



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

TIME IN	8:52 am	TIME OUT	12:16 pm
DATE	March 16, 2018	PAGE	1 of 5

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: Desloge River Mart	OWNER: Paul and Theresa Bauman	PERSON IN CHARGE: Kyle Hartrup
ADDRESS: 300 North Desloge Drive	ESTABLISHMENT NUMBER: 4807	COUNTY: St. Francois
CITY/ZIP: Desloge 63601	PHONE: (573)431-1113	FAX: none
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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/O <input 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/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
Good Hygienic Practices				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
Preventing Contamination by Hands				Consumer Advisory			
<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	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 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 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<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"/>	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 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 checked="" type="checkbox"/>	<input 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"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Kyle Hartrup</i> Kyle Hartrup	Date: March 16, 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: March 29, 2018	



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Desloge River Mart		ADDRESS 300 North Desloge Drive		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Delfield full freezer in kitchen, ambient		10	Delfield cooler in kitchen: ambient, deli ham, corn dogs		40, 39, 29
Delfield 1/2 freezer in kitchen, ambient		3	Pizza prep cooler, top: hamburger, pepperoni, sausage		41, 41, 40
Hamburger, electric fryer		164 to 185	Pizza prep cooler, bottom: ambient, sausage		40, 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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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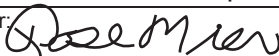
7-102.11	KITCHEN Three spray bottles were hanging above the mop sink. Two of the bottles contained a yellow liquid, and one a blue liquid. The two bottles with the yellow liquid were not labeled; the bottle with the blue liquid was labeled as "Orange Blast". Working containers of chemicals shall be labeled with the common name of the contents. Please label bottles. CORRECTED ON SITE by labeling bottles	COS	
4-601.11A	Accumulation of brown "dust" observed on the hood above the pizza oven, posing a possible contamination of food. Please clean entire hood as often as needed to keep clean.	3/16/18	
2-301.14I	DRIVE-UP Staff observed coming from working at the cash register to dispense ice and a beverage at the window. Staff shall wash hands when changing jobs. Please ensure all staff wash hands prior to preparing or dispensing food. NOTE: employee was reminded of importance of washing hands when changing jobs.	COS	
2-401.11A 7-201.11A	FRONT CASH REGISTER AREA A container of employee vapor-less smoking liquid, the smoking device, and a used single-use cup were stored on the preparation counter with the microwave. Smoking (either cigarettes or otherwise) is not allowed in food preparation or storage areas, and chemicals (the liquid vapor containing nicotine) shall not be stored where food, clean equipment, single-use items, or clean linens may be contaminated. Please store all personal belongings in a designated area where these items cannot be contaminated. CORRECTED ON SITE by discussion with employee and moving items to office.	COS	

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4-904.11B	KITCHEN Cooking utensils were stored with their handles down in a red crock on the work table. Utensils shall be stored with their handles up to prevent contamination of the food-contact surface when retrieving. CORRECTED ON SITE by inverting utensils.	COS	
4-903.11A	A container contained both sanitized utensils and non-sanitized equipment such as an electrical charger and timers. Also, the container was observed dirty. Clean equipment shall be protected from contamination while in storage. Please wash, rinse, and sanitize the utensils and container, and store non-sanitized items separately from sanitized utensils and equipment. CORRECTED ON SITE by cleaning and separating items.	COS	
4-204.112A	A thermometer was not found in the Delfield freezer beneath the pizza oven. Thermometers shall be placed in convenient-to-read location in the warmest part of the freezer. Please install an accurate thermometer.	3/17/18	
4-903.11A	DRIVE-UP Sleeved and un-sleeved single-use cups were stored next to the handwashing sink, posing a possibility of contamination from splash. Single-use items shall be protected from contamination while in storage. Please install a splash shield or move the cups. CORRECTED ON SITE by moving and posting a sign	COS	
4-903.11A	Debris (possibly soda syrup) observed on the plastic sleeve of large single-use cups, stored behind the handwashing sink. Unsleeved cups were nested on top of the contamination. Please dispose of the cups inside, and nested on top of, this plastic sleeve. CORRECTED ON SITE by discarding	COS	

EDUCATION PROVIDED OR COMMENTS

A line — drawn through an item on page one indicates the item is not applicable.

Person in Charge /Title:  Kyle Hartrup		Date: March 16, 2018
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: March 29, 2018




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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot hold gravy	177	Prep cooler, register area: ambient, cheese	40, 41
corn dog, roller	135	Hot hold: chicken & dumplings, beef soup	146, 147
Queso blanco, dispenser: cheese, ambient	138, 143	4-tier open-air cooler, retail, ambient	35, 38, 38, 39
chili sauce, dispenser	139	Iced coffee dispenser: ambient, coffee	39
jalapeno cheese, dispenser	146		

