



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

TIME IN	8:27am	TIME OUT	12:05 pm
DATE	4-25-19	PAGE	1 of 5

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Country Mart	OWNER: Town and Country Supermarkets	PERSON IN CHARGE: Cory Wilson
ADDRESS: 301 T. J. Stewart Drive	ESTABLISHMENT NUMBER:	COUNTY: 187
CITY/ZIP: Park Hills, 63601	PHONE: 573-431-1702	FAX: 573-431-2762
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 checked="" 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 N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		<input checked="" type="checkbox"/>
	Preventing Contamination by Hands				Consumer Advisory		
<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	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<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	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input 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>[Signature]</i>	Cory Wilson	Date:	April 25, 2019
Inspector: <i>[Signature]</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:	May 23, 2019

*[Signature]* Rose Mier, EPHS No. 1390      *[Signature]* Daniel Huff, EPHS No. 1390



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Country Mart		ADDRESS 301 T. J. Stewart Drive		CITY /ZIP Park Hills, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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	<p>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></p>		
	<p><b>DELI/BAKERY</b>          Meat &amp; cheese case: ambient=25F, ham=34F, bologna=34F          Sandwich station cooler: ambient=36F, cheese=40F, tomato=40F          Hot bar: ambient=150F, gravy=159F, eggs=149F          Brothers pizza cabinet: ambient=142F, pizza=112F &amp; 131F          Pizza prep cooler: ambient=34F, ground beef=37F, mushrooms=40F          Walk-in cooler: ambient=34F, cooked pork steaks=37F, raw burger=37F, raw chicken=36F          Lunch foods: Asian chicken=181F, fried chicken=176F, green beans=157F, mashed potatoes=141F          Walk-in freezer=0F</p>		<p><i>W</i></p>
3-501.19A	The deli has recently began selling Brothers Pizza and displaying this food in a heated cabinet on the counter. The temperature of the pizza in the cabinet was 112-131F. The pizza slices are in cardboard cartons which are marked with a discard time. It is the deli's practice to discard the displayed pizza after two hours. A time as public health control (TPHC) procedure was not established for holding this food. COS by establishing a written procedure for holding this food by time.	COS	<p><i>W</i></p>
4-601.11A	An accumulation of metal fragments was observed in the gear housing of the table mounted can opener in the deli. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
4-601.11A	Minor food debris was observed on the fry cutter on the central table. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	

Code Reference	CORE 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><b>DELI/BAKERY</b>          The thermometer in the meat and cheese case indicated an ambient temperature of 15F. The actual temperature was measured at 25F. Ambient temperature thermometers shall be accurate to within three degrees F. COS by replacing the thermometer.</p>	COS	<p><i>W</i></p>
3-304.12B	A plastic container was observed being used as a scoop in the chicken batter dip. Food dispensing utensils shall be used in a manner that prevents the hand contact portion of the utensil from contacting the food. COS by removing the container.	COS	<p><i>W</i></p>
6-501.12A	Dirt and food debris was observed on the floor below the tables and the cooking equipment. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor.	4-25-19	
4-601.11C	Food debris was observed on the hub of the Hobart mixer. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
6-501.14A	A build-up of dirt and debris was observed on the fan covers of the cooling unit in the walk-in cooler. Intake and exhaust ducts and vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. COS by cleaning.	COS	
5-501.116B	An accumulation of dirt and debris was observed on some of the trash cans in the deli. Trash cans shall be cleaned at a frequency that prevents a buildup of soil or becoming an attractant for insects and rodents. Please clean or replace the trash cans.		
4-601.11C	An accumulation of food debris was observed on the tray used for storing cake decorating supplies. Nonfood-contact surfaces shall be free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>[Signature]</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: May 23, 2019



