



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

TIME IN	9:19 am	TIME OUT	3:20 pm
DATE	April 20, 2018	PAGE	1 of 11

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: Country Mart		OWNER: Town and Country Group, Inc.	PERSON IN CHARGE: Todd Clark	
ADDRESS: 125 West Karsch Boulevard		ESTABLISHMENT NUMBER: 1870	COUNTY: St. Francois	
CITY/ZIP: Farmington 63640	PHONE: (573)756-1455	FAX: (573)760-1774	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 checked="" type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
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		
<b>Employee Health</b>							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use	✓		<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<b>Preventing Contamination by Hands</b>							
<input type="checkbox"/> IN <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	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				<b>Consumer Advisory</b>		
<b>Approved Source</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	Consumer advisory provided for raw or undercooked food		
<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	<b>Highly Susceptible Populations</b>		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓		<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<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	<b>Chemical</b>		
<b>Protection from Contamination</b>							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	✓			Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				<b>Conformance with Approved Procedures</b>		
					Compliance with approved Specialized Process and HACCP plan		

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 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		
<b>Food Temperature Control</b>									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Utensils, Equipment and Vending</b>		
<b>Food Identification</b>									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Prevention of Food Contamination</b>									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	<b>Physical Facilities</b>		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input checked="" 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: <i>Todd Clark</i>		Todd Clark	Date: April 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: May 4, 2018



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

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Boulevard	CITY /ZIP Farmington 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient, deli walk-in freezer in warehouse	0	Dairy open-air wall coolers, ambient	36, 40, 42
Ambient, walk-in dairy cooler	40	Open-air wall coolers, ambient	34, 38, 36, 41
Cut cantaloupe, produce prep table	52	Wall freezers, ambient	14, 10, -13, -5
Ambient, produce walk-in cooler	41	Wall freezers, ambient	-10, -4, -2
Ambient, Kraft chest cooler	38	Aisle 14 coffin freezers, ambient	9, 10, 14

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.**

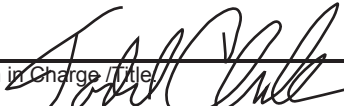
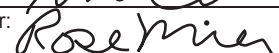
4-601.11A	WAREHOUSE Black mold was observed on many of the shelves in the walk-in dairy cooler. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all shelving to reduce mold growth.	4/23/18	TC
5-203.14B	A "wye" hose connector is attached to the hose bibb at the mop sink. Both arms had a hose attached. One hose is connected to the chemical dispenser, which has backflow prevention. The other hose is for filling buckets and was not protected with a backflow preventor. There is a hose bibb vacuum breaker between the "wye" connector and the faucet. Please place the hose bibb vacuum breaker between the hose and the arm of the connector to which it is attached. CORRECTED ON SITE by moving hose bibb vacuum breaker to the arm of the wye connector.	COS	
7-201.11B	Cleaners and soaps were stored above single-use items and produce. Chemicals shall be stored separately or below single-use items, clean linens, clean equipment, and food. CORRECTED ON SITE by moving the chemicals.	COS	
7-201.11B, 3-302.12	PRODUCE A spray bottle containing a liquid, identified as water by the manager, was stored in a bucket that also contained chemicals below the 3-vat sink. The bottle was not labeled. Bottles shall be labeled with their contents, and food (including water) shall be stored separately from chemicals. CORRECTED ON SITE by discarding water.	COS	
3-501.16A	Cantaloupe that was cut and being trayed had a temperature of 52F. According to staff, the melons are pre-cooled and then immediately placed back in the cooler once packaged. Please remove less fruit at a time and replace in cooler quickly to prevent temperature rise. COS discussion, placing fruit in the cooler.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.110B	WAREHOUSE A packet of opened cigarettes was stored with food. Employee personal items shall be stored separately or below all other items. CORRECTED ON SITE by discarding.	COS	TC
6-501.14A 6-501.12A	Accumulation of dust and debris was observed on the grates over the condenser fans, on the condenser housing, and on the ceiling in front of the fans in the walk-in dairy cooler. Ventilation systems shall not be a source of contamination. Please clean fan systems and ceiling in the cooler.	5/4/18	
6-501.12A	Accumulation of litter and spilled milk observed beneath shelving in the walk-in dairy cooler. Physical facility shall be cleaned at a frequency to prevent debris accumulation. Please clean floor inside the cooler.	↓	
4-204.112A	A thermometer was not found inside the dairy walk-in cooler, and there was not an integral thermometer. Refrigerated units shall have a thermometer placed in a convenient-to-read location in the warmest part of the cooler. Please install an accurate thermometer that reads in two degree gradations.		
6-501.12A, 5-501.17	Employee bathroom: The floor was dirty, the toilet was dirty, there was no lidded trash can, the vent over the fan was dirty, and the door did not fully self-close. Facility shall be kept clean, toilets shall be cleaned at least daily, bathrooms used by females shall have a lidded trash can, ventilation systems shall not be a source of contamination, and bathroom doors shall fully self-close. Please correct all violations.		
6-501.14A 6-202.14	Daylight showed around the dock loading doors (by the box crusher). Outside openings shall be sealed to reduce pest entry points. Please seal around the doors.		
6-202.15A			

