



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

TIME IN	9:13am	TIME OUT	2:30pm
DATE	5-10-19	PAGE	1 of 6

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: Schnucks		OWNER: Schnucks Markets, Inc.		PERSON IN CHARGE: Steve Powers, co-manager	
ADDRESS: 942 Valley Creek Drive			ESTABLISHMENT NUMBER: 4775		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-664-5200		FAX: 573-664-5201	
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 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	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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	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 <input type="checkbox"/> 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>			Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/O 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 <input type="checkbox"/> N/A	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"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	<input checked="" type="checkbox"/>	
		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 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 type="checkbox"/>	<input checked="" 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"/>	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"/>	<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 checked="" 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 checked="" type="checkbox"/>	<input 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>		Steve Powers, co-manager		Date: May 10, 2019	
Inspector: <i>[Signature]</i>		John Wiseman		Telephone No. (573)431-1947	EPHS No. 1507
		Rose Meir, 1390		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: May 17, 2019	



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

ESTABLISHMENT NAME Schnucks	ADDRESS 942 Valley Creek Drive	CITY /ZIP Farmington, 63640
--------------------------------	-----------------------------------	--------------------------------

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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.**

Code Reference	<p>PRIORITY ITEMS</p> <p>DELI TEMPERATURES (F) Under counter cooler=30 Salad case: ambient=36, ham salad=38, potato salad=41, cranberry salad=41 Meat & cheese case: ambient=34, ham=41, roast beef=40 CM53A=36, B=38, C=40, D=38, E=36, F=38 Packaged lunch meat case = 34, Retail cake cooler = 34 Hot held chicken in Vulcan cabinet = 154 True raw chicken cooler = 32, Walk-in freezer = 0 Walk-in cooler: ambient=32, mac & cheese=41, roasted chicken=35 Chicken from fryer: 197, 205 Rotisserie chicken = 187 Deli hot bar: chicken=171, corn=158, egg roll=151</p> <p>RETAIL FREEZERS A5A=5, A5B=5, A3A=5, A3B=5, A3C=0, A3D=0, A4A=0, A4B=0, A4C=0 A6C=5, A6B=5, A6A=0, A7C=5, A7B=5, A7A=0 A6D=5, A9C=0, A9B=0, A9A=0, A8D=0, A8C=0, A8B=0, A8A=0 A11D=5, A11C=0, A11B=0, A11A=0, A10D=0, A10C=0, A10B=0</p>	Correct by (date)	Initial
----------------	---	-------------------	-------------

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

Code Reference	<p>DELI</p> <p>Minor food debris was observed inside and in the door tracks of the deli salads case. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas.</p> <p>Minor food debris was observed on the outside of the deli salads case and on hinged shelves on the front of the case. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas.</p> <p>Minor food debris was observed inside and in the door tracks of the deli meat and cheese case. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas.</p> <p>Food splatters were observed on the underside of the heating elements inside the deli hot bar. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area.</p> <p>An accumulation of dust and debris was observed on the shelves below the hot bar where single use containers are stored. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas.</p> <p>Minor food debris was observed in the retail reach-in cases in front of the deli. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cases.</p>	Correct by (date) 5/17/19	Initial
----------------	---	------------------------------	-------------

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 	Steve Powers, co-manager	Date: May 10, 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: May 17, 2019



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

ESTABLISHMENT NAME Schnucks		ADDRESS 942 Valley Creek Drive		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
4-601.11A	DELI Food debris was observed on knives in the knife holder beside the slicers in the deli. Food contact surfaces shall be clean to sight and touch. COS by moving to ware washing.	COS	
7-201.11B	Containers of SaniWipes were observed on open wire shelving above the prep tables in the deli prep area. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, single use items and clean linens. COS by relocating the SaniWipes.	COS	
4-601.11A	Dried food debris was observed on black rubber gloves hanging on the wall in the deli prep area. These gloves are used for handling rotisserie chicken from the oven. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the gloves after use. COS by cleaning and sanitizing.	COS	
4-601.11A	Food debris was observed on the upper interior surface of the microwave in the deli prep area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
3-501.17A	A discard date was not observed on cooled roasted chicken in the deli walk-in 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. COS by marking with a discard date.	COS	
4-601.11A	Food debris was observed on black salad trays and on a large number of metal pans in clean storage in the deli/bakery ware washing area. Food contact surfaces shall be clean to sight and touch. COS by washing and sanitizing all of the equipment.	COS	
3-302.11A	Raw Swaggerty's pork sausage was observed stored above convenience packaged burritos in the A6C freezer. Food shall be protected from cross contamination by separating raw animal foods from ready to eat food. Please store raw animal foods separate from or below ready to eat foods.	5/10/19	

