



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

TIME IN	8:40am	TIME OUT	2:40pm
DATE	7-12-17	PAGE	1 of 8

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 Group, Inc.		PERSON IN CHARGE: Dave Faircloth	
ADDRESS: 125 West Karsch Blvd.			ESTABLISHMENT NUMBER: 1870		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-1455		FAX: 573-760-1774	
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 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					
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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 <input type="checkbox"/> 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 checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/>		<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 checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				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 checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<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"/>	<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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="checkbox"/>	
		Food Temperature Control			<input checked="" type="checkbox"/>	<input 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					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"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>[Signature]</i> Dave Faircloth		Date: July 12, 2017	
Inspector: <i>[Signature]</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: Follow-up Date: 7-26-17 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No

*[Signature]* Rose Mier 1309



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

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.	CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION	

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
	Tempertures Cutting room amb = 40F, pork roast in cutting room = 35, meat storage room = 40, walk-in freezer = 12, walk-in dairy cooler = 40, walk-in produce cooler = 40, cut fruit cooler = 39, retail produce cooler = 40, 46, 44, Retail fresh meat = 28, 30, 32, 32, Convenience food freezer = 0, Kraft mini cooler = 40, Smoked meat cooler = 40, Pick 5 cooler = 34, ham cooler = 40, seafood freezer = 0,0, Pkg cheese cooler = 32,34, processed cheese cooler = 40, reach-in dairy case = 40,36,40,38,40.		<i>MF</i>
7-201.11A	A bottle of spray detergent was stored on the sanitized side of the three compartment sink with clean equipment in the meat cutting room. COS by removing the detergent.	COS	
4-601.11A	Food debris was observed on the meat slicer in the meat cutting room. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing the slicer.	COS	
7-201.11B	Rolls of meat wrapping film were observed stored on a table with packages of detergent. Toxic materials shall be stored where they cannot contaminate single use items. COS by relocating the meat film.	COS	
7-201.11B	A bottle of isopropyl alcohol was observed stored on top of the automatic wrapping machine in the meat cutting room. Toxic materials shall be stored where they cannot contaminate single use items. COS by relocating the alcohol.	COS	

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6-301-12	Paper towels were not available at the hand wash sink in the meat cutting room. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by providing paper towels.	COS	
4-601.11C	An accumulation of food debris was observed on the underside of the Hobart meat tenderizer in the meat cutting room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the bottom of the meat tenderizer.	7-26-17	<i>DF</i>
6-401.11C	An accumulation of mold was observed on surfaces of aluminum rolling carts and plastic luggers in the meat cutting room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and sanitize all surfaces of the carts and luggers.		
6-401.11C	An accumulation of debris was observed on surfaces of the meat wrapping station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the wrapper.	COS	
6-501.11	Ice was observed dripping from the ceiling of the walk-in freezer onto the floor. Physical facilities shall be maintained in good repair. Please remove the ice and repair the source of the drip.	7-26-17	
6-501.12A	An accumulation of mold and debris was observed on surfaces and fan covers of the cooling units in the walk-in dairy cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean all surfaces of the cooling unit.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Dave Faircloth</i>		Dave Faircloth	Date: July 12, 2017
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 7-26-17



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3-302.11	Raw eggs were observed stored on top of cases of cheese in the walk-in dairy cooler. Food shall be protected from cross contamination by storing raw animal proteins away from and below ready to eat foods. Please separate raw animal foods from ready to eat foods.	7-12-17	WJ
7-201.11B	Packages of sausage and spices were observed stored with insect spray on a shelf in the warehouse area. Toxic materials shall be stored where they cannot contaminate food. Please separate toxic materials from food and single use items.		
6-501.111	Rodent droppings were observed on the floor outside the meat cutting room door. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Please remove evidence of pests and use pest control measures such as traps, bait stations and professional services.		
3-202.15	A crushed box of cereal was observed below equipment in the warehouse area. Food packaging shall be in good condition and protect the integrity of the contents. COS by discarding the cereal.	COS	
2-401.11	An employee beverage was observed stored on top of a pallet of cereal in the loading bay. Food shall be protected from contamination by employee beverages by locating beverages away from food. COS by removing the beverage.	COS	
7-201.11B	A spray bottle of cleaner was observed stored above food in the warehouse. Toxic materials shall be stored where they cannot contaminate food. COS by removing the cleaner.	COS	

