



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

TIME IN 7:51 am	TIME OUT 11:08 am
DATE July 7, 2017	PAGE 1 of 4

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: Sherry's Quick Mart	OWNER: David and Sherry Fishbeck	PERSON IN CHARGE: Kelsie O'Harver
ADDRESS: 3229 Highway 221	ESTABLISHMENT NUMBER: 02376	COUNTY: St. Francois
CITY/ZIP: Doe Run / PO Box 280 63637	PHONE: 573/756-3539	FAX: 573/756-3712
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 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"/> PRIVATE		
WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>7/10/17</u> Results <u>Pending</u>		

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"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
	Good Hygienic Practices						
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
	Preventing Contamination by Hands						
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible	✓		IN <input checked="" type="checkbox"/>	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated			IN <input checked="" type="checkbox"/>	Chemical		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
	Protection from Contamination			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food separated and protected			IN <input checked="" type="checkbox"/>	Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized			IN <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
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
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source			IN <input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			IN <input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>		Gloves used properly		
IN <input checked="" type="checkbox"/>		Approved thawing methods used					Utensils, Equipment and Vending		
	IN <input checked="" type="checkbox"/>	Thermometers provided and accurate			IN <input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			IN <input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
	IN <input checked="" type="checkbox"/>	Food properly labeled; original container			IN <input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
IN <input checked="" type="checkbox"/>		Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
IN <input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Kelsie O'Harver</i>	Kelsie O'Harver	Date: July 7, 2017
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: July 19, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221		CITY / ZIP Doe Run / PO Box 280 63637		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Eggs, grill		163 to 176	Prep table, cold hold, top: ham		41 to 46	
Ambient, Frigidaire freezers		0, 0	Prep table, cold old, top: turkey, cut tomatoes, pepperoni		40, 41, 42	
Ambient, retail beverage cooler		41	Prep table, bottom: ambient, pulled pork		40, 36	
Ambient, retail Beverage-Air cooler		39	Hot hold display case: gravy, sausage, eggs		155, 135, 156	
Ambient, retail True 2-door cooler		38	Hot hold display case, ambient		L-142, R-100	
Code Reference	<b>PRIORITY ITEMS</b> 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
3-305.16A	The top half of the piled ham, stored in the top of the cold hold prep table, had internal temperatures between 42 and 46F. Potentially hazardous food shall be held at 41F or lower. Please do not stack food deeply in the top of the prep cooler. Please monitor the internal temperatures of the food held in this unit at least every four hours. COS by discussion with staff and removing half of the ham from the inser				COS	LC D
3-501.17A, B	Food stored in the bottom of the prep table was not labeled with a date of disposition. Food that is potentially hazardous, fully cooked, and held for more than 24 hours shall be labeled with the date of disposition, which is the date of opening (if commercially prepared) or the preparation plus an additional six days. Please label these foods with the date of disposition.				7/7/17	
3-302.11A	Raw chicken was stored above raw fish in the bottom of the prep cooler. Raw chicken shall be stored below raw fish. Please rearrange food to protect from cross contamination.				7/7/17	
7-202.12B	A fly strip was hanging above single-use items. Fly strips may not be placed above single-use items, clean equipment and utensils, clean linens, or food. Please locate fly strips where food and food-related items are protected from contamination from falling insect pieces.				7/7/17	
4-601.11A	Debris observed on the back side of the Berkel meat/cheese slicer. Food contact surfaces shall be clean to sight and touch. Please disassemble and clean and sanitize all parts of slicer after use.				7/7/17	
4-601.11A	Food debris observed inside the Hamilton Beach microwave. Please wash, rinse, and sanitize the microwave a minimum of every four hours while in continual use, or after each use if used less often.				7/7/17	
4-601.11A	In-use measuring cups were stored in the bulk containers of breading by the stove. The cups were soiled, and the handles were in contact with the food. Please wash, rinse, and sanitize in-use cups when soiled, and store so the handle is above the surface of the food.				7/7/17	
3-304.12B						
Code Reference	<b>CORE ITEMS</b> Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>				Correct by (date)	Initial
6-301.12	<b>KITCHEN</b> There were no paper towels at the handwashing sink. Paper towels shall be available through a sanitary dispenser at all times. Please keep paper towels in a dispenser. COS by installing paper towels				COS	LC D
5-205.11A, B	A container of sanitizer was stored inside the vat of the handwashing sink. Handwashing sinks shall be used only for handwashing and accessible at all times. Please do not use the handwashing sink for anything except handwashing. COS by removing sanitizer container.				COS	
4-502.13A	Three soiled zip-lock bags were stored on top of the Hamilton Beach microwave. Single-use items shall not be reused. Please dispose of single-use items once used.				7/7/17	
3-302.12	A spray bottle of clear liquid, identified as water, was stored on the table by the pizza oven. Containers holding food shall be labeled with the contents if the the food is not easily identifiable. Please label spray bottle.				7/7/17	
4-903.11A	Debris observed on the magnetic knife holder. Clean equipment shall be protected while in storage. Please clean and sanitize knife holder as often as needed to keep clean.				7/7/17	
4-601.11C	<b>STORAGE AREA</b> The bagger was dirty; the ice scoop was stored on the bagger. The ice scoop and the bags are food-contact surfaces and shall be protected while in storage. Please clean and sanitize the bagger as often as needed to keep clean and protect the scoop and bags from contamination.				7/7/17	
4-501.11B	The seal on the door of the Scotsman ice maker was held on with tape. Equipment shall be maintained in good repair (tape is not acceptable). Please repair seal and clean & sanitize door to remove tape adhesive.				7/19/17	
<b>EDUCATION PROVIDED OR COMMENTS</b>						
Person in Charge /Title: <i>Kelsie O'Harver</i>		Kelsie O'Harver		Date: July 7, 2017		
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: July 19, 2017	



