



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

TIME IN 8:47 AM	TIME OUT 3:07 PM
DATE 1-15-19	PAGE 1 of 10

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: David Faircloth
ADDRESS: 125 West Karsch Blvd.	ESTABLISHMENT NUMBER: 1870	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-1455	FAX: 573-760-1774
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 RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input checked="" type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS		
FROZEN DESSERT: <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL: <input 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		
Employee Health							
<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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<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 checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Consumer Advisory		
Approved Source							
<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	Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	✓			Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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	Chemical		
Protection from Contamination							
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected	✓			Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized	✓			Toxic substances properly identified, stored and used	✓	✓
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	✓			Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		
<p>The letter to the left of each item indicates that item's status at the time of the inspection.</p> <p>IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item</p>							

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		
Food Temperature Control					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			Utensils, Equipment and Vending				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container		✓	<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		✓
Prevention of Food Contamination					Physical Facilities				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present		✓	<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		✓
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<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>David Faircloth</i> David Faircloth	Date: 1/16/2019
Inspector: <i>Daniel Huff</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: 1-30-19



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

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
7-202.12A	Bakery/Deli Temperatures (F) Hot bar: ambient=176, potatoes=167, gravy=149, eggs=161, Hot reach-in: meatball sandwich=139 Meat & cheese cases: ambient=28, ham=32 Walk-in cooler: ambient=26, cooked potatoes=41, raw pork=39, raw chicken=38 Hot held in hot cabinet: pork steaks=167, mac & cheese=151, mashed potato=152 Chicken from fryer=178, Fish from fryer=207 Walk-in freezer=0 Mini coolers in retail: 32, 38 Reach-in salad cooler #1: ambient=30-30, mashed potatoes=39, green beans=37 Reach-in salad cooler #2: ambient=30-36 Cake reach-in cooler=30-38 An unapproved insecticide was observed in the cabinet below the counter in the front service area. Only those insecticides approved for use in a food establishment may be present on the premises. COS by discarding the insecticide.	COS	
4-501.114C	Quaternary sanitizer was not detected in the sanitizer bucket at the service counter in the deli. Quaternary ammonia sanitizers shall be prepared at a concentration indicated by the manufacturer of the product. COS by remaking the sanitizer.	COS	

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6-202.11A	Bakery/Deli The plastic coating is peeling off of the light bulbs installed in the hot reach-in case at the deli service counter. Light bulbs installed in areas of food storage, service and display shall be shielded or shatter resistant. Please replace the damaged bulbs with fully shielded bulbs.	1-30-19	
6-501.12A	An accumulation of dirt, debris and sticky soda syrup was observed below the cabinets at the deli front service area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-601.11C	The booster seats in the dining room are dirty. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and sanitize the booster seats as needed.		
4-601.11C	Minor food debris was observed on the table surfaces below equipment in the front service area of the deli. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
6-301.12	Paper towels were not available at the hand wash sink near the cake decorating area. Hand wash sinks shall be provided with a sanitary means of hand washing. COS by providing paper towels.	COS	
5-501.116B	An accumulation of debris was observed on the exterior of the trash can in the cake decorating area. Waste handling units shall be cleaned so they are not an attractant for insects and rodents. Please clean trash cans as often as necessary to keep them clean.	1-30-19	
3-602.11B	Cinnamon buns with pecans offered for sale in the bakery retail area was not provided with a label that accurately lists the ingredients of the food, specifically the nuts. Please accurately label all food that is offered as a retail item. Many of these foods have identical ingredient lists but are different foods.		

