



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

TIME IN	9:54am	TIME OUT	1:00pm
DATE	8/15/2022	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: Save A Lot	OWNER: Can Stockers, Inc.	PERSON IN CHARGE: Matt Bishop/GM
ADDRESS: 140 Viers Drive	ESTABLISHMENT NUMBER: 0116	COUNTY: St. Francois
CITY/ZIP: Farmington, 63640	PHONE: 573-756-7272	FAX: 573-756-7453
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input checked="" type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP. FOOD		P.H. PRIORITY : <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L
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	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 _____
License No. _____		

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/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Employee Health			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT <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"/> OUT <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Preventing Contamination by Hands			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Hands clean and properly washed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT <input 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"/> OUT <input type="checkbox"/> N/A	Conformance with Approved Procedures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	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 COS = Corrected On Site R = Repeat Item			
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	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		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	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"/>	<input type="checkbox"/>	Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<input type="checkbox"/>	<input type="checkbox"/>	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 type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Prevention of Food Contamination			<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 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 type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Matt Bishop/GM	Date:	August 15, 2022
Inspector:	Nicholas Joggerst	Telephone No.	(573)431-1947
		EPHS No.	1687
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	8/29/2022



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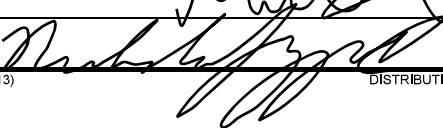
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ESTABLISHMENT NAME Save A Lot		ADDRESS 140 Viers Drive		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Produce Cooler(amb.)Spring mix		57/55	Deli Cooler(amb.) potato salad		39-50/48
Produce (cont.) shredded lettuce/dressings		46/50	cooked ham/ roast beef/cole slaw		50/49/52
Chest cooler Cooked bacon & Pepperoni(am		61	Raw meat cooler(amb.)pork loin		36/39
Raw ribs chest cooler(amb.) rib		31/41	Raw meat cooler(cont) raw poultry/ beef		37/36
Pick 5 Freezer (amb.)		0	Hussman chest freezer (wings/ ribs)		11/15
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
3-501.16A2	Potentially hazardous produce and dips/dressings in the produce cooler were observed above 41F. Potentially hazardous food shall be held cold at 41F or less. Please have the unit repaired or adjusted so it holds food at 41F or less. Please monitor potentially hazardous food in the cooler so it does not exceed 41F for more than 4 hours.				8/16/2022
NOTE	The fully cooked bacon and pepperoni chest cooler near the deli cooler was observed with an ambient temperature of 61F. No potentially hazardous food was observed in the cooler. Items were marked refrigerate after opening. Do not use this cooler to hold potentially hazardous food.				
3-501.16A2	The right side of the deli cooler was observed holding potentially hazardous food at greater than 41F. Potentially hazardous food shall be held cold at less than 41F. Please have the unit fixed or repaired so it holds food at 41F or less. Please monitor potentially hazardous food in the cooler so it does not exceed 41F for more than 4 hours.				8/16/2022
3-302.11A	Raw pork sausage was observed above cooked chicken in the deli cooler. Food shall be protected from cross-contamination by storing in the vertical order, top to bottom: ready-to-eat, raw seafood, raw whole muscle, raw ground meat, raw poultry. Please rearrange in the correct order.				8/16/2022
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	Mold and debris was observed in the top right portion of the deli cooler and debris was observed in the bottom of the cooler. Non food-contact surfaces shall be free of an accumulation of debris. Please clean of all debris.				8/19/2022
3-305.11A	Packages of chips were observed directly on the floor in the retail area near the deli cooler. Food shall be protected from contamination by storing at least 6 inches up off the floor. Please move up off the floor.				8/17/2022
4-502.11C	The ambient air thermometer in the far right of the deli cooler was reading 42F, the ambient temperature was closer to 50F. Ambient air thermometers shall be accurate within (+/-) 3F. Please calibrate or replace the thermometer.				8/19/2022
4-601.11C	Mold and debris was observed in the top portion of the cheese and yogurt cooler. Non food-contact surfaces shall be free of an accumulation of debris. Please clean of all debris.				
4-601.11C	Debris was observed in the bottom of the pizza and broccoli chest freezer. Non food-contact surfaces shall be free of an accumulation of debris. Please clean of all debris.				
EDUCATION PROVIDED OR COMMENTS					
A line through an item on page 1 means not observed or not applicable.					
Person in Charge /Title:		Matt Bishop/GM		Date: August 15, 2022	
Inspector:	Nicholas Joggerst	Telephone No.	EPHS No.	Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		(573)431-1947	1687	Follow-up Date: 8/29/2022	



