



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

TIME IN	8:52am	TIME OUT	1:35pm
DATE	10-24-19	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: Country Mart		OWNER: Town and Country Grocers, Inc.	PERSON IN CHARGE: Brian Wisdom	
ADDRESS: 125 West Karsch Blvd.		ESTABLISHMENT NUMBER: 1870	COUNTY: 187	
CITY/ZIP: Farmington, 63640		PHONE: 573-756-1455	FAX: 573-760-1774	P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____				
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input 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 type="checkbox"/> OUT <input type="checkbox"/> 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 type="checkbox"/> N/O <input checked="" type="checkbox"/> 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				Time as a public health control (procedures / records)		
<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	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<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"/> Q/T	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Food in good condition, safe and unadulterated	✓			Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used	✓	
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	✓			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 type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled	✓	
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 type="checkbox"/>	<input checked="" 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 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>Brian Wis</i> Brian Wisdom		Date: October 24, 2019	
Inspector: <i>Rose Mier</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: 11-14-19	

Rose Mier Rose Mier, EPHS #1390



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	

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	Meat Dept. Tempertures: (F) cutting room: ambient = 40, raw beef = 41, raw pork = 40 Meat storage room: ambient = 28, pork scraps = 36 Walk-in freezer = 0 Fresh meat cases: 34, 34, 30, 32 Bacon coffin cooler = 34, Bacon reach-in = 345, hot dog/lunch meat cooler = 36, pick 5 cooler = 32 Convenience food freezer = 10, Kraft mini cooler = 32, seafood freezer = 10, cheese cases = 32 Produce walk-in cooler = 40, walk-in dairy cooler = 38 Produce reach-in cooler = 38, 36, Lettuce/melon reach-in cooler = 40, 30 Dairy cases = 32, 24, 28, Aisle freezers: all measured at 0F Ice cream freezers: 0, 0, 0, 0, 12, 32 Meat Dept. Food debris was observed on the back of the blades of both slicers in the meat cutting room. Food contact surfaces shall be clean to sight and touch. Please adequately clean food equipment after use.	11-14-19	BW
4-601.11A	An accumulation of meat debris was observed on the interior of the meat grinder in the meat cutting room. Food contact surfaces shall be clean to sight and touch. Please ensure that the grinder is adequately cleaned after use.		

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6-301.12	Meat Dept Paper towels were not available at the hand wash sink in the cutting room. Hand wash sinks shall be provided with a sanitary means of hand washing. Please provide paper towels at the dispenser.	11-14-19	BW
4-601.11C	An accumulation of debris was observed on the metal shelving above the cutting tables in the meat cutting room. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the shelving.		
4-501.11	A heavy accumulation of ice was observed on the exchange coils of the cooling unit in the meat cutting room. Equipment shall be maintained in good repair. Please repair the source of the ice accumulation.		
4-601.11C	Debris and mold growth was observed on the underside of shelving in the meat storage room. The paint is worn of some of the wood surfaces and metal brackets of this same shelving. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Surfaces which are exposed to splash or require cleaning shall be durable, non-absorbent and easily cleanable. Clean all mold and debris off of the shelving and paint to provide a cleanable surface.		
4-101.19			
6-501.12A	A slimy residue was observed on the floor at the cooling unit condensation drain in the meat storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect this area.		
6-501.12A	An accumulation of ice was observed in various places in the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove excessive ice build-up.		

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: 11-14-19



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3-302.11A	Meat Dept. Raw chicken products are stored above fully cooked chicken products in the convenience food freezer. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please arrange freezer foods so that raw animal foods are below or away from ready to eat foods.	11-14-19	BW
3-302.11A	Raw bait shrimp is stored above bags of hushpuppies and raw seafood is stored above fully cooked shrimp in the seafood freezer. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. Please arrange freezer foods so that raw animal foods are below or away from ready to eat foods.		
3-202.15	Retail Nine cans of various foods were observed with damage to the packaging. Food packages shall be in good condition and protect the integrity of the contents. COS by removing the food from sale.		

