



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

TIME IN	10:28 am	TIME OUT	3:05pm
DATE	Feb. 21, 2020	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: Schnuck's (store #743)		OWNER: Schnuck's Markets, Inc.		PERSON IN CHARGE: Steve Powers, Asst. Mngr.	
ADDRESS: 942 Valley Creek Drive			ESTABLISHMENT NUMBER: 4775		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573.664.5200	FAX: 573.664.5201		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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		<input checked="" type="checkbox"/>
	Good Hygienic Practices			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper date marking and disposition		
<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	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 checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				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				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 separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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						

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 type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		<input checked="" type="checkbox"/>
<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 checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input 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 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 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 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		<input checked="" type="checkbox"/>

Person in Charge /Title: *Steve Powers* Steve Powers, Asst. Mngr. Date: February 21, 2020

Inspector: *Rose Mier* Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: _____

Handwritten signatures and initials at the bottom of the page, including 'O-K' and 'Nicholas'.



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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ESTABLISHMENT NAME Schnuck's (store #743)	ADDRESS 942 Valley Creek Drive	CITY / ZIP Farmington 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Walk-in freezer, ambient	0	Walk-in cooler: ambient, mashed 'tatos, fried chicken	37, 34, 38
Chicken wings (fried, sauced), hot hold	128-134	True raw-chicken cooler, deli kitchen: ambient, raw chix	29, 35
Chicken, deep fryers (two wells)	200-212	Hot hold, deli service line: stuffed fish, potatoes	163, 128-160
Reheated chicken in oven	166-172	Cold hold display cases: ambients, meat loaf, tuna salad	35, 36, 39, 41
Cold display cases: ambient, salami, bologna	33, 33, 37, 37	Cold display cases: Pulled pork, chix salad, cheese	41, 41, 37

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

3-501.16A	DELI: Prep and storage areas: Fried chicken wings and sauced chicken wings, held in the heated cabinet, had temperatures less than 135F. Food shall be held hot at 135F or higher. COS by reheating chicken in oven to 165F before placing on hot hold service bar.	COS	
7-201.11A	A spray bottle of sanitizer was stored on the cart also holding single-service "buckets." Chemicals shall be stored separately or below single-use items. COS by moving sanitizer bottle.	COS	
3-501.16A	DELI: Front service area: Some of the cooked potatoes in the hot hold had temperatures below 135F. Food shall be held hot at 135F or higher. COS by discussion with manager and keeping food stirred, as it appeared all the food in contact with the sides of the metal insert holder had temperatures above 140F; potatoes that were stacked on top had cooler temperatures, 128-134.	COS	
4-601.11A	Debris observed on the meat/cheese slicer that was stored with a plastic protective covering. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize all surfaces of slicer after use and before storing. COS by taking to 3-vat sink for cleaning	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-302.11A	DELI - prep, warewashing and storage areas: A package of breaded chicken breasts was observed open to the air in the walk-in cooler. Food shall be protected from contamination while in storage. Please keep containers lidded or packaging closed during storage. COS by closing box of chicken.	COS	
6-501.12A	Food debris observed on the floor inside the walk-in freezer. Physical facilities shall be kept clean. Please clean floor as often as needed to keep clean. COS by cleaning	COS	
5-501.11B	The outside surface of the trash can, located next to the walk-in freezer, was soiled with food debris. Trash cans shall be cleaned as often as needed to keep clean. Please clean all surfaces of trash cans when emptied in an area where food and food-related items cannot be contaminated. COS by cleaning	COS	
4-903.11A	Accumulation of breaded debris observed on the bottom shelf of a cart holding single-use buckets, located next to the True 2-door cooler. Single-use items shall be protected from contamination. Please clean shelf as often as needed to keep clean. COS by cleaning shelf	COS	
4-601.11C	The lid and scoop on the dry breading bin was soiled with crusted breading from moisture. In-use utensils and equipment shall be washed, rinsed, and sanitized at least daily, more often if needed to keep clean. CORRECTED ON SITE by discussion with manager and cleaning lid and scoop. Manager stated they will begin cleaning every four hours.	COS	
4-601.11C	Accumulation of grease on the wheels of the deep fryers. Equipment shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of fryers as often as needed to prevent debris accumulation.	2/24/20	
4-601.11B	Accumulation of debris on the inside of the Alto Sham steam oven. Please clean. COS by cleaning	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Steve Powers, Asst. Mngr.	Date: February 21, 2020
Inspector:	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:



