



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

TIME IN	8:50 am	TIME OUT	3:47 pm
DATE	Oct. 18, 2017	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 Supermarkets, Inc.	PERSON IN CHARGE: Mark Halter
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
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		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		
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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper cooling time and temperatures	<input checked="" type="checkbox"/>	
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A <input type="checkbox"/> N/A	Proper cold holding temperatures	<input checked="" type="checkbox"/>	
Preventing Contamination by Hands							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<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				Time as a public health control (procedures / records)	<input checked="" type="checkbox"/>	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Pasteurized foods used, prohibited foods not offered		
<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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>			Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
				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		
Food Temperature Control									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Mark Halter</i> Mark Halter	Date: October 18, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: Nov. 3, 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 301 T. J. Stewart Drive		CITY /ZIP Park Hills 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in meat cooler, ambient		38			
Walk-in meat freezer, ambient		8			
Meat preparation room, ambient		40			
Walk-in dairy cooler, ambient		37			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
4-601.11A	MEAT CUTTING ROOM AND WALK-IN COOLER/FREEZER Food debris observed on the handle area of a knife on the magnetic knife holder. Food contact surfaces shall be clean to sight and touch. Please inspect after cleaning and sanitizing. COS by cleaning	COS	
4-601.11A	The cutting board on the table holding the meat/cheese slicer was stained and grooved. Please resurface, clean, invert, or replace. COS by inverting.	COS	
3-302.11A	Raw fish and shrimp were stored above fully-cooked food in the walk-in freezer. Raw animal-derived foods shall be stored below fully cooked foods. COS by placing raw fish/shrimp on bottom shelf.	COS	
3-101.11	PHARMACY The following medicines were past their expiration date: Nytol quick caps, 16 caplets, 4 pkgs; Unisom 16 soft sleepgels, 2 pkgs; Stay Awake, 16 tablets, 6 pkgs; Triaminic, 4 oz, 10 pkgs; Goody's headache powders, 2 pkgs. Please ensure out-of-date medicines are removed from retail shelves. COS by moving these medicines for disposal. COS by removing for discard	COS	
3-302.11A	RETAIL AISLE Ground beef was stored above whole muscle meat in the fresh meat cooler. Ground meats shall be stored below whole muscle meats. COS by rearranging so whole muscle beef is not below ground meats.	COS	
3-202.15	The following cans of food were dented on a seam or crimped: Always Save beets, Silver Floss sourkraut, Chef Boyardee ravioli, Always Save spaghetti, Campbells spaghetti O's. COS by placing on shelf for return/discard mark out.	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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5-202.12A	MEAT CUTTING ROOM AND WALK-IN MEAT COOLER/FREEZER The handwashing sink was turned off below the sink due to leaks. Handwashing sinks shall be supplied with hot (100F minimum) and cold running water. NOTE: according to manager, this sink is to be repaired today.	10/25/17	
6-501.18	The handwashing sink was dirty dirty in the vat, ledges, caulk, and splash shield. Handwashing sinks shall be kept clean. Please clean all surfaces as often as needed to keep clean, and replace caulk if it does not clean. NOTE: sink was cleaned during this visit; please replace caulk	10/25/17	
6-501.18	The caulk behind the 3-vat sink was dirty. Warewashing equipment shall be kept clean. Please clean or replace.	10/25/17	
4-601.11C	Accumulation of debris observed inside the cabinet of the shrink wrap machine. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean. COS by cleaning	COS	
6-501.14A	Accumulation of dust observed on the guards over the fans of the condenser in the walk-in cooler. Ventilation systems shall not be a source of contamination. Please clean as often as needed to keep clean. COS by cleaning	COS	
4-501.14	PRODUCE Lime build-up and debris on the showerhead of the sprayer at the 3-vat sink. Please delime and clean at least daily. COS by soaking in delimer	COS	
6-501.12A	Accumulation of debris observed beneath the storage racks. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean under racks. COS by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

NOTE: A line (-----) drawn through "in/out" on page 1 indicates the item was not observed or not applicable.

