



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

TIME IN	8:55 am	TIME OUT	12:45 pm
DATE	July 30, 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: Mike's Market	OWNER: Eddie Wakefield	PERSON IN CHARGE: Eddie Wakefield
ADDRESS: 401 Center Street	ESTABLISHMENT NUMBER: 1587	COUNTY: St. Francois
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 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 checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
Employee Health				<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
Good Hygienic Practices				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O 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 type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
Preventing Contamination by Hands				Consumer Advisory			
<input checked="" type="checkbox"/> OUT 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 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 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 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 N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	COS	R	IN	OUT	COS	R
Safe Food and Water				Proper Use of Utensils			
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Temperature Control				Utensils, Equipment and Vending			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
<input type="checkbox"/>	<input checked="" type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
Food Identification				Physical Facilities			
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input checked="" type="checkbox"/>	<input type="checkbox"/>		
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<input checked="" type="checkbox"/>	<input type="checkbox"/>			<input type="checkbox"/>	<input checked="" type="checkbox"/>		

Person in Charge /Title: <i>Eddie</i> Eddie Wakefield	Date: July 30, 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: August 6, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Kenmore freezer, ambient		0	Kenmore refrigerator: ambient, milk		44, 44
Chicken, deep fryer		190 to 208	True deli cooler: ambient (R, L), potato salad		30, 33, 34
Walk-in freezer, ambient		20			

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
	TEMPERATURES, continued, in degrees Fahrenheit: Deli display case, cold hold, left side: ambient 34, bologna 36; right side: ambient 33, turkey 36 Deli display case, hot hold: left side ambient 122, white gravy 136, potatoes 134, corn 170; right side ambient 120 True 3-glass deli cooler: (cooled foods) - green beans 38, chicken and dumplings 42, brown gravy 44		<i>EW</i>
3-501.16A	DELI The ambient temperature of the hot hold display case was 120-122F. Food shall be held hot at 135F or higher. Please monitor ambient and food temperatures of this hold hold case at least every four hours. CORRECTED ON SITE by increasing thermostats. Final ambient temperatures of case 140 (left), 135 (right)	COS	↓
3-5016.16A	The ambient temperature of the Kenmore refrigerator was 44F, and milk held in the refrigerator was 44F. Food shall be held cold at 41F or lower. Please monitor the temperature of the refrigerator and the food held in it at minimum of every four hours. CORRECTED on site by adjusting the thermostat. Final temperature was 41F.	COS	
3-302.11A	Raw eggs and raw bacon were stored with fully cooked ham, and raw hamburger, shell eggs, and bacon were stored above ready-to-eat food in the Kenmore refrigerator. Food shall be stored to prevent cross contamination. Please store all raw animal-derived foods below all other foods. Store different kinds of raw animal-derived foods separately or in the following vertical order: raw poultry and eggs on bottom, then ground meats, then whole muscle meats, then fish and seafood. CORRECTED ON SITE by rearranging food to prevent cross-contamination.	COS	

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6-301.12	DELI The towel dispenser at the handwashing sink was not working; paper towels were stored on the edge of the sink. towels shall be dispensed in a sanitary manner. Please repair or replace dispenser.	8/6/18	<i>EW</i>
6-501.12A	Dead flies and debris observed beneath the 3-vat sink. Dead insects shall be removed at a frequency to prevent their accumulation. CORRECTED ON SITE by cleaning floor beneath 3-vat sink.	COS	
6-501.11	Floor tiles are missing or broken near the cold-hold display case. Physical facility shall be maintained in good repair, and floors shall be smooth, nonabsorbent, and easily cleanable. Please repair floor.	COS	
6-501.14A	Accumulation of debris observed on the portable fan. Ventilation shall not be a source of contamination. Please clean fan. CORRECTED ON SITE by removing from facility	COS	↓

EDUCATION PROVIDED OR COMMENTS

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

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		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: August 6, 2018



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

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4-601.11A	DELI Dried food debris was observed on the meat/cheese slicer. Food contact surfaces shall be clean to sight and touch. Please disassemble and clean all parts of the slicer at least every four hour when in continual use. CORRECTED ON SITE by cleaning slicer.	COS	
4-601.11C	Dried debris observed on the Lincoln InstaCut potato cutter, stored on shelf below the work table. Please clean all surfaces of cutter after each use. CORRECTED ON SITE by cleaning	COS	
3-501.14 3-501.15	Chicken and dumplings had a temperature of 42F and brown gravy had a temperature of 44F. These foods were cooled and placed in the True 3-door refrigerator yesterday. Food shall be monitored during the cooling process. Please cool food from 135F to 70F within two hours, and from 70F to 41F within another four hours. If the first benchmark is not met, either reheat to 165F for 15 seconds and begin the process again, or discard. If the second benchmark is not met, discard the food. To facilitate cooling, divide food into smaller portions and place in shallow containers; nest container in ice water; stir; if covered, provide vents to allow steam to escape. Please monitor the cooling process. CORRECTED ON SITE by discussion and discarding the chicken and dumplings and the gravy.	COS	
3-302.11A	Raw shell eggs were stored above deli meats in the True 3-door cooler. Raw eggs shall be stored below ready-to-eat and foods that do not require cooking for safety. Please store raw shell eggs on the lowest shelf. CORRECTED ON SITE by moving eggs to lowest shelf.	COS	