EDUCATION PROVIDED OR COMMENTS

NOTE: A line through an item on page 1 of this inspection report indicates the item was either not observed or not applicable.
 NOTE: Due to lack of time on the day of this routine inspection the exit interview was conducted on the following day from 2:00 PM - 3:35 PM

Person in Charge / Title: David Faircloth		Date: 1/16/2019
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: 1-30-19



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3-501.18	Bakery/Deli Two cut chubs of turkey in the meat and cheese case were observed to be past the discard date. Potentially hazardous food that is past it's discard date shall be discarded. COS by discarding the food.	COS	
7-202.12A	Raid ant and roach killer was observed below the hand wash sink in the front service area. Only those insecticides approved for use in a food establishment may be present on the premises. COS by discarding the insecticide.	COS	
3-302.11A	Raw shell eggs were observed above ready to eat foods in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by moving the eggs.	COS	
7-202.12A	Raid ant and roach killer was observed on a rack beside the stove in the kitchen. Only those insecticides approved for use in a food establishment may be present on the premises. COS by discarding the insecticide.	COS	
4-601.11A	An accumulation of metal particles were observed inside the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the can opener daily.	COS	
4-601.11A	An accumulation of food debris was observed on the inside of the microwave in the kitchen. Food contact surfaces shall be clean to sight an touch. COS by cleaning.	COS	
5-402.11A	The bakery/deli three compartment sinks have had grease traps installed beneath them. In doing so, the indirect drain below the sinks was changed to a direct connection to the sewer line. A direct connection may not exist between the sewage system and a drain originating from equipment in which food, equipment, or utensils are placed. Please restore an indirect drain below the sinks.	1-30-19	

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6-501.12A	Bakery/Deli An accumulation of dust and debris was observed on the fan covers of the cooling unit in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the fan covers.	1-30-19	
4-903.11A	An accumulation of dust and food debris was observed on cooking equipment stored on lower shelves of the work table in the kitchen area. Clean equipment shall be protected from contamination. Please clean the equipment.		
6-501.12A	An accumulation of dust, dirt and food debris was observed on the floor in the kitchen area; especially below the sinks, stove, fryers and work tables. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean the floor in the kitchen area.		
4-203.11B	The kitchen food thermometers were checked for accuracy. One was accurate and one was inaccurate by ten degrees. Food thermometers shall be accurate to within two degrees F. COS by calibrating the thermometer.	COS	
2-301.15	A food employee was observed washing their hands in the three compartment sink. Employees may not was their hands in sinks used for ware washing or food preparation. COS by discussing with the employees.	COS	
4-501.11A	The bottom shelf of the steel work table in the kitchen is broken. Plastic crates have been placed below the shelf to support it. The placement of the crates for this purpose prevents cleaning below the table where dirt and food debris has accumulated. Equipment shall be in good repair. Please repair or replace the table and restore the area below it to a cleanable condition.	1-30-19	

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6-501.111A	Bakery/Deli A live roach was observed on the floor in the kitchen area. The presence of insects and rodents shall be controlled to minimize their presence on the premises. Control measures shall include: 1) Closing holes in the interior and exterior walls of the premises and sealing points of entry into the building, 2) Preventing attractant and harborage conditions such as extraneous food debris and clutter, and 3) Using traps and professional pest control services. Please take action to minimize the presence of pests on the premises.	1-30-19	OT
3-302.11A	Retail Storage Units(F) Cheese case=28-34, Egg case=38, Dairy reach-in: 34, 20, 40, 36 Wall freezers:41, 7, 2, 0, 0, 0; Brussels sprouts=41, peas=35 Aisle freezers: 0,0,0,0,0,0,0,0,2,0,2,3 Coffin freezers: 0,9,0,6 Raw shrimp and scallops were stored above cooked cocktail shrimp in the seafood freezer near the meat department. Cross contamination shall be prevented by storing raw animal foods away from and below ready to eat foods. Please arrange foods so that all raw fish is below cooked and ready to eat foods.	1-16-19	

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4-601.11C	Bakery/Deli A heavy accumulation of baked-on grease was observed on the exterior of several large pots in the kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the encrusted debris from the pots.	1-30-19	
4-601.11C	An accumulation of solidified grease was observed on donut screens, the tub they are stored in, and on pieces of parchment paper on the table across from the donut station. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the tub and remove soiled parchment.		
4-601.11C	Mold and food debris was observed on the floor and on the door seals of the proofer in the kitchen area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the interior of the proofer.		
6-501.12A	Debris was observed on the backsplash of the three compartment sink and on a steel cabinet beside the sink in the bakery area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
6-501.14A	An accumulation of dust was observed on surfaces of a box fan used in the bakery area. Ventilation devices shall be cleaned to prevent contamination of food and equipment. Please clean the fan.		
4-501.11A	Pieces of cardboard have been placed below the leg of a table in the bakery to make it level. The cardboard is dirty. Please repair the table and removed the cardboard.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *David Faircloth* David Faircloth Date: 1/16/2019

