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

TIME IN 10:10am	TIME OUT 11:50am
DATE 5/4/2022	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:
Sherry's Quick Mart	David and Sherry Fischbeck	Kelsie Oharver/Gm

ADDRESS:	ESTABLISHMENT NUMBER:	COUNTY:
3229 Highway 221	0237	St. Francois

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Doe Run, 63637	573-756-3539	573-756-3712	■ H ☐ M ☐ L

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

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 5/4/2022 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: Kelsie Oharver/Gm — Date: May 4, 2022

Inspector: Nicholas Joggerst — Telephone No. (573)431-1947 — EPHS No. 1687 — Follow-up: ☐ Yes ■ No — Follow-up Date:

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

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Sherry's Quick Mart	3229 Highway 221	Doe Run, 63637

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Hot hold:fish/chicken/sausage patty	143/121/139	Cold prep top: cooked ham/cut tomato/cooked beef	40/41/33
Cold prep bottom(amb.) hot dogs	39/35	Walk-in cooler: cut head lettuce	39
(cont.) cooling milk gravy (10:20am-11:30am	130/106	Pizza freezer (amb.)	0
Sandwich hot hold(amb.) BBQ rib	130/142	Frigidaire Freezer (amb.)	20
North star freezer (amb.)	0	Hot held Nacho cheese in bag	136

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
NOTE:	Water results pending.		
3-501.16A1	Chicken in the hot hold unit was being held hot at less than 135F. Potentially hazardous food shall be held hot at 135F or greater. COS by asking that the chicken be used within 4 hours and asking staff to ensure that the unit can hold food at 135F or greater.	COS	
3-501.17A	No date labeling was observed on cut lettuce in the walk-in cooler. Potentially hazardous food held refrigerated at 41F or less for more than 24 hours, shall be clearly marked with a seven day disposition date. COS by asking staff to mark the cut lettuce with a disposition date.	COS	
3-501.17A	No date labeling was observed on sandwiches in the retail cooler. Potentially hazardous food held refrigerated at 41F or less for more than 24 hours, shall be clearly marked with a seven day disposition date. COS by asking staff to mark the items with a disposition date.	COS	
4-601.11A	Debris was observed on the ice chutes of the soda machines in the retail area. Food-contact surfaces shall be clean to sight and touch. COS by asking staff to wash, rinse, and sanitize.	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
6-501.111B	Mouse dropping and bedding material were observed in the access panel beneath the hot hold in the kitchen. The premises shall be routinely inspected for evidence of pests. Please remove pest debris and place approved pest control devices.	5/7/2022	
6-501.12A	Debris was observed on the ledge behind the prep counter left of the 3-vat. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris.	5/6/2022	
4-601.11C	Debris was observed on the counter in front of the pizza hot hold and on the hot hold cheese dispenser. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	5/7/2022	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

Person in Charge /Title:	Kelsie Oharver/Gm		Date: May 4, 2022
Inspector: Nicholas Joggerst	Nicholas Joggerst	Telephone No. (573)431-1947 / EPHS No. 1687	Follow-up: ☐Yes ☒No Follow-up Date:

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

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Sherry's Quick Mart	3229 Highway 221	Doe Run, 63637

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
True Retail cooler(amb.) turkey pinwheel	44/42	Cheese retail cooler(amb.)	36
Hatco Pizza hot hold: pizza	141		

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
3-202.15 3-305.11A	Several cans of monster energy stored directly on the floor near the walk-in cooler were observed heavily dented and damaged. Food packages shall be in good condition to protect the contents. Food items shall be kept 6 inches up off the floor. COS by asking staff to discard damaged items and to move salvageable items up off the floor.	COS	
3-501.14A	Cooling milk gravy in the bottom prep cooler was observed at greater than 70F after nearly 2 hours of cooling. Cooked potentially hazardous food shall be cooled from 135F to 70F within 2 hours. COS Staff voluntarily discarded.	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

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Kelsie Oharver/Gm	Date: May 4, 2022	
Inspector:	Nicholas Joggerst	Telephone No. (573)-431-1947 / EPHS No. 1687	Follow-up: ☐ Yes ☒ No Follow-up Date: