



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

TIME IN	9:10 am	TIME OUT	12:05 pm
DATE	July 11, 2017	PAGE	1 of 3

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: Tia Propst	
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 _____					
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"/> IN <input checked="" type="checkbox"/> QVT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input 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/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> IN <input 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"/> IN <input 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"/> QVT	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"/> IN <input 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"/> QVT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN <input 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"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> QVT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 checked="" 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 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input 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>Tia Propst</i> Tia Propst		Date: July 11, 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: July 18, 2017



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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
Ambient, Delfield freezer		9	Delfield cooler: ambient, turkey		39, 38
Freezer below pizza oven, ambient		2	Southern wings, buffalo wings, in pizza oven		212, 208
Pizza prep cooler, bottom: ambient		39	Pizza prep cooler, top: sausage, ham, hamburger		39, 45, 39
Hot hold: hamburger patty, taco meat		150, 170	Sandwich prep cooler, bottom: ambient, sausage		37, 36
Ambient, beverage cooler in drive-up		33	Sandwich prep cooler, top: lettuce, tomatoes, cheese		41, 36, 36

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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.			
3-501.16A	Diced ham was stored in a container on top of the inserts in the top of the pizza prep cooler. The ham had an internal temperature of 45F. Potentially hazardous food shall be held at 41F or lower. Please do not store food on top of the inserts. CORRECTED ON SITE by discarding ham and discussion with staff	COS	
2-102.11C	When prompted, staff attempted to check the internal temperature of chicken with a sheathed thermometer. Staff shall demonstrate knowledge of food safety. Please ensure all kitchen staff know how to use a cook's thermometer, and to sanitize the stem of the thermometer prior to and after insertion in food.	7/12/17	
3-501.17A, B	Food was not marked with a date of disposition in the prep coolers. Potentially hazardous food that is ready-to-eat or fully cooked, and held for more than 24 hours in a refrigerator shall be labeled with the date of disposition, which is the date of opening (if commercially prepared) or prepared on site, plus an additional six days. Please label all qualifying foods with a 7-day disposal date. COS by marking foods with a date of disposal	COS	
4-601.11A	Dried syrup was observed on the housing above and behind the nozzles on the soda dispenser in the drive-up window area. Please wash, rinse, and sanitize these areas at least daily.	7/11/17	
3-501.17B	Coffee Mate creamers were not labeled with the date of disposition. Please label on the box a 7-day disposal date when placed into the dispenser.	7/11/17	
3-tp1.17B	Rich's whipped topping was not labeled with a disposition date. According to manufacturer's label, the topping must be discarded after five days once placed into dispenser. Please label package when it is placed in the dispenser with a 5-day disposition date (the day of placing in dispenser plus an additional 4 days)	7/11/17	
4-601.11A	Mold observed inside the nozzle of the customer self-serve soda dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize nozzles at least daily.	7/11/17	

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). These items are to be corrected by the next regular inspection or as stated.			
5-205.11A	Access to the handwashing sink in kitchen was impeded by the storage of cleaning supplies in front of and around the sink. Handwashing sinks shall be convenient to use and accessible. Please do not store items on the floor around the handwashing sink.	7/11/17	
4-601.11C	Mold was observed in the creases of the door gasket on the freezer located below the pizza oven. Please clean and sanitize door gaskets as often as needed to keep clean and reduce mold growth.	7/12/17	
6-501.12A	Accumulation of debris (and flies) observed on the floor below the 3-vat sink. Physical facilities shall be clean. Please clean floor under equipment as often as needed to keep clean.	7/12/17	
4-903.11A	The plastic dish drainer, stored on the drainboard of the 3-vat sink, was dirty. Clean equipment shall be protected from contamination. Please clean and sanitize the dish drainer daily.	7/11/17	
4-101.19	A cloth towel was used to line the area where the ice scoops are stored on the ice machine in the drive-up window area. Cloth may not be used for a non-food contact surface in areas of moisture or frequent cleaning. Please use a tray or container to store scoops in, and clean and sanitize ice scoops and their holders at least daily.	7/11/17	
3-602.11B	Food packaged on-site for retail lacked complete labeling. Food shall be labeled with (A) common name of the food; (B) name and place of distributor; (C) list of ingredients in descending order by weight; (D) quantity; (E) allergens list. The following foods were observed to lack complete labeling: cinnabuns, David's cookies, ambrosia, cherry fluff, carrot cake, cream pies, German chocolate cake, red velvet cake, grapes with mixed cheeses (need cheese ingredients). Please fully label all food sold retail.	7/18/17	