Inspector: *John Wiseman* John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 1-30-19



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4-602.11A	PRODUCE PREP AREA: According to the manager in-use utensils and cutting boards are washed, rinsed, and sanitized at the end of each day. Equipment food contact surfaces used with potentially hazardous food throughout the day shall be washed, rinsed, sanitized at least every four (4) hours. CORRECTED ON SITE by discussion with manager about cleaning frequency requirements.	COS 1/15/19	JK
3-101.11	A package of moldy blueberries was observed on the metal rack to the left of the door in the produce walk-in cooler. Food shall be safe and unadulterated. Please discard or return adulterated food to the distributor.	1/29/19	
6-501.111	Two live spiders were observed in the rafters above the walk-in produce cooler. Also, a significant accumulation of spider webs was observed in the rafters throughout other portions of the warehouse area. The presence of pests shall be controlled to minimize their presence on the premises. Please remove existing evidence of spiders in the facility and begin an approved method of control if evidence such as spider webs returns.	1/17/19	
4-601.11A	Green and gray tubs on the drainboard and in the 3-vat sink in the produce prep area were observed to have a brown debris under the edge lip and on the outside bottom. Food contact surfaces shall be clean to sight and touch. Please wash rinse and sanitize the tubs in a manner that removes the visible brown debris.	1/17/19	
4-601.11A	Labels were observed on the bottoms of several plastic bowls above the 3-vat sink in the the produce prep area. Food contact surfaces shall be clean to sight and touch. Labels prevent effective cleaning of the entire surface of the bowls. Please remove all label residue from the bowls.	1/17/19	

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3-305.11A	Bakery/Deli Paint is flaking off of the exterior of the walk-in cooler in the bakery area. Food and single use items are stored adjacent to the wall. Food, equipment and single use items shall be proected from sources of contamination. Please scrape and paint the exterior of the walk-in freezer.	1-30-19	JK
3-501.11	Retail Storage Units The temperature of the wall freezer closest to the dairy reach-in cooler was measured at 41F. Bags of vegetables on the top two shelves were thawed. Stored frozen food shall be maintained frozen. Until the unit is repaired, remove the still frozen food from this unit and relocate it to another freezer. It is recommended that the thawed vegetables be discarded.		
4-601.11C	An accumulation of food debris was observed in the bottom of the coffin freezers in the frozen food section. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the freezers.		
5-501.113B	The lid was open on the outside trash dumpster. Lids shall be closed on outside trash dumpsters. to reduce pest attraction. Please keep lids closed.		

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Inspector: *John Wiseman* John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 1-30-19



