



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

TIME IN	8:33 am	TIME OUT	12:20pm
DATE	July 25, 2018	PAGE	1 of 4

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 Supermarkets	PERSON IN CHARGE: Mark Halter, Manager
ADDRESS: 301 T.J. Stewart Drive	ESTABLISHMENT NUMBER: 0858	COUNTY: St. Francois
CITY/ZIP: Park Hills 63601	PHONE: 573.431.1702	FAX: 573.431.2762
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 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 Date Sampled _____		
WATER SUPPLY: <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled _____ Results _____		

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> OUT 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O 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 checked="" 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 checked="" type="checkbox"/> OUT N/O 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 checked="" type="checkbox"/> OUT 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 checked="" 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"/>
<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 checked="" 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						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 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 checked="" type="checkbox"/>	<input 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	<input checked="" type="checkbox"/>	
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices	<input checked="" type="checkbox"/>	
<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 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 type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>R. Mier</i>	Mark Halter, Manager	Date: July 25, 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: August 7, 2018



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Country Mart		ADDRESS 301 T.J. Stewart Drive	CITY /ZIP Park Hills 63601
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Hot hold cabinet: ambient, pork steaks		120, 115 to 120	Hot hold deli display case: hashed browns, eggs
Hamburgers on grill		178 to 188	Hot hold deli display case: sausage gravy, white gravy
Deli cold display case: ambient R, M, L		32, 32, 31	Hot hold deli display case, ambient: right side, left side
Deli cold display case: turkey, ham		30, 33	Deli prep cooler: bottom, ambient; top- slaw, cut tomatoes
Deli/bakery walk-in freezer, ambient		3	Walk-in cooler: ambient, chili, liquid egg

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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7-201.11	<b>DELI KITCHEN</b> A bottle of pain reliever pills and a bottle of hand sanitizer was stored on the counter with food and single-use towels. Medicines and toxic items shall be stored where food, single use items, clean equipment, and clean linens cannot be contaminated. <b>CORRECTED ON SITE</b> by moving to area where medicines and chemicals are stored.	COS	RM
3-501.16A	The ambient temperature of the C-Vap hot hold cabinet was 120F, and the food held within had temperatures between 115 and 120F. According to manager, the food was hot when placed inside the unit. Potentially hazardous food shall be held above 135F. It was observed that this cabinet lacks thermostat adjustment knobs and the door closures do not tightly clasp; the handles are loose. Food shall be held hot at 135F or higher, and equipment shall be maintained. <b>TEMPORARILY CORRECTED ON SITE</b> by reheating the food to 165F and placing in a different hot hold cabinet with an ambient temperature of 140. Please do not use the C-Vap hot hold cabinet until it is repaired (knobs, doors, handles) and reliably holds food at 135F or higher. <b>NOTE:</b> thermostat of the unit was adjusted; final temperature was 140F	Temporarily corrected	RM
3-501.17A	Chili and various cooked deli foods, stored in the deli walk-in cooler, were labeled with the date of preparation. Please label potentially hazardous food that is fully cooked and held more than 24 hours with a 7-day disposition date (day of preparation or opening plus six days). <b>COS</b> by adding date of disposition.	COS	
4-601.11A	<b>BAKERY</b> Food debris observed on the blades of the bread slicer (stored covered). Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all parts of the slicer after use and before storing. <b>NOTE:</b> according to manager, this slicer is not used. Please remove from facility if no longer used. <b>COS</b> by cleaning	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-901.11A	<b>DELI KITCHEN</b> Food insert containers, stored on the work table, were wet nested. Equipment shall be air dried before storing nested. Please allow complete air drying of all equipment after cleaning. <b>CORRECTED ON SITE</b> by taking to warewashing room for re-cleaning and drying.	COS	RM
4-601.11C	<b>BAKERY</b> A trash can holding cleaning utensils, stored by the bakery preparation table, was dirty on all surfaces. Please clean as often as needed to keep clean. <b>CORRECTED ON SITE</b> by disposing of trash can.	COS	
6-501.14A	Debris observed on the portable floor fan, stored by the donut display case. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean. <b>CORRECTED ON SITE</b> by cleaning	COS	
4-903.11A	Clean food equipment was stored intermixed with other items in the bakery drawers. Clean equipment shall be protected while in storage. Please rearrange drawers so all equipment that is clean and sanitized is stored separately from all other items. <b>CORRECTED ON SITE</b> by arranging drawer to protect clean equipment.	COS	