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6-301.12	Paper towels were not available at the hand wash sink in the produce prep area. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels at the hand wash sink.	11-14-19	BW
6-501.11	Holes are in the walls on the outside of the compressor room. Physical facilities shall be maintained in good repair. Please repair the holes.		
3-602.11	Yogurt and fruit cups and mixed fruit cups were observed for sale in the produce reach-in cooler without labeling. Food packaged in a food establishment shall be labeled as specified in law. Label information shall include: 1) The name and location of the facility, 2) The common name of the food, 3) If made from more than two ingredients; a complete list of ingredients in descending order of predominance by weight. The ingredient list must include any foods that are a source of major food allergens such as milk, egg, fish, tree nuts, peanuts, wheat and soy.		
6-501.12A	Webs and dead insects were observed on shelving where pasta, rice and beans are for sale. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean this area.		
4-903.11A	Paper towels were observed stored on the floor in aisle nine. Single use items shall be protected from contamination by storing them at least six inches off of the floor. Please store these items off of the floor.		

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7-201.11B	DELI and BAKERY TEMPERATURES (back), in degrees Fahrenheit: Walk-in cooler, ambient 30; Deep fryer: popcorn chicken 190-200, chicken wings 200-214 Hot hold cabinet: ambient 155, fried zucchini 134, fried broccoli 136, gravy 135; walk-in freezer, ambient 0		BW
7-201.11B	DELI AND BAKERY (back) Cleaners were stored above clean utensils on the rack next to the stove. Toxic items shall be stored below or separately from all other items. CORRECTED ON SITE by moving rearranging so all chemicals are below the utensils.	COS	
7-201.11A	A bag of sanitizer was stored overhanging a box containing clean utensils. Chemicals shall be stored separately from clean equipment. CORRECTED ON SITE by rearranging to protect equipment.	COS	
4-202.11A	Paint on a knife blade was peeling. Food contact surfaces shall be free of imperfections. CORRECTED ON SITE by disposal of knife.	COS	
4-601.11A	Dried debris observed on the blade of the table-mounted can opener. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the blade at least every four hours while in continual use. CORRECTED ON SITE by taking to sink for cleaning and sanitizing.	COS	
3-302.11A	Raw eggs were stored above bacon and cheese, and raw bacon above cheese, in the walk-in cooler. Food shall be stored to prevent cross contamination. Please store raw poultry on bottom, then raw ground meats, then raw whole muscle meats, then raw fish and seafood. All other food is stored above these raw animal-derived foods. CORRECTED ON SITE by rearranging food in correct order.	COS	
4-702.11	Equipment was not being sanitized at the bakery 3-vat sink. Food contact surfaces shall be sanitized after cleaning and sanitizing. CORRECTED ON SITE by installing sanitizer dispenser at the sink.	COS	

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6-501.110B	DELI and BAKERY (back) A purse was stored on top of a bucket of donut filling. Personal items shall be stored where food cannot be contaminated. Please designate a location for staff to store personal items where food and food-related items cannot be contaminated. CORRECTED ON SITE by placing purse on staff rack.	COS	BW
4-101.17A	A wood spoon was stored in a plastic utensil drawer. Wood may not be used for food contact surfaces except wood donut dowels, hard maple rolling pins, and hard maple cutting blocks. CORRECTED ON SITE by disposing of spoon.	COS	
6-202.11A	An unshielded light bulb was observed in the hood. Lights shall be shielded. Please install a shield over the bulb.	11-14-19	
4-903.11A	Accumulation of debris observed on the top drying rack over the 3-vat sink. Clean equipment shall be protected from contamination. Please clean top shelf as often as needed to keep clean.		
4-101.19	Foil was used to light the shelf above the stove. Equipment requiring frequent cleaning shall be cleanable. Please do not line equipment. CORRECTED ON SITE by removing foil.	COS	
4-204.112A	A thermometer was not found on the inside of the walk-in cooler, and the one on the outside of the cooler was not functioning. Please install an accurate thermometer in an easy-to-read location on the inside of the cooler.	11-14-19	
4-204.112A	A thermometer was not found on the inside of the hot hold cabinet. Please install an accurate thermometer in an easy-to-read location inside the unit.		
4-203.11B	One cook's thermometer read 17F when the actual temperature was 76F. Thermometers shall be accurate. Please calibrate or discard the thermometer.		