EDUCATION PROVIDED OR COMMENTS

NOTE: food held hot in the pizza display cabinet and in the sandwich display cabinet are held by using Time as a Public Health Control.

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: July 18, 2017



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Ambient, Dippin Dots freezer		0	4-shelf open air cooler, retail: ambient		39, 33, 39
Creamer, dispenser		40, 39	Roller cooker: hot dog, brat		113 to 120
Wings hot hold display case		192	Tomatoes, lettuce, on ice		45, 49
Queso cheese, jalapeno cheese, dispensers		135, 138	Vegetable soup, chicken & dumplings, hot hold retail		163, 153
Ambient, walk-in freezer		0	Ambient: beer cooler, walk-in cooler		30, 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
3-501.16A	Hot dogs and brats, held on the roller cooker, had internal temperatures between 113 and 120F. Food shall be reheated to 165F and held at 135F or higher. Please adjust thermostat to hold food at 135F once it is reheated to 165F. COS by adjusting thermostat, final temperatures 162 to 173F	COS	P
3-501.16A	Cut lettuce and cut tomatoes were held on ice for customer self-service. Their temperatures were 49 and 45, respectively. Potentially hazardous food shall be held at 41F or lower. It was observed the ice was below the bottoms of the food inserts. Please add ice up to the sides of the inserts, then add water, to bathe the food inserts in an ice bath. Monitor to ensure the food stays at 41F or lower. COS by adding ice & water	COS	
7-201.11B	A container of Purell soap was stored with single-use items and above food in the cabinet below the Wings hot hold display case (island cabinet in retail area). Chemicals shall be stored separately from or below food, single use items, clean linens, clean equipment and utensils. Please do not store soap in this cabinet.	7/11/16	
7-201.11B	Bags for retailing ice were stored below the handwashing sink next to the ice maker in the storage room. The bags were stored touching a crate of cleaners, and received splash from hands when retrieving towels located above them. Single-use items shall be stored separately from chemicals, and protected from splash. Please store bags in a protected location.	7/11/16	

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
3-304.12C	In-use tongs were stored on top of the condiment container holding tomatoes and lettuce in retail area. Please store tongs in a clean and sanitized container to protect from contamination. Wash, rinse, and sanitize tongs a minimum of every four hours.	7/11/17	P
3-304.12C	Food debris observed on top of the donut display case where the in-use donut tongs are stored. In-use utensils shall be stored on a clean and sanitized surface between uses. Please clean and sanitize top of display case at least daily.	7/11/17	
6-501.18	The sink in the men's bathroom was dirty. Sinks shall be kept clean. Please clean sink as often as needed to keep clean.	7/11/17	
6-501.14A	The ceiling vents in both the men's and women's bathrooms were dirty. Ventilation systems shall not be a source of contamination. Please clean vents in both bathrooms.	7/18/17	
6-501.18	The handwashing sink in the storage room was dirty. Please clean sink as often as needed to keep clean.	7/12/17	
6-202.15A	The outside storage shed was not sealed. Daylight was observed around the roof periphery and at the top of the door. Please seal building to prevent pest entry.	7/18/17	
4-903.11A	Single-use items were stored on the floor in the outside storage shed. There is not enough shelving to hold all the items. Please use pallets to get boxes at least six inches off the floor.	7/18/17	

EDUCATION PROVIDED OR COMMENTS

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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:	July 18, 2017