



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

ESTABLISHMENT NAME Country Mart	ADDRESS 125 West Karsch Boulevard	CITY /ZIP Farmington 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Monster beverage cooler, ambient	60
		Walk-in deli cooler, ambient	22

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

5-203.14B	Water lines observed connected into coffee and cappucino machines without any observed backflow prevention device(s). A plumbing system shall be installed to preclude the backflow of a solid, liquid, or gas contaminant into the water supply at each point of use at a food establishment. Please install an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device on the water line to these units.	5/23/18	MW
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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). **These items are to be corrected by the next regular inspection or as stated.**

6-501.14A	Accumulation of dust observed on the grates over the condenser fans, on the condenser housing, and on the ceiling in front of the fans in the walk-in dairy cooler. Ventilation systems shall not be a source of contamination. Please clean condenser unit and ceiling of all dust and debris. COS by cleaning	COS	MW
6-501.12A		.	
6-202.15A	Daylight showed around the dock loading doors (by the box crusher). Outside openings shall be sealed to reduce pest entry points. Please seal around the doors. COS by spray foam and seal	COS	
4-501.11A	The Monster beverage refrigerator at the check-out had an ambient temperature of 60F. Coolers shall hold food at 41F or lower. NOTE: the only food held in this unit was pre-packaged, non-potentially hazardous beverages. Please repair or replace the refrigerator.	5/23/18	
5-501.113B	The lids on one outside dumpster and the lid on the grease dumpster were open. Dumpster lids shall be kept closed and tightly fitting. Please keep lids closed.		
6-202.15A	Holes in the west wall where pipes from the condensers entered the building were not sealed. Facility shall be sealed to prevent entry points for pests. Please inspect all sides of building and seal all holes.		
4-203.12B	The thermometer in the walk-in deli cooler read 15F when the actual temperature was 22F. Thermometers shall be accurate to within 2 degrees F. COS by calibrating thermometer		
4-501.11A	The deli hot hold display case did not hold food at 135F or higher. Staff kept a log of food temperatures, measured every three hours. Those foods that dropped below 135F were discarded after four hours. Logs appeared accurate and foods to be discarded were labeled with the discard time. Time as a Control will continue to be used. Please have the unit repaired so it will reliably hold food at 135F or higher.		
3-305.11A	Ice buildup observed on food boxes within the bakery walk-in freezer. Food shall be stored in a clean, dry location that is not exposed to splash, dust or other contamination.		

EDUCATION PROVIDED OR COMMENTS

A line through an item on page one indicates the item was not applicable or was not observed.

Person in Charge /Title: <i>Michelle S Wilder</i>	Michelle S. Wilder, manager	Date: May 4, 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 23, 2018

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John Wiseman, EPHS # 1507

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Jon Peacock, EPHS #880



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3-602.11B	Food packaged on site for retail was not correctly labeled. Many of the different foods had the same label, some listed ingredients that were obviously not in the food, and others failed to list the ingredients obviously in the food. Few listed major allergens. These foods included: some cookies, cakes, pies, puddings. Foods that are either commercially prepared and repackaged on-site for retail, or are prepared and packaged on-site shall be fully labeled. Labeling shall be accurate and not misleading. Please label foods packaged on-site with an accurate list of ingredients, major allergens, name and place of business, and accurate quantity. NOTE: the deli manager is working on labels; many of the foods noted on the routine inspection were observed labeled correctly during this visit, including an allergen list. Please continue to develop accurate labels for all foods sold retail.	5/23/18	MW
6-501.111B	Rodent droppings and debris were observed on the floor behind the bakery display cases near the bakery storage shelving. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity and work with your pest control operator to eliminate pests.		
6-501.12A			
6-501.11B	A few rodent droppings observed in cabinets storing single-service items behind the deli hot bar. COS by vacuuming the droppings.		
6-501.12A	Grease buildup and debris was observed above the door and in the vent stack from the bakery oven. It is recommended a cleanable filter be placed on the vent opening. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		
6-202.15A	A hole was observed in the floor near the water heater, covered with a piece of FRP board. Please close to reduce pest harborage.		

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: May 23, 2018	

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