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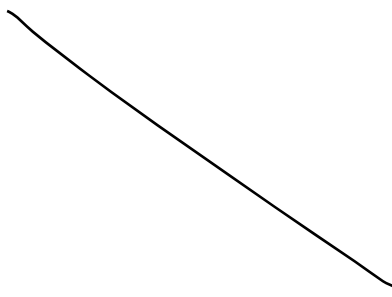
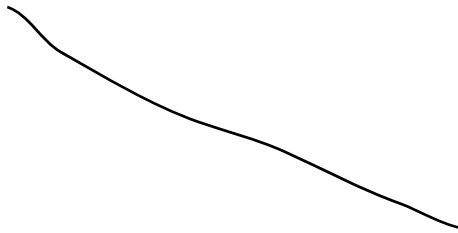
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ESTABLISHMENT NAME Save A Lot		ADDRESS 140 Viers Drive		CITY/ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Milk Fridge(amb.) whole milk/cottage cheese		40/39/38	Yogurt cooler(amb.) yogurts		52(43-54)
SYS-A3 chest freezer(Amb.)		10	yogurt cooler(cont.) swiss/muenster/eggs/past. eggs		47/48/39/49
Pizza/vegetable chest freezer(amb.)		7/3	Breakfast freezer/ice cream freezer(amb.)		4/0
Pizza and broccoli chest cooler(amb.)		11	prepared meal chest freezer(amb.)		7
Sandwich freezer(amb.)		10	Meat freezer(amb.)		22
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)
3-501.18A	Potentially hazardous food in the deli and produce cooler greater than 45F for an unknown time was asked to be voluntarily discarded by staff. This included cut leafy greens, deli meats, potato salads, and cole slaws. Food that exceeds time and temperature combinations shall be discarded. COS by asking staff to voluntarily discard potentially hazardous food in temperature danger zone.				COS
3-302.11A	Raw pork sausage was observed above corn in the pick 5 freezer, raw burger patties were observed above fully cooked chicken in the same freezer. Food shall be protected from cross-contamination by storing in the vertical order, top to bottom: ready-to-eat, raw seafood, raw whole muscle, raw ground meat, raw poultry. Please rearrange in the correct order.				8/19/2022
3-501.16A2	Potentially hazardous foods in the yogurt cooler were observed above 41F. Potentially hazardous food shall be held cold at 41F or less. Please have the unit repaired or adjusted so it holds food at 41F or less. Please monitor potentially hazardous food in the cooler so it does not exceed 41F for more than 4 hours.				8/16/2022
3-501.18A	Potentially hazardous food in the yogurt cooler greater than 45F for an unknown time was asked to be voluntarily discarded by staff. This included pasteurized egg product, cheeses, cream cheese, and yogurts. Food that exceeds time and temperature combinations shall be discarded. COS by asking staff to voluntarily discard potentially hazardous food in temperature danger zone.				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)
6-501.12A	An accumulation of debris was observed beneath the raw meat cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean of all debris.				8/24/2022
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title:  Matt Bishop/GM				Date: August 15, 2022	
Inspector:  Nicholas Joggerst		Telephone No. (573)-431-1947	EPHS No. 1687	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 8/29/2022	



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in meat cooler(amb.)		37	Meat cutting room: raw pork roast		40
Walk-in storage freezer(amb.)		12			
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)
3-302.11A	Raw pork sausage was observed above cooked sausage and breakfast food in the breakfast freezer near the eggs. Food shall be protected from cross-contamination by storing in the vertical order, top to bottom: ready-to-eat, raw seafood, raw whole muscle, raw ground meat, raw poultry. Please rearrange in the correct order.				8/19/2022
					
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