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: May 4, 2018




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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION
Aisle 14 freezers, ambient		10, 0, 2, -2, 2	Aisle 13 freezers, ambient
Ambient, aisle 13 freezers		8, 10, 2, 2, 6	Ambient, Aisle 13 coffin freezers
Beverage coolers, ambient		41, 36, 36, 57	Walk-in produce cooler: cut water melon, bologna
Beverage coolers, ambient		40, 43, 38	

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3-202.15	AISLES Six 14-oz. cans of Eagle Brand fat free sweetened condensed milk (in aisle 6) were badly dented on their bottom seams. Packaging shall protect the contents of the food. Please discard or place in a designated area for returns. COS by disposing	COS	TC
7-201.11B	Lotions and shampoos were stored above PediaSure shakes and juices in aisle 5. Chemicals shall be stored below or separately from food. Please store to protect food from contamination from chemicals.	4/20/18	
3-101.11	The following medicines were past their expiration date: Best Choice antacid liquid 12 Fl. oz. (10/17); Zantac 150 8 tablets (3/18); Pamprin 20 caplets (3/18); Dimetapp cold & allergy 4 fl. oz. (1/18). COS by removing from retail and discarding	COS	

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3-302.15A	PRODUCE Staff were cutting cantaloupe, watermelon, and pineapple and packaging with grapes and strawberries in fruit trays. When questioned, the strawberries and grapes were washed, but the outsides of the melons were wiped. Fruit that is ready-to-eat shall be washed in cold water prior to peeling and cutting. Please wash all produce that is packaged as ready-to-eat prior to cutting or packaging. NOTE: Produce that is expected to be washed by the consumer is not required to be washed. COS by discussion with staff	COS	TC
4-601.11C	AISLES Accumulation of debris observed on the insides of the coffin freezers in aisles 13/14. Please clean these freezers, especially the bottom, ledges, and air intake vents.	5/4/18	
6-501.12A	Accumulation of debris under the front endcaps in aisles 11/12, 10/11. Facility shall be clean. Please clean under endcaps.		
4-903.11A	Paper towels were stored on the floor in aisle 8. Single-use food-related items shall be stored a minimum of six inches off the floor. Please elevate the paper towels off floor.		
6-202.15A	Daylight observed between and under the main front entry doors. Outside entries shall be sealed to protect against pest entry. Please seal doors.		
6-202.15A	Daylight observed between the door and the frame on the front entry door near the customer service desk. Please seal door.		
4-501.11A	The Monster beverage cooler had an ambient temperature of 57F. This cooler held only pre-packaged beverages that require no refrigeration. However, coolers shall hold at 41F or lower. Please repair or replac		

EDUCATION PROVIDED OR COMMENTS

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Inspector:  Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: May 4, 2018



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			Retail deli 3-tier cooler, ambient		36, 40, 31, 38
			Retail deli cake cooler, ambient		32, 40, 36, 35
			Retail deli 4 tier cooler, ambient		23, 40, 30
			Deli customer use beverage coolers, ambient		37, 39

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3-501.16A	DELI - Retail and Dining Area A bottle of pure maple syrup was stored with other condiments on top of the trash can cabinet. This product is labeled "Refrigerate after Opening" and must be held cold to prevent mold growth. Please discard this syrup.	COS	TC
3-501.17A, B	Sandwiches, croissants, and wraps that were prepared in the deli and packaged for retail were labeled with a 11-day sell by date. These foods included ham and cheese subs (packed 4/13, sell by 4/23); and croissants and wraps filled with a variety of fillings (all having an 11 day sell by date). Food that is ready-to-eat and potentially hazardous shall be labeled with a 7-day discard date (the day of preparing plus six days). Please label these foods with a 7-day use by date.	4/20/18	TC
4-601.11A	Powder was caked from moisture inside the cappuccino machine. Please clean inside of machine at least daily.	4/20/18	

