by removing items from the sink.	COS	
6-301.11	The prep area hand wash sink in the kitchen was not provided with soap, hand drying provisions and the door to the sink cabinet was unattached. It does not appear that the sink is used. All area of food preparation shall be provided with a properly provisioned hand wash sink. Please provide soap and paper towels at this sink and repair the cabinet door.	9/14/17	
6-301.12			
4-601.11C	The rolling sheet pan racks in the kitchen are dirty. Non-food contact surfaces shall be clean. Please clean the racks.		
4-601.11C	Grease and mildew was observed on the floor of the Hobart proofer in the kitchen. Non-food contact surfaces shall be kept clean. Please clean the interior of the proofer.		
6-501.14	An accumulation of grease and dust was observed in the hood and duct above the revolving oven in the kitchen. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the hood and duct.		
6-501.14	An accumulation of dust was observed on the ceiling vents in the kitchen. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the ceiling vents.		

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6-501.12A	DELI/BAKERY The floor in the deli walk-in cooler is dirty. It needs to be scraped and cleaned. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the walk-in cooler.	9/14/17	JK
4-601.11C	Food debris and mold was observed in the door glides of the cake cooler in the bakery area. Non-food contact surfaces shall be kept clean. Please clean and sanitize the door glides.	↓	
4-601.11C	Food debris was observed inside the donut display case. Non-food contact surfaces shall be kept clean. Please clean the inside and door glides of the donut display case.	↓	
3-305.11	A jumble of partially filled cake frosting tubes were observed stored on an open shelf in the bakery area. Food shall be protected from contamination. COS by storing the frosting tubes in a lidded container.	COS	
4-601.11C	An accumulation of dust was observed on retail shelving in front of the bakery/deli department. Please clean the retail shelving.	9/14/17	
4-501.11	A heavy accumulation of ice was observed on the door, door frame and floor of the walk-in freezer in the warehouse area. Equipment components such as doors and seals shall be maintained in a state of repair and condition that ensure their proper function. Please repair the source of ice accumulation so that the door properly opens and closes and maintains adequate freezer temperatures.	↓	

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