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6-501.12A	An accumulation of food residue was observed on the floor in the walk-in produce cooler. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor in the produce cooler.	7-26-17	WJ
6-501.12A	An accumulation of mold was observed on the exterior of the door, door frame and wall of the meat cutting room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the mold from the door, frame and walls.		
6-501.12A	An accumulation of water, dirt and mold was observed on the door and floor outside the meat cutting room near the meat storage room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floor and door.		
6-501.114	An accumulation of cleaning supplies, chemicals and paper goods was observed piled on top of the floor cleaning machine cabinet in the warehouse. The premises shall be maintained free of clutter. Please remove the clutter from this area to reduce harborage conditions for insects and rodents.		
6-501.12A	The floor of the restroom in the warehouse was dirty. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the restroom.		
6-501.12A	Dirt and dust was observed on the floor of the warehouse, especially in corners and at wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor of the warehouse.		

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Inspector: 	John Wiseman	Telephone No. (573)-431-1947   EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7-26-17



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Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
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>					
6-501.111	A large accumulation of spider webs were observed in the loading room near the walk-in freezer. The presence of insects and pests shall be controlled to minimize their presence on the premises. Please remove the spider webs from the walls and ceiling and take action to reduce the presence of spiders in this area.			7-26-17	PX
3-302.11A	Raw sausage was observed above whole muscle meats in the retail fresh meat cases. Mechanically tenderized meat shall be stored below whole muscle meats. COS by rearranging the meat.			COS	
3-202.15	The following canned items were observed to have significant damage to the food packaging: 7lb hot fudge, 7lb peach pie filling, 7lb choc pudding, 1lb tomatoes, 1lb baked beans, 14oz saurkraut x 3, 16 oz spaghetti-Os, 15oz kidney beans, 15oz chili, 15oz tomatoes, 15oz hominy, 15oz bean salad, 10oz enchilada sauce. Food packaging shall be in good condition and protect the integrity of the contents. Remove this food from circulation for consumption by returning for credit or by discarding. These items were removed from circulation.			COS	
Code Reference	CORE ITEMS			Correct by (date)	Initial
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>					
3-305.11A	Cases of peanut brittle were stored on the floor in the loading room near the walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store food off of the floor.			7-26-17	PX
6-501.11	Holes were observed in the walls of the warehouse at various locations. Physical facilities shall be maintained in good repair. Please close holes in the warehouse walls.				
6-202.11	An unshielded fluorescent light bulb was installed above pork in the fresh meat retail case. Light bulbs installed in areas of food preparation and storage shall be shielded or shatter resistant. Please provide shielding to this bulb.				
3-305.11	A heavy accumulation of frost and ice was observed inside the convenience food freezer. Food shall be protected from sources of contamination. Please clean the frost and ice from inside the freezer.				
6-202.15	A visible gap was observed at the bottom of the east side front entry door. The outer openings of a food establishment shall be protected against the entry of insects and pest by closing points of entry. Please close the gap between the doors.				
6-501.12A	A sticky food residue wash observed dripping behind the canned pineapple in aisle #3. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title:  Dave Faircloth				Date: July 12, 2017	
Inspector:  John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
				Follow-up Date: 7-26-17	