Person in Charge /Title:		Mark Halter	Date: October 18, 2017
Inspector:	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Nov. 3, 2017



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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE	<p>Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</p> <p>RETAIL AISLE TEMPERATURES, ambient, in degrees Fahrenheit: Aisle 10 Wall freezers 4, 2, -3, -4, -8, -8, -7 Coffin freezers: 0, 20, -6, -5, 12, 8, 43, 5, 26, 0, 13, 5, 2 Aisle freezers: -5, -4, 1, -2, -6 Dairy wall coolers: 41, 37, 28, 32, 34 Fish wall freezers: 17, 0 Fresh Meat Coolers: 29, 28, 30 Deli wall coolers: 35, 34, 33, 35 Back coffin coolers: 41, 37, 15, 6, 2, 30, 35, 35, 30 Produce wall cooler: 41, 41, 37, 39 Beverage coolers: 41, 40, 36, 33, 33, 38, 35, 35, 41, 35</p> <p>Deli/Bakery: Walk-in cooler 36F (Ambient), chili within walk-in cooler 35F; Walk-in freezer 10F (Ambient), Luncheon meat refrigerated display case 37-38F (Ambient), ham piece 36F; Hobart reach-in prep. fridge 38F (Ambient), sliced tomato 35F, sliced American cheese 37F; Bagged mashed potatoes 142F heating in bags on stove top, Pork steaks reheating in oven 94F-120F, fried chicken 185F in oven, Fried chicken 187F from deep fryer, cooked rice 144F and taquitos 154F in Evap hot food cabinet, coconut cream pie 45F in island refrigerated display case, island refrigerated display cases 36-37F (Ambient). Cooked chickens 110-111F and cooked pork ribs 129-130F on heated display case by front registers. Coconut cream pie 45F in island refrigerated display case. Deli open air display case 38F (Ambient).</p>		
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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	<p>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.</p> <p>WAREHOUSE/BATHROOMS</p> <p>6-301.12 Paper towels were not in the dispenser in the female bathroom. Disposable towels shall be dispensed in a sanitary manner. According to manager, paper towels to fit the new dispensers have not come in yet.</p> <p>6-501.18 The handwashing sink in the men's bathroom was dirty. Please clean sink as often as needed to keep clean. COS by cleaning</p> <p>6-202.11A Daylight observed beneath the bay door. Outside entries shall be sealed to prevent pest entry. Please seal door.</p> <p>3-305.11A Cottage cheese was stored on the floor in the walk-in dairy cooler. Food shall be stored at least six inches off the floor. COS by placing empty crates under crates holding the cheese.</p> <p>RETAIL AISLES</p> <p>4-601.11C Mold and debris observed on the shelves holding refrigerated rolls (bake at home). Please clean shelves as often as needed to keep clean. COS by cleaning</p> <p>3-602.11B Repackaged Pick 5 meats in the coffin freezer were not labeled, and not separated by type of meat. Food that is repackaged on-site shall be labeled with the name and place of business, a list of ingredients in descending order by weight, declaration of quantity, and a list of major allergens. Please label correctly.</p> <p>3-305.11A A case of tea bags were stored on the floor by the back coffin cooler near aisle 3. Food shall be stored a minimum of six inches off the floor. Please elevate tea bags. COS by raising off floor.</p> <p>3-501.11A An end aisle display case of Hormel dinners in aisle 2 were on the floor. Please elevate food. COS by elevating.</p>	10/25/17 COS 10/25/17 COS COS 10/25/17 COS COS	<i>mm</i>
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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Nov. 3, 2017



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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Note:	DELICATESSEN: PHF's (potentially hazardous foods) maintained in BKI deli hot hold case by time as a public health control per 3-501.19. Written procedures were last updated on October 28, 2014.		
3-501.19B	Scrambled eggs, hash browns and sausage patties were observed on the BKI deli hot food display case without discard times. These foods are to be held by time as a public health control. PHF's held according to time as a public health control must be labeled with a discard time that is no more than 4 hours after removal from temperature control. (Corrected on site by placing discard times on the foods)	COS	
3-501.17A	Assorted packages of luncheon meat portions observed in the fresh meat case with either expired discard dates or discard dates of 8 days. Please be advised that ready-to-eat (RTE) PHF's held under refrigeration for more than 24 hours must be labeled with a discard date of no more than 7 days, (i.e. the date of preparation or package opening plus 6 additional days). Luncheon meats with expired discard dates were voluntarily discarded and luncheon meats not having expired discard dates were relabeled to reflect the 7 day discard date. (Corrected on-site)	COS	
3-501.17A	Assorted packages of luncheon meat portions were observed with September and early October discard dates within a box in the walk-in cooler. RTE PHF's held under refrigeration for more than 24 hours must be labeled with a discard date of no more than 7 days, (i.e. the date of preparation or package opening plus 6 additional days). (Corrected on-site by voluntary discarding)	COS	

