



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

TIME IN 1100 TIME OUT 1400
PAGE 1 of 2

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** OWNER: **HARPS FOOD STORE** PERSON IN CHARGE: **Dave Davis**
ADDRESS: **BUSINESS HWY 25, P.O. BOX 384** COUNTY: **Dunklin**
CITY/ZIP: **MALDEN, MO 63863** PHONE: 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
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		
<input checked="" type="checkbox"/> OUT	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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT	Good Hygiene Practices			IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT	Proper eating, testing, drinking or tobacco use			IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Sources			<input checked="" type="checkbox"/> OUT N/A	Chemical		
IN OUT <input checked="" type="checkbox"/> N/A	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT	Food received at proper temperature				Toxic substances properly identified, stored and used		
IN <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		
IN <input checked="" type="checkbox"/> OUT	Food separated and protected				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		
IN <input checked="" type="checkbox"/> OUT	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/>	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
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, Preparation and Handling		
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		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: **Dave Davis** *David Davis* Date: **07/21/2020**
Inspector: *Chapman* Telephone No. **573-888-9008** EPHS No. **1647** Follow-up: Yes No
Follow-up Date: **8/10/2020**



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ESTABLISHMENT NAME		ADDRESS		CITY / ZIP		
HARPS FOOD STORE		BUSINESS HWY 25, P.O. BOX 384		MALDEN, MO 63863		
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F	
Deli Case		38	Meat Prep Room		50	
Chicken/Warmer		150	Hamburger/Prep Room		44	
Deli Walk in Cooler		37	Pork Steak/Prep Room		43	
Diary Cooler		38	Deli Display		37	
Meat Walk in Cooler		36	Meat Display		36	
PRIORITY ITEMS						
Code Reference	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
Deli					8/10/2020	SD
6-501.111	Multiple flies in Deli kitchen				8/10/2020	SD
3-501.17	Bologna ends in walk in cooler not dated, must be dated with 7 day discard date				8/10/2020	SD
7-202.11	Raid pesticide in Deli kitchen, must be approved for food establishments				8/10/2020	SD
3-304.11	Cakes in walk in freezer cover in ice from condenser, creating possibility of contamination				8/10/2020	SD
3-305.17	Opened Potato salad in deli walk in cooler not dated				8/10/2020	SD
Meat Prep						
3-302.11	Ground beef have whole pork steak in meat walk in cooler, Chicken above pork shoulders				8/10/2020	SD
3-501.16b	Meat prep room at 50 degrees, Ground beef 44 degrees Pork Steak 43 degrees must be held 41 or below				8/10/2020	SD
3-302.11	Ground pork next to whole pork in customer display case				8/10/2020	SD
3-101.11	6 heavily dented cans in can good aisle, discard				8/10/2020	SD
4-601.11A	Water drippers above vegetable display soiled with pink residue				8/10/2020	SD
3-501.17	Pico on customer display improperly dated (Date shows use by 7/28/2020, 7 day discard date)				8/10/2020	SD
CORE ITEMS						
Code Reference	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOP's). These items are to be corrected by the next regular inspection or as stated.				Correct by (date)	Initial
Deli						
6-501.11	Water leaking through ceiling tile in Deli Kitchen				8/10/2020	SD
4-601.11C	Deli Walk in cooler fans soiled with dust and debris				8/10/2020	SD
Diary						
4-601.11C	Dairy cooler racks soiled with black residue				8/10/2020	SD
Meat Prep						
6-302.11	No paper towels at hand washing sink in meat prep room				8/10/2020	SD
4-601.11c	Fans in meat walk in cooler soiled with dust and debris				8/10/2020	SD
Veg Prep						
4-601.11C	Vegetable walk in cooler fans and ceiling soiled with black residue				8/10/2020	SD
4-302.14	No sanitizer strips found in all areas with 3 vat sinks				8/10/2020	SD
6-202.15	Visible daylight through Rear East Side loading door				8/10/2020	SD
NRI	Next Routine Inspection					
CIP	Correction in Progress					

EDUCATION PROVIDED FOR COMMENTS:

Person in Charge /Title: **Dave Davis** *Dave Davis* Date: **07/21/2020**

Inspector: *Chad Davis* Telephone No. 573-888-9008 EPHS No. 1647 Follow-up: Yes No Follow-up Date: 8/10/2020