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4-903.11A	CUSTOMER BATHROOMS Single-use paper towels were stored on the floor in the closet in the women's bathroom. Single-use items shall be stored a minimum of six inches off the floor. Please elevate.	5/4/18	TC
6-501.14A	Accumulation of dust was observed on the vent over the mechanical fan in both the men's and women's bathrooms. Ventilation systems shall not be a source of contamination. Please clean vents.	TC	
6-501.11	The toilet seat in the men's bathroom was stained, dirty, and peeling. Please replace seat to allow effective cleaning.		
5-205.15B	The urinal in the men's bathroom was not functioning. Plumbing shall be maintained in good repair. Please repair urinal.		
5-501.113B	OUTDOORS The lids on one dumpster were open, and one lid was dislodged from its pivoting rod. Dumpster lids shall be kept closed and tightly fitting. Please keep lids closed and ask trash removal company to either repair or replace the lid.		
5-501.113B	The lid on the grease dumpster was open and plastic wrap debris was on the top, somewhat obscuring the dumping hole. Please remove trash and keep lid closed.		
6-202.16	Holes in the west wall where pipes and utilities entered were not sealed. Facility shall be sealed to prevent entry points for pests. Please inspect all sides of building and seal all holes.		

EDUCATION PROVIDED OR COMMENTS

Note: A 1.5 inch diameter pipe was observed entering into the deli walk-in cooler. What is this pipe?

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Code Reference	PRIORITY 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). <b>These items are to be corrected by the next regular inspection or as stated.</b></p> <p>RETAIL DELI          Food packaged on site for retail was not correctly labeled. Many of the different foods had the same label, some listed ingredients that were obviously not in the food, and others failed to list the ingredients obviously in the food. Few listed major allergens. These foods included:          (A) cookies: oatmeal raisin, M &amp; M, peanut butter, Hershey's, chocolate chip, macademia nut, and Almond Joy; (B) whole and sliced cakes: Italian cream with coconut and walnut, German chocolate with nuts and coconut, white butter cream, chocolate butter cream, cheesecakes; (C) pies: pecan, coconut cream, key lime, banana cream; (D) chocolate pudding, banana pudding. These foods that were prepared and packaged for retail lacked any labeling: fish, corn mix, kraut and sausage, okra. Foods that are either commercially prepared and repackaged on-site for retail, or are prepared and packaged on-site shall be fully labeled. Labeling shall be accurate and not misleading. Please label foods packaged on-site with an accurate list of ingredients, major allergens, name and place of business, and accurate quantity.</p>	5/4/18	<i>[Handwritten Initials]</i>
3-602.11B			
3-305.11A	<p>A tray soiled with food was stored on top of the trash can cabinet. Opened containers of condiments were also stored on top of this cabinet, and a container of salt was on the tray. Food shall be protected from contamination. Please arrange so dirty food trays are not held in the same area as the opened containers of condiments.</p>		

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Person in Charge <i>[Signature]</i> Title: Todd Clark		Date: April 20, 2018
Inspector: <i>[Signature]</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: May 4, 2018





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

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4-501.114C	MEAT DEPT Sanitizer was not detected in the Kay Quat sanitizer in a spray bottle stored beside the hand wash sink. Quaternary ammonia sanitizers shall be prepared and used at concentrations recommended by the product manufacturer. Please prepare and maintain proper sanitation concentrations in sanitizing solutions.	4/20/18	TC
7-201.11	Dish detergent and raw hog casings were observed stored on the drain board of the sanitizer basin of the three compartment sink. Toxic materials shall be stored where they cannot contaminate clean equipment. Cross contamination of equipment by raw animal products shall be prevented by storing raw animal products separate from these items. COS by removing the detergent and discarding the hog casings.	COS	TC
3-302.11B		COS	
2-401.11A	Employee beverages were stored on a work table with food and single use items. Employee beverages shall be stored in closed vessels and away from food, equipment, single use items and clean linens. COS by removing the beverages from the table.	COS	
4-601.11A	Dried meat debris was observed on surfaces of the slicer in the meat cutting room. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize all slicer surfaces at least daily.	4/20/18	
2-401.11A	An opened employee beverage was stored on the meat storage shelving in the meat storage room. Employee beverages shall be stored in closed vessels and away from food, equipment, single use items and clean linens. COS by removing the beverage from the shelf.	COS	
4-101.11A	Hog casings were observed stored in an open-top florist's bucket in the meat storage room. Materials used in the construction of food contact surfaces shall be safe. Only food-grade materials may be used for storing food. COS by discarding the casings and the bucket.	COS	

