



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

TIME IN	8:34am	TIME OUT	2:00pm
DATE	10-6-17	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: Mike's Market	OWNER: Eddie Wakefield	PERSON IN CHARGE: Josh
ADDRESS: 401 Center Street	ESTABLISHMENT NUMBER: 1587	COUNTY: 187
CITY/ZIP: Bismarck, 63624	PHONE: 573-734-2518	FAX: 573-734-6430
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 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		
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 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"/> OUT <input 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"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" 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"/> 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 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				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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/A	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 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"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Josh	Date: October 6, 2017
Inspector: John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: Follow-up Date: 10-20-17
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Deli meat/cheese case		32	Reaheated beans		168
Deli Kenmore refrigerator/freezer		40, 10	Meat cutting room		48
Hot Bar: eggs, sausage, gravy, ham		130, 129 130, 135	Meat cooler		34
True deli cooler		32			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	<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>Temperatures cont. (F) Retail meat coolers = 32, 30 Walk-in freezer = 8 Walk-in produce cooler = 36 Retail produce cooler = 36, 36, 38 Dairy cooler = 40, 40, 36, 32 Cured meat cooler = 40, 40 Retail chest freezer = 10 Cake cooler = 34 Convenience food freezer = 20 Aisle freezers = 0, 0, 8, 10, 10, 10, 18, 5 Beverage coolers = 38, 38</p>		
3-501.17A	Discard dates were not observed on diced tomatoes in the deli refrigerator. Potentially hazardous food held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed, or discarded. COS by dating the food.	COS	
4-601.11A	Food debris was observed on the blade guard of the deli slicer. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing, and sanitizing the slicer.	COS	

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>		
4-601.11C	An accumulation of debris and dead flies was observed on the door tracks of the deli meat and cheese case. Non-food contact surfaces shall be kept free of and accumulation of dust, dirt, food residue and debris. COS by cleaning the door tracks.	COS	
6-501.12A	The floor in the deli is in need of cleaning. Dirt, grime, food debris and grease are on the floor in various places in the deli; especially under the tables, in the corners and below cooking equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Thoroughly clean the floor in the deli.	10-20-17	
4-802.11	Cloth gloves heavily laden with oil and food debris were observed on a shelf above the stove. According to the deli employee, the gloves are used to handle the fryer basket when it's removed from the fryer. Linens that are wet, sticky, or visible soiled shall be laundered between operations. Please launder linens and gloves as often as necessary to keep them clean.		
6-501.12A	Food debris and dead flies were observed in storage areas below the hot bar. Physical facilities shall be clean as often as necessary to keep them clean. Remove items from the storage area and clean the shelving.		
4-601.11C	Food debris was observed in plastic containers in which clean utensils were stored below the central work table in the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the containers.	COS	

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	An accumulation of food debris was observed on the upper interior surface of the microwave in the deli. Food contact surfaces shall be clean to sight and touch. COS by cleaning the microwave.	COS	
6-501.111	A large number of flies were present in the deli. Live and dead flies were observed inside the meat/cheese case, in the Kenmore refrigerator, on food equipment, the hand wash sink, walls, ceilings, floors and anywhere else a fly could land. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Take action to minimize the presence of flies in the deli. Control measures should include: closing all points of entry into the store, keeping doors and dock openings closed when not in use, using trapping devices, and keeping the deli clean of all extraneous food debris and residue.	10-20-17	
3-501.16A	Eggs, sausage, and gravy in the deli hot bar was measured at 130F, 129F, and 130F respectively. Hot held potentially hazardous foods shall be maintained at 135F or greater. The deli has a food thermometer that has been determined to be accurate. Once food has been placed in hot holding, use the food thermometer to periodically check the food temperature so that adjustments to the temperature can be made.	10-9-17	
4-501.114 A	The chlorine solution in the deli sanitizer bucket was measured at a concentration greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 - 100 ppm. COS by remaking the sanitizer.	COS	

