



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

TIME IN	8:48 am	TIME OUT	12:12 pm
DATE	Jan. 16, 2020	PAGE	1 of 4

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, Asst. Manager
ADDRESS: 301 T.J. Stewart Drive	ESTABLISHMENT NUMBER: 0858	COUNTY: St. Francois
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 _____		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		
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 checked="" type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<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 checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			<input checked="" type="checkbox"/> OUT N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT 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			<input checked="" type="checkbox"/> OUT N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			<input checked="" type="checkbox"/> OUT N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/> OUT	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			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 checked="" type="checkbox"/> OUT N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	<input checked="" type="checkbox"/>					

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 checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean	<input checked="" type="checkbox"/>	
		Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Cory Wilson</i>	Cory Wilson, Asst. Manager	Date: January 16, 2020
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573) 431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: Jan. 31, 2020



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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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
			Bakery walk-in freezer, ambient		0
			Water used for rethermolizing		184
			Chicken, deep fryers		209, 210
			Deli walk in cooler: ambient		38
			Fish on counter, waiting for food prep		32

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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NOTE DELI 3-501.16A (2)	<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>Temperatures, in degrees Fahrenheit: Vulcan hot hold cabinet: ambient 150, fried chicken 190 Pizza prep cooler: top - hamburger 38, sausage 35; bottom - ambient 33, pepperoni 36 Sandwich prep cooler: top - cheese 51, cut tomatoes 51, potato salad 52; bottom - ambient 52, potato salad 53, bologna salad 53 Deli display cooler: left ambient 35, bologna 34; center ambient 31, braunschweiger 37; right ambient 33, roast beef 31 Deli hot hold display case: left ambient 146, gravy 153, hash browns 155; right ambient 160, sausage 150 Deli Boneless wings in walk in cooler, cooling for 20 minutes, 83 Hatco hot hold cabinet, ambient 156</p> <p>DELI: The sandwich prep cooler had ambient and food temperatures ranging from 51F to 53F. Food shall be held at 41F or lower. Please do not use this cooler until it is repaired and reliably holds food at 41F or lower; please monitor food temperatures in coolers at least every four hours. Temporarily corrected by removing all food, unplugging the unit, and posting a sign that it is out of order. The following foods were voluntarily discarded: (A) single-use deli containers of: 2 potato salads, 3 bologna salads, 1 chili; (B) metal insert containers of: sliced tomatoes, sliced lettuce, and 2 of cheese, (C) packages of commercially prepared food: 2 of cream cheese and 4 of Resers potato salad. Please repair, replace, or remove this cooler.</p>	1/31/2020	W
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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6-501.14	<p>BAKERY An accumulation of dust was observed on the grates of the portable floor fan. Ventilation systems shall not be a source of contamination. CORRECTED ON SITE by discarding fan.</p>	COS	
6-501.110B	<p>Personal items were stored with facility food and utensils. Personal items shall be stored in a designated location where food and food-related items cannot be contaminated. CORRECTED ON SITE by moving personal items.</p>	COS	
4-903.11A	<p>Boxes of deli sheets and deli containers were stored on the floor beneath the work table. Single-use items shall be stored a minimum of six inches off the floor. CORRECTED ON SITE by moving boxes off floor.</p>	COS	
6-501.14	<p>DELI Accumulation of dust observed on the grates and blades of the portable floor fan stored by the display case. Please clean fans as often as needed to keep clean. CORRECTED ON SITE by removal from deli (to be replaced with new fan).</p>	COS	
6-501.12A	<p>Accumulation of debris observed on the floor beneath the deli service counter. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. CORRECTED ON SITE by cleaning floor.</p>	COS	
6-501.12A	<p>WAREWASHING AREA Accumulation of debris on the pipes below the 3-vat sink. Please clean as often as needed to keep clean.</p>	1/31/2020	W

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>[Signature]</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Don Kleinberg #1686 *[Signature]*