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

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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3-501.16A	<p>TEMPERATURES, in degrees Fahrenheit:</p> <p>Kitchen:          Chicken, stovetop - 207 to 212; raw shell eggs, countertop 78F; hot hold cabinet: lasagna 168, pork steaks 154, sausage 135, ambient 154; chicken, fryer 198-209; walk-in cooler: breakfast casserole 41, ambient 33; chicken bombs 182 to 187; fish, fryer 210, 210</p> <p>Deli:          Meat/cheese cooler: Ambient 40, 34, 38, 36, 35; open air hot hold case: chicken 135, ambient 100; closed hot hold case: eggs 196, potatoes 147, ambient 135</p> <p>Bakery: walk-in freezer, ambient 29</p> <p>KITCHEN          Raw shell eggs, stored on the counter top, had internal temperature of 78F. Potentially hazardous food shall be held at 41F or lower. Please remove fewer eggs at one time from cooler, and return unused eggs within an hour. COS by discarding eggs and discussion with staff.</p>	COS	JF
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4-903.11A	KITCHEN Debris observed on the magnetic knife strip. Clean equipment shall be protected while in storage. Please clean and sanitize knife holder to prevent contamination of knives. COS by cleaning and sanitizing	COS	
6-501.12A	Food splatters observed on the FRP board behind the SS prep table and sink. Physical facilities shall be kept clean. Please clean walls as often as needed to keep clean.	7-26-17	AK
4-803.11	Dry, soiled towels were stored in a drawer. Soiled linens shall be kept in washable laundry bags. Please store dirty linens in a hamper for laundering. COS by moving to dirty laundry hamper.	COS	
4-802.11	Cloth gloves used to move hot containers of food were soiled. Linens shall be laundered when visibly soiled. COS by placing gloves in a container for laundering.	COS	
6-501.12A	Accumulation of debris observed under the 3-vat sink and some equipment, especially near the wall-floor juncture. Please thoroughly clean floor under and around equipment.	7-26-17	
6-501.12A	Mold and debris observed on the floor near the floor drain, and in the floor drain, in the walk-in cooler. Please clean and use a sanitizer to reduce mold growth in the drain area. COS by cleaning and sanitizing	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 	Dave Faircloth	Date: July 12, 2017
Inspector: 	John Wiseman	Telephone No.   EPHS No. (573)431-1947   1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 7-26-17

Rose Mier 1309



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3-501.16A	DELI The open air hot hold case had an ambient temperature of 100F. Food shall be held at 135F or higher. Please adjust thermostat and check food temperatures to ensure food is held at 135F or higher. COS by adjusting thermostat. Final temperatures were 138F on both sides of the case.	COS	D
4-601.11A	A carafe for tea was observed dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize tea carafes at least daily. COS by taking to 3-vat for cleaning and sanitizing	COS	
3-202.15	BAKERY A No. 10 can of pumpkin, was badly dented on the seam. Food packaging shall protect the contents, and food shall be safe. Please inspect cans and place cans that are dented on any of the 3 seams, or crimped, in a designated area for returns, or disposal. COS by discarding can of pumpkin.	COS	
3-302.11A	RETAIL A box of catfish was stored with raw poultry in the coffin freezer in aisle 14. Raw fish shall be stored separately from raw poultry. COS by moving box to area with fish.	COS	
3-101.11	The following over-the counter medicines were past their "Use By" date: Dramamine for kids (9/16); 3 Best Choice arthritis pain relief, 100 caplets (4/17); 2 Best Choice aspirin, 100 tablets (5/17); 2 Qlear Quil 24 liquicaps (5/17); 5 Bayer PM 40 caplets (10/16). Food shall be safe. Please place in designated area for return to distributor, or adulterate product and dispose.	COS	

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6-501.14A	DELI Accumulation of dust on the fan covers in the walk-in cooler. Please clean covers to prevent contamination from blowing debris.	7-26-17	D
4-501.11B	The seal on the door to the walk-in cooler was coming loose. Please repair or replace seal to keep door fully sealed when closed.		
4-203.12B	Two of the thermometers inside the cold meat/cheese case were not accurate. Please replace thermometers when accurate thermometers.		
4-203.12A	The thermometers inside the walk-in cooler were not accurate (digital read 42F, analog 23F; actual temperature was 33F. Please replace the thermometers in this unit with an accurate thermometer.		
4-601.11C	Accumulation of debris observed in the cabinet below the handwashing sink. Please clean cabinet as often as needed to keep clean.		
6-501.14A	Accumulation of debris observed on the floor fan marked "deli." Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean.		

