



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

TIME IN	9:38am	TIME OUT	2:10pm
DATE	7-16-20	PAGE	1 of 8

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: Harps	PERSON IN CHARGE: Brian Wisdom/ Team lead
ADDRESS: 125 West Karsch Blvd.	ESTABLISHMENT NUMBER: 1870	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-1455	FAX: 573-760-1774
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 <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input checked="" type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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 <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> 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 <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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 <input type="checkbox"/> 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/O <input 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <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	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input 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				<input checked="" type="checkbox"/>	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				<input checked="" type="checkbox"/>	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 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		

Person in Charge / Title: <i>Brian W</i> Brian Wisdom/ Team lead	Date: July 16, 2020
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: 7-30-20



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	

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	DELI Temperatures Hot bar breakfast: ambient = 145F, gravy = 152F, eggs = 172F, hashbrowns = 173F Meat & cheese case: 40F, bologna = 38F, chicken = 38f, cheese = 38F, pastrami = 34F HotLogix heated cabinet: ambient = 140F, chicken pieces = 133F, chicken wings = 116F Walk-in cooler: ambient = 36F, raw chicken = 41F, mac & cheese = 41F Deli reach-in convenience case = 36F Salads reach-in case = 30F Cake reach-in case = 36F Hot bar lunch: mac & cheese = 138F, green beans = 154F, fish = 167F		BW
4-601.11A	Dirt and debris was observed on surfaces of single use foam plates on the counter at the hot bar. Food contact surfaces shall be clean to sight and touch. COS by discarding the plates.	COS	
7-201.11	Lotion and hand sanitizer was observed on the counter surface with single use items at the front service area. Toxic materials shall be stored so that they cannot contaminate food, equipment, and single use items. COS by relocating the lotion and sanitizer.	COS	
3-501.17A	A discard date was not observed on a ziplok bag of cut lettuce in the meat and cheese case. Potentially hazardous foods held refrigerated shall be marked with a discard date that is not greater than six days from the date of preparation. COS by marking with a discard date.	COS	

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6-202.11A	DELI Unshielded fluorescent light bulbs are installed in the meat and cheese case in the deli. Light bulbs installed in areas of food preparation, storage and distribution shall be shielded or shatter resistant. Please replace the bulbs with shielded or shatter resistant ones.	7-30-20	BW
4-601.11C	An accumulation of food debris was observed on surfaces of the wrapping station in the deli. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. COS by cleaning.	COS	
5-205.15B	The drain plumbing is leaking below the hand wash sink in the deli service area. A plumbing system shall be maintained in good repair. Please repair the leak.	7-30-20	
6-501.12A	An accumulation of dust and debris was observed in the storage space below the hot bar in the deli. Physical facilities shall be cleaned as often as necessary to keep them clean. COS by cleaning.	COS	
6-501.12A	Soiled cloths were observed below bag-in-box syrups in the cabinets at the front service area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please remove the soiled cloths.	7-30-20	
6-501.12A	Dirt and debris was observed on the floor below tables and at wall/floor junctions in the deli service area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor as often as necessary to keep it clean.		
6-501.11	The wall covering is loose and the wall studs are exposed on the wall separating the deli service area from the kitchen area. Physical facilities shall be maintained in good repair. Please repair the wall.		

EDUCATION PROVIDED OR COMMENTS

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Inspector: 	John Wiseman	Telephone No. (573)431-1947
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2-401.11	DELI Employee beverages were observed on counter surfaces at various places in the deli area. Food employees may drink from closed containers if the containers are handled and stored to prevent contamination of hands, food, equipment, and single use items. Please store employee beverages in an area designated for them away from food related items and prep areas.	7-16-20	BW
6-501.111	Mouse droppings were observed in the bottom of cabinets in the deli service area and in the bakery area. The presence of insects, rodents and other pests shall be controlled to minimize their presence on the premises. Please take action to minimize the presence of rodents.		
4-601.11A	Food debris was observed on utensils stored in totes in the kitchen. Food contact surfaces shall be clean to sight and touch. COS by moving to warewashing.	COS	
4-601.11A	Metal fragments were observed in the gear housing of the table mounted can opener in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean the con opener as often as necessary to prevent an accumulation of metal fragments.	7-16-20	
4-202.11	An aluminum pot with a heavily pitted food contact surface and a non-stick pan with a worn food contact surface were observed in clean storage in the kitchen. Multi-use food contact surfaces shall be free of breaks, cracks, chips, pits and similar imperfections which adversely affect cleaning and sanitation. Please remove this equipment from service.	7-16-20	
4-601.11A	Food debris was observed on amber pans and steel pans in clean storage in the kitchen area. Food contact surfaces shall be clean to sight and touch. COS by moving to warewashing.	COS	