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.12A	DELI An accumulation of food debris was observed in the floor drain below the prep sink in the deli prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the drain.	5/17/19	
6-501.12A	Food debris was observed on the wall next to the table mounted can opener in the deli prep area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the wall.		
4-601.11C	Dried chicken juices were observed on rolling racks in the True raw chicken cooler and on the floor of the cooler. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean and disinfect the carts and the floor of the cooler.		
6-501.12A	Water was observed pooling on the floor immediately outside the deli walk-in freezer door. Ice is forming on the freezer threshold and melting into the pool observed in front of the door. Please keep this area mopped free of water.		
4-601.11C	An accumulation of food debris was observed on storage racks at the almond milk and fresh milk reach-in coolers. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas.		
4-601.11A	MEAT SERVICE AREA Debris observed on the meat/cheese slicer. According to staff, the machine was not used since cleaning last night. Food contact surfaces shall be washed, rinsed, and sanitized a minimum of every four hours. CORRECTED ON SITE by breaking down the machine for wash, rinse, sanitize and discussion with staff. (note: this is a priority item)	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Steve Powers, co-manager		Date: May 10, 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: May 17, 2019

Rose Meir, 1390



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

ESTABLISHMENT NAME Schnucks	ADDRESS 942 Valley Creek Drive	CITY /ZIP Farmington, 63640
--------------------------------	-----------------------------------	--------------------------------

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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.**

NOTE	PRODUCE PREP ROOM and WALK-IN COOLER Temperatures, in degrees Fahrenheit: Prep room 47; cut cantaloupe 43; cut watermelon 67	S	
NOTE	Cut watermelon had an internal temperature of 67F. According to staff, the watermelon was cut at room temperature (70+) and will be cooled in the walk-in cooler. Temperatures are taken. Please ensure the internal temperature of all melons fall to 41F or lower within four hours after cutting. Discard any that are not at 41F within four hours. To facilitate cooling, divide into shallow containers and spread fruit out.		
4-501.114C	The sanitizer concentration at the 3-compartment sink was greater than 500 ppm. According to manufacturer's label, the concentration should be		
3-302.11A	MEAT PREP ROOM and WALK-IN COOLER/FREEZER Temperatures: meat room ambient 39F; walk cooler, ambient 32; walk-in freezer, ambient 8 A mixture of different kinds of packaged, raw meats was stored next to seasonings, and a package of raw bacon was stored with the seasonings. Raw meats shall be stored separately and below all other foods. Staff stated the meats and bacon were pulled for discard. Food to be discarded shall be segregated and stored in a designated area where other food cannot be contaminated. CORRECTED ON SITE by moving the meat to the bottom shelf. Please label a tub or shelf for use of storing pulled product.	COS	
3-302.11A	Raw turkey, ground meats, and whole muscle meats were stored inter-mingled in the walk-in freezer. Raw meat and poultry shall be stored separately and in the following vertical order: poultry on bottom, then ground meats, then whole muscle meats, then fish and seafood on top. Please store all food in the freezer to prevent cross contamination. CORRECTED ON SITE by arranging in correct order	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

3-305.11A	PRODUCE PREP and WALK-IN COOLER A lidded container of cut cantaloupe was stored below the paper towels next to the handwashing sink. Food shall be protected from contamination from splash. Please do not store food, clean equipment, clean linens, or single use items below the towel dispenser. CORRECTED ON SITE by discussion and moving container; the tables will be moved to prevent storage beneath the dispenser.	COS	P
4-302.12B	There was no food thermometer with a probe available for use in the produce prep room. An infrared thermometer was used. The internal temperature of potentially hazardous food shall be measured with a probed thermometer. Please provide a thermometer that has a probe to take the internal temperature of foods. CORRECTED ON SITE by providing a stemmed thermometer.	COS	
4-901.11A	Clean containers, stored on the clean equipment rack, were wet nested. Equipment and utensils shall be air dried before storing nested. CORRECTED ON SITE by un-nesting.	COS	
4-601.11C	SEAFOOD PREP, WALK-IN COOLER and SERVICE AREA Temperatures: walk-in freezer, ambient 0; walk-in cooler, ambient 36 Display cooler: ambient 32 L, 35 R; salmon 37; crab dip 38 Debris/rust observed on the tray holding the draining grate for the ice scoop, stored on the top of the ice maker. Please wash, rinse and sanitize the tray, grate, and scoop at least daily. CORRECTED ON SITE by replacing tray with a clean tray.	COS	
5-205.15B	The handwashing sink in the prep room drained slowly. Plumbing shall be maintained in good condition. Please service to allow sink to drain quickly.	5/17/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:	Steve Powers, co-manager	Date:	May 10, 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:	May 17, 2019