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Nacho cheese, dispenser (empty), ambient		136			
Pizza hot hold: ambient, pizza		183, 144			
Chest ice cream freezer, ambient		0			
Ambient, walk-in cooler		40			
Hot hold burger case (empty), ambient		130			

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2-102.11	KITCHEN, Continued Kitchen staff could not answer questions concerning required cooking temperatures, cold holding or hot holding temperatures. Food workers shall demonstrate knowledge of food safety. Please provide adequate training and/or resources for all staff working in the kitchen to ensure food is safe for the public.	7/19/17	KL D
7-102.11	A spray bottle containing a liquid, stored on the chemical shelf below the 3-vat sink, was not labeled. Working containers of chemicals shall be labeled with the common name of the contents. Please label spray bottle.	7/7/17	
4-501.114A	The chlorine concentration in the container of sanitizer stored by the handwashing sink was greater than 200 ppm. Chlorine shall be between 50 and 100 ppm in sanitizer solutions. Please use test strips to ensure correct chlorine concentration (mix 1/2 to 1 tsp. unscented bleach per gallon of water, then test with strip).	7/7/17	
4-202.11A	Two prep table food insert containers, stored on the clean dish shelf, were badly crazed. Food contact surfaces shall be free of crazing and other imperfections. Please inspect and dispose of all equipment that is cracked, broken, or crazed.	7/10/17	
3-302.11A	Raw chicken livers were stored touching French fries and mushrooms in the door of the Frigidaire freezer. Raw animal-derived foods shall be stored separately from or below all other foods. Please rearrange to protect fully-cooked foods from raw chicken livers.	7/7/17	
3-501.16A	The deli hot hold display case had ambient temperatures of 100 to 110 on the right side, and between 110 and 120F on the left side. Potentially hazardous food shall be held at 135F or higher. Please use Time as a Public Health Control until the unit is repaired and reliably holds food at 135F or higher. Label potentially hazardous food with a 4-hour disposal time when placed in the unit; do not add food to the containers already in the case; wash, rinse, and sanitize containers every four hours.	7/7/17	

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5-501.15	OUTSIDE A trash can by the drive-up was not covered. Outside trash receptacles shall be covered. Please provide a trash can that is covered.	7/19/17	KL D
5-501.113	The lid was open on the outside trash dumpster. Please keep lids closed to reduce pest attraction and harborage.	7/7/17	

EDUCATION PROVIDED OR COMMENTS

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7-201.11B	STORAGE AREA and WALK-IN COOLER Containers of motor oil were stored on the same shelf with single-use items and food. Chemicals shall be stored separately or below food and single-use items. Please place motor oil on lowest shelf.	7/7/17	ILO
3-501.17A, B	Containers of ham, chicken, and tuna salad, held in the walk-in cooler, were labeled with the date of opening. Please also label with a 7-day disposition date.	7/7/17	
3-501.16A	RETAIL The burger hot hold case had an ambient temperature of 130F. The case was empty during this visit. Please do not use this case to hold potentially hazardous food until it reliably holds food at 135F or higher.	7/7/17	
3-101.11	A container of Select Brand aspirin (100 tablets) was past the expiration date of June 2017. Food and medicines shall be safe. Please dispose of aspirin or place in designated area for return to distributor. COS placing in area for return to distributor.	COS	
NOTE: An employee illness policy was available, based on the FDA Health and Personal Hygiene Handbook.			

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3-602.11B	RETAIL Foods held in the True 2-door cooler were not fully labeled. Foods that are commercially prepared and repackaged on-site, or prepared and packaged on-site, for retail sale shall be labeled with the following information: A) name of the food; (B) If made from two or more ingredients, a list of ingredients in descending order of predominance by weight; (C) quantity of the contents; (D) the name and place of business; (E) list of common allergens. During this visit, the foods requiring labeling were chocolate pie, chef salad, variety of wraps, breaded cooked chicken, variety of sub sandwiches and variety of deli sandwiches, Please label all foods prepared and packaged for retail with the required information.	7/19/17	ILO
3-602.11B	Donuts in the display case are obtained from David's Bakery (ie. Krak N Jac's). An ingredient list was not available. Please obtain an ingredient list with noted allergens for all donuts sold at this facility, and provide it for customer use, or post a note stating that an ingredient list is available.	7/19/17	
4-204.112A	A thermometer was not found inside the burger display case. Hot hold units shall be equipped with a thermometer located in an easy-to-read location in the coolest part of the unit. Please install a thermometer.	7/10/17	
3-602.11B	Cubed ice was packaged on-site and held in the retail freezer. Please label the packages of ice with the name and place of business (example: Sherry's Quick Mart, Doe Run, MO)	7/19/17	
6-202.15A	Daylight observed between the front entry doors. Outside entries shall be sealed to protect against pest entry. Please seal doors.	7/19/17	
6-501.14A	BATHROOMS Accumulation of dust observed on the fan covers of the mechanical vents in both bathrooms. Ventilation systems shall not be a source of contamination. Please clean vent covers as often as needed to keep clean.	7/10/17	

EDUCATION PROVIDED OR COMMENTS

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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: July 19, 2017