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3-501.17A	DELI/BAKERY A plastic container of cheese sauce in the walk-in cooler was incorrectly labeled with the open date of the product. Potentially hazardous foods stored refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation of opening. COS by accurately dating the food.	COS	CW
4-601.11A	Food debris was observed on a large number of steel pans in clean storage in the ware washing room. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
4-501.114C	The quaternary ammonia sanitizer in the three compartment sink was not at detectable levels. Quaternary sanitizers shall be prepared at a concentration recommended by the manufacturer of the product. COS by remaking the sanitizer solution.	COS	
MEAT DEPARTMENT TEMPERATURES: Meat Room: Ambient - 38 Fresh Meat Cooler: Ambient - 34 Retail Meat Cooler: Ambient, Beef Steak, Pork Chops - 26-36, 40, 36 Bacon Cooler: Ambient, Bacon - 32-36, 39 Lunch Meat Cooler: Ambient, Bologna - 18-28, 40 Coffin Cooler: Ambient, Hot Dogs, Smoked Sausage - 36-41, 44, 41 Coffin Freezer: Ambient - 26-32			

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3-305.11A	MEAT DEPARTMENT: An accumulation of dust was observed on the condenser housing units in the meat room and the fresh meat cooler. Food shall be stored where it is not exposed to contamination. Please clean the dust from the condenser units.	4/26/19	CW
4-601.11C	Debris accumulations were observed on non-food contact portions of the meat packaging machine. Non-food contact surfaces shall be free of debris accumulations. Please clean the equipment at a frequency to prevent debris accumulation.	4/30/19	
4-601.11C	Debris accumulations were observed on the hand wrapping machine. CORRECTED ON SITE by cleaning.	COS	
4-601.11C	Dried food residue and wet meat juices were observed on some of the plastic shelf liners in the retail fresh meat cooler. Non-food contact surfaces shall be free of residue accumulations. Please clean the debris and meat juices from the shelf liners.	4/30/19	

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Daniel Huff, EPHS No. 1645



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4-501.114C	<b>MEAT DEPARTMENT</b> Upon arrival, the concentration of the sanitizer from the dispenser in the 3-vat sink in the meat room was lower than the specified concentration of 200-500 parts per million (ppm) on the sanitizer container. Quaternary ammonium sanitizers shall be used for sanitizing food contact surfaces at the concentrations indicated in manufacturer's directions. The bag of concentrated sanitizer mix was running low. <b>CORRECTED ON SITE</b> by replacing the bag of concentrated sanitizer. After replacing, the dispensed sanitizer concentration was approximately 400 ppm.	COS	CW
4-601.11A	Dried meat debris was observed on the meat slicer in the meat room. Food contact surfaces shall be clean to sight and touch. Please ensure all meat residue and debris are removed when washing, rinsing, and sanitizing the meat slicer. <b>CORRECTED ON SITE</b> by cleaning and sanitizing.	COS	
3-302.11A	Raw brats were observed on a shelf in the fresh meat cooler above fully cooked hams. Raw animal derived products shall be stored separately or below fully cooked foods to prevent cross contamination. <b>CORRECTED ON SITE</b> by placing the hams above the brats.	COS	
3-501.16A	Hot dogs stored in the retail coffin meat cooler were measured at 44 degrees Fahrenheit. Potentially hazardous foods held cold shall be maintained at 41 degrees or lower. The hot dogs were stacked several layers deep. Smoked sausage that was placed in a single layer at the bottom of the cooler was measured at 41 degrees. Please ensure that potentially hazardous foods in this cooler are maintained at 41 degrees or lower by one or more of the following methods: 1: lowering the temperature in the cooler, 2) lowering the bottom shelf of the cooler, 3) avoid stacking foods several layers deep in the cooler. If these methods do not result in the foods being reliably held at 41 degrees or lower then make necessary repairs to the cooler.	4/26/19	