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4-903.12	DELI Cake decorating supplies and food equipment was stored below the drain plumbing of the hand wash sink at the cake decorating station. Equipment and single use items may not be stored below unshielded sewer lines. Please relocate these items.	7-30-20	BW
5-205.15B	A water leak was observed at the faucet of the three compartment sink in the deli kitchen. A plumbing system shall be maintained in good repair. Please repair the leak.		
4-601.11C	Food debris was observed in totes used for utensil storage in the kitchen area. Nonfood contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the inside and outside of the totes as often as necessary to keep them clean.		
4-204.112	The integral thermometer of the HotLogix heated cabinet is not functioning. Refrigerated or hot food holding units shall be provided with a thermometer that accurately measures the interior of the unit to within three degrees F. Please place an accurate thermometer in the hot cabinet.		
4-601.11B	Various pieces of kitchen cookware such as fry pans and bakery sheet pans were observed with heavy deposits of baked-on grease and debris. The food contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Please thoroughly clean this equipment or replace it.		
6-501.11	A heavy accumulation of grease and food debris was observed on the floor below the stove in the kitchen. The floor tiles in this area appear to be buckled and damaged. Physical facilities shall be maintained in good repair. Please replace the damaged floor tiles to provide a cleanable surface.		

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3-302.11	DELI Raw shell eggs were observed stored above thawing sausage in the walk-in cooler. Food shall be protected from cross contamination by storing raw animal foods so that cross contamination cannot occur. Please store raw eggs and raw poultry away from and below other foods. COS	COS	BLW
7-201.11	A bottle of Lime Away was stored above an open container of parchment sheets in the kitchen. Toxic materials shall be stored so they cannot contaminate food, equipment, and single use items. COs by relocating the Lime Away. All following temperatures are in Fahrenheit. Back Storage Walk-In Freezer Ambient: 9; Dairy Walk-In Cooler Ambient: 34, Retail Cheese Cooler Ambients: 35, 41, 40; Egg, Butter and Biscuit Cooler Ambients: 38, 41, 41, 39, 30; Frozen Vegetable Freezer Ambients: 7, 13; Frozen Dessert Freezer Ambients: 0, 0, 0; Coffin Freezer near Frozen Deserts Ambients: 0, 3, 4, 0; Ice Cream Freezer Ambients: 12, 19; Frozen Dinner Freezer Ambients: 17, 22, 6, 9; Frozen Potatoes, Sausage and Juice Freezer Ambients: 0, 8, 12, 17; Frozen Pizzas and Frozen Meals Freezer Ambients: 0, 1, 5, 8.	COS	
3-501.18A3	RETAIL Five cans of Similac Soy Isomil Infant Formula were found with an expiration date of 1 July 2020. Potentially Hazardous Foods such as infant formula shall be disposed of when they pass the use by date. Please pull food from retail which exceeds its use by date. CORRECTED ON SITE by pulling food from retail.	COS	
3-202.15	11 cans of various foods were observed to have dents that were crimped or were on the seams. Food packages shall be in good condition and protect the integrity of their contents. Please examine food packages upon receipt and during stocking for damage and pull damaged packages from service. CORRECTED ON SITE by pulling the damaged packages from retail.	COS	

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5-205.15B	BAKERY A water leak was observed at the faucet of the three compartment sink in the bakery kitchen. A plumbing system shall be maintained in good repair. Please repair the leak.	7-30-20	BLW
6-501.12A	Mold and debris was observed on the caulk sealing the three compartment sink to the wall at the bakery kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please replace the caulk at this area.		
6-501.12A	An accumulation of grease was observed on the floor below the three compartment sink in the bakery kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor below the sink.		
3-602.11	BAKERY/DELI RETAIL Some of the house-made sandwiches and packaged deli food in the convenience food reach-in are not adequately labeled for retail. Food packaged in a food establishment shall be labeled as specified in law. Label information shall include: 1.) The common name of the food, 2.) A list of ingredients including major allergens, 3.) The name and place of the business.		

EDUCATION PROVIDED OR COMMENTS

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Inspector:  John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7-30-20



