



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

TIME IN	9:09 am	TIME OUT	1:50 pm
DATE	Feb. 9, 2018	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: Eagle Mart	OWNER: The Royal Group / Jas Sekhon	PERSON IN CHARGE: Maria Aubochoh
ADDRESS: 1041 East Karsch Boulevard	ESTABLISHMENT NUMBER: 0845	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)454-2130	FAX: (573)454-2107
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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	Employee Health			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		✓
	Good Hygienic Practices			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
✓ <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
✓ <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			✓ <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
✓ <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
✓ <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	✓			Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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
		Pasteurized eggs used where required				✓	In-use utensils: properly stored		
✓		Water and ice from approved source			✓		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				✓	Single-use/single-service articles: properly stored, used		
✓		Adequate equipment for temperature control			✓		Gloves used properly		
✓		Approved thawing methods used					Utensils, Equipment and Vending		
	✓	Thermometers provided and accurate			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Food properly labeled; original container			✓		Nonfood-contact surfaces clean		
	✓	Insects, rodents, and animals not present			✓		Physical Facilities		
	✓	Contamination prevented during food preparation, storage and display			✓		Hot and cold water available; adequate pressure		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Plumbing installed; proper backflow devices		
	✓	Wiping cloths: properly used and stored			✓		Sewage and wastewater properly disposed		
✓		Fruits and vegetables washed before use			✓		Toilet facilities: properly constructed, supplied, cleaned		
					✓		Garbage/refuse properly disposed; facilities maintained		
					✓		Physical facilities installed, maintained, and clean		

Person in Charge Title: _____	Signature: <i>Maria Aubochoh</i>	Name: Maria Aubochoh	Date: February 9, 2018
Inspector: <i>Rose Mier</i>	Signature: <i>Rose Mier</i>	Name: Rose Mier	Telephone No. (573)431-1947
		EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: Feb. 23, 2018



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

ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ice cream chest freezer, ambient		0			
Dippin Dots chest freezer, ambient		0			
Hot dogs, roller hot hold		110, 111			
Burritos, roller hot hold		100-102			

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
7-202.12A	DRIVE-UP/CHECK-OUT AREA A can of Raid insecticide was stored in the cabinet below the handwashing sink and a can of Hot Shot insecticide was stored in the cabinet above the handwashing sink. Pest control chemicals shall be approved for use in a food establishment. Please remove this can of Raid from the facility.	2/9/18	<i>ML</i>
4-501.114A	The concentration of chlorine in the sanitizer bucket was greater than 200 ppm. Chlorine concentration shall be between 50 and 100 ppm in sanitizers. Please use test strips to ensure chlorine is at the correct concentration after preparing sanitizer solutions. CORRECTED ON SITE by remaking to 50 ppm.	COS	
4-601.11A	Mold observed on the nozzles of the dispensers of the soda dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize nozzles daily.	2/9/18	
4-202.11A	The scoop to dispense ice was broken. Food contact surfaces shall be free of cracks and other imperfections. Please dispose of scoop.	2/10/18	
4-601.11A	The container in which the ice scoop was stored was wet and moldy. Please wash, rinse, and sanitize both the scoop and the scoop container at least daily.	2/9/18	<i>ML</i>
7-202.12A	A can of Raid insecticide was stored on the shelf below the register. Please remove from facility and use only insecticides that are approved for use in a food facility.	2/9/18	
3-101.11	RETAIL Three boxes of Cold & Flu Nighttime (12 softgels) were past their expiration date of 2017. Food shall be safe. Please dispose of medicines are mark and place in a designated area for return to distributor. CORRECTED ON SITE by placing in area for returns.	COS	

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5-205.11A	DRIVE-UP/CHECK-OUT AREA A bucket of sanitizer was stored in the vat of the handwashing sink in the drive-up area. Handwashing sinks shall be used only for handwashing and accessible at all times. Please do not store anything in the vat of the handwashing sink.	2/9/18	<i>ML</i>
4-903.11A	Sleeves of styrofoam cups were stored in a crate on the floor next to the handwashing sink in the drive-up area. Single-use items shall be stored a minimum of six inches off the floor. Please elevate cups off floor.	2/9/18	
6-501.12A	Accumulation of debris observed on the floor beneath and behind equipment and shelves in this area. Physical facility shall be clean. Please clean underneath and behind all equipment and shelves.	2/23/18	
3-305.11A	Food (to be returned) was stored on the edge of the handwashing sink, beneath the towel dispenser. Food shall be protected from contamination from splash. Please do not store facility food on the sink.	COS	<i>ML</i>
4-601.11C	Accumulation of dust and dead insects observed in several of shelves and cabinets below the check-out counters. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean cabinets and shelves as often as needed to keep clean.	2/23/18	
3-305.11A	RETAIL Accumulation of frost observed in the North Star chest ice cream freezer. Food shall be protected from contamination while in storage. Please remove frost from freezer.	2/23/18	
3-306.11	Packages containing several buns were stored in the drawer below the hot dog roller for customer self-service. Food shall be protected from consumer contamination in self-service operations. Please individually wrap the buns before placing in the drawer, or provide tongs for retrieval of buns.	2/10/18	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page one indicates the item was not observed or is not applicable.