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Meat cutting room, ambient		58	Dairy wall coolers, ambient		30, 32, 37, 41
Walk-in meat cooler, ambient		40	Dairy wall coolers, ambient		38, 40
Walk-in produce cooler, ambient		40	Produce wall coolers, ambient		37, 38, 34, 35
Chest freezer in warehouse, ambient		0	Wall meat coolers, with doors, ambient		33, 34, 30
Coffin freezers, ambient		0, 19	Fresh meat coolers, ambient		30, 29, 22

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5-203.14B	MEAT CUTTING ROOM Water was spraying from the hose bibb vacuum breaker attached to the hose at the faucet, indicating the device is failing. Water shall be protected from contamination from backflow. Please replace with an American Society of Sanitary Engineering (ASSE) rated backflow prevention device that is rated for continual pressure and is appropriate for this use.	8/6/18	EW ↓
7-201.11	A spray bottle of sanitizer was stored on a table with chicken spices, clean linens, and single-use parchment paper. Chemicals shall be stored separately from or below food, single-use items, clean equipment, and clean linens. CORRECTED ON SITE by moving spray below table.	COS	

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6-501.18	MEAT CUTTING ROOM The handwashing sink was dirty. Sinks shall be clean. Please clean all surfaces of sink as often as needed to keep clean. CORRECTED ON SITE by cleaning.	COS	EW ↓
5-205.15B	The hot water would not turn off at the 3-vat sink. Plumbing shall be maintained in good repair. Please repair so the faucet will turn off the water.	8/6/18	
6-201.13B	Coving (baseboard) was missing in some areas inside this room and inside the walk-in meat cooler. Floor/wall junctures shall be coved and sealed. Please seal all wall/floor junctures.	8/6/18	
6-501.12A	Black debris observed at the base of the wall on the west side of the room. Physical facilities shall be clean. Please clean wall.	8/6/18	
6-202.11A	Two ceiling bulbs lacked shielding, and several bulbs lacked end caps. Bulbs in areas of food preparation and storage shall be shielded or shatter resistant. NOTE: plastic shields were placed over the bulbs, but endcaps were not available. Please install endcaps on all shielded bulbs that lack endcaps.	8/6/18	
3-307.11	PRODUCE PREP AREA Employee food was stored above facility food in the walk-in cooler. Employee food shall be stored below and separately from all facility food in a designated location. CORRECTED ON SITE by moving to lowest shelf.	COS	
4-203.11A	The thermometer inside the walk-in cooler read 29F when the actual temperature was 40F. Thermometers shall be accurate to within two degrees. Please install an accurate thermometer in the warmest part of this cooler.	8/1/18	

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Aisle 6 wall cooler, ambient		30	2-door, glass front meat freezer, ambient		2
Aisle 6 wall freezers,, ambient		0, 15, 3, 16			
Beverage coolers, aisle 6, ambient		41, 40			
Ice freezer, aisle 5/6		13			
Center freezers, aisle 6 ambient		5, 4, 2, 4			

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3-302.11A	RETAIL AISLES Raw ground sausage was stored below bacon in the smoked meats wall cooler. Ground meats shall be stored below whole muscle meats. Please arrange so ground meats (sausage/hamburger) are below bacon. CORRECTED ON SITE by rearranging into correct order.	COS	EW
3-501.18A	Three packages of over-the counter medicine were past their expiration date. Food shall be discarded when past their expiration date. CORRECTED ON SITE by disposing.	COS	EW

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6-202.13B	PRODUCE PREP AREA A fly trap was hanging above the prep table. Fly traps shall not be located in areas where food, clean equipment, clean linens, or single use items are stored or prepared. CORRECTED ON SITE by disposing of fly trap.	COS	EW
4-204.112A	RETAIL AISLES There was only one thermometer in the dairy wall coolers, and it was not accurate (reading 0). Please install several accurate thermometers in these coolers.	8/1/18	EW
4-903.11A	An accumulation of frost was observed in the two coffin freezers in aisle 4. Food shall be protected while in storage. Please defrost freezers as often as needed to prevent frost from contaminating food. CORRECTED ON SITE by taking to back for defrosting.	COS	
6-202.15A	Daylight was observed at the top and bottom of the front entry door on the left side, and on the side of the door on the right side. Please seal front entry doors to prevent pest entry.	8/6/18	
5-501.114	OUTSIDE There was no plug in the outside trash dumpster. Drains shall be plugged in trash receptacles stored outdoors. Please ask trash company to install a plug in the drain.	8/6/18	

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