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	<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: Meat Room: (ambient) 40F, Ground hamburger (42F), Pork (40) Meat storage room ambient (40), Beef steaks (36) Produce walk-in ambient (43), cut melons (45) Fish 6 door cooler ambient (0,0,0) Fresh meat cooler: chicken section (30), salmon section (38), steak section(33), pork butt section (46) Ham Chest cooler ambient (40,41) Bratwurst chest cooler ambient (40, 45) Bacon in cooler (41-49) Breakfast display cooler ambient: (32, 33) Ham, turkey, lunchable cooler ambient: (33,31,30,26)</p> <p>Meat room: Debris was observed on the wrapping machine. Food-contact surfaces of equipment shall be clean to sight and touch. Please clean the equipment of debris.</p>		Bw
4-601.11A	Debris was observed on the wrapping machine. Food-contact surfaces of equipment shall be clean to sight and touch. Please clean the equipment of debris.	7-16-20	
4-501.114C	According to staff quaternary sanitizer was only supposed to be at 100 ppm and was tested at over 400 ppm. Quaternary ammonium sanitizer shall have a concentration as specified under 7-204.11 of the Missouri food code and meet manufacturer's specifications. Please have the sanitizer diluted or fixed so it meets these criteria.	7-16-20	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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	<p>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.</p>		
	<p>EXTERIOR The waste enclosure around the grease trap was littered with particle board. Waste enclosures shall be kept clean and free of unnecessary debris. Please dispose of the excess waste in the waste enclosure. The right outside dumpster was observed to have open lids. Outside waste receptacles shall have tight fitting lids which are kept closed. Please close the dumpster lids. There is a gash in the metal sheeting covering the wall roughly four inches long and about three feet off the ground on the south west corner of the building near the dumpsters. Physical facilities shall be maintained in good repair. Please repair and seal the gash.</p> <p>WAREHOUSE The left freight loading door was observed to have daylight coming in through gaps underneath the door. Exterior doors shall be solid and tightly sealed to prevent potential pest entry. Please seal the gaps under the door. The mop sink's basin was dirty with a accumulation of debris. Plumbing fixtures shall be kept clean. Please clean the mop sink. The floors of the walk-in freezer have an accumulation of ice drippage coming from the lines going to the condensers. Food shall be protected from contamination. Please shield food from drips with a cardboard sheet and maintenance the freezer to stop drippage. The grates over the fans on the condensers in the walk-in freezer were observed to have an accumulation of dust on the lower portions. Ventilation systems shall be kept clean so as to prevent them from becoming potential sources of contamination. Please clean the grates.</p>	7-30-20	Bw

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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: 7-30-20



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3-302.11A	Meat Room: Raw bacon was stored above cooked bacon in the walk-in. Food shall be protected from cross-contamination by storing in the vertical order top to bottom: Ready-to-eat, raw seafood, raw whole muscle meats, raw ground meats, raw poultry. COS by asking the raw bacon be placed below the cooked bacon.	COS	Bw
4-601.11A	Debris was observed on a covered meat slicer on the bottom shelf of a prep table next to the 3-vat. Food-contact surfaces of equipment shall be clean to sight and touch. Please clean the equipment of debris.	7-16-20	
3-501.17A	Produce: No discard on cut melons. Potentially hazardous foods shall be labeled with a seven day disposition date when held at 41F. This includes day 1 as the open date or preparation day. Please include disposition dates on potentially hazardous foods made in the store.	7-16-20	
4-601.11A	Debris was observed on the wrapping machine. Food-contact surfaces of equipment shall be clean to sight and touch. Please clean the equipment of debris.	7-16-20	
3-501.16B	Cut melons were temping at 45F in the walk-in cooler near the produce area. Potentially hazardous food shall be held at 41F or less. COS by asking the temperature be turned down and throwing cut melon away.	COS	

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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.**

6-501.14A	DAIRY The grates over the fans on the condensers in the dairy walk-in cooler were observed to have an accumulation of dust on the lower portions. Ventilation systems shall be kept clean so as to prevent them from becoming potential sources of contamination. Please clean the grates.	7-30-20	Bw
6-501.12A	Spilled milk debris was observed on the floor under the shelving in the dairy walk-in cooler. Physical facilities shall be cleaned as often as necessary to prevent an accumulation of debris. Please clean the floor of the dairy walk-in cooler.	↓	
4-601.11C	RETAIL There was minor spilled rice and a few dead insects on the shelves in the rice section on aisle four. Non-Food Contact surfaces shall be kept free of an accumulation of debris. Please clean the shelves.		
4-601.11C	There was minor accumulations of spilled sugar on the shelves in the sugar section on aisle six. Non-Food Contact surfaces shall be kept free of an accumulation of debris. Please clean the shelves.		
4-601.11C	There was minor accumulations of spilled flour on the shelves in the flour section on aisle six. Non-Food Contact surfaces shall be kept free of an accumulation of debris. Please clean the shelves.		