Person in Charge / Title <i>Maria Aubochoon</i> Maria Aubochoon		Date: February 9, 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: Feb. 23, 2018



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Landshire sandwich cooler		40	Cream dispenser: ambient, cream, flavored cream		40, 41, 42

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3-501.16A	<p>RETAIL</p> <p>Hot dogs and chicken toquitos on the roller cooker had internal temperatures below 135F. Food shall be held hot at 135F or higher. According to manager, this food was placed on the roller early this morning. Also, fully cooked foods shall be heated to 165F prior to holding at 135F or higher. Please increase the thermostat setting and use a food thermometer to check the temperature of food during hot holding. COS by discussion with manager, discarding food on the roller, and increasing the thermostat.</p>	COS	<i>ML</i>
4-601.11A	<p>Powders were caked in the nozzles and dried food splatters on the powder holders inside the Cappuccino machine. Food contact surfaces shall be clean to sight and touch. Please clean inside the machine at least daily.</p>	2/9/18	<i>J</i>
4-601.11A	<p>Algae and/or mold growth observed in the ice chute on both Coca Cola soda dispensers. Please wash, rinse, sanitize, and air dry the ice chutes. It may be necessary to do the same for inside the ice makers to prevent re-growth.</p>	2/9/18	<i>J</i>
3-501.17B	<p>The creamers inside the Ronnoco dispenser were not labeled with a date of disposition. Potentially hazardous food that is ready-to-eat, opened, and held more than 24 hours shall be labeled with a 7-day disposition date, which is the day of opening plus an additional six days. Please label containers when placed in the dispenser.</p>	2/9/18	

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4-601.11C	<p>RETAIL</p> <p>Debris and spilled food observed in the cabinet below the coffee brewer (holding powder creamers). Please clean inside of cabinet as often as needed to keep clean.</p>	2/23/18	<i>ML</i>
3-302.11A	<p>A package of powdered creamer, stored in the cabinet below the coffee brewer, was open. Food shall be protected from contamination while in storage. Please re-close package with a clasp or tie while in storage, or place opened package in a lidded container.</p>	2/9/18	
4-601.11C	<p>Accumulation of debris in the door glide ledge on the Landshire sandwich cooler. Please clean glide area as often as needed to keep clean.</p>	2/23/18	<i>J</i>
4-903.11A	<p>Single-use cups were stored on the floor inside the cabinet below the cup dispensing area, and lids were on the floor in a cabinet below the lid dispensing area. Single-use items shall be stored a minimum of six inches off the floor. Please elevate cups.</p>	2/10/18	<i>J</i>
6-501.12A	<p>Accumulation of debris observed on the floor of the cabinet holding single-use lids. Please clean inside this cabinet as often as needed to keep clean.</p>	2/23/18	
4-601.11C	<p>The counter beneath and behind the beverage dispensing equipment was dirty. Please clean beneath and below the equipment on this counter.</p>	2/23/18	
3-602.11B	<p>There was no ingredient/allergen list available for the donuts that are provided by David's Bakery (Kraak N Jaks). Please request the bakery to provide an ingredient list for each type of donut that is available in this store. Keep the list by the donuts or at the register and have all staff aware of its presence.</p>	2/23/18	
4-601.11C	<p>Debris observed in the Star warmer drawer. Please clean inside of drawer area as often as needed to keep clean.</p>	2/23/18	

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Rip it beverage cooler, ambient		39			
Chili dispenser: ambient, chili		145, 160			
Cheese dispenser: ambient, cheese		138, 156			

