



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

TIME IN	9:22 am	TIME OUT	2:29 pm
DATE	August 20, 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: Schnucks		OWNER: Schnucks Markets, Inc.		PERSON IN CHARGE: Cody Gibbs, Asst. Mngr.	
ADDRESS: 942 Valley Creek Drive			ESTABLISHMENT NUMBER: 4775		COUNTY: St. Francois
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 _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <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 checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<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)		
<b>Preventing Contamination by Hands</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
<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		
<b>Approved Source</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Chemical</b>		
<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"/> Q/C	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			<b>Conformance with Approved Procedures</b>		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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		
<b>Protection from Contamination</b>				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"/> Q/C <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/C <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
<input type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored	<input checked="" type="checkbox"/>	
<input 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		
<b>Food Temperature Control</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
<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		
<b>Food Identification</b>					<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		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Cody Gibbs</i>		Cody Gibbs, Asst. Mngr.		Date: August 20, 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 29, 2018	

*John Wiseman*  
 John Wiseman, EPHS #1507



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 FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Schnucks		ADDRESS 942 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
2-door True cooler: ambient, refried beans		40, 37	Deli cold hold display case: ham salad, chicken cordon ble		35, 36
Chicken legs and wings, deep fryer		198 to 207	Deli cold hold display case: turkey breast, 3-bean salad		40, 41
Chicken breasts, deep fryer		174 to 194	Deli cold hold display case, ambient (left, right)		32, 34
Hot hold cabinet: ambient, chicken		144, 136-168	Deli meat display case: ham, salami, head cheese		38, 37, 38
Raw chicken cooler, ambient		24	Deli meat display case, ambient (left, right)		35, 34

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-202.11A	DELI Plastic lids for wafer meat display were observed with breaks and cracks. Food contact surfaces shall be free of cracks and other imperfections to allow effective cleaning and sanitizing. Please discard all food containers that are cracked, crazed, or broken. CORRECTED ON SITE by discarding lids.	COS	CCE ↓
4-601.11A	A clean meat/cheese slicer was observed with debris in crevices on the underside and top of the "pusher." Food contact surfaces shall be clean to sight and touch. Please clean all surfaces of slicers when cleaning and sanitizing. CORRECTED ON SITE by cleaning.	COS	
4-601.11A	Dried debris observed on the knob and sides of the Pelouze scale. Please clean and sanitize all surfaces of scale. CORRECTED ON SITE by cleaning.	COS	
4-601.11A	According to staff, heat-resistant gloves that are used to handle rotisserie chicken are cleaned daily, but not sanitized. Because these gloves are used to handle food throughout the day, they shall be washed, rinsed, and sanitized a minimum of every four hours. CORRECTED ON SITE by discussion with staff	COS	
4-601.11A	Food debris observed on a spatula, scoop, lids, cooling racks, on equipment inside a tub, and a flat metal tray, all held on the clean equipment racks in the warewashing room. Please inspect equipment and utensils after cleaning and before storing. Please reclean and sanitize all items on this rack that are soiled.	8/20/18	
4-501.114A	The sanitizer strength was at 500 ppm in the 3-vat sink. According to label, the strength should be 200 ppm. Please adjust dispenser to provide sanitizer at 200 ppm.	8/23/18	
4-601.11A	The cover on pad for the heated shrink wrap machine was soiled and torn. Please replace pad when soiled or torn, and clean area around the pad.	8/21/18	

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4-101.19	DELI Cabinet shelves, located below the slicing machines and work tables, were lined with brown paper, some of which was soiled. Also, debris observed inside some of the cabinets. Surfaces needing frequent cleaning shall be smooth, easily cleanable, and nonabsorbent. Please remove paper liners and clean inside of cabinets as often as needed to keep clean.	8/29/18	CCE ↓
4-601.11C	Two of the cutting boards, attached to the deli salads display cooler, were observed with black marks. According to manager, food is not placed directly on the boards. Please clean the boards as often as needed to keep clean.	8/20/18	
4-101.19	Waxed paper was used to line shelves below work tables in the deli kitchen. Surfaces requiring frequent cleaning shall be smooth and nonabsorbent. Please do not line shelves.	8/29/18	
4-601.11C	Accumulation of debris observed on the outside surfaces of a bin holding bulk breadings, and the scoop that was stored inside the bin. Please clean the outside surfaces of the bin at least daily, the inside when soiled, and the scoop should be washed, rinsed, and sanitized at least daily.	8/20/18	
6-501.18	BAKERY The handwashing sink in the warewash room was dirty. Handwashing sinks shall be cleaned at a frequency to keep them clean.	8/20/18	
4-501.14B	Debris observed on the sprayer head/handle for the pre-wash sink in the warewashing room. Warewashing equipment shall be cleaned at least daily. Please clean all surfaces of sprayer head.	8/20/18	

EDUCATION PROVIDED OR COMMENTS

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

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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: August 29, 2018



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Chicken, in rotisserie	191 to 199	Deli walk-in cooler: ambient, fried chicken	28, 34
Deli walk-in freezer, ambient	0	Bakery open-air retail cooler, ambient	39, 39
Bakery walk-in cooler, ambient	39	Deli open-air retail coolers, ambient	35, 30, 36, 33
Bakery walk-in freezer, ambient	2	Deli open-air coolers, ambient	31, 33, 40
Bakery glass front retail cooler, ambient	-2, -5	Open air milk cooler, ambient	41

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7-201.11B	<b>BAKERY</b> A can of air-brush cleaner was stored on a work table. Chemicals shall be stored separately from food, clean equipment, clean linens, and single-use items. <b>CORRECTED ON SITE</b> by moving cleaner to chemical shelf.	COS	
3-202.15	<b>RETAIL AISLES</b> One 15-oz. can of Steak N Shake chili was crimp-dented. Packaging shall protect the integrity of the contents. Please place in designated area for returns or dispose. COS by removing from retail, marking out	COS	
3-101.11	The lid on a 10 oz. jar of Vlasic sweet relish was dented, and the seal was broken, in aisle 1. Food shall be safe. COS by removing from retail and marking out of inventory	COS	
3-101.11	The lid on a 10 oz. jar of Mario party olives was dented, and dried debris observed under the rim of the lid. Food shall be safe. COS by removing from retail and marking out of inventory.	COS	
7-201.11B	Foods, medicines, and other chemicals were intermixed on the clearance shelves in aisle 7. Please arrange products to protect foods from contamination from medicines and toxins, and medicines from toxin contamination. Store all food above all medicines and chemicals; store all medicines above all chemicals.	8/20/18	
3-101.11	The following OTC medicines, located on the clearance shelves in aisle 7, were past their expiration date: Pedia Care gas relief (3/18); Delsyn cough relief (5/18); Motrin (7/18); Advil (7/18). COS by removing from retail and marking out of inventory.	COS	

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6-501.12A	<b>BAKERY, continued</b> Splatters observed on the wall behind the pre-wash sink in the warewashing area. Physical facilities shall be clean. Please clean wall as often as needed to keep clean.	8/29/18	
6-501.12A	Accumulation of debris and hard water deposits observed below the warewashing sinks and drying racks. Please clean floor as often as needed to keep clean and prevent hard water deposits.	8/29/18	
3-304.12B	The handle of a scoop, stored in the bulk container of powdered sugar, was buried in the sugar. In-use scoops shall be stored with the handle above the surfaces of the non-potentially hazardous food. <b>CORRECTED ON SITE</b> by removing scoop.	COS	
4-601.11B	Some of the mobile baking racks were observed with an accumulation of debris. Baking equipment shall be cleaned at a frequency to prevent an accumulation of baked-on debris. Please clean the mobile racks as often as needed to keep clean.	8/29/18	
4-601.11C	<b>RETAIL AISLES</b> Moldy cheese and other debris observed on the bottom shelf of cooler B16D. Please clean and sanitize bottom shelf of cooler.	8/21/18	
4-903.11A	Paper towels were stored on the floor in aisle 9. Single use items shall be stored a minimum of six inches off the floor. Please place towels on pallet or shelf.	8/20/18	
6-501.14A	The portable fan in the employee break room was dirty. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan.	8/29/18	

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: August 29, 2018



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ESTABLISHMENT NAME Schnucks		ADDRESS 942 Valley Creek Drive		CITY / ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
	<b>RETAIL AISLES: TEMPERATURES, ambient, in degrees Fahrenheit:</b> D31B - 41 AS2B - 9 A6C - 0 D31A - 13 AS2A - 11 A6D - 4 D30B - 14 AS1C - 2 A9C - 4 D30A - 19 AS1B - 1 A9B - 5 B16A - 33 AS1A - 8 A9A - 0 B16B - 34 AS2C - 10 A8D - -4 B16C - 33 A5B - 0 A8C - -5 B16D - 33 A5A - -13 A8B - -8 B16E - 27 A4C - -6 A10A - 2 D32A - -7 A4B - -14 A10B - 4 D32B - -16 A4A - 6 A10C - 2 B58D - 38 A3D - -6 A10D - -5 B58E - 38 A3C - -8 A11A - 4 B58F - 41 A3B - -3 A11B - -2 B58A - 35 A3A - -11 A11C - -2 B58B - 38 A8A - -3 A11D - 0 B58C - 37 A7A - 1 CM49D - 39 A7B - -1 CM51A - 34 A7C - 0 A6A - 7 A6B - 4		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-601.11C	MEAT DEPARTMENT Minor food debris was observe in door tracks of the meat and seafood cases at the service counter. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as often as necessary.	8/21/18	CG
5-205.11A	A cart was parked in front of the hand wash sink in the meat cutting room. Hand wash sinks shall be accessible at all times. COS by removing the cart.	COS	↓
6-202.15A	WAREHOUSE A visible gap was observed at the bottom of the entry doors near the loading bays in the warehouse. The outer openings of a food establishment shall be protected against the entry of insect, rodents and other pests. Please repair the gap at the bottom of the doors.	8/29/18	

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: August 29, 2018

*John Wiseman*



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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

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4-601.11A	MEAT DEPARTMENT Dried meat debris was observed on a steel pan in clean storage in the meat cutting room. Food contact surfaces shall be clean to sight and touch. COS by cleaning and sanitizing.	COS	CG ↓
7-201.11B	A container of sanitizer wipes was stored on top of the Mettler-Toledo wrapping machine in the meat cutting room. Toxic materials shall be stored where they cannot contaminate food, equipment, single use items and clean linens. COS by removing the wipes.	COS	
5-203.14B	There does not appear to be backflow protection on the Kay foam dispenser in the seafood prep room. A plumbing system shall be installed to preclude backflow into the water supply. Please provide an American Society of Sanitation Engineers (ASSE) approved backflow device on this connection.	8/29/18	
4-501.114	Quaternary sanitizer was not detected in the sanitizer basin of the three compartment sink in the seafood prep room. A quaternary ammonia sanitizer shall be at a concentration specified by the manufacturer of the product. COS by filling the basin with fresh sanitizer.	COS	
7-201.11B	Unopened bags of quaternary sanitizer were observed stored atop equipment in the seafood prep room. Toxic materials shall be stored where they cannot contaminate food, equipment, single use items and clean linens. COS by relocating the sanitizer.	COS	
5-203.14A	The hand sprayer nozzle hangs below the overflow edge of the sink at the three compartment sink in the produce prep room. A plumbing system shall be installed to preclude backflow into the water supply. Please provide a sufficient air gap between the sprayer and the sink rim.	8/29/18	
3-302.11A	Ground beef patties were observed stored above whole muscle meats in the fresh meat case. Food shall be protected from cross contamination by storing ground meats away from or below whole muscle meats. COS by rearranging the foods.	COS	

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	Temperatures Meat/seafood display cases = 28, 32 Raw pork = 30, raw chicken = 35, raw salmon = 41, neptune salad = 39 Meat cutting room amb = 34, beef in cutting room = 38 Meat storage room = 34, raw pork in meat storage room = 38 Meat freezer = 0 Seafood cooler amb = 34 Walk-in seafood freezer = 10 CL39=2, D35A=20, D35B=10, CM57=30, D33A=36, D33B=36, D33C=38, D34B=36, D34A=38, B18B=30, B18A=32, B19B=32, B19A=32, B20A=34, B20B=32, B20C=36, B20D=36, CM48A=40, CM48B=36, CM48C=40, organic produce cooler=38, CM50A=40, CM50B=40, CM50C=40, Walk-in dairy cooler=40, Walk-in freezer=0		
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*[Signature]*  
John Wiseman