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6-501.111	WAREHOUSE CONTINUED: Mouse feces was observed by spilled dog food on the bottom shelf of racks holding charcoal, lighter fluid, and Tide. The presence of pests shall be controlled to minimize their presence on the premises. Please remove existing evidence of mice in the facility and begin an approved method of control if evidence such as mouse feces returns.	1/16/19	DT
4-601.11A	MEAT ROOM: An accumulation of meat debris and residue was observed on portions of the following equipment in the meat room: (1) two meat slicers, (2) the Hobart cuber, (3) the heat wrap machine, (4) the meat grinder, (5) the meat wrapper, and (6) two meat saws. Food contact surfaces of equipment shall be clean to sight and touch. Please complete a thorough cleaning of the equipment and maintain all surfaces of the equipment in a cleaned condition between uses.	1/17/19	
7-201.11B	A container of Goo B Gone was observed on a table with single service items. Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, or single service items. CORRECTED ON SITE by relocating the Goo B Gone to the rack storing other cleaning chemicals.	COS	
3-302.11A	In the meat room walk in cooler, raw bacon was observed on a rack above fully cooked hams. Raw animal derived foods shall be stored below fully cooked foods. CORRECTED ON SITE by reorganizing the storage of the meats so raw bacon was not above fully cooked food.	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-601.11C	PRODUCE PREP AREA: Debris was observed on front of scale and on the work table behind the scale. Equipment shall be clean to sight and touch. Please clean the scale and surrounding work table.	1/16/19	
4-601.11C	The metal rack to the left of the door in the produce walk-in cooler had an accumulation of mold and debris on its shelves. Equipment shall be clean to sight and touch. Please clean the metal rack.	1/17/19	
6-501.12A	The drain below the 3-vat sink in the produce prep area had an accumulation of black debris on it. Physical facilities shall be cleaned as often as needed to keep them clean.	1/17/19	
6-501.18	The hand washing sink in the produce prep area is dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sink.	1/16/19	
6-501.12A	An accumulation of debris and a dead cricket was observed on the floor in the vacuum/cleaning closet in the produce prep area. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the closet.	1/30/19	
6-501.12A	WAREHOUSE: Debris and broken glass observed on the floor under storage racks located between the produce area and the meat room. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor under the racks.	1/30/19	
4-803.11	A pail containing moldy rags was observed in the warehouse area. Soiled linens shall be stored in a clean receptacle. CORRECTED ON SITE by voluntarily discarding the pail and the moldy linens.	COS	

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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: 1-30-19

Daniel Huff

DISTRIBUTION WHITE - OWNER'S COPY
 CANARY - FILE COPY
 Daniel Huff, EPHS #1645

Rose Mier

Rose Mier, EPHS #1390



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7-102.11	<p>MEAT ROOM: A blue bucket labeled as detergent contained a sanitizer solution. Working containers of poisonous or toxic materials shall be labeled with the common name of the material. Please correctly label containers of sanitizer.</p>	1/16/19	RA
3-302.11A	<p>WAREHOUSE FREEZER: Raw poultry, seafood, and hamburger were observed stored incorrectly and above ready-to-eat foods. Raw shrimp was observed above ready-to-eat breakfast burritos, raw hamburger was observed above fully cooked hog jowels, a raw turkey was stored above fully cooked turkey. Raw animal derived foods shall be stored to prevent cross contamination. Please arrange foods in the following order: raw poultry on bottom, then raw ground meats, then raw whole muscle meats (beef and pork), then raw fish and seafood at the top. All other foods shall be stored separately or above these raw animal-derived foods.</p>	1/16/19	
3-302.11A 3-602.11A	<p>An unlabeled bulk plastic bag of unidentified breaded nuggets was observed in the walk in freezer sitting on top of a box of garlic bread. Food packages shall be labeled. It is unknown if the food in the unlabeled bag is raw or cooked and may pose a cross contamination risk. Please keep labeled packaging with food items for proper identification and to prevent cross contamination.</p>	1/16/19	
3-302.11A	<p>DAIRY COOLER: Raw shell eggs were observed stored above containers of vegetable oil spread in two locations. Raw shell eggs shall be stored below ready-to-eat foods to prevent cross contamination. Please move the eggs to a location below ready-to-eat foods.</p>	1/16/19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.18	<p>MEAT ROOM: Dried meat debris and other residue was observed on the hand washing sink and the splash shield and soap dispenser at the hand washing sink in the meat room. Also, meat saw blades with dried meat residue was hanging above the hand washing sink. Plumbing fixtures including hand washing sinks shall be cleaned as often as necessary to keep them clean. NOTE: The used meat saw blade was voluntarily discarded.</p>	1/16/19	
6-501.12A	<p>Debris was observed on the wall holding the magnetic knife holder by the 3-vat sink in the meat room. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the wall.</p>	1/17/19	
6-501.12A	<p>Debris was observed on the floor along the floor/wall juncture of the retail wall of the meat room. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor along the retail wall of the meat room.</p>	1/17/19	
3-305.11A	<p>An accumulation of dust was observed on the condenser vents and housing below fins of the condenser located above work tables in the meat room. Food shall be stored where it is not exposed to splash, dust, or other contamination. Please clean the condenser vents and housing.</p>	1/17/19	
3-305.11A	<p>An accumulation of debris was observed on the underside of the rack above the meat room cutting table holding styrofoam trays. Food shall be stored where it is not exposed to splash, dust, or other contamination. Please clean the rack above the cutting table.</p>	1/17/19	
3-305.11A	<p>An accumulation of dust was observed on the condenser fan covers in the walk-in meat cooler. Food shall be stored where it is not exposed to splash, dust, or other contamination. Please clean the condenser fan covers.</p>	1/17/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: David Faircloth		Date: 1/16/2019
Inspector: Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1-30-19



