





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

ESTABLISHMENT NAME Sherry's Quick Mart		ADDRESS 3229 Highway 221		CITY / ZIP Doe Run, 63637	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			No temperatures were taken during this inspection.		
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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>				
6-501.111	A few mouse droppings were observed in the cubby space below the heated cabinet and in the closet where vacuums are stored. The droppings may remain from those previously observed. The presence of rodent shall be controlled to minimize their presence on the premises. Several bait stations were observed in the facility. <b>CORRECTED ON SITE</b> by removing the mouse droppings during this follow up inspection. Please continue to monitor for return of evidence of rodents. If the presence of mice persists, please work with a pest control service to modify control practices.			COS	
5-403.11B (2)	The facility operates a sand filter On Site Wastewater Treatment System (OWTS) that is regulated by the MO Department of Natural Resources (DNR). The system was observed during this routine inspection and the following conditions were noted: 1) Surfacing sewage was observed near cleanout pipes located at the upstream end of the system close to the edge of the paved parking area. 2) Risers were observed with easily removable covers that create a potentially hazardous condition with access to sewage and pits containing system controls. 3) One of the concrete risers has a broken hole on its rim. Please correct the above conditions. NOTE: DNR Conducted an inspection following the 9/3/19 follow up inspection and the owner is making corrections based on the DNR inspection. This item on the food establishment inspection will be closed out when confirmation is received from DNR that all corrections are complete.			TBD	
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). <b>These items are to be corrected by the next regular inspection or as stated.</b>				
3-602.11	Food packaged in the facility and stored in the True retail cooler was not fully labeled. The chef salad did not include an ingredients list and other items did not include a statement of quantity. Food that is repackaged or prepared on-site and packaged for retail sale shall be labeled with (A) the name and place of business, (B) the name of the food, (C) the quantity, (D) a list of ingredients (including what is in the cheese, bread, crust, pie filling, etc), (E) a declaration of common allergens. Please provide complete labeling on food packaged in the facility for retail sale.			9/13/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this report indicates the item was either not observed or not applicable.

Person in Charge / Title:  David Fishbeck		Date: September 10, 2019
Inspector:  Daniel Huff	Telephone No. (573) 431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: TBD