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Inspector: <i>[Signature]</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7-26-17

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3-101.11	<p>TEMPERATURES, RETAIL AREA, in degrees Fahrenheit:          Beverage coolers, deli 34, 38; bakery open air cooler 38, 41, 40; deli 3-tier cooler 38, 40, 41, 41; deli/bakery 4-tier cooler 40, 40, 41, 41;          Aisle 14:              wall freezers -13, -11, -4, -5, 11, 12, 12, 9, 4; wall coolers 40, 39, 40, 41, 41; upright freezers 27, 18, 15,              21, 12, 14, 15; coffin freezers -8, 6, 9, 13          Aisle 13:              coffin freezers 6, 9, 9, 7; upright freezers -13, -2, -4, -3, 14, 11, 11, 2, 7, 11, 5</p> <p>The following infant formula was past their "use by" date: 1 - 13.1 oz. can of Similac powder (12/1/16); 5 - 12.4 oz. cans Similac soy powder (7/1/17); 12 - 13 oz. cans Nutramigen (4/1/17); 22 - 13 oz. cans Enfamil soy formula (7/1/17); 19 - 8 oz. Enfamil Reguline (11/1/16); 24 - 8 oz. Enfamil Gentlease (7/1/17); 19 - 13 oz. Enfamil Infant Formula (12/1/16, 6/1/16, 4/1/17). Food shall be safe. Please regularly review infant formula for expiration dates; place expired food in a designated area for return, or adulterate and dispose. COS by disposal</p>	COS	OX
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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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
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4-601.11C	BAKERY Accumulation of debris on the wire shelf above the SS prep donut prep table. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean wire shelf as often as needed to keep clean. COS by cleaning shelf.	COS	
6-501.110 B	Employee purses were stored on the shelf with single-use items. Employee personal items shall be stored in a designated area where single-use items, clean equipment, food, and clean linens cannot be contaminated. COS by moving to designated area for employee personal items.	COS	OX
3-302.12	A spray bottle containing a clear liquid, identified by staff as water, was stored on a rack with food. Food that is not easily identifiable shall be labeled with the name of the food. COS by labeling bottle	COS	
4-601.11C	Debris observed in the cabinet and door of the cabinet storing chemicals (mixer is stored on top of cabinet). Please clean inside of cabinet.	7-26-17	
6-501.12A	Mold and debris observed on wall behind the 3-vat sink. Please remove caulk, clean and sanitize, then recaulk between the sink and wall. NOTE: wall was cleaned; please re-caulk sink.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i>	Dave Faircloth	Date: July 12, 2017
Inspector: <i>[Signature]</i>	John Wiseman	Telephone No. (573)431-1947   EPHS No. 1507 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 7-26-17

*Rose Mier* Rose Mier 1309



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

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		CITY / ZIP Farmington, 63640	
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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6-501.12A	DINING Debris observed on the floor and on the insides of the cabinets holding the trash cans. Please clean cabinets and floor when trash is removed.	7-26-17 ↓	JF
4-601.11C	The booster seats were dirty. Please clean booster seats after each use.		
3-601.11B	RETAIL Salads, packaged in the produce department and displayed in the bakery/deli open-air cooler, were not labeled with the ingredients. Food made with more two or more ingredients shall be labeled with the ingredients. Please include an ingredient label on the salads.		
6-501.114	OUTDOORS Accumulation of trash observed in the gutter and tall grass near the dumpster area. Periphery of building shall be free of litter. Please clean area where trash has accumulated.		

EDUCATION PROVIDED OR COMMENTS

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Person in Charge / Title: <i>[Signature]</i> Dave Faircloth		Date: July 12, 2017	
Inspector: <i>[Signature]</i> John Wiseman	Telephone No. (573) 431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 7-26-17

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