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

TIME IN 9:30am	TIME OUT 11:55am
DATE 1-7-20	PAGE 1 of 3

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:	OWNER:	PERSON IN CHARGE:
Mike's Market	Eddie Wakefield	Eddie Wakefield

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
401 Center Street	1587	187

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Bismarck, 63624	573-734-2518	573-734-6430	■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ■ DELI ☐ SUMMER F.P. ■ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
IN ✓OUT N/A	Food separated and protected	✓	
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized	✓	
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
IN OUT ✓N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
IN ✓OUT N/O N/A	Proper date marking and disposition	✓	
IN OUT ✓N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
IN ✓OUT	Toxic substances properly identified, stored and used	✓	
	Conformance with Approved Procedures		
IN OUT ✓N/A	Compliance with approved Specialized Process and HACCP plan		

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
✓		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
✓		Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
✓		Contamination prevented during food preparation, storage and display		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
✓		Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge / Title:		Date:
Eddie Wakefield		January 7, 2020
Inspector: John Wiseman	Telephone No. (573)431-1947 / EPHS No. 1507	Follow-up: ☐ Yes ■ No Follow-up Date:

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Deli: meat/chz case, bologna	36, 36	Meat cutting room: ambient, raw pork	48, 36
Hot bar: mashed potato, eggs, mac&chz	198, 155, 180	Meat room: ambient, raw beef	34, 37
Chicken from fryer	165	Walk-in freezer, Walk-in produce cooler	10, 38
Kenmore cooler: ambient, hb eggs	38, 35	Fresh meat cases	40, 40
True 3-door cooler: amb, raw fish, pork	38, 40, 39	Smoked meat cases	34, 38

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
	Temperatures cont. (F) Dairy cases: 38, 38, 40, 40 Produce case (no PHFs): 42, 48 Lettuce case: 40 Convenience cooler: 36 Retail freezers: 0, 0, 0, 0, 0, 0 Ice cream freezers: 0, 0 Beverage coolers: 38, 35		
3-501.17A	A discard date was not marked on hard boiled eggs and cut lettuce in the Kenmore refrigerator in the deli area. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed package. COS by marking with a discard date.	COS	
4-601.11A	An accumulation of food debris was observed on the back surface of the slicer in the deli area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
4-601.11A	Dried food splatters were observed on the upper interior surface of the microwave in the deli area. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
7-201.11B	A container of White Out was stored on the shelf above the prep table in the deli area. Toxic materials shall be stored so that contamination of food, equipment, and single use items cannot occur. COS by moving the White 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
6-501.14A	minor dust accumulation was observed on the ceiling-mounted cooling unit in the meat cutting room. Intake and exhaust air vents shall be cleaned so they are not a source of contamination by dust, dirt, and other materials. Please clean the cooling unit.	next inspection	
6-501.12A	An accumulation of dried blood was observed on the floor below storage shelving in the meat storage room. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in this room.		

EDUCATION PROVIDED OR COMMENTS

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3-501.17A	A discard date was not marked on cooked pork in the True 3-door refrigerator in the deli area. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation or opening from a manufacturer sealed package. COS by marking with a discard date.	COS	
3-302.11	Raw shrimp and fish is stored above fully cooked crawfish in the seafood freezer. Food shall be protected from cross contamination by storing raw animal products away from and below ready to eat foods. Please place raw animal foods below ready to eat foods.	COS	
3-302.11	Raw ground turkey is stored above crablegs in the seafood freezer. Food shall be protected from cross contamination by storing raw animal products away from and below ready to eat foods. Please place raw animal foods below ready to eat foods.	COS	

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