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

ESTABLISHMENT NAME Schnucks		ADDRESS 942 Valley Creek Drive		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
3-501.16A	RETAIL The mobile merchandiser cooler that held trays of vegetables and cut fruit had an ambient temperature of 53F; cut watermelon and cantaloupe had an internal temperature of 57 and 54. Potentially hazardous food shall be held at 41F or lower. CORRECTED ON SITE by discarding watermelon and cantaloupe packs that were placed in the cooler last night and placing the packages that were packed this morning into another cooler.	COS	
3-203.11A	Packages of raw salmon and raw chicken were stored touching in a display cooler in the produce area. Raw chicken shall be stored separated from raw fish. Please place a divider between the fish and chicken. CORRECTED ON SITE by placing a plastic divider between the chicken and salmon.	COS	
3-203.11A	Raw sausage and bacon was stored intermixed with fully cooked foods in coffin cooler #34B, "reduced for quick sale." Raw meats shall be stored separately from fully cooked foods. Please store separately.	5/10/19	
3-202.15	Two No. 10 cans of Bushs best chili beans were dented on their seams. Food packaging shall protect the contents. Please place in designated area for return to distributor or discard. COS by placing in area for marking out	COS	

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). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
5-205.15B 4-602.13 4-501.14C	MEAT SERVICE AREA. Temperatures, display case: ambient 39L, 33R; hamburger 33, chicken 36 Water in the handwashing sink drained slowly. Please service to allow sink to drain quickly. Meat debris observed in the handwashing sink vat and ledges. Handwashing sinks shall be cleaned at a frequency needed to keep clean. Please clean the sink. Debris observed on the shower head and handle area of the single-vat prep sink. Please clean as often as needed to prevent debris accumulation.	5/17/19	
4-601.11A	RETAIL Black debris, possibly mold, was observed on the bottom rack of the wall cooler holding cottage cheese (B16A). Please clean and sanitize to reduce mold growth.		
6-501.12A	Black debris was observed inside the toilet bowl of two toilets in the women's customer bathroom. Toilets shall be clean. Please clean to remove black debris.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Steve Powers, co-manager		Date: May 10, 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: May 17, 2019

Rose Meir, 1390



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

ESTABLISHMENT NAME Schnucks	ADDRESS 942 Valley Creek Drive	CITY / ZIP Farmington, 63640
--------------------------------	-----------------------------------	---------------------------------

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

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

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>RETAIL TEMPERATURES, in degrees Fahrenheit: Produce coolers: 40, 41, 36, 38, 38, 41, 42, 38, 41, 41; Watermelon 57, cantaloupe 54 in mobile merchandiser; Deli coolers: 33, 30, 40, 30, 34, 33, 30, 38; Cake freezer 4, 3; egg merchandising 38, 39</p> <p>CL39 - 6 D32B - 0 D35A - 20 D32A - 0 D35B - 23 B16E - 34 D33A - 38 B16D - 35 B19B - 34 B16C - 38 D33B - 39 B16B - 37 D33C - 36 B16A - 38 D33C - 42 D30A - 17 D34B - 33 D30B - 15 D34A - 37 B58C - 38 B20A - 37 B58D - 42 B20B - 35 B58D - 39 B20C - 35 B58F - 41 B20D - 34 B58A - 39 B19B - 30 B58B - 42 B19B - 28 B18A - 41 B18B - 38</p>		
--	---	---	--

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

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.**

--	--	--	--

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <u>Steve Powers, co-manager</u>		Date: <u>May 10, 2019</u>
Inspector: <u></u>	John Wiseman	Telephone No. <u>(573)431-1947</u> EPHS No. <u>1507</u> Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: <u>May 17, 2019</u>

Rose Meir
 Rose Meir, 1390