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3-302.11A	BAKERY and DELI (back, continued) Raw chicken was stored above fully-cooked food in the walk-in freezer. Raw poultry shall be stored below all other food. CORRECTED ON SITE by rearranging so poultry is on bottom shelf.	COS	BW
4-601.11A	The top areas of all three ice buckets, stored on top of the ice maker, were soiled. Food contact surfaces of non-potentially hazardous foods shall be washed, rinsed, and sanitize at least daily. Please clean and sanitize buckets (and ice scoop) at least daily. CORRECTED ON SITE by replacing buckets.	COS	
4-601.11A	Debris was observed on the slides of the mobile racks for shallow trays, presenting the possibility of contamination of food held on the trays from falling debris. Please clean the slides of the mobile racks as often as needed to keep clean.	11-14-19	
4-601.11A	DELI (service area) Temperatures, in degrees Fahrenheit: Hot hold display case: gravy 147, hash browns 147, ambient 143 (Right), 152 (left) Cold hold meat cases: ambient 42, 41, 41, 43; Various deli meats: 36, 40, 41 Debris observed on the back side of the blade of the cleaned meat/cheese slicer. Food contact surfaces shall be cleaned and sanitized after use, or a minimum of every four hours if in continual use. Please disassemble slicers and clean and sanitize all parts at least every four hours. CORRECTED ON SITE by cleaning and sanitizing.	COS	

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4-601.11B	DELI and BAKERY (back, continued) Flat baking pans were heavily encrusted with baked on debris on their outside surfaces. Baking equipment shall be kept free of encrusted debris. Please remove encrusted debris or replace pans.	11-14-19	BW
6-501.14A	The portable floor fan was dirty, located near the bakery 3-vat sink. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean. COS by cleaning.	COS	
4-903.11A	Boxes of single-use hinged containers and of cake pans were stored on the floor. Single-use items shall be stored a minimum of six inches off the floor. CORRECTED ON SITE by placing on shelves.	COS	
6-501.14A	DELI (service area) Accumulation of debris was observed on the portable floor fan, stored below the service counter. Please clean all surfaces of fan as often as needed to keep clean. CORRECTED ON SITE	COS	
4-202.11A	The cover on the heat-wrap machine was torn and cut. Equipment shall be maintained in good repair. Please replace the heat wrap cover.	11-14-19	
4-204.112A	Thermometers were not observed in side the deli meat display coolers. Please install accurate thermometers in easy-to-read locations inside these coolers.		
4-601.11C	DELI and BAKERY (self service and retail area) Powders were clumped in the dispensing chutes and scattered on the inside of the cappuccino machine. Please clean inside of machine at least daily.		

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6-501.111	DELI and BAKERY (Retail area): Temperatures, in degrees Fahrenheit: Single-tier open air cooler, ambient: 30, 39, 34; 3-tier open air cooler, ambient: 32, 40, 40, 36 Open-air cake cooler, ambient: 42, 42, 43 Dogfood cooler, aisle 10, ambient 38 BAKERY (service area, continued) Rodent droppings observed inside a cabinet. There shall be no evidence of pests. Please clean cabinet and monitor for evidence of rodents. If evidence is found, contact pest control company to increase rodent control measures. NOTE: cabinet was cleaned during this visit.	11-14-19	RW
3-501.18	RETAIL A 4 oz. bottle of Children's Zyrtec allergy had an expiration date of 8/2019. Expired medicines shall be placed in designated area for return to distributor. CORRECTED ON SITE	COS	

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3-602.11C	DELI and BAKERY (Retail area) Some of the foods prepared and packaged on-site for retail were not fully labeled. This included salami/cheese sandwiches, green beans, macaroni salad, chicken salad, peach delight dessert, roast beef sandwiches. Foods that are packaged for retail shall be labeled with the following: (a) name and place of business, (b) common name of the contents, (c) accurate quantity, (d) full ingredients list, (e) list of major allergens. Please pull all foods that are not fully labeled until labels are made and attached. CORRECTED ON SITE by pulling all product that lacked complete labels.	COS	RW
3-305.11A	RETAIL The following foods were stored on the floor: boxes of popcorn near the cheese cooler; tortilla chips and bagged popcorn in aisle 11. Food shall be stored a minimum of six inches off the floor. Please elevate popcorn off the floor.	11-14-19	
6-501.112	Dead flour flies were observed on the shelves holding flour in aisle 6. Dead insects shall be removed from the facility. Please clean shelves holding flour.		
5-501.13	OUTSIDE Trash was observed on the ground and in trash bags inside the trash enclosure and the area where the grease collector is stored. Trash shall be stored outdoors inside durable containers, and dumpster enclosure shall be maintained free of debris. Please put all trash inside dumpster and clean areas around all dumpster and grease containers, including trash that has blown into surrounding area. Please keep lids closed.		
5-501.115			
5-501.113			

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Brian Wisdom
John Wiseman
Rosemier