



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

TIME IN 900 TIME OUT 1100
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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: **Faulkners Grocery** OWNER: **Mir W. Khan** PERSON IN CHARGE: **Harry Shahid**
ADDRESS: **108 S Frisco Street** COUNTY: **Dunklin**
CITY/ZIP: **Arbyrd, MO** PHONE: **573-654-3830** 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 _____
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			IN OUT N/O <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT N/O <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
IN OUT <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/A	Proper hot holding temperatures		
IN OUT <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN OUT <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Time as a public health control (procedures / records)		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				Toxic substances properly identified, stored and used		
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		
<input checked="" type="checkbox"/> OUT N/A	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 N/O = not observed			
<input checked="" type="checkbox"/> OUT N/A	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	Compliance	COS	R	IN	OUT	Compliance	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		
X		Adequate equipment for temperature control			X		Single-use/single-service articles: properly stored, used		
X		Approved thawing methods used			X		Gloves used properly		
	X	Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
					X		Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled: original container			X		Nonfood-contact surfaces clean		
	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: **Harry Shahid** Date: **06/07/2022**
Inspector: *Cheryl L. O'Neil* Telephone No. **573-888-9008** EPHS No. **1647**
Follow-up: Yes No
Follow-up Date: **6/21/22**



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ESTABLISHMENT NAME Faulkners Grocery		ADDRESS 108 S Frisco Street		CITY / ZIP Arbyrd, MO	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Produce Display		38	Burritos/Hot Hold		138
New Day Vendor		37	Walk in Cooler Meat		39
Diary Cooler 38			Migali		40
Pizza sticks/Hot Hold		141	Kratos		-4
Produce walk in cooler		39	Walk in Freezer		23

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
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6-501.111	Multiple knots in produce bins, establishments shall be free of pest	6/21/22	HS
3-501.17	Incorrect dating on potato salad (June 7 to July 7th) shall have a 7 day discard date	6/21/22	HS
3-501.17	Multiple items in deli not dated, shall have a 7 day discard date	6/21/22	HS
3-501.17	Incorrect dating on sliced fruit in customer produce rack (June 3 - June 10) shall be dated with 7 day discard date	6/21/22	HS
3-501.18	Hard cooked peeled eggs in dairy cooler have a use by date of 5/30/2022, discarded	6/21/22	HS
7-102.11	Unlabeled spray bottle in rear stock room, if not original bottle shall be labeled	6/21/22	HS
6-501.111	Multiple flies throughout kitchen	6/21/22	HS

Code Reference	CORE ITEMS Core items relate to general sanitation, general food safety, facilities or structures, equipment, general maintenance or sanitization standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
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3-304.14	Wiping cloths laying on countertop, shall be placed in sanitizer when not in use	6/21/22	HS
6-501.18	items laying in basin of handsink in kitchen (buckets) for handwashing only	6/21/22	HS
4-601.11C	Dairy cooler trays below milk soiled with black residue, wash rinse and sanitize	6/21/22	HS
5-501.15	Missing lids to trash receptacles in the kitchen and outside front door	6/21/22	HS
4-302.14	No test strips for checking sanitizer	6/21/22	HS
4-204.112	Missing thermometer in Produce walk in cooler	6/21/22	HS
3-305.11	Boxes on floor in produce and rear walk in cooler, shall be atleast 6 inches off the floor to protect from contamination	6/21/22	HS
4-601.11C	Floors soiled behind deep fryers, wash rinse and sanitize	6/21/22	HS
6-501.16	Mops laying in bucket in produce, shall be hung when not in use	6/21/22	HS

CIP Correction in progress

EDUCATION PROVIDED OR COMMENTS:

Person in Charge / Title: Harry Shahid		Date: 06/07/2022	
Inspector: <i>Charles P. Perla</i>	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date: 6/21/22