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ESTABLISHMENT NAME Schnuck's (store #743)		ADDRESS 942 Valley Creek Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION Bakery cooler: ambient, cheese		TEMP. in ° F 46, 43	FOOD PRODUCT/ LOCATION 2-door True cooler, deli service line: ambient		TEMP. in ° F 37
Bakery freezers, ambient		0, 11			

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4-101.11A	BAKERY A trash bag was used to store powdered sugar in the bulk rolling bin. Food shall be stored in containers made from materials that are safe and will not impart deleterious substances. Please do not use trash bags for storing food. COS by replacing with a food-grade plastic bag.	COS	
3-501.16A	The ambient temperature of the walk-in cooler was 46; cheese and pizza sauce were temped at 43F. Food shall be held at 41F or lower. Please adjust thermostat or repair to hold potentially hazardous food at 41F or lower. NOTE: the ambient temperature may have been high due to continual opening of door. Final temperature was 38F and cheese was 41F	COS	

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6-501.18	DELI, front service line Debris observed on the sprayer head at the sink located next to the handwashing sink. Plumbing equipment, such as sinks and sprayers, shall be clean. Please clean all surfaces of sprayer head and handle at least daily.	2/21/20	
4-601.11C	Food debris observed in the cabinet below the meat/ cheese slicer. Frill toothpicks were stored in the cabinet. Single-use items shall be protected while in storage. COS by cleaning	COS	
3-302.11A	BAKERY A rolling cart used to hold flat trays had loose debris on the tray-holding ledges. Debris can fall onto food or containers placed on the carts. Food shall be protected from contamination. Please clean rolling carts as often as needed to keep clean.	2/22/20	
6-501.110	A backpack was stored on buckets of icing in the back storage hall. Personal belongings shall be stored in a designated location where food and food-related items cannot be contaminated. Please store backpack in designated location. COS by moving bag to employee hook.	COS	
4-903.11A	A box of single-use food containers was stored on the floor in the back storage area. Single-service items shall be stored at least six inches off the floor. COS by moving off floor.	COS	

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NOTE: A line through an item on page one indicates it was not observed or is not applicable.

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Nicholas Joggerst #1687



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot food bar/retail: soup	150	Hot food bar/retail: fried chix; chix chunks	130-158; 125-150

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3-501.16A	<p>RETAIL</p> <p>Chicken on the self-serve hot bar had temperatures ranging from 125 to 158F. Food shall be held hot at 135F or higher. It is possible the top layers of the food cool below 135F. According to manager, the food in this bar is discarded after three hours. Please hold food on this bar using Time as a Public Health Control. COS by discussion with manager, discarding cold food, and using time as a public health control</p>	COS	
3-302.11A	<p>Raw seafood held above fully cooked seafood in freezer CL39. Raw food shall be stored below fully cooked foods, please move fully cooked food to different location or above raw food. COS by rearranging so raw food is below fully cooked foods.</p>	COS	
3-302.11A	<p>Raw meatballs above fully cooked foods in freezer D32B. Raw meats shall be stored below fully cooked foods, please move fully cooked food to different location or above raw food. COS by rearranging so raw meat is below fully-cooked meats.</p>	COS	
4-601.11A	<p>Black debris observed in the dispenser, housing around dispenser, and "ribs" area of the handicap Glacier water dispenser. Please wash, rinse, and sanitize at least daily. COS by cleaning</p>	COS	

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4-601.11C	<p>RETAIL</p> <p>Juice leaks observed on a liner in cooler A6B. Non-food contact surfaces shall be cleaned at a frequency to preclude debris. Please replace the liner as often as needed to keep clean.</p>	COS	
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