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6-301.12	MEAT DEPT Paper towels were not available at the hand wash sink in the meat cutting room. Hand wash sinks shall be provided with a sanitary means of hand drying. COS by providing paper towels.	COS	TC
4-203.12B	The ambient air thermometer in the meat cutting room indicated a temperature of 60F. The actual air temperature was measured at 30F. Ambient air thermometers shall be accurate to within three degrees F. Please place an accurate thermometer in the cutting room.	5/4/18	TC
6-501.18	The hand wash sink and the three compartment sink in the meat cutting room was dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the sinks daily.	TC	
4-601.11C	Dried meat debris was observed on surfaces of the wrapping station in the meat cutting room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the wrapping station as often as necessary to keep it free of debris.		
6-501.12A	Dried meat debris was observed on the floor of the meat cutting room, especially below equipment and along the wall/floor junction. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the meat cutting room.		
4-601.11C	Dirt and debris was observed on the rails of aluminum rolling carts for meat trays in the meat cutting room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please thoroughly clean and sanitize the cart surfaces as often as necessary.		
3-302.12	A spray bottle of food grade lubricant stored on the roller/conveyor in the meat cutting room was not legibly labeled. Please indelibly label the lubricant.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Todd Clark* Todd Clark Date: April 20, 2018

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: May 4, 2018



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

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Boulevard		CITY /ZIP Farmington 63640	
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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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2-301.14H	MEAT DEPT Employees were observed donning new single use gloves without first washing their hands. Food employees shall clean their hands before engaging in food preparation and between glove changes. This issue was discussed with the Person In Charge.	4/20/18	TC
3-202.15	RETAIL AISLES The following canned food items were observed to have damage to their packaging that potentially endangers the integrity of the food. 10oz Campbells soup, 18oz Campbells soup, 24oz Hunts pasta sauce, 12oz DelMonte fruit, 46oz Dole juice X2, 14oz Best Choice tomatoes, 16oz Best Choice beans, 29oz Best Choice fruit, 15oz Bushs hominy, 14oz DelMonte tomatoes X2, 28oz Hunts tomatoes, 15oz Bushs beans X2m 15oz Read bean salad X2, 53oz Brooks chili beans. Food packaging shall be in good condition and protect the integrity of the contents so that the food is not exposed to adulteration or potential contaminants. COS by removing these items from sale.	COS	

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6-501.12A	MEAT DEPT Dried blood and debris was observed on the floor below meat storage shelving in the meat storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and disinfect the floor of the meat storage room.	5/4/18	TC
6-202.11A	Many of the fluorescent light end-caps are either damaged or missing from the lighting in the fresh meat cases. Light bulbs installed above food storage or preparation areas shall be shielded or shatter resistant. Please replace missing or damaged shielding end-caps in the meat cases.	↓	
4-601.11C	Food debris was observed in the black plastic display trays in the fresh meat cases. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the display trays as often as necessary to keep them clean.		
6-202.11A	Many of the fluorescent light end-caps are either damaged or missing from the lighting in the bacon reach-in cases. Light bulbs installed above food storage or preparation areas shall be shielded or shatter resistant. Please replace missing or damaged shielding end-caps in the bacon cases.		
4-601.11C	Food debris was observed in the display trays in the bacon reach-in cases. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the display trays as often as necessary to keep them clean.		
6-202.11A	Damaged shielding and end-caps were observed in numerous places on fluorescent lights installed in the hotdog and pakaged lunchmeat reach-in case. Light bulbs installed above food storage or preparation areas shall be shielded or shatter resistant. Please replace missing or damaged shielding and end-caps in these cases.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:		Todd Clark		Date: April 20, 2018	
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: May 4, 2018