EDUCATION PROVIDED OR COMMENTS

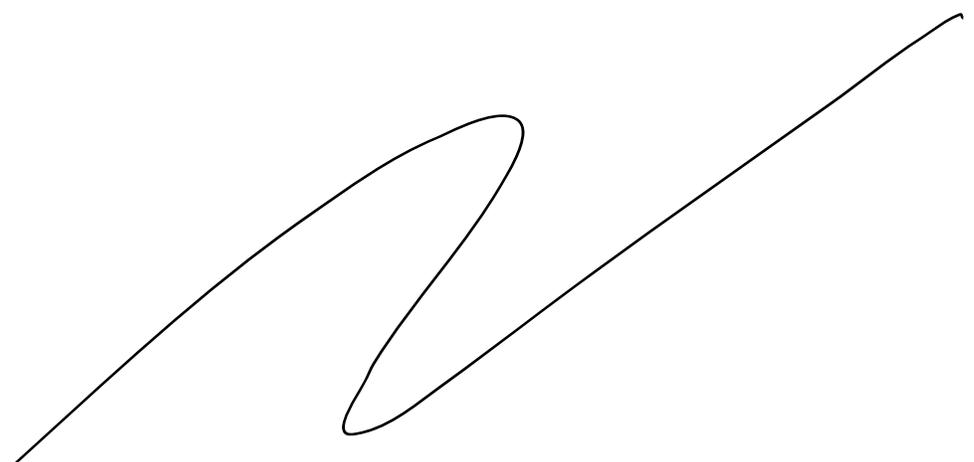
Person in Charge / Title	Brian Wisdom/ Team lead	Date:	July 16, 2020
Inspector:	John Wiseman	Telephone No.	(573)431-1947
		EPHS No.	1507
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME Country Mart		ADDRESS 125 West Karsch Blvd.		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

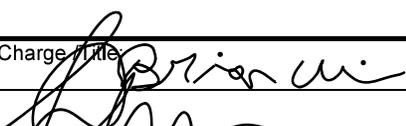
Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
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Code 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
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6-501.112	MEAT DEPT Mice feces were observed on a cart holding stickers and soap in the meat slicing room. Evidence of pests shall be removed that prevents a buildup or attracts other pests. Please remove the droppings and monitor area for evidence of rodents.	7-30-20 	Bw
4-601.11C	Mold and debris was observed on the ceiling of the meat cutting room near the ventilation system and on the wall behind the bandsaws. Non food-contact surfaces of equipment shall be free of an accumulation of dirt and debris. Please clean at a frequency to prevent an accumulation.		
4-601.11C	Food debris was observed on the the wall behind the wrapping machine in the produce prep area. Non food-contact surfaces of equipment shall be free of an accumulation of dirt and debris. Please clean at a frequency to prevent an accumulation.		
6-201.13A 6-501.11	The area beneath the 3-vat of the wall was rotten and in disrepair. Physical facilities shall be maintained in good repair and areas in which cleaning methods other than water flushing are used wall junctures shall be coved and enclosed to no larger than 1/32 of an inch.		
4-402.11A3	The 3-vat sink in the produce area was not fully sealed to the wall. Equipment exposed to spillage or seepage shall be sealed to adjoining walls. Please seal the 3-vat to prevent spillage onto the back wall.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title 	Brian Wisdom/ Team lead	Date: July 16, 2020
Inspector: 	John Wiseman	Telephone No. (573)431-1947 EPHS No. 1507
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7-30-20



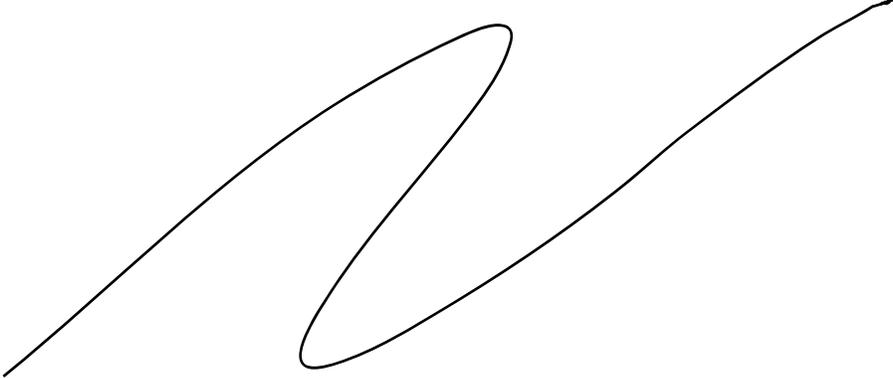
MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
 BUREAU OF ENVIRONMENTAL HEALTH SERVICES
FOOD ESTABLISHMENT INSPECTION REPORT

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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.**

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

4-601.11C	Display Coolers: Food debris was observed in the seafood cooler below fish sticks and shrimp. Non food-contact surfaces of equipment shall be free of an accumulation of dirt and debris. Please clean at a frequency to prevent an accumulation.	7-30-20	BW
6-501.14A	Mold and debris was observed in the exhaust vents near the pork butt sections of the fresh meat cooler case. Intake and exhaust fans shall be clean of dust and debris to prevent contamination of food items. Please clean at a frequency to prevent an accumulation.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Brian Wis</i> Brian Wisdom/ Team lead	Date: July 16, 2020
Inspector: <i>John Wiseman</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: 7-30-20