EDUCATION PROVIDED OR COMMENTS

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Chicken, deep fryer		172 to 208	Deli 4-tier, open air cooler, ambient		41, 31, 38, 40
Chili, reheat on stove		198	Deli retail dessert cooler, ambient		33, 33, 38, 35
Cake freezer, retail, ambient		23	Deli 3-tier open air cooler, ambient		38, 30, 36
Beverage cooler (left, right), deli retail, ambie		32, 36	Aisle Coffin cooler LB 28, ambient		38, 29
Beverage coolers, deli retail, ambient		39, 38	Smoked meat cooler, retail, ambient		41, 32
Code Reference		<b>PRIORITY ITEMS</b> 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)
Code Reference		<b>CORE ITEMS</b> 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)
4-601.11A	BAKERY Food debris observed on the shaft of the Hobart mixer. Please clean and sanitize shaft after use to prevent debris from falling into food. CORRECTED ON SITE by cleaning mixer			COS	jcm
4-101.11A	Sugar was stored in a trash bag inside a food-grade bucket. The surfaces of food-contact equipment shall not depart deleterious substances to the food. Please store sugar in food-grade plastic bags or directly in food-grade buckets. CORRECTED ON SITE by placing sugar in food-grade container			COS	
3-302.11A	Raw chicken livers were stored above raw beef and raw shrimp in the deli walk-in freeze. Food shall be stored to prevent cross contamination. Please store food in the following vertical order: raw poultry on bottom, then raw ground and mechanically tenderized meats (such as Philly beef), then raw whole muscle meats (such as ribs, chops), then raw fish and seafood. Store all other food above or separately from these raw animal-derived foods. CORRECTED ON SITE by arranging into correct order.			COS	
3-101.11	A box containing various packages of food (corn meal, brown sugar) was stored on the floor by the manager's "desk." This food is brought to the bakery when it is found to have damage to the packaging. Food with packaging that no longer protects the contents shall be discarded or placed in a designated area for return to distributor. Please do not use food from the retail shelves that may not be safe. CORRECTED ON SITE by discarding the food.			COS	
6-301.14	CUSTOMER BATHROOMS There was no handwashing sign in the men's bathroom. Please install a sign (provided) to remind users of the importance of washing hands.			7/25/18	jcm
3-602.11B	RETAIL AISLES Pick-5 packages of "fully cooked wings" that were re-packaged on-site lacked an ingredient label. Retail food shall have an ingredient label that includes an allergen list. In addition, the "sell by date" on the label was September 7, 2018. Food that is fully cooked shall be labeled with a 7-day disposition date. Please remove these foods from retail sale until labeled correctly.			7/26/18	
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Rmichy</i>		Mark Halter, Manager		Date: July 25, 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: August 7, 2018	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Lunch meat cooler, retail, ambient		35, 27	Coffin freezers, retail, ambient
Fresh meat coolers, retail, ambient		36, 30, 29, 33	Beverage coolers at checkouts, ambient
Wall freezers, retail, ambient		14, 12, 5	Retail produce coolers
Coffin coolers, retail, ambient		36, 40, 40, 30	Dairy walk-in cooler
Cheese/dairy35 coolers, retail, ambient		35, 38, 37,	Meat cutting room
			36

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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5-203.14B	Meat Dept. The hose connected to the Kay chemical dispenser was attached to the hot water spigot below the three compartment sink without backflow protection. A plumbing system shall be installed to prevent the backflow of contaminants into the municipal water system. COS by placing a hose bibb vacuum breaker between the hose and the hot water spigot.	COS	RM
3-302.11A	Raw turkey was observed above ground beef and ground meats and bratwurst were observed above whole muscle meats in the fresh meat cases. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by rearranging the foods.	COS	
3-202.15	Retail A broken sherbert container was observed in the ice cream freezer. Food packages shall be in good condition and protect the integrity of the contents to that the food is not exposed to adulteration or potential contaminants. COS by discarding the sherbert.	COS	
3-202.15	A 42oz can of tomato juice, a 20oz can of pineapple, a 24oz can of pasta sauce and an 11oz can of mandarine oranges were observed with significant damage to the cans. Food packages shall be in good condition and protect the integrity of the contents to that the food is not exposed to adulteration or potential contaminants. COS by discarding the food.	COS	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <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	Meat Dept. Dried food debris was observed on the wrapping station in the meat cutting room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the station.	COS	RM
6-202.11A	Damaged light bulb shielding was observed on a fluorescent bulb in the dairy reach-in cooler. Light bulbs installed in areas of food preparation and storage shall be shielded or shatter resistant. Please replace the shielding on this bulb.	8/7/18	
5-205.15B	The urinal in the warehouse restroom is out of order. A plumbing system shall be maintained in good repair. Please repair the urinal.	8/7/18	
5-501.17	The warehouse restroom trash can is not covered. In toilet rooms used by women, the trash can shall be provided with a lid. Please provide a lidded trash can.	8/7/18	
	Tempertures Cont. Meat walk-in cooler = 28, Walk-in freezer = 0, Ground beef in cutting room = 36, Produce w/i cooler = 36, Aisle 10 upright freezers: 0,0,0,0,0,0,4,0,0,0,0 Aisle 10 coffin freezers: 0,2,10,10, 0,0,18,10,10,10,8,0		

EDUCATION PROVIDED OR COMMENTS

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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*John Wiseman*

John Wiseman, EPHS 1507