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7-102.11 7-202.12A	KITCHEN A "backpack" type pressurized sprayer with liquid inside was stored beneath the handwashing sink. The container was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label container. Also, if this container holds insecticides, the insecticide must be approved for use in a food facility, and the manufacturer's directions for use and disposal followed. Please do not use if this is an insecticide not approved on the manufacturer's label for use in a food facility.	2/9/18	
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4-203.12A	RETAIL The thermometer inside the cream dispenser was not accurate, reading -10F when the actual temperature was 40F. Thermometers shall be accurate to within two degrees F. Please replace with an accurate thermometer.	2/10/18	
4-601.11C	Mold and debris observed on the white plastic can holders in the Rip It energy drinks cooler. Please clean and sanitize the can holders.	2/23/18	
6-202.15A	Daylight observed between the front entry doors. Outside entries shall be sealed to reduce pest entry points. Please seal door.	2/23/18	
BATHROOMS			
6-501.12A	The toilets in both the men's and women's bathrooms were dirty, especially under the seat and around the rims. Toilets shall be clean. Please clean toilets as often as needed to keep clean.	2/9/18	
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.	2/9/18	
KITCHEN			
6-501.11	The door between the retail area and the kitchen would not close. Facility shall be maintained in good repair. Please repair so the door will close as intended.	2/23/18	
6-501.18	The handwashing sink was dirty. Please clean as often as needed to keep clean.	2/9/18	
6-301.12	There were no paper towels at the handwashing sink. Please supply paper towels at all handwashing sinks at all times.	2/9/18	
5-501.16C	There was not a trash can near the handwashing sink. Please provide a conveniently located trash can.	2/9/18	

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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: Feb. 23, 2018



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ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			Pizza prep cooler, top: sausage, hamburger,, ambient		40, 40, 40
			Pizza prep cooler, bottom: ambient		40

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3-101.11	KITCHEN Mozzarella cheese in the bottom of the pizza prep cooler was moldy. Food shall be safe. Please discard the cheese. Wash, rinse, sanitize, air dry the container before refilling. COS by discarding cheese	COS	<i>mm</i>
4-601.11A 3-304.12C	The in-use pizza spatula, pizza cutter, and cutting board were heavily soiled with food from the pizzas and stored on soiled surfaces. In-use utensils shall be stored on a clean and sanitized surface, and shall be clean and sanitized a minimum of every four hours, more often if needed to keep clean. Please keep work surfaces clean and sanitized, store in-use utensils on a clean and sanitized surface, and either replace with clean utensils or clean and sanitize the utensils when soiled, but no less often than every four hours.	2/9/18	<i>↓</i>
4-601.11A	Debris observed on flat, metal trays stored inside the oven. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all soiled trays.	2/9/18	
4-601.11A	Plastic ice bags were stored on the ice packaging stand. The bags touched the floor and were soiled brown. Please discard these bags. Please store the bags a minimum of six inches off the floor and protect from contamination during storage.	2/9/18	
7-201.11B	Dish soaps and 409 cleaner were stored on the drain board of the 3-vat sink. Chemicals shall be stored separately from or below clean equipment. Please move chemicals to below the sink.	2/9/18	
7-201.11B	A container of Palmolive dish detergent was stored on the counter next to onions and single-use foil and paper. Chemicals shall be stored separately or below food and single-use items. Please move detergent.	2/9/18	

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4-903.11A	KITCHEN A box of straws was stored in a non-functional Hobart cooler. Also in this cooler was storage of unused items, maintenance items, and cleaners. Single-use items shall be stored where they are protected from contamination. Please store the straws in an area away from chemicals and unsanitary items.	2/9/18	<i>mm</i>
6-501.114A	The Hobart 4-door cooler was used for storage. If this unit is non-functional, it shall either be repaired, removed, or permanently disabled from being plugged in for cooling.	2/23/18	<i>↓</i>
6-501.114A	There were several different items inside the Hobart 4-door cooler that may no longer be used. Please clean out the cooler and remove from the facility all items that are no longer used or functional.	2/23/18	
4-601.11C	Food debris observed in the bottom of the pizza prep cooler, and debris observed in the top, back of this cooler (vents and ledge). Please clean inside the cooler as often as needed to keep clean.	2/9/18	
6-501.12A	Debris and food splatters observed on the wall behind the pizza prep cooler and the pizza oven. Please clean walls as often as needed to keep clean.	2/9/18	
4-601.11C	Accumulation of debris observed on the top of the Delfield cooler, below the pizza oven. Please clean entire top of cooler as often as needed to keep clean. (NOTE: this cooler is not used for cold holding).	2/10/18	
4-601.11C	Accumulation of debris observed on grill and stove. These areas are used for pizza and pretzel preparation. Please keep area clean and sanitized.	2/10/18	
3-304.14B	An in-use wet wiping cloth was stored on the ledge of the grill. Wet wiping cloths shall be stored in sanitizer between uses. Please store cloths in a bucket of sanitizer when not in use.	2/9/18	
4-903.11A 5-205.11A	A box of Styrofoam cups was stored on the floor. Please elevate box off floor at least 6 inches. A bottle of beer and a spoon were stored in the vat of the handwashing sink. Sinks shall be accessible.	2/9/18 2/9/18	

EDUCATION PROVIDED OR COMMENTS

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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: Feb. 23, 2018



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ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Boulevard		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, walk-in beverage cooler		40			
Ambient, walk-in beer cooler		40			
Ambient, walk-in freezer		10			

