



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

DATE 06/08/2017	Page 1 of 3
TIME IN 09:48 AM	TIME OUT 11:04 AM

ESTABLISHMENT NAME Mace Supermarket		OWNER Mace Brothers		PERSON IN CHARGE Hannah Edwards	
ADDRESS Hwy 28			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Belle 65013			TELEPHONE NUMBER (573) 859-3362	FAX NUMBER	REGION I
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
<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	Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Teriyaki Sauce	162	Hot Hold Unit	Ambient Air	38	Dairy Walk In Cooler
Ambient Air	40	Beverage Air Prep Unit	Ambient Air	36	Deli Walk In Cooler
Fried Chicken	143	Deli Display Case	Ambient Air	38	Meat Display Case
Ambient Air	37	Meat Dept Walk In Cooler	Ambient Air	40	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
4-601.11(A)	Observed excessive residual food debris on the base of the table mounted can opener. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/15/2017
3-302.11	Raw shell eggs stored above ready-to-eat food in the Beverage Air prep unit in the deli. 3-302.11 Food shall be protected from cross contamination.	Immediate
3-501.17	Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the Beverage Air prep unit in the deli. 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.	06/15/2017
2-301.12	Employees not washing hands properly. Observed deli employee washing hands without using soap. 2-301.12 Hands and exposed portions of arms shall be cleaned with a cleaning compound in an equipped lavatory by vigorously rubbing together the surfaces of lathered hands and arms for at least 20 seconds and thoroughly rinsing with clean water. Employees shall pay particular attention to the areas underneath the fingernails and between the fingers.	Immediate
4-601.11(A)	Observed excessive food debris on the bottom shelf of the Beverage Air prep unit in the deli. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/15/2017
4-601.11(A)	Observed excessive food debris in the interior top of the microwave oven. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/15/2017



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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
4-601.11(A)	<i>Observed excessive food debris on the door track and case of the cheese display case in the deli.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/15/2017
3-302.11	<i>Food uncovered in the deli walk in cooler.</i> 3-302.11 Food shall be protected from cross contamination.	06/15/2017
4-601.11(A)	<i>Observed debris on the interior lip of the bulk ice machine.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/15/2017

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
2-401.11	<i>Employee personal drink in unapproved container stored on food prep table in the deli.</i> 2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination.	Immediate
6-301.12	<i>No towels at the employee handsink in the deli.</i> 6-301.12 Each handwashing lavatory/group of adjacent lavatories shall be provided with individual, disposable towels, or a continuous towel system that supplies the user with a clean towel, or a heated-air hand drying device.	Immediate
4.204.112	<i>Temperature measuring device missing in the Beverage Air prep unit in the deli.</i> 4-204.112 In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit. Temperature measuring devices shall be designed to be easily readable.	06/15/2017
4-903.11	<i>Wares and utensils stacking wet before they had air-dried in the deli.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	06/15/2017
2-301.15	<i>Deli employees washing hands in wash compartment of the three vat sink in the deli.</i> 2-301.15 Food employees shall clean their hands in a handwashing lavatory or approved automatic handwashing facility and may not clean their hands in a sink used for food preparation, or in a service sink or a curbed cleaning facility used for the disposal of mop	Immediate



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CORE ITEMS

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water and similar liquid waste.

4-501.11	Equipment not maintained in a state of good repair or proper adjustment. Observed the freezers adjacent from the ice cream freezer to be in disrepair. Observed some food product to be thawed. Thawed food will be discarded or marked for store credit per Hannah, Manager. Food that has remained frozen has been moved to freezer. Note: freezers are on the process of being repaired. 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/15/2017
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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 9 priority violations and 6 core violations of the food code.
 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.

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EDUCATION PROVIDED OR COMMENTS

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Hannah Edwards / Manager	<i>Hannah Edwards</i>	DATE 06/08/2017
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 06/15/2017