



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

TIME IN	9:52am	TIME OUT	12:55pm
DATE	11-27-18	PAGE	1 of 3

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: 0237	COUNTY: 187
CITY/ZIP: Farmington, 63640	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 _____		
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>td</u> 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"/> <b>OUT</b>	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b> <input type="checkbox"/> <b>N/A</b>	Proper cooking, time and temperature		
<b>Employee Health</b>							
<input checked="" type="checkbox"/> <b>OUT</b>	Management awareness; policy present			<input checked="" type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b> <input type="checkbox"/> <b>N/A</b>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> <b>OUT</b>	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b> <input type="checkbox"/> <b>N/A</b>	Proper cooling time and temperatures		
<b>Good Hygienic Practices</b>							
<input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> <b>IN</b> <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/A</b> <input type="checkbox"/> <b>N/A</b>	Proper hot holding temperatures		
<input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> <b>IN</b> <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/A</b> <input type="checkbox"/> <b>N/A</b>	Proper cold holding temperatures		
					Proper date marking and disposition		<input checked="" type="checkbox"/>
					Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>							
<input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>	Hands clean and properly washed			<input type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Consumer Advisory		
<input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> <b>IN</b> <input checked="" type="checkbox"/> <b>OUT</b>	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<input type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b> <input checked="" type="checkbox"/> <b>N/A</b>	Highly Susceptible Populations		
<b>Approved Source</b>							
<input checked="" type="checkbox"/> <b>OUT</b>	Food obtained from approved source			<input type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Chemical		
<input type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Food received at proper temperature			<input type="checkbox"/> <b>IN</b> <input checked="" type="checkbox"/> <b>OUT</b>	Food additives: approved and properly used		
<input checked="" type="checkbox"/> <b>OUT</b>	Food in good condition, safe and unadulterated				Toxic substances properly identified, stored and used		
<input type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/O</b> <input checked="" type="checkbox"/> <b>N/A</b>	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	Conformance with Approved Procedures		
<b>Protection from Contamination</b>							
<input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/A</b>	Food separated and protected			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"/> <b>IN</b> <input checked="" type="checkbox"/> <b>OUT</b> <input type="checkbox"/> <b>N/A</b>	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> <b>IN</b> <input type="checkbox"/> <b>OUT</b> <input checked="" type="checkbox"/> <b>N/A</b>	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 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		
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>									
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips 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"/>	Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input type="checkbox"/>	<input checked="" 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>Kelsie O'Harver</i>	Kelsie O'Harver	Date:	November 27, 2018
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:	12-11-18



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ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold gravy		137	Walk-in cooler		40
Hot hold eggs		152	Retail area: BevAir snack cooler, sandwich cooler,		36, 22
Prep cooler: ambient, lunchmeat, tomato, canned mushrooms		36, 39	nacho cheese, burger hot case, hot hold burgers,		144, 150, 142
tomato, canned mushrooms		41, 39	hot hold pizza		141
Frigidaire freezers #1, #2		0, 0	Ice cream freezer		0

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>			
3-501.17A	Discard dates were not present on potentially hazardous foods stored in the kitchen prep cooler. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening. COS buy marking the foods with a discard date.	COS	D
6-501.111	Rodent droppings were observed in the cabinets below the hot bar. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Please remove evidence of rodents and take action to minimize the presence of rodents by: 1. Closing points of entry into the building from the outside, 2. Closing holes in walls, floors and ceilings to minimize interior points of entry, 3. Regularly inspecting the premises for presence of rodents, 4. Set traps as needed, and 5. Remove all extraneous food sources such as food debris and by keeping the premises as clean as possible to minimize attraction and harborage conditions.	12-11-18	
7-102.11	An unlabeled bottle of bleach water used for stain removal was located below the hand wash sink. Working containers of toxic materials such as cleaners shall be labeled with the common name of the material. COS by labeling the bottle.	COS	
5-402.11A	The indirect drain below the three compartment sink has been sealed closed with a flexible rubber coupling secured with hose clamps. According to the manager, the coupling was put in place because the indirect drain would frequently overflow when the sink basins were drained. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, equipment and utensils are placed. Please restore the indirect drain.	12-11-18	

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>			
6-301.11	Hand soap was not available at the hand wash sink in the kitchen area. Hand wash sinks shall be provided with a supply of hand soap. COS by providing soap.	COS	K
4-203.11B	The three metal stem food thermometers available in the kitchen for cooks' use were tested for accuracy. The thermometers were inaccurate by 2 - 12 degrees F. Food thermometers shall be accurate to within two degrees F. COS by calibrating the thermometers.	COS	
3-302.12	An unlabeled tote of sugar was observed in the cabinet near the service area. Food that is not in its original packaging and which cannot be readily identified shall be labeled with the common name of the food. COS by labeling the food.	COS	
6-501.14A	Dust and mildew was observed on the ceiling vents in the kitchen area. Intake and exhaust ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.	12-11-18	
6-501.14A	An accumulation of dust and debris was observed on the blades and grill of the floor fan located in the kitchen. Intake and exhaust ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials.		
6-501.12A	Minor food residue and debris was observed on the kitchen floor, especially below equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the kitchen floor as often as necessary to keep it clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:		Kelsie O'Harver		Date: November 27, 2018	
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: 12-11-18



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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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-501.114 C	The quaternary ammonia sanitizer dispensed from the chemical dispenser at the three compartment sink did not dispense an adequate amount of sanitizer into the water stream. The sanitizer water as dispensed was measure at approximately 50 ppm. The product manufacturer of this material indicates that the sanitizer must be present at a concentration of 150 - 400 ppm to be effective for sanitizing food contact surfaces. Please repair the chemical dispenser so that it dispenses sanitizer solution in the required range. Until this has been repaired; prepare sanitizer solution in the sink manually using either quaternary ammonia or chlorine bleach.	12-11-18  ↓  COS	JD
7-102.11	An unlabeled white plastic jug resembling an antifreeze containers was observed near the back entry. According to the manager, the jug is used as a door stop. Working containers of toxic materials such as cleaners shall be labeled with the common name of the material. Please accurately label the jug.		
3-501.17A	A container of diced ham was observed in the walk-in cooler without a discard date. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening. COS buy marking the food with a discard date.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
6-501.12A 3-305.12 G	Debris was observed on the floor below the ice machines. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the ice machines. Condensation water from the corner cooling unit in the walk-in cooler was observed dripping onto packages of hamburger buns. Food may not be stored under lines on which water has condensed. Please place a tray below the dripping water to protect food.	12-11-18  	K
6-202.11A	The incandescent light bulb installed inside the hot hold burger cabinet in the retail area did not appear to be shielded nor shatter resistant. Light bulbs installed above food, clean equipment and unprotected single use items shall be shielded or shatter resistant. Please install a shatter resistant bulb in the hot hold cabinet.		
6-501.12A	An accumulation of dust was observed on the ceiling vents in the restrooms. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the vents.		
5-501.113	The lid to the facility dumpster was open. Outside receptacles for waste handling shall be kept covered. Please keep the dumpster lids closed to discourage access by rodents and vermin.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title:	Kelsie O'Harver	Date: November 27, 2018
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: 12-11-18