



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

TIME IN 930 TIME OUT 1230  
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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: Harps Food Store #499 OWNER: Harps Food Stores, Inc. PERSON IN CHARGE: Phillip Snider  
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  RESTAURANT  C. STORE  SCHOOL  CATERER  SENIOR CENTER  DELI  SUMMER F.P.  GROCERY STORE  TAVERN  INSTITUTION  TEMP. FOOD  MOBILE VENDORS  
PURPOSE:  Pre-opening  Routine  Follow-up  Complaint  Other  
FROZEN DESSERT:  Approved  Disapproved SEWAGE DISPOSAL:  PUBLIC  PRIVATE WATER SUPPLY:  COMMUNITY  NON-COMMUNITY  PRIVATE  
Date Sampled \_\_\_\_\_ Results \_\_\_\_\_  
License No. NA

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

Person in Charge / Title: Phillip Snider Date: 10/13/2022  
Inspector: *Phillip Snider* Telephone No. 573-888-9008 EPHS No. 1647  
Follow-up:  Yes  No  
Follow-up Date: 10/20/22



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
deli display		38	Meat Prep Room		39
deli walk in		39	gravy/hot hold		142
potato salad, mac salad/open air cooler		45	eggs/ hot hold		136
baked beans/open air cooler		54	pork butt		41
meat walk in		39	dairy walk in cooler		36

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-501.17	Multiple items in deli cooler dated incorrectly (i.e. oct. 12- oct. 18)	10/20/22	PS
3-501.16b	Potato salad, macaroni salad, and coleslaw in open air cooler showing a temp. of 45F (moved)	COS	PS
3-501.16b	Baked beans stored on 2nd level in open air cooler at 54F (voluntarily discarded)- discussed with management that larger containers must not be stored on top of each other in this cooler	COS 10/20/22	PS PS
4-601.11a	Plastic wrap dispenser in produce and meat areas were soiled with food and debris	10/20/22	PS
3-101.11	Two containers of blackberries in the produce cooler were soiled heavily with white residue (vol. disc)	COS	PS
4-202.11	Multiple chipped, broken and pitted plastic items stored as clean in the deli dish area	10/20/22	PS
7-102.11	Unlabeled spray bottles stored on shelving and under black desk in deli area	10/20/22	PS
7-201.11	chemical spray bottles stored by clean dishes in the deli dish washing area, by food in milk cooler	10/20/22	PS
7-202.12(2)	raid being stored on 3-vat sink in the produce area	10/20/22	PS
6-501.115	excessive amount of dead gnats on the 3-vat sink in the produce area, and excessive spider webs on overhead lights in the grocery storage	10/20/22	PS PS
4-601.11a	single service items stored in walkin with meat grinder are soiled with food debris	10/20/22	PS PS
	Core items below		PS
3-302.11	grocery walk in freezer has excessive ice build on walls, floors and shelving-pot. for cross contam.	10/20/22	PS
4-501.11	door to walk in freezer in grocery area is damaged along with gasket, difficult to close/seal properly	10/20/22	PS

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11c	Cabinet under soda fountain soiled with food and debris	10/20/22	PS
6-304.11	exhaust fans in employee restrooms not working	10/20/22	PS
6-202.14	doors of both employee restrooms propped open	10/20/22	PS
6-501.12a	Wall between shelving and food in produce cooler was soiled with debris	10/20/22	PS
3-307.11	Personal food items stored on wrack with produce in produce cooler	10/20/22	PS
6-501.18	dirty handwashing sink in meat room, produce room and front deli	10/20/22	PS
6-301.12	no paper towels at multiple handwashing sinks throughout	10/20/22	PS
6-301.11	no soap at the handwashing sink in the produce area	10/20/22	PS
4-904.11	single service items stored w/in splash of handwashing sink in deli, also stored with food contact surface up (and soiled with food) on shelf under cutting board	10/20/22	PS PS
4-601.11c	Outside of equipment (proofer) and shelving around, and microwave heavily soiled with food debris	10/20/22	PS
6-501.12a	floors under and around shelving and fryers in kitchen have build up of debris	10/20/22	PS
4-601.11c	cart used for transport in kitchen is heavily soiled with build up	10/20/22	PS
4-501.14	3-vat sink and wall behind it soiled with black build up	10/20/22	PS
6-303.11	lights in multiple walk in freezers and coolers are burnt out	10/20/22	PS
6-202.15	light showing underneath the exit door in the grocery storage area	10/20/22	PS
	condensation dripping from the fan and onto shelving in the milk cooler	10/20/22	PS

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Phillip Snider	Date: 10/13/2022
Inspector: <i>[Signature]</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. 573-888-9008	Follow-up Date: 10/20/22
EPHS No. 1647	

*[Handwritten signatures and notes]*