



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

TIME IN 945 TIME OUT 1400
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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 3806** OWNER: **TOWN & COUNTRY GROCERS** PERSON IN CHARGE: **GARY BROWN**
ADDRESS: **1618 ST FRANCIS STREET** COUNTY: **069**
CITY/ZIP: **KENNETT, MO 63857** PHONE: **888-6666** FAX: _____ P.H. PRIORITY: 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
SEWAGE DISPOSAL PUBLIC PRIVATE
WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
License No. **NA** 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			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" 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 N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" 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			IN OUT N/O <input checked="" type="checkbox"/>	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			IN OUT <input checked="" type="checkbox"/>	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		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Food additives: approved and properly used		
IN OUT <input checked="" 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				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> N/A	Food separated and protected						
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				X	Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used					Utensils, Equipment and Vending		
	X	Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
	X	Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				X	Sewage and wastewater properly disposed		
	X	Wiping cloths: properly used and stored			X	X	Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X		Garbage/refuse properly disposed; facilities maintained		
					X		Physical facilities installed, maintained, and clean		

Person in Charge / Title: **GARY BROWN** x Date: **07/26/2019**

Inspector: *Cheryl PR* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: **08/06/2019**



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ESTABLISHMENT NAME		ADDRESS		CITY/ZIP	
COUNTRY MART 3806		1618 ST FRANCIS STREET		KENNETT, MO 63857	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Pork Steak/Hot hold		148	Cake Refrigerator		38
Corn/Hot Hold		154	West wall freezers		5.2
Deli display		39	Fruit Cooler		38
Meat display cooler		39	Egg Cooler		39
Meat Coffin cooler		49			
Code Reference	PRIORITY ITEMS	Correct by (date)			Initial
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.					
4-601.11A	Can opener soiled with food and debris, clean and sanitize	08/06/2019			UB
3-501.17	Partial sticks of cut deli, not dated must be dated with 7 day discard date	08/06/2019			UB
3-501.17	Incorrectly dated on multiple ready to eat foods in display cooler (deli) (coleslaw, crab salad, chicken salad, etc -7 day discard date	08/06/2019			UB
3-501.17	Deli meat sliced today and given to customer with date range July 26th to August 2nd, 7 days only and must go off of when main portion was opened.	08/06/2019			UB
3-501.17	Cut lettuce and tomatoes not dated in deli prep cooler	08/06/2019			UB
5-205.12	Mop sink hose extended below flood line basin creating a cross connection in Deli room	08/06/2019			UB
3-302.11	Raw shelled eggs above ready to eat food in Deli walk in cooler	08/06/2019			UB
3-501.17	multiple ready to eat items in Deli walk in cooler not dated	08/06/2019			UB
3-501.16b	Meat coffin cooler (temp at 49 degrees, must be 41 degrees or below	COS			UB
3-501.18	Water Melon soles past discard date of July 19th	COS			UB
3-302.11	Raw eggs above ready to eat discounted foods in egg cooler	08/06/2019			UB
5-205.12	Mop sink hose extended below flood line basin creating a cross connection in Loading and Receiving area	08/06/2019			UB
4-501.12	Cutting boards in meat room and vegetable prep room heavily scarred, repair or replace	08/06/2019			UB
3-302.11	Meat walk in cooler, ready to eat foods below and mixed with raw foods	08/06/2019			UB
3-304.11	Observed ready to eat ham being prep on cutting board that was soiled with raw hamburger	08/06/2019			UB
4-601.11a	Employee water faucet soiled with dust and debris, clean and sanitize	08/06/2019			UB
Code Reference	CORE ITEMS	Correct by (date)			Initial
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.					
6-301.12	No paper towels at hand sinks in deli and ware washing facility	08/06/2019			UB
5-205.11A	Hand sink blocked by trashcan in ware washing facility, must be accessible	08/06/2019			UB
4-204.112	Thermometer missing from deli prep cooler	08/06/2019			UB
4-204.112	Thermometer missing from egg cooler	08/06/2019			UB
4-601.11c	Fans guards in Dairy cooler soiled with dust and debris, clean and sanitize	08/06/2019			UB
4-601.11C	Fan guards in Walk in Deli cooler soiled with dust and debris, clean and sanitize	08/06/2019			UB
3-305.11	Food on floor in rear walk in cooler must be at least 6 inches off the floor	08/06/2019			UB
6-501.11	Meat swinging door broke, repair or replace	08/06/2019			UB
4-904.11	Single serve articles in rear storage not protected,	08/06/2019			UB
6-301.14	No employee handwashing signage in restrooms	08/06/2019			UB
3-304.14	Wiping clothes not stored in sanitizer	08/06/2019			UB

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: **GARY BROWN** *Gary Brown* Date: **07/26/2019**

Inspector: *Cheryl D* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
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