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

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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4-601.11A	RETAIL: Mold was observed on several of the fan covers in the retail open-air produce cooler. Because these covers are located above food items (ready-to-eat produce) they are considered food contact surfaces. Food contact surfaces shall be clean to sight and touch. Foods shall be stored where they are not exposed to sources of contamination. Please clean and sanitize the fan covers.	1/17/19	B
3-202.15	Numerous dented cans of food were found on retail shelves throughout the facility. Food packages shall be in good condition to protect the integrity of the contents. Please inspect canned foods and remove cans with dents on the seams or creased dents. Discard the damaged cans or return to distributor. CORRECTED ON SITE by removing the dented cans from retail shelves. NOTE: Inspection of canned foods for container integrity shall be an ongoing effort.	COS	
3-101.11	Mold was observed inside two packages of smoked hog jowl in the open air retail meat cooler. Food shall be safe and unadulterated. Mold was observed on a rack in the walk-in freezer near where boxes of frozen hog jowls are stored. Also many surfaces throughout the meat room had accumulations of meat residue and other debris that indicated cleaning and sanitizing is not completed at an adequate frequency to control the potential for growth of microorganisms including mold and bacteria. Please begin a more rigorous cleaning routine that includes washing, rinsing, and sanitizing all equipment that is in contact with food and frequent cleaning of related non-food contact equipment and physical facilities.	1/17/19	

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6-501.12A	WAREHOUSE FREEZER: Black debris was observed outside of the door and down the door frame of the warehouse walk in freezer. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the door and door frame of the walk in freezer.	1/22/19	BT
6-501.12A	Dirt and debris was observed on the floor and under shelves in the walk in freezer. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor in the warehouse walk in freezer.	1/22/19	
4-601.11C	The portable metal rack to the left of the door in the warehouse walk-in freezer had an accumulation of mold and debris on its shelves. Equipment shall be clean to sight and touch. Please clean the metal rack.	1/18/19	
3-305.11A	DAIRY COOLER: An accumulation of dust was observed on the back of the condenser units in the dairy cooler. Food shall be stored where it is not exposed to splash, dust, or other contamination. Please clean the back of the condenser units.	1/18/19	
6-501.18	WAREHOUSE CONTINUED: The mop sink in the warehouse is dirty. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the mop sink.	1/18/19	
NOTE	Food items were found in unusual locations throughout the warehouse. Some items were damaged and some were not clearly damaged. A box of canned soda had some damaged and partially full cans and items placed on top of the cans including gloves, cloths, and a piece of wood. All foods to be discarded or returned should be stored in a designated location. Also, employee foods should be stored separate from facility food and placed in a designated location that is clearly marked to indicate that the items are employee foods.		

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Person in Charge /Title: <i>David Faircloth</i> David Faircloth		Date: 1/16/2019
Inspector: <i>Daniel Huff</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: 1-30-19



