



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

TIME IN	9:15am	TIME OUT	2:55pm
DATE	11-20-17	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: Schnucks	OWNER: Schnucks Markets, Inc.	PERSON IN CHARGE: David Alcorn
ADDRESS: 942 Valley Creek Drive	ESTABLISHMENT NUMBER: 4775	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-664-5200	FAX: 573-664-5201
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 checked="" 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 type="checkbox"/> PUBLIC <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			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT 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 N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN <input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed	<input checked="" type="checkbox"/>		IN <input checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/> OUT N/O	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
<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"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<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 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 type="checkbox"/>	<input checked="" 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 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>David Alcorn</i>	David Alcorn	Date: November 20, 2017
Inspector: <i>John Wiseman</i>	John Wiseman	Telephone No. (573) 431-1947
		EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: 12-4-17

Rose Mier 1390 *Rose Mier* Jon Peacock 880 *Jon Peacock*



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

ESTABLISHMENT NAME Schnucks	ADDRESS 942 Valley Creek Drive	CITY /ZIP Farmington, 63640
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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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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.**

3-403.11A	Deli/Bakery Temps F Salad case=32, potato salad=39, macaroni salad=39, chicken salad=38 Meat & cheese case=36, True 2-door cooler=38 Hot bar: chicken=168, turkey=135, mac & cheese=157 Walk-in cooler=36, walk-in freezer=0, raw chicken cooler=22, cooled chicken in w/i cooler=37 Hot held chicken in Vulcan warmer=173 Reheated foods: mac & cheese=121 adj 171, stuffing=180, turkey=180, gravy=178 Food therm cal check in ice water=31, fried chicken from fryer=198, rotisserie chicken=189 Bakery freezer=10, CM53B=38, CM53A=36, CM53F=34, CM53E=36, CM53D=38, CM53C=38 Chicken salad from retail reach-in=39 CM49D=40, CM45=38, CL40=10, Dairy walk-in=36, Frozen foods freezer=18		
	Macaroni and cheese was reheated for hot holding. After reheating, the food was measured at 121F. Food reheated for hot holding shall be heated to 165F. COS by returning to the oven and heating to 171F.	COS	
7-201.11B	A container of detergent was observed on an open wire shelf above food equipment in the deli ware washing area. Toxic materials shall be stored so they cannot contaminate food, equipment or single service items. COS by relocating the detergent.	COS	

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4-601.11C	Deli/Bakery Food debris was observed in the door tracks of the meat and cheese case in the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	Food debris was observed in the True 2-door cooler in the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	Food debris was observed inside the steel cabinets in the deli service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	Food debris was observed on the surfaces of the wrapping station in the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
6-501.12A	An accumulation of ice and debris was observed on the floor of the walk-in freezer in the deli. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning the floor.	COS	
4-601.11C	An accumulation of dried chicken blood and fluids were observed on the surfaces of the storage racks and floor in the raw chicken cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	Deli/Bakery Grease and food residue was observed on plastic containers and steel pans on the clean storage rack in the ware washing area. Food contact surfaces shall be clean to sight and touch. COS by washing, rinsing and sanitizing.	COS	D
3-101.11	Pharmaceuticals Three boxes of Excedrin PM and one box of Tylenol were found to be past the product expiration date. Food shall be honestly presented. COS by removing the products from sale.	COS	

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5-205.15B	Deli/Bakery The hand wash sink faucet in the deli was observed to be leaking. A plumbing system shall be maintained in good repair. COS by repairing the leak.	COS	D a
4-601.11C	Grease and residue was observed on the exterior of the Vulcan warmer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-501.11C	Metal fragments were observed in the gear housing of the table mounted can opener in the deli prep area. Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate food when the container is opened. COS by cleaning the can opener. Replace the blade as necessary to prevent fragment formation.	COS	
4-901.11A	Food equipment was observed to be wet nested on the clean equipment rack in the ware washing area. After cleaning and sanitizing, food equipment shall be air dried. COS by cleaning, sanitizing and air drying.	COS	
6-202.15A	A visible gap was observed at the bottom of the emergency exit doors near loading bay #1. The outer openings of a food establishment shall be protected against the entry of insects and rodents by use of tight fitting doors. Please repair the gap at this location.	12-4-17	

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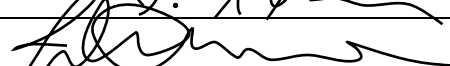
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4-601.11A	PRODUCE PREP ROOM: Ambient temperature 44F near east door, 41F near walk-in cooler door; sprouts 41F Debris observed on the Metler Toledo scale. Food contact surfaces shall be clean to sight and touch. Please wash rinse, and sanitize scale after use, or at least every four hours if in continual use.	11-20-17	JQ
4-202.11A	White, plastic trays, stored on the drainboard of the 3-vat sink, were badly grooved and soiled. Food contact surfaces shall be smooth, clean, and free of mars. Please replace all trays that are badly grooved and can not be effectively cleaned and sanitized.	COS	
3-501.16A	The ambient temperature of the prep room was 44F on the east side of the room. Bean sprouts, stored in this room, are potentially hazardous and require refrigeration at 41F or lower. Please move the sprouts to the walk-in cooler to ensure they remain at 41F. COS by moving to walk-in cooler.		
4-203.12B	The integral thermometer read 51F. Please install an accurate thermometer on the inside of the prep room.		
2-301.14H	MEAT DEPT: Employees observed coming from meat room and off retail sales floor and then placing single-use gloves on their hands without first washing their hands. Employees shall wash their hands as often as necessary to keep them clean and when changing gloves and prior to donning new gloves. (COS by discussion with employees)	COS	

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6-501.12A	Deli/Bakery Debris was observed on the floor below the rolling dairy racks in the walk-in dairy cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the dairy racks.	12-4-17	DQ
3-305.11A	A cardboard box of frozen mac & cheese was observed on the floor in the Frozen Foods walk-in freezer. Food shall be protected from contamination by storing it at least six inches off of the floor. Please stored all food off of the floor.		
4-501.11A	PRODUCE PREP ROOM The cover on the heat seal wrapper was torn. Equipment shall be maintained in good repair and cleanable. Please replace cover when soiled or damaged.		
4-601.11C	Accumulation of dried debris observed on the lip edging, sides and drawer of the stainless steel work tables. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of table as often as needed to keep clean.		
5-205.11B	Large pieces of produce were in the drain of the handwashing sink. Handwashing sinks shall be used only for handwashing. Please ensure all employees use the sink only for handwashing.		

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3-302.11A	SEAFOOD Temperatures, in degrees Fahrenheit: Display Cooler: ambient 35, 31, 33; salmon 34; shrimp 35; crab dip 41 Open-air retail cooler: ambient 32; prep room 52; walk-in cooler 33, fish in walk-in cooler 35; walk-in freezer 2 Shellstock was stored on ice in the display cooler. The ice allowed cross contamination can occur between the shellstock and other seafood, and between different groups of shellstock. Please prevent ice from being a conduit for pathogens traveling between different kinds of seafood, and between different lots (or cases or shipments) of seafood.	11-20-17	DA
3-302.11A	Raw fish was stored above fully cooked fish and seafood in the retail cooler CL39. Raw animal derived foods shall be stored below or separately from fully-cooked and ready-to-eat foods. Please arrange so raw foods do not contaminate fully cooked food.		
3-202.15	RETAIL Two #10 cans of Bush's chili beans (aisle 5) were crimp dented on their top seam. Packaging shall protect the integrity of the contents. COS by placing in designated for return.	COS	

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4-502.13	PRODUCE PREP ROOM Two single-use cups with water between them were stored nested on top of the paper towel dispenser. Single-use items shall be used only once. Please dispose of single-use items after use.	12-4-17	
4-501.14C	The 2-vat sink and spray nozzle/handle were dirty. Warewashing equipment shall be cleaned at least daily. Please keep sink and spray nozzle/handle clean.		
6-501.12A	The wall behind the 2-vat sink and around the handwashing sink were dirty and had mold growth, including the caulking behind the sinks, electrical cord, baseboard, and produce fresh dispenser. Facility shall be kept clean.		
6-501.12A	The floor drain was dirty with debris and mold. Please keep the drain and pipes clean to reduce mold growth and pest attraction.		
5-205.15B	A leak was observed below the middle vat of the 3-vat sink. Plumbing shall be maintained in good repair. Please repair leak.		
4-601.11C	Accumulation of debris observed on the crate, stored below the 3-vat sink. Please clean crate.		
6-501.110 B	SEAFOOD A coat was hanging on the rack holding food in the prep room. Personal items shall be stored in a designated location to prevent contamination of food and food-related items. COS by moving coat.	COS	DA

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		EPHS No.:	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	12-4-17



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7-201.11B	<p>MEAT DEPT. A spray bottle of Kay Concentrated Degreaser was observed stored next to an open box of "black meat display paper. Poisonous or toxic materials shall be stored separately from food, equipment, utensils, linens and single-use items. (Corrected on Site by relocating degreaser to area below the handwashing sink)</p> <p>TEMPERATURES, in degrees Fahrenheit:</p> <table border="0"> <tr> <td>CL39 0</td> <td>AS2C 15</td> <td>A9C 6</td> <td>D34B 34</td> </tr> <tr> <td>D35A 16</td> <td>AS1A 8</td> <td>A6D 3</td> <td>Meat walk-in cooler/Walk-in freezer 35-36/2</td> </tr> <tr> <td>D35B 13</td> <td>AS1B 8</td> <td>A6C 2</td> <td>Beef loin strip/Walk-in cooler 35</td> </tr> <tr> <td>D32B -1</td> <td>A5A -2</td> <td>A6B 1</td> <td>Pork sausage/Walk-in cooler 35</td> </tr> <tr> <td>D32A 0</td> <td>A5B 3</td> <td>A6A 6</td> <td>B20A, B20B 38 (Glass-front display refrigerators)</td> </tr> <tr> <td>D31B 32</td> <td>AS1C 7</td> <td>A7C 0</td> <td>B20C 39 (Glass-front display refrigerators)</td> </tr> <tr> <td>D31A 6</td> <td>AS2A 9</td> <td>A7B 2</td> <td>B20D 38-40 (Glass-front display refrigerators)</td> </tr> </table>	CL39 0	AS2C 15	A9C 6	D34B 34	D35A 16	AS1A 8	A6D 3	Meat walk-in cooler/Walk-in freezer 35-36/2	D35B 13	AS1B 8	A6C 2	Beef loin strip/Walk-in cooler 35	D32B -1	A5A -2	A6B 1	Pork sausage/Walk-in cooler 35	D32A 0	A5B 3	A6A 6	B20A, B20B 38 (Glass-front display refrigerators)	D31B 32	AS1C 7	A7C 0	B20C 39 (Glass-front display refrigerators)	D31A 6	AS2A 9	A7B 2	B20D 38-40 (Glass-front display refrigerators)	COS	UP
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3-305.11A	<p>PRODUCE WALK-IN COOLER: Ambient temperature 39F Carrots were on the floor in the walk-in cooler. Food shall be stored a minimum of six inches off the floor. Please store all food off the floor.</p> <p>PRODUCE STORAGE AREA</p>	12-4-17	DA
4-502.13	Clear, plastic fruit holders, stored on the rack, were dirty. These holders may be single-service. If so, please discard; if not, wash, rinse, and sanitize prior to storing.		
4-601.11C	Two clear plastic "shields" or inserts, stored on the rack, were dirty and had mold on them. Please clean and sanitize to reduce mold growth.		
4-903.11A	A box of Glacier water bottles were stored on the floor. Food equipment shall be stored a minimum of six inches off the floor. Please elevate box.		
6-501.12A	The floor was dirty, especially against the walls. Physical facilities shall be clean. Please clean floor as often as needed to keep clean.		
3-602.11C	<p>SEAFOOD Two containers of Jalapeno Crab Dip, prepared on-site and packaged for retail, were in the retail seafood cooler. The packages were not fully labeled for retail. Please label all foods sold for retail with (A) the name and place of business; (B) the name of the food; (C) the quantity; (D) if made from more than two ingredients, a list of ingredients in descending order by weight; and (E) a declaration of common allergens. Please remove this food from retail until fully labeled. COS</p>	COS	