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.**

	DELICATESSEN/BAKERY:		
6-301.12A	No paper towels observed at the handwashing sink located adjacent to the walk-in cooler. Handwashing sinks shall be provided with individual, disposal towels at all times to facilitate handwashing. (Corrected)	COS	
4-601.11C	Accumulation of grease was observed within the interior cabinets of the deep fryers. Non-food contact surfaces of equipment shall be kept free of the accumulation of food residue and other debris.	10/25/17	M
4-601.11C	Accumulation of grease was observed within the interior cabinet of the bakery goods fryer. Non-food contact surfaces of equipment shall be kept free of the accumulation of food residue and other debris.	10/25/17	
4-601.11C	Moldy drain tube was observed on the Pepsi beverage fountain. Non-food contact surfaces of equipment shall be kept free of the accumulation of food residue and other debris. (Corrected by cleaning)	COS	
4-204.112B	No observed thermometer located within the Hobart reach-in prep. refrigerator. Refrigerators holding PHF's must be equipped with numerically scaled thermometers. Please install. (Corrected by installation)	COS	
4-601.11C	An accumulation of grease and other food debris was observed on the cast iron trivets on the stove. Non-food contact surfaces of equipment shall be kept free of the accumulation of food residue and other debris.	10/25/17	
4-903.11A	Personal items, (purses, coats, etc.), were observed stored on top of boxes containing foil sheets and other single-use articles on the lower shelf of the prep. table next to the Hobart reach-in prep. refrigerator. Single use items shall be stored separately from personal items, etc. (Corrected by relocating single-use items)	COS	

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		(573)431-1947	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	Nov. 3, 2017



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3-501.14A	DELICATESSEN: A large pot of chili was observed in the walk-in cooler labeled 10/17/17. According to the deli manager, this product was cooled to 70-75F in approximately 2-2.25 hours on 10/17/17. Cooled PHF's must be cooled from 135-70F in no more than 2 hours and then from 70-41F in no more than 4 hours. (Corrected by voluntary discarding).	COS	
3-501.16A	Cooked chickens 110-111F and cooked pork ribs 129-130F observed at the hot food display case located by the front registers. PHF's must be held hot at 135F or higher. (Corrected by sale and voluntary discarding)	COS	
3-302.11A	Raw chicken was observed stored adjacent to cooked turkey breasts in the walk-in cooler. Also, raw bacon was observed stored above RTE foods in the walk-in cooler. Raw animal foods shall be stored in a manner to prevent the possible cross-contamination of RTE foods. (Corrected on-site by rearranging the raw chicken and relocating the bacon away from RTE foods)	COS	
5-203.14B	The water connection into the cappuccino machine was observed without a backflow prevention device. A plumbing system shall be installed to preclude backflow of a solid, liquid or gas contaminant into the water supply system at each point of use at the food establishment. Please install an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device.	10/25/17	M
3-501.17A	Assorted packages of luncheon meats were observed in the walk-in cooler with 8 day discard dates. RTE PHF's held under refrigeration for more than 24 hours must be labeled with a discard date of no more than 7 days, (i.e. the date of preparation plus 6 days). (Corrected on-site by re-labeling with the appropriate 7 day discard dates).	COS	

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3-602.11B	DELICATESSEN/BAKERY Pickle loaf and braunschweiger sandwiches were observed pre-packaged in the open-air deli display case. These items were noted lacking proper ingredient labeling. Foods packaged and designated for self-service by the consumer must be labeled with ingredient labeling if made from 2 or more ingredients. The labeling must contain the following: the common name of the food, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor or chemical preservatives, if contained in the food, an accurate declaration of the quantity of contents, the name and place of business of the manufacturer and the name of the food source for each major food allergen contained in the food.	10/25/17	M
6-501.12A	Debris was observed on the wall and by the floor drain beneath the 3-vat sink. Physical facilities shall be cleaned as often as is necessary to maintain cleanliness. Please clean.	10/25/17	
4-601.11C	Dried food debris was observed on the shelving material and below the shelving material in the delicatessen open-air display case. Non-food contact surfaces shall be kept free of an accumulation of dirt, food residue and other debris.	10/25/17	
3-304.14B	A damp wiping cloth was observed lying on the bakery prep. table. Wiping cloths shall be stored in an appropriate concentration of sanitizing agent when not in use.	10/18/17	
4-302.14	No test kit observed for monitoring chlorine-based sanitizing agents. Please obtain.	10/25/17	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Nov. 3, 2017