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ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		CITY /ZIP Farmington, 63640	
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Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-101.11	<p>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.</p> <p>21 bottles of liquid baby formula and 28 cans of baby formula powder were observed on the retail shelves past their expiration dates. Baby formula past its expiration date may be unsafe. Please regularly inspect baby formula to ensure that expired formula is not available for sale. Discard expired formula or return it to the distributor. CORRECTED ON SITE by removing all expired baby formula from retail shelves.</p> <p>TEMPERATURES (F): Cut melon at produce prep area: watermelon, cantaloupe - 43, 43 Produce walk in cooler: Ambient - 40 Meat room: Ambient - 38 Meat room walk in cooler: Ambient - 34 Dairy cooler: Ambient - 36 RETAIL COOLERS AND FREEZERS Ham coffin cooler: Ambient - 28-30 Fresh meat open air cases: Ambient - 26-40 Beverage coolers near cash registers: Ambient - 28-32 Open air produce cooler: Ambient - 39-45* Open air deli meat cooler: Ambient - 12-40 Open air bacon and sausage cooler: Ambient - 29-30 Small coffin cooler containing hot dogs: Ambient - 28 Deli meat coffin cooler: Ambient - 28-38 Wall freezer by produce prep entry: Ambient - 0</p>	COS	OT
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.18	<p>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.</p> <p>EMPLOYEE RESTROOM: Mold was observed on the caulk behind the hand washing sink in the employee restroom. Plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean the sink.</p>	1/17/19	OT
6-202.15A	<p>RETAIL: Daylight was observed at the bottom of both entry doors at the corner entry. Outer entry doors shall be protected from the entry of insects and rodents by closing holes or gaps around the doors and windows. Please seal the openings so no daylight is observed when the door is closed.</p>	1/30/19	
4-601.11C	<p>Debris was observed on the shelves in the open-air retail deli meat cooler and the open-air retail bacon and sausage cooler. Nonfood-contact surfaces of equipment shall be free of an accumulation of residue and debris. Please clean the shelves in the deli meat cooler and the bacon and sausage cooler.</p>	1/23/19	
4-601.11C	<p>Food debris was observed on the bottom shelf of the wall freezer next to the produce prep area entrance. Nonfood-contact surfaces of equipment shall be free of an accumulation of residue and debris. Please clean the shelves in the deli meat cooler and the bacon and sausage cooler.</p>	1/23/19	
6-202.15A	<p>OUTSIDE OPENINGS: A visible gap was observed at the bottom of the loading dock doors near the crusher in the storeroom. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests. Please repair the door seals to repair the gaps.</p>	1/30/19	
6-202.15A	<p>Gaps were observed around conduit and pipes entering the building on the west side of the exterior of the building. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests. Please close these gaps by using expanding foam sealant or another effective means.</p>	1/30/19	

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*NOTE: Most of the food in the open air produce cooler was not potentially hazardous food. Cut lettuce in the cooler is a potentially hazardous food and the ambient temperature at its location was 41 degrees Fahrenheit.

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1-30-19	

Daniel Huff, EPHS #1645 Rose Mier EPHS #1390



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
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ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

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3-602.11B	Donuts reduced for quick sale (3-pack/variety) and some items that are baked on-site (cherry turnovers and cake with tree nuts on top) labels lack some of the ingredients obviously in the food (cocoa, cherries), including major allergens (tree nuts). Candy packaged on site lacks ingredients and allergen labels (orange slices, fruit slices, peanut clusters, and peanut squares). 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.	1/23/19	
4-601.11C	Debris was observed on the shelves in the open air fresh meat retail cooler. Nonfood-contact surfaces of equipment shall be free of an accumulation of residue and debris. Please clean the shelves in the retail fresh meat cooler.	1/23/19	
6-501.14A	CUSTOMER RESTROOMS: An accumulation of dust was observed on the ceiling ventilation fan covers in the men's customer restroom. Ventilation systems shall be cleaned so they are not a source of contamination. Please clean the vent covers.	1/23/19	
6-501.12A	Feces were observed on the toilet seat and hand rail in the men's customer restroom. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and sanitize the toilet seat and the handrail in the restroom.	1/16/19	
5-501.116B	The trash cans in the women's customer restroom stalls were dirty. Waste receptacles shall be cleaned as often as needed to prevent a buildup of residue or debris. Please clean the trash cans.	1/23/19	

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Person in Charge / Title: David Faircloth Date: 1/16/2019

Inspector: John Wiseman Telephone No. (573)431-1947 EPHS No. 1507 Follow-up: Yes No Follow-up Date: 1-30-19

Daniel Huff, EPHS #1645

Rose Mier, EPHS #1390