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		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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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.**

	TEMPERATURES B16D 33 A11C -8 A8A -4 Bottom 40) B16C 36 A11B -2 A3A -5 Raw chicken breast 39 (Glass enclosed fresh meat case at service counter) D30B 10 A11A 4 A3B -5 Raw beef strip steak 32 (Glass enclosed fresh meat counter) D30A 0 A10D 2 A3C 6 case at service counter) B16B 32 A10C 4 A3D -5 Stuffed pork chop 33 (Glass enclosed fresh meat case at service counter) B16A 32 A10B 2 A4A 1 CM50A 40 B58C 35 A10A -2 A4B -5 CM50B 40 CM48C 38 B58D 38 A8B -1 A4C -10 CM50C 37 B58E 38 A8C -5 D33A 38 CM48A 41 B58F 38 A8D -2 D33B 38 D33C 35-40 B58A 37 A9A 2 D33C 35-40 CM48B 39 B58B 34 A9B 4 D34A 34		JA
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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.**

5-205.15B	SEAFOOD The faucet on the handwashing sink leaked. Plumbing shall be in good repair. Please repair leak.	12-4-17	
4-501.14C	The spray nozzle at the 3-vat sink had an accumulation of hard water deposits and debris. Warewashing equipment shall be cleaned daily. Please clean spray nozzle on all surfaces at least daily.		
4-601.11C	RETAIL Dried, spilled milk observed on the shelves holding Lactaid milk, Full Circle milk, and almond milk. Please clean all shelves and floor below the shelves.		JA
3-305.11A	A box of oyster crackers were stored on the floor at the end display in aisle 4. Please elevate off floor.		
4-601.11C	Debris observed on shelves of beverage cooler CM49A. Please clean shelves & label area of cooler.		
2-301.15	MEAT DEPT. Meat dept. mgr observed washing his hands in a three-compartment sink in the meat dept. Employees shall wash their hands when needed in a designated handwashing sink. COS/discussion	COS	
4-601.11C	Dried meat and other debris was observed on the table beneath the meat slicer in the meat department service counter. Non-food contact surfaces must be		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	David Alcorn	Date: November 20, 2017
Inspector:	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 12-4-17



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

ESTABLISHMENT NAME Schnucks	ADDRESS 942 Valley Creek Drive	CITY /ZIP Farmington, 63640
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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
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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
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5-205.11A	MEAT DEPT The handwashing sink located in the meat cutting room was observed with a pallet of Ozark Pride Hams and a Eco-Lab portable cleaning and sanitizing system in front of it. Employees shall have access at all times to handwashing sinks.	12-4-17	DL
4-203.12B	Digital thermometer inoperable in the meat display coffin refrigerator (D33C). Refrigerators containing PHF's shall be provided with thermometers capable of monitoring the air temperature in the warmest portion of the unit.		
6-404.11	MEAT DEPT. Unsaleable assorted meat products were observed commingled with boxes of "chipped cheddar pieces" on same shelving in the meat cutting room. Foods removed from the retail sales floor that are intended for disposal shall be placed in an area segregated from food, equipment, utensils, linens and single use items. (COS by disposing of unsaleable meat products)	COS	
5-205.15B	The single preparatory sink located in the meat counter service area was observed with a look drain that allowed water to drain onto the floor beneath this sink. Plumbing systems shall be maintained in good repair.	12-4-17	
6-202.15A	ENTRY AREA Daylight observed between the double entry doors at the south entry. Outside entries shall be sealed to reduce pest entry points. Please seal.		

EDUCATION PROVIDED OR COMMENTS

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Person in Charge /Title: David Alcorn	Date: November 20, 2017
Inspector: John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: 12-4-17