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4-601.11A	DELICATESSEN: The inside of the cappuccino machine was observed with an accumulation of powdered mix residues. Food contact surfaces of equipment shall be clean to the sight and touch. Equipment shall be provided with a clean-in-place (CIP) process to wash, rinse sanitize and air dry to ensure it is kept clean. (Placed out of order)	COS	
4-101.11A	Non-stick coating was observed deteriorating and missing on a skillet located on top of the gas range/oven. Materials used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances to food and shall be safe. (Corrected by voluntary discarding)	COS	
4-101.11A	Non-stick coating was observed deteriorating and missing on a skillet/pans located in the dish room. Materials used in the construction of utensils and food contact surfaces of equipment may not allow the migration of deleterious substances to food and shall be safe. (Corrected by voluntary discarding)	COS	
3-202.15	Two damaged containers of Reiser's potato salad were observed in the Hobart reach-in prep. refrigerator. The containers were damaged to the point with missing pieces of the plastic containers. Food packages shall be in good condition and protect the integrity of the contents so the food is not exposed to adulteration or potential contaminants. (Corrected by voluntary discarding)	COS	
7-201.11A/B	Two spray bottles containing cleaning agents were observed stored adjacent to sandwich bags, wrapped crackers, condiments and foil sheets on the bottom shelf of the prep. table adjacent to the Hobart reach-in prep. refrigerator. Toxic or poisonous materials shall be stored so they cannot contaminate food, equipment, utensils, linens and single-service and single use articles. (Corrected by relocation of the chemicals)	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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Mark Halter</i> Mark Halter	Date: October 18, 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: Nov. 3, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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		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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
DELICATESSEN/BAKERY:			
4-601.11A	Dried food debris was observed on the vegetable dicer. Food-contact surfaces of equipment shall be clean to the sight and touch. Please wash, rinse, sanitize and air dry in 3-vat sink.	10/18/17	
4-601.11A	Food screens and pans were observed with food debris in the dish room. Food-contact surfaces of equipment and utensils shall be clean to the sight and touch. Please wash, rinse, sanitize and air dry in the 3-vat sink.	10/18/17	
2-301.14H	Food employees were observed changing single-use gloves and then placing new gloves on their hands without the employees washing their hands. Food employees shall clean their hands and exposed portions of their arms before donning gloves for working with food. (Corrected on-site by discussion with the food employee and the deli manager)	COS	
3-501.16A	Coconut cream pie was observed stored above the "load limit" level at 45F in the island refrigerated display case. PHF's shall be maintained refrigerated at 41F or below. Please rearrange the foods to ensure they are displayed below the "load limit" levels in all refrigerated cases. (Corrected by rearranging PHF's in display case)	COS	
4-601.11A	Dried food was observed on the light shielding in the bakery display case. Food-contact surfaces of equipment shall be clean to the sight and touch. Please wash, rinse, sanitize and air dry to keep clean.	10/19/17	
4-601.11A	The mixer attachment on the Hobart counter top mixer was observed rusty and with dried food debris. Food contact surfaces of equipment shall be maintained in good repair and clean to the sight and touch.	10/18/17	

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Mark Halter		Date: October 18, 2017
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: Nov. 3, 2017



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

ESTABLISHMENT NAME Country Mart	ADDRESS 301 T. J. Stewart Drive	CITY /ZIP Park Hills 63601
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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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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3-403.11A	Pork steaks were observed in the gas oven at 94F at approximately 9:13 am and later noted at 120F at approximately 11:15 am. PHF's shall be reheated to 165F for 15 seconds in no more than 2 hours. (Corrected by voluntary discarding)	COS	
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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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
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EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Mark Halter</i> Mark Halter	Date: October 18, 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: Nov. 3, 2017