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3-304.14	Wet and dry wiping cloths were observed in use in the deli. Dry cloths for removing spills or residue may not be reused for any purpose. Once soiled, dry cloths must be moved to the dirty linen receptacle. For removal of spills, use cloths from the chemical sanitizer bucket.	10-20-17	
6-101.11	Duct tape was observed on a floor drain cover in the deli. Areas that are exposed to splash, moisture, or that require frequent cleaning shall be constructed of a smooth, durable and easily cleaned material. Remove the duct tape and cover the floor drain with a durable, cleanable cover.		
6-201.11	A layer of soiled cardboard was observed below the fryer in the deli. Floor coverings shall be constructed to be smooth and easily cleanable. Remove the cardboard and clean the floor as necessary.		
4-302.14	The deli does not have chlorine test strips to determine proper sanitizer strength. A test kit to determine sanitizer strength shall be provided. Please acquire an appropriate sanitizer test kit.	COS	
4-601.11C	Food debris was observed in the door tracks of the True glass front cooler outside the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning the door tracks.		
6-501.12A	An accumulation of dust was observed below beverage equipment at the self-serve bar beside the deli. Please clean below the beverage equipment.	10-20-17	

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4-202.11A	Much of the plasticware in the deli is heat damage. Multi-use food contact surfaces shall be free of breaks, cracks, pits and similar imperfections that adversely affect cleaning and sanitation. Discard all damaged plasticware.		
3-501.17A	Various cooked meats, open packages of deli salads, and leftover foods were stored in the True glass front cooler outside the deli without discard dates. Potentially hazardous food held refrigerated shall be marked with the day or date, not to exceed seven days total, by which time the food shall be sold, consumed, or discarded. COS by dating the food.	COS	
4-601.11A	Dried meat debris was observed on surfaces of the meat tenderizing equipment stored above the three compartment sink in the meat cutting room. Food contact surfaces shall be clean to sight and touch. According to the person in charge, the equipment is no longer used. The premises shall be free of equipment that is nonfunctional or that is no longer used. Please remove unused equipment from the premises. COS by removing the equipment.	COS	
6-501.114			
7-201.11B	Employee medicine was stored on the cutting table in the meat cutting room. Medicines in food establishments for employee use shall be stored to prevent the contamination of food and equipment. COS by removing the medicine.	COS	
7-201.11B	3 in 1 Oil was observed stored on a shelf above the cutting table in the meat cutting room. Toxic materials shall be stored where they cannot contaminate food or equipment. COS by removing the oil.	COS	

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5-205.15B	Water was observed leaking from beverage equipment and pooling in the cabinet below the customer access soda fountain near the deli. A plumbing system shall be maintained in good repair. Please repair the source of the leak and clean the cabinet interior.	10-20-17	
5-205.15B	A cloth rag was wrapped around the hose attachment to the water spigot above the three compartment sink in the meat cutting room. According to the person in charge, the connection leaks. A plumbing system shall be maintained in good repair. Please repair the leak.		
6-501.12A	Dirt and debris was observed on the meat cutting room floor; especially in the tile seams and below the sink area. Physical facilities shall be cleaned as often as necessary to keep them clean. Thoroughly scrub the floor of the meat cutting room.		
4-601.11C	The meat wrapping station in the meat cutting room is dirty. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wrapping station.		
4-903.11A	Foam meat trays were observed on the floor in the meat cutting room. Single service food items shall be protected from contamination by storing them at least six inches off of the floor. Store all single service items off of the floor.		
5-501.116	The trash can in the meat cutting room is dirty. Waste handling units shall be cleaned to prevent them from becoming an attractant for insects and other pests. Please clean the trash can.		

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3-302.11A	Raw bratwurst were observed above whole muscle meats in the fresh meat case. Ground or mechanically tenderized meats shall be stored below whole muscle meats. Please store ground meats away from or below whole muscle meats.	10-9-17	
4-501.116 A	The chlorine sanitizer spray in the produce prep area was measured at a concentration greater than 100 ppm. Chlorine sanitizers shall be in the range of 50 -100 ppm.		
3-501.18A	Seven pieces of baby food was removed from retail sale because they were past their use-by date. Food that is past the discard date shall be discarded. Please discard or return the food to vendor.		
3-202.15	Seven 15 ounce cans of various foods were removed from retail shelving due to package damage. Food packaging shall be in good condition and protect the integrity of the contents. Please discard the damaged items or return to vendor.		

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4-601.11C	An accumulation of dried meat debris was observed on the outside of the meat grinder in the meat department. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean all exterior surfaces of the meat grinder.	10-20-17	
5-205.18B	Plumbing was observed to be leaking below the hand wash sink in the produce prep area. A plumbing system shall be maintained in good repair. Corrected on site.		

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