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

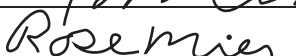
ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Boulevard		CITY / ZIP Farmington 63640	
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3-501.16A	Deli: Temperatures: Sausage patties 118F, hash brown potatoes 165F, milk gravy 113, milk gravy 138F, pepper hash browns 161F, scrambled eggs 171 in heated display cabinet. (Ambient temperature in the deli meat case 34F, ham 39F)  Sausage patties 118F, milk gravy 113F in the heated display cabinet. Potentially hazardous foods (PHF's) shall be held at or above 135F. (Voluntarily discarded when lunch was placed in heated display cabinet). Please monitor display cabinet to ensure all foods are 135F or higher.	4/20/18	TC
3-501.17A	Assorted luncheon meats were observed wrapped with date markings of 8 days, with expired date markings and without any date markings in the deli refrigerated case. Ready-to-eat (RTE) PHF's held longer than 24 hours shall be labeled with discard dates of no more than 7 days and shall be discarded when these foods exceed the discard date. The discard date is determined by the date the RTE PHF package was opened or the PHF was prepared plus 6 additional days. It is suggested these foods be placed in large sealable food bags that bears a discard date. Once the product exceeds the discard date, the food and the sealable bag may then be discarded. (Corrected by voluntary discard)	4/20/18	
6-501.111 B	Rodent droppings observed in the wooden cabinets located behind the deli service counter. These cabinets were observed to contain single-use drinking cups, etc. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity and seal all openings in the cabinets, walls, etc., to prevent pest harborage.	4/23/18	

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6-501.11	Deli: (Temperatures: Walk-in cooler 40F ambient, Swiss cheese 41F)  Wooden cabinet door broken and missing. Physical facilities shall be maintained in good repair. Please replace door.	5/4/18	TC
4-501.11B	Inside door hardware in the walk-in cooler was missing. Equipment components such as doors, seals, fasteners, etc., shall be kept intact, tight, and adjusted in accordance with the manufacturer's specifications. Please replace.	↓	
4-501.11B	Door seal on the walk-in cooler door was observed hanging loosely around the door perimeter and daylight could be observed at the bottom of the door. Equipment components such as doors, seals, etc., shall be kept intact and tight. Please replace.		
6-501.12A	Mold and debris observed on the wall on the far end of the walk-in cooler. Debris was observed on the floor in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		
3-305.11A	Four packages of tortillas were observed in a gray plastic pan with observed debris and possibly mold in the bottom of the pan. Food shall be stored in a clean, dry location where it is not exposed to splash, dust, or other contamination and at least 6 inches above the floor.		
4-203.12B	Indicating thermometer in the deli refrigerated case appeared inaccurate. Please calibrate or replace thermometer to ensure it is accurate to within +/- 3F.		

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ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Boulevard		CITY /ZIP Farmington 63640	
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6-501.111B	Deli: Rodent poison was observed lying beneath the deli counter near the fountain beverage station carbonator. Rodent poison/bait shall be contained in a covered, tamper-resistant bait station. Rodent droppings observed bedside the "bag-in-the-box" fountain beverage syrups. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity and seal all openings in the cabinets, walls, etc., to prevent pest harborage.	4/20/18	<i>TC</i>
4-202.11A	Plastic pans observed holding food in the deli heated display cabinet with holes and cracking in them. Multi-use food-contact surfaces shall be smooth, free of breaks, open seams, cracks, chips, etc. Please discard any damaged pan or food utensil.	5/4/18	<i>[Handwritten squiggle]</i>
5-203.14B	Water lines observed connected into coffee and cappucino machines without any observed backflow prevention device(s). A plumbing system shall be installed to preclude the backflow of a solid, liquid, or gas contaminant into the water supply at each point of use at a food establishment. Please install an A.S.S.E. (American Society of Sanitary Engineering) rated backflow prevention device on the water line to these units.	5/4/18	
6-501.111 B	Two juvenile cockroaches were observed crawling on the wall by the deli handwashing sink. The presence of insects shall be controlled. Please work with a pest control operator (PCO) to reduce their presence on the premises.	5/4/18	

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4-601.11C	Deli/Bakery: Metal pans were observed with baked-on/cooked on debris on the outside of these containers. Non-food contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Please clean.	5/4/18	<i>TC</i>
6-501.12A	Loose cat litter was observed on the floor beneath the deep fryers and grease and other debris was observed below the gas ovens. Grease buildup was observed on the wheels of the deep fryers, etc. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.	<i>[Handwritten arrow pointing down]</i>	<i>[Handwritten squiggle]</i>
6-501.12A	Food debris and buildup was observed on the walls behind the 3-vat sink, stainless steel prep. tables, and behind the cooking appliances. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		
3-305.11A	Ice buildup observed on food boxes within the bakery walk-in freezer. Food shall be stored in a clean, dry location that is not exposed to splash, dust or other contamination.		
6-501.12A	Debris on floor by the gas water heater and along the edge of the wall in the bakery prep. area. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		
6-501.12A	Grease buildup and debris was observed above the door and in the vent stack from the bakery oven. Physical facilities shall be cleaned as often as necessary to maintain cleanliness.		