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6-501.14A	<b>WAREHOUSE</b> Accumulation of dust observed on the front fan covers and back grills of the condensers in the walk-in dairy cooler. Ventilation systems shall not be a source of contamination. Please clean all surfaces of condensers as often as needed to keep clean.	4/30/19	CW
6-501.12A	Milk was spilled on the floor, and splatters on the wall and door of the dairy walk-in cooler. Physical facilities shall be clean. Please clean walls, doors, and floor of cooler as often as needed to keep clean. COS	COS	
4-601.11C	Several of the plastic shelf liners in the dairy walk-in cooler were dirty or had mold growth. Please wash, rinse, and sanitize liners to clean and reduce mold growth.	4/30/19	
5-501.118	Accumulation of garbage and litter around the outside dumpsters. Areas around dumpsters shall be kept clean to reduce pest attraction. Please clean all litter and accumulated leaves from the back areas of the store.	4/30/19	
5-501.16B	A bag of ice was on the floor in the walk-in meat/deli cooler. Food shall be stored a minimum of six inches off the floor. NOTE: According to manager, the ice bag is damaged and waiting for credit from distributor. Please mark bag as damaged, or place in area labeled for returns/damaged goods. COS by discarding	COS	
6-501.12A	The mop sink and sink buckets were very dirty; one bucket had a hole in the side. Mop sinks and buckets shall be clean and equipment shall be in good repair. Please clean sink and buckets, and discard bucket with a hole.	4/26/19	
6-501.16	Mop heads were left in buckets and the mop sink when not in use. Mop heads shall be rinsed and hung to allow them to dry. Please clean and hang mop heads after use or place in laundry when soiled. <b>CORRECTED ON SITE BY</b> placing mops to allow drying and in laundry.	COS	

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7-204.11	<p>TEMPERATURES, in degrees Fahrenheit</p> <p>Dairy walk-in cooler 36                      Open air cake cooler 40, 40, 41            Meat/deli walk-in cooler 15                Open air deli cooler 38, 31, 36, 34            Cake freezer 22                                Sandwich deli cooler: breakfast casserole 42, ambient 40, 41, 41            Produce cooler 41, 39, 36                    Cut greens and vegetables cooler: 41, 36            Beverage coolers: 42, 37, 37, 31, 37      Coffin freezers: 9, 0, 3, 20, 14, 7, 7, 20, 14, 0, 2, 0            Wall freezers: 0, 16, 0, 0, 0, 0, 0        Aisle upright freezers: -5, 0, -2, 0, 0, -1            Dairy retail coolers: 32, 34, 31, 33, 33</p> <p>WAREHOUSE            An opened container of lavender-scented bleach was stored by the table outside the meat packing room. Scented bleaches may not be used for food-contact surfaces. Please use only regular, unscented bleach for sanitizing food contact surfaces. CORRECTED ON SITE by taking to damaged products table.</p>	COS	CW
3-202.15	<p>RETAIL            Two cans of Always Save fried apples (15 oz), one can (28 oz) of Re Tel diced tomatoes, and one can (15.5 oz) of Best Choice pinto beans were dented on their seam or crimp-dented. Food packaging shall protect the contents. Please remove all cans that are unsafe from retail and place in designated area for returns, or discard. CORRECTED ON SITE by discarding</p>	COS	

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6-501.14A	WAREHOUSE, cont. Accumulation of dust observed on grates over the fans of the condenser in the produce walk-in cooler. Ventilation systems shall not be a source of contamination. Please clean grates.	4/30/19	CW
3-305.11A	The support beams inside the produce walk-in cooler were rusting with flaking paint. Food shall be protected from contamination while in storage. Please resurface metal beam supports.	5/23/19	
6-501.14A	Accumulation of dust observed on the vent fan cover in the women's employee bathroom. Please clean cover as often as needed to keep clean.	4/30/19	
4-203.12B	The ambient temperature of the walk-in produce cooler was 38F; the thermometer on the outside of the cooler read 50F. Thermometers for air temperature shall be accurate within three degrees Fahrenheit. Please cover the outside thermometer. NOTE: there is an accurate thermometer on the inside of this cooler. CORRECTED ON SITE by covering outside thermometer	COS	
3-602.11B	RETAIL Bologna salad, ham salad and deviled eggs, prepared and packaged on-site for retail, lacked a complete ingredient/allergen list. Please label these foods with a full ingredient label. NOTE: items were pulled from retail until correct labels are obtained.	4/26/19	
4-601.11C	Mold observed on the individual milk holders and on several shelf liners holding other beverages in the retail cooler near the deli eating area. Please wash, rinse, and sanitize shelf liners.	4/30/19	
3-305.11A	Accumulation of frost observed on the ceiling /top shelf products of the wall ice cream freezer. Food shall be protected from frost while in storage. Please determine reason for frost accumulation.	5/23/19	

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