



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

DATE 06/06/2017	Page 1 of 3
TIME IN 10:55 AM	TIME OUT 12:36 PM

ESTABLISHMENT NAME Country Mart		OWNER Wayne Gott	PERSON IN CHARGE Jennifer Spangler	
ADDRESS 319 North Jefferson		ESTABLISHMENT LICENSE NO.	COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559	TELEPHONE NUMBER (573) 265-3521	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A		FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE							PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input checked="" type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile	Routine
<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"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Sliced Watermelon	46	Produce Display Case	Ambient Air	36	Meat Walk In Cooler
Ambient Air	38	Walk In Cooler	Ambient Air	35	Dairy Walk In Cooler
Fried Chicken	156	Deli Hot Hold Unit	Ambient Air	36	Meat Display Case
Ambient Air	43	Produce Walk In Cooler	Ambient Air	35	Egg Display Case

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
3-302.11	<i>Food uncovered in the deli.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-302.11	<i>Food uncovered in the deli freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the Hobart refrigerator in the deli.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
3-501.16	<i>Failure to maintain cold potentially hazardous foods at a safe cold holding temperature of 41 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Immediate

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed excessive ice accumulation around the door of the freezer located in the deli.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/20/2017
4-602.13	<i>Observed excessive debris behind the trash can located the beverage bar.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent	Corrected On-site



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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
	accumulated soil residues.	
4-602.13	<i>Observed molded product on a cart located in the produce walk in cooler.</i> 4-602.13 Nonfood-contact surfaces of equipment shall be cleaned as necessary to prevent accumulated soil residues.	Immediate
5-205.11	<i>The employee handsink is used for purposes other than hand washing in produce department. Observed an employee washing a knife in the hand sink.</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate
3-304.12	<i>Improper storage of ice scoop in the produce department.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	06/20/2017
3-305.11	<i>Food not protected from contamination. Observed bread stored on the floor in the back storage room.</i> 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	Immediate
5-501.17	<i>Absence of covered wastebasket in the employee restroom.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	06/20/2017
6-501.11	<i>Observed stained and missing ceiling tiles in the hallway behind the meat department.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/20/2017
6-501.11	<i>Observed a stained ceiling tile in the ladies restroom.</i> 6-501.11 The physical facilities shall be maintained in good repair.	06/20/2017
5-501.17	<i>Absence of covered wastebasket in the women's restroom.</i> 5-501.17 A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.	06/20/2017



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(This area is intentionally left blank for inspection notes.)

ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 4 priority violations and 10 core violations of the food code. *BS*
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

(This area is intentionally left blank for education or comments.)

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jennifer Spangler / Deli Manager	<i>Jennifer Spangler</i>	DATE 06/06/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 06/20/2017