



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

TIME IN 1000	TIME OUT 1200
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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: Amar Khowaja	PERSON IN CHARGE: Janice Kibbe
ADDRESS: 108 S Frisco Street		COUNTY: Dunklin
CITY/ZIP: Arbyrd, MO	PHONE: 573-654-3830	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE	<input type="checkbox"/> BAKERY	<input type="checkbox"/> C. STORE	<input type="checkbox"/> CATERER	<input checked="" type="checkbox"/> DELI	<input 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	

PURPOSE	<input type="checkbox"/> Pre-opening	<input checked="" type="checkbox"/> Routine	<input type="checkbox"/> Follow-up	<input type="checkbox"/> Complaint	<input type="checkbox"/> Other
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FROZEN DESSERT	<input type="checkbox"/> Approved	<input type="checkbox"/> Disapproved	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
License No. _____						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
IN	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
	Employee Health			IN	Proper reheating procedures for hot holding		
	Management awareness; policy present			IN	Proper cooling time and temperatures		
	Proper use of reporting, restriction and exclusion			OUT	Proper hot holding temperatures		
	Good Hygienic Practices			IN	Proper cold holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper date marking and disposition		
IN	No discharge from eyes, nose and mouth			IN	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN	Hands clean and properly washed			IN	Consumer advisory provided for raw or undercooked food		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN	Adequate handwashing facilities supplied & accessible			OUT	Pasteurized foods used, prohibited foods not offered		
	Approved Source			OUT	Chemical		
IN	Food obtained from approved source			OUT	Food additives: approved and properly used		
IN	Food received at proper temperature			OUT	Toxic substances properly identified, stored and used		
IN	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN	Required records available: shellstock tags, parasite destruction			IN	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection.			
IN	Food separated and protected			IN = in compliance			
IN	Food-contact surfaces cleaned & sanitized			OUT = not in compliance			
IN	Proper disposition of returned, previously served, reconditioned, and unsafe food			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				X	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	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: Janice Kibbe	Date: 07/07/2023
Inspector: T	Telephone No. 573-888-9008
EPHS No. 1647	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 7/26/2023



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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/Letuce		51	Deli Cooler		33-37	
Cooler storing milk and chocolate milk		33	cheese and egg retail cooler		40-45	
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.				
6-501.111	Repeat: Still observed some flies and gnats throughout the deli area and produce area			7/26		
4-601.11a	Repeat: Cutting boards in the produce prep area appear to be soiled with dirt and food debris			7/26		
3-501.17	Repeat: no 7-day discard date on chicken in Migali cooler			COS		
3-506.16	Repeat: Ambient air temperature of the produce cooler in the retail area was 52-60. 16 bags of mixed salad voluntarily discarded and 28 bags of coleslaw embargoed.			7/26		
4-601.11A	Repeat: multiple missing, wet and/or sagging ceiling tiles in the meat prep room above slicer and cutting board			7/26		
6-501.111	Repeat: spider webs on light fixtures in produce prep room			7/26		
2-301.12	Employees not able to properly wash hands in deli and meat areas as hand washing sinks are not consistently provided with soap and paper towels.			7/26		
Establishment is being asked to develop and implement a risk control plan before follow up inspection for all priority items						
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	Paper towels not provided at some hand washing sinks- none on dispensers as required			7/26	SI	
4-601.11c	shelving under deli cooler where single service items better, but still has some trash/debris			7/26	SI	
6-201.11	old adhesive on the floor throughout the walkin freezer- floor must be cleanable			7/26		
4-601.11B	Shelving rusted in walk in cooler repair or replace			7/26	JK	
8-304.11e	No plan for regularly documenting temperatures in coolers throughout the establishment. Must develop a routine schedule and maintain documentation including date/location/temp and any actions taken to correct out of range temperatures observed			7/26	JK	
NRI	Next Routine inspection					
EDUCATION PROVIDED OR COMMENTS						
Person in Charge /Title: Janice Kibbe				Date: 07/07/2023		
Inspector:	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No			
			Follow-up Date: 7/26/2023			