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5-205.15B	KITCHEN Water was pooling around the entry door into the retail area, near the ice machine. Please determine source of water and repair.	2/23/18	
6-501.11	Coving was missing or torn loose in several areas throughout the kitchen. Facility shall be maintained in good repair. Please inspect all coving and replace or reglue as needed to provide a seal between the wall and the floor.	2/23/18	
6-501.12A	The floor was very dirty beneath equipment. Please clean below all shelving and equipment.	2/23/18	
4-601.11C	Open shelves were dirty and dusty. Please clean all dirty shelves.	2/23/18	
3-305.11A	WALK-IN COOLERS AND FREEZER Hot dogs were on the floor in the milk/beverage cooler. Food shall be stored a minimum of six inches off the floor. Please elevate the box of hot dogs off the floor.	2/9/18	
6-501.11	A light bulb was out inside the milk/beverage cooler. Please replace the bulb to allow adequate light for cleaning.	2/10/18	
3-305.11A	A box of food was on the floor in the freezer. Please elevate food off the floor.	2/9/18	
4-204.112	Thermometers were not found inside the beer cooler or the freezer. Please install accurate thermometers inside these coolers.	2/10/18	
4-903.11A	STORAGE AREA Bags of linens were stored in direct contact with single-use pizza boxes. These bags are not sanitized. Please keep the pizza boxes covered while in storage, and do not store unsanitary items on top of the boxes.	2/9/18	

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6-202.15A	STORAGE AREA Daylight was observed at the bottom right of the outside entry door. Please seal to reduce pest entry points.	2/23/18	
4-903.11A	A box of single-use hot dog trays were opened and stored on the shelf. The trays are face-up and may be contaminated. Please cover the trays or place in a lidded container while in storage.	2/9/18	
6-501.11	The mechanical room held a lawnmower and a mechanical outside sweeper. These items contain chemicals that can contaminate facility items in storage. The door between the rooms could not be closed because of obstruction from other items stored in the area, and because the latch was broken. Please clear the area of all items that are no longer needed or are nonfunctional and replace the latch on the door. Keep the door closed and latched at all times.	2/23/18	
4-903.11A			
6-501.12A	Debris was accumulating in the floor-wall juncture behind equipment. Please thoroughly clean the floor after removing unneeded items.	2/23/18	
6-501.114B	OUTSIDE OF BUILDING A large amount of trash was observed under the drive-up window area, along the fence perimeter, in the grassy area behind the dumpsters, and along the curbing in front and behind the building. The outside of the building shall be kept free of trash to reduce pest attraction. Please clean outside premises of trash.	2/23/18	
6-501.114A	A large amount of unused equipment was stored behind the building. Please remove all equipment that is no longer used or is non-functional from the premises.	2/23/18	
5-501.15A	A couple of containers in the back of the building held trash and water. Outside trash containers shall be lidded. Please remove the trash and the containers, and provide lidded trash receptacles.	2/23/18	

EDUCATION PROVIDED OR COMMENTS

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Person in Charge / Title: Maria Aubochoh		Date: February 9, 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: Feb. 23, 2018



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

ESTABLISHMENT NAME Eagle Mart		ADDRESS 1041 East Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
2-201.11 2-201.12 2-201.13	An employee illness policy was not provided upon request. Please develop a written policy based on chapter two of the Missouri Food Code. You can use codes 2-201.11, 2-201.12, and 2-201.13 in the Missouri Food Code and/or the FDA Employee Health and Personal Hygiene Handbook (pages 5-11, 13-17, 37-38) to develop the policy. You may either write the policy in full or reference the codes or pages that all employees will read and sign a written agreement. Both documents are available online and can be modified for use in an employee health policy.	2/23/18	mh
2-101.11A	Upon arrival to this facility, I asked who was in charge. No one identified themselves as the person in charge. There shall be a PIC who is knowledgeable about food safety on the premises during all hours of operation. Please train at least one person in food safety to be in charge during each shift.	2/10/18	↓

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
6-202.15A	OUTSIDE OF BUILDING There were several areas where pests can enter the facility: (1) Aluminum facing was missing from a section under the eave in the back of the facility, and (2) several of the aluminum pieces were dislodged from their holders. Please replace the aluminum and seal. (3) An unsealed hole was observed in the wall where the hose for the drive-up window entered the building. Please seal hole. (4) An unsealed hole was observed in the wall where the carbon dioxide hose entered the building. Please seal the hole.	2/23/18	mh
5-501.113B	The lid on the recyclables dumpster was open. Lids shall be kept closed on outside trash receptacles. Please keep lids closed.	2/9/18	↓
5-501.13A	Liquid was leaking from the trash can in front of the building by the tables. Trash receptacles shall be leak-proof. Please replace trash receptacle.	2/10/18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Marja Aubochoon</i> Marja Aubochoon		Date: February 9, 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: Feb. 23, 2018