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Person in Charge (Title): *Todd Clark* Todd Clark Date: April 20, 2018

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: May 4, 2018



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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3-302.11A	Deli: (Temperatures: (Carter-Hoffman heated food cabinet: 171F ambient, cooked pork steaks 155F) (General Tso's chicken 128F, salmon patties 124F, chicken tenders 120-125F, mashed potatoes 161F) Cooked chicken wings 201F from deep fryer.	COS	TC
6-501.111B	Four cartons of shell eggs were observed stored on boxes of pre-cooked scrambled eggs in the walk-in cooler. Food shall be protected from cross-contamination by separating raw animal foods from ready-to-eat (RTE) foods. Please store raw animal foods below or segregated from RTE foods. (Corrected by relocating shell eggs below all RTE foods on shelving.)	5/4/18	TC
3-501.16A	Rodent droppings were observed on the floor in the walk-in cooler. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity and seal all openings and work with pest control operator.	4/20/18	
4-601.11A	Gen. Tso's chicken 128F, salmon patty 124F, chicken tenders 120-125F in deli counter heated display case. PHF's shall be maintained at or above 135F.	4/20/18	
4-601.11A	Stacked metal pans near the 3-vat sink were observed with visible food debris in them. Food-contact surfaces of equipment and utensils shall be clean to the sight and touch. Please review all pans and re-clean those containers found to have visible debris by washing, rinsing, sanitizing and air-drying in 3-vat sink.	4/20/18	

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4-203.12B	Deli/Bakery: The metal stemmed food thermometer in the walk-in cooler appeared inaccurate. Please calibrate or replace thermometer to ensure it is accurate to within +/- 3F.	5/4/18	TC
6-501.114A	The unused ice machine in the bakery should either be repaired, replaced or removed from the premises as it poses pest harborage issues.	↓	TC
4-601.11C	Bakery sheet pans observed with cooked-on/baked-on debris stacked by the walk-in freezer. Non-food contact surfaces shall be kept free of the accumulation of dust, dirt, food residue and other debris.		

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**FOOD ESTABLISHMENT INSPECTION REPORT**

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6-501.111B	Deli/Bakery: A dead mouse and numerous rodent droppings were observed in the cabinet bottom of the of the deep fryer in the deli. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity and work with your pest control operator to eliminate pests.	4/23/18	TC
6-501.111B	Live cockroaches were observed on top of the Hobart proofing cabinet. One live cockroach was observed in a glue trap. Please clean and remove all evidence of pest activity, remove any harborage and work with pest control operator in removing these pests.	5/4/18	[Handwritten squiggle]
7-202.12A	A cannister of Raid Ant and Roach killer was observed on a shelf by the bakery dept. walk-in freezer. This product was labeled "For Indoor Residential Use Only". Poisonous or toxic materials shall be used according to the manufacturers' use directions . Please remove from the premises. (Corrected by voluntary discarding)	COS	
6-501.111B	Live and dead cockroaches and rodent droppings were observed within the wooden cabinets in the bakery area. Please clean and remove all evidence of pest activity, remove any harborage, seal any holes/openings and work with pest control operator in removing these pests.	4/23/18	
4-601.11A	Dried icing was observed on the top of the mixer located by the bakery 3-vat sink. The mixer was observed covered with plastic but upon removal the dried food debris was observed. Please clean the entire mixer, attachments and bowl in 3-vat sink.	4/20/18	

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7-206.12	Deli/Bakery: Rodent bait was observed in a blue funnel located near the ice machine. Rodent poisons/baits shall be contained in a covered bait station. COS by discarding	COS	TC
6-501.111 B	Rodent droppings were observed on the floor behind the bakery display cases near the bakery storage shelving. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Please clean and remove all evidence of pest activity and work with your pest control operator to eliminate pests.  Note: A build-up of debris was observed on top of the walk-in cooler and walk-in freezer. I did not inspect these areas but they should be inspected and unnecessary items removed and the area cleaned.	5/4/18	[Handwritten squiggle]

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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: May 4, 2018