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7-201.11A	FRONT CASH REGISTER AREA Single-use lids were stored with chemicals in the cabinet below the microwave. Chemicals shall be stored separately from or below single-use items. Please store lids where they cannot be contaminated. CORRECTED ON SITE by moving lids	COS	
7-202.12A	An in-use can of Raid insecticide was stored in the cabinet below the microwave. This product is not approved for use in a food establishment. Please remove from facility. CORRECTED ON SITE by disposing	COS	
3-501.19B (2)	Food in the Hatco display case and pizza in the hot hold cabinet are held by time, no more than four hours. The products were not labeled with the time of disposition. Please mark all products with a four hour (or less) disposition time when placed in the case. CORRECTED ON SITE by labeling the packages and the bottom of the pizza cardboard with the time of disposal. NOTE: a Time as a Public Health Control procedural sheet was completed on July 11, 2017 and is accurate as to the foods that are held by Time.	COS	
7-102.11	CUSTOMER DELI SELF-SERVICE AREA A spray bottle containing a yellow liquid was stored in the trash can cabinet. The bottle was not labeled. Please label working containers of chemicals with the common name of the contents. CORRECTED ON SITE by labeling bottle	COS	

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4-601.11C	DRIVE-UP Sticky debris observed on the inside of the cabinet and the top of the door (bottom left) holding single-use cups. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cabinet. CORRECTED ON SITE by cleaning.	COS	
3-304.12E	An in-use ice scoop was stored on top of a cloth towel. Surfaces exposed to moisture or requiring frequent cleaning shall be smooth and non-absorbent. CORRECTED ON SITE by removing cloth and storing on clean and sanitized	COS	
4-601.11C	FRONT CASH REGISTER Debris observed on the shelves of the hot-hold Hatco sandwich display case. Please clean all surfaces of this hot-hold food case. CORRECTED ON SITE by cleaning	COS	
3-304.14B	CUSTOMER DELI SELF-SERVICE AREA A wet wiping cloth was stored with a spray bottle in the trash can cabinet. Wet wiping cloths shall be stored in sanitizer between uses. Please provide sanitizer buckets to store wet cloths, or place in laundry when soiled or damp. CORRECTED ON SITE by	COS	
3-302.12	Two dispensers, one holding purple liquid, the other a golden liquid, were not labeled with the name of the contents. Food that is not easily identifiable and not in their original containers shall be labeled with the name of the food. Please label dispensers with the name of the food that each holds. CORRECTED by labeling with type of syrup flavoring that each held.	COS	

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		EPHS No.	1390
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	March 29, 2018



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ESTABLISHMENT NAME Desloge River Mart	ADDRESS 300 North Desloge Drive	CITY /ZIP Desloge 63601
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Chest freezer, ambient	0		
Ice and ice cream novelty freezer, ambient	0		
Walk-in beer cooler, ambient	41		
Walk-in cooler, ambient	32		
Walk-in freezer, ambient	0		

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.**


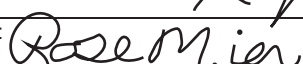
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard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

3-602.11	<p>RETAIL</p> <p>Some of the food held in the 4-tier open-air cooler was not fully labeled, or lacking labels. Food that is prepared and packaged on-site for retail, or re-packaged for retail, shall be labeled with (A) the name and place of business; (B) the name of the food; (C) the quantity; (D) a list of ingredients; (E) a declaration of allergens. In this cooler, vegetable soup was not labeled, and sandwiches and cheesecakes were not adequately labeled. The ingredients lists must include all ingredients used to prepare the foods that are used to make the sandwiches and cheesecake. For example, bread and cheese are made of ingredients that need to be listed. Please fully label all products packaged for retail.</p>	3/29/18	
3-305.11A	<p>Three plastic, gallon containers holding colored liquids were stored on the floor in the walk-in cooler. Food shall be stored at least six inches off the floor. Please place these containers on pallets or shelf.</p>	3/16/18	
6-501.12A	<p>Accumulation of debris observed on the floor of the walk-in cooler. Facility shall be clean. Please clean floor as often as needed to keep clean.</p>	3/29/18	
6-501.11	<p>Ceiling panels were missing in the area above the slushy machines. Please replace panels to provide a protection of falling debris and insects from the attic area.</p>	3/29/18	
4-904.11A	<p>STORE ROOM</p> <p>A box of single-use cups were stored on the floor. Single-use items shall be stored a minimum of six inches off the floor. Please elevate the box of cups off floor.</p>	3/29/18	
6-301.11	<p>There was no soap in the dispenser at the handwashing sink. Soap shall be available at all times.</p>	3/16/18	

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ESTABLISHMENT NAME Desloge River Mart	ADDRESS 300 North Desloge Drive	CITY /ZIP Desloge 63601
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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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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.**

5-205.11A	STORE ROOM Access to the handwashing sink was blocked with stacked crates. Handwashing sinks shall be accessible at all times. Please do not store items in front of the sink.	3/16/18	
4-904.11A	OUTSIDE Boxes of single-use items were stored on the floor in the storage shed. Please elevate all boxes holding single-use items at least six inches off the floor.	3/29/18	
5-501.115	Accumulation of trash observed in the dumpster enclosure area. Dumpster enclosures shall be kept clean to reduce pest harborage conditions. Please keep enclosure free of trash and unused equipment.	3/29/18	

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