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
			Deli 3-tiered open air cooler, retail, ambient		31, 34, 38	
			Open-air dessert cooler, retail, ambients		31, 35, 32, 34	
			Dessert freezer, retail, ambient		18	
			Front glass-front coolers, ambient		38, 35, 32	
Beverage Coolers, ambient		36,39	Beverage Coolers, ambient		39, 37, 34, 36	
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3-302.11A	DELI Raw pork steaks were stored on top of packages of raw ground beef. Food shall be stored to prevent cross contamination. CORRECTED ON SITE by placing raw pork on bottom shelf.				COS	
4-601.11A	Dried food debris was observed under the outside lips of three 1/4 metal inserts, stored on the work table. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize all surfaces off food contact equipment and utensils, and inspect after cleaning before storing. CORRECTED ON SITE by taking to 3-vat sink for cleaning.				COS	
4-601.11A	Dried food splatters observed on the heating unit located in the top of the hot hold display case, providing an opportunity to contaminate the food that stored beneath it. Please clean the top of the display case. CORRECTED ON SITE by cleaning				COS	
7-207.11	Eye drops were stored with facility items in a drawer. Medicines shall be stored in a separate location where food and food related items cannot be contaminated. CORRECTED ON SITE by moving eyedrops to location with medicines.				COS	
4-601.11A	Metal fragments were observed in the housing behind the blade, and debris observed on the blade, of the table-mounted can opener. Please wash, rinse, and sanitize all surfaces of can opener at least every four hours while in continual use. CORRECTED ON SITE by cleaning and sanitizing and discussion.				COS	
3-202.15	A can of Showboat Pork N Beans, in Aisle 1, was crimp dented and dented on the seam. Food packaging shall protect the contents of the package. CORRECTED ON SITE by discarding.				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
4-601.11C	DELI Accumulation of powders observed on the inside of the Cappuccino machine. Please clean inside of machine as often as needed to keep clean. CORRECTED ON SITE by cleaning machine.				COS	
6-301.14	RETAIL There was no handwashing sign in the men's customer bathroom. Please post a sign to remind users to wash hands after use. CORRECTED ON SITE by installing sign.				COS	
3-305.11A	Display boxes of food were on the floor, including macaroni, cookies, croutons, and other items in permeable packaging. Food shall be stored a minimum of six inches off the floor. Please place food on pallets or on top of empty boxes to raise off floor.				1/17/2020	W

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

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5-203.14B	Backflow prevention was no observed on a hose attached to the water supply in the meat cutting room. A plumbing system shall be installed to preclude backflow of a solid, liquid, or gas into the water supply system. Please install a hose bibb vacuum breaker between the water spigot and the hose.	1/31/2020	<i>W</i>
4-601.11A	An accumulation of meat debris was observed on the blade and other surfaces of the slicer in the meat cutting room. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
3-302.11	Raw scallops, raw shrimp and raw fish were observed stored above ready to eat foods in the frozen seafood freezer. Food shall be protected from cross contamination by storing raw animal foods away from and below ready to eat foods. COS by rearranging the foods.	COS	
3-501.18A	Packages of cut watermelon in the retail produce area were observed past the product discard date. Food shall be discarded if it is past the product discard date. COS by discarding the food.	COS	
3-202.15	A ruptured container of salsa was observed in the retail produce case. Food packages shall be in good condition and protect the integrity of the food. COS by discarding the food.	COS	
3-202.15	A can of fruit cocktail with damage to the top seal was observed on retail shelving. Food packages shall be in good condition and protect the integrity of the food. COS by discarding the food.	COS	

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4-601.11C	An accumulation of dried food debris was observed on surfaces of the wrapping station in the meat cutting room. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-203.12B	The thermometer in the retail egg case indicates an ambient temperature of 44F. The temperature in this unit was measured at 30F. Thermometers for indicating ambient temperatures shall be accurate to within three degrees F. Please repair or replace the thermometer. Temperatures cont. (F) Meat cutting room: ambient = 36, pork = 37, burger rolls = 34; Meat cooler: ambient = 32, burger = 34 Walk-in freezer = 0, Fresh meat cases: 30, 32, 33; Bologna case = 32, smoked meat case = 40 Pick 5 cooler = 36, Coffin freezer: 10, 26, 0, 12; Nine door meat freezer = 0 Coffin coolers: 36, 32, 30, 30; Dairy cases: 30, 32, 34, 30 Walk-in dairy cooler = 30, Walk-in produce cooler = 38 Retail produce coolers: 40, 36, 36, 34 Wall freezers: 0,0,0,0,0,12,0,0,0,15,12 Bunker freezers: 12,22,17,12,23,13,23,0,9,9,32,12	1-31-20	<i>W</i>

EDUCATION PROVIDED OR COMMENTS

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Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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[Handwritten signatures and initials]