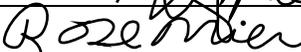
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NOTE	Temperatures, in deli Fahrenheit			
	CM53F- 38	B16D- 26	AS1B- (-6)	A9C- (-8)
	SPECIAL DISPLAY CASE- 21	B16C- 25	AS1A- (-6)	A9B- (-9)
	CM53D- 35	D30B- 11	AS2C- (-9)	A9A- (-9)
	CM53C- 22	D30A- 16	A5B- (-10)	A8D- (-11)
	CL40- (-16)	B16B- 28	A5A- (-16)	A8C- (-8)
	CL39- (-21)	B16A- 26	A6E- (-10)	A8B- (-6)
	FISH COOLER DISPLAY- 28	D34B- 27	A4C- (-18)	A10A- (-2)
	D35A- (-10)	D34A- 28	A4B- (-12)	A10B- 5
	D35B- (-8)	B20D- 27	A4A- (-19)	A10C- (-2)
	D33A- 22	B20C- 28	A3D- (-14)	A10D- (-6)
	D33B- 34	B20B- 26	A3C- (-15)	A11A- (-6)
	D33C- 32	B20A- 25	A3B- (-11)	A11B- (-10)
	B19B- 23	BACON DISPLAY-31, 24	A3A- (-13)	A11C- (-19)
	B18A- 25	B58C- 33	A8A- (-5)	A11D- (-13)
	B18B- 36	B58A- 38	A7A- (-11)	
	D32B- (-24)	END COOLER- 30	A7B- (-13)	
	D32A- (-14)	B58D- 33, 30, 32	A7C- (-8)	
	D31B- 32	AS2B- 10	A6A- (-6)	
	D31A- 8	AS28- 2	A6B- (-12)	
	B16E- 28	AS1C- 10	A6C- (-5)	

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Inspector: 	Rose Mier	Telephone No. (573)431-1947
	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:

Nicholas Joggerst, EPHS #1687





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

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7-102.11	An unlabeled spray bottle of lubricant was observed in the meat cutting room. Working containers of toxic materials shall be labeled with the common name of the material. COS by labeling.	COS	
4-601.11A	Meat residue was observed on steel trays in the clean storage rack in the meat cutting room. Food contact surfaces shall be clean to sight and touch. COS by cleaning.	COS	
7-201.11B	A container of Sani-Wipes was observed stored above single use food bags in the seafood prep room. Toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens, and single use items. COS by relocating the wipes.	COS	
3-302.11A	Raw shrimp were stored above ready to eat imitation crab legs in the walk-in 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	
Seafood/Meat cases: ambient = 28, 30, raw salmon = 36, cooked shrimp = 35, beef steak = 32, chicken = 37 Cutting room: ambient = 40, raw beef = 38, raw pork = 36 Meat storage room: ambient = 30, pork = 37, chicken = 36, meat freezer = 10 Seafood cooler = 30, seafood freezer = 0 Fresh meat cases: B18B=28, B18A=26, B19B=35, B19A32 Aisle units in meat: D33C=38, D33B=38, D33A=36, D34A=30, D34B=33, D35A=10, D35B=6, B20A=37, B20B=39, B20C=38, B20D=38CM57=27 Frozen food freezer = 18, Dairy cooler = 34, Produce cooler: ambient = 36, cut melon = 39 Produce prep room = 44			

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4-601.11C	Dried meat debris was observed on surfaces of the hanging power cords in the meat cutting room. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these items.	2-24-20	
5-205.11B	A stainless steel part was observed inside the hand wash sink in the meat cutting room. Hand wash sinks shall be used for hand washing exclusively. COS by removing the item from the sink.	COS	
4-601.11C	Dried meat residue was observed on nonfood contact surfaces of the scale 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	
4-601.11C	Spilled cheese was observed on the floor of the cooler at B16C. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
4-601.11C	Minor debris accumulation was observed in the bottom of aisle cooler D31A. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
6-202.11A	Two fluorescent light bulbs installed in unit CM57 were not shielded. Light bulbs installed in areas of food preparation or storage shall be shielded or shatter-resistant. Please provide shielding for the bulbs.	2-24-20	

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