



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

DATE 03/12/2018	Page 1 of 3
TIME IN 09:55 AM	TIME OUT 11:14 AM

ESTABLISHMENT NAME Country Mart		OWNER Wayne Gott		PERSON IN CHARGE Gary McDowell	
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	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 Routine
<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"/> 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
Ambient Air	34	Walk In Cooler-Deli	Ambient Air	30	Walk In Cooler-Dairy
Fried Chicken	162	Deli Display Case	Ambient Air	34	Dairy Display Case
Ambient Air	43	Walk In Cooler-Produce	Ambient Air	39	Meat Display Case
Ambient Air	24	Walk In Cooler- Meat Dept	Ambient Air	32	Fruit 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

7-206.11	<i>Restricted use pesticide not applied by certified applicator.</i> Observed a can of Raid Ant & Roach spray in the Deli department. 7-206.11 Restricted use pesticides shall be applied only by an applicator certified by the Missouri Department of Agriculture or a person under the direct supervision of a certified applicator.	Immediate
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in the walk in cooler, and Hobart single door reach in of the Deli department.</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.	Corrected On-site
3-302.11	<i>Raw meats stored above, and beside ready-to-eat food in the walk -in-cooler of the Deli department.</i> 3-302.11 Food shall be protected from cross contamination.	Corrected On-site
4-601.11(A)	<i>Observed residual food product on the interior of the microwave oven in the Deli department.</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.	Corrected On-site
3-302.11	<i>Observed excessive ice accumulation on food product in the Dairy walk in freezer.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
4-601.11(A)	<i>Observed residual product on the bottom shelf of the Dairy display case housing eggs.</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.	Immediate
4-601.11(A)	<i>Observed residual product on the back splash of the Pepsi soda dispensing machine.</i>	03/20/2018



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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
	4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	

**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
5-205.11	<i>The employee handsink is used for purposes other than hand washing in the Deli department.</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.	03/19/2018
6-301.12	<i>No towels at both employee handsinks in the Deli department.</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.	03/19/2018
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of quaternary ammonium sanitizing solutions in the Deli Department.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	Corrected On-site
6-501.12	<i>Observed trash on the bottom cabinet housing register in the Deli department.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	Corrected On-site
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.	03/20/2018
6-501.11	<i>Observed stained and displaced ceiling tiles in the back hallway by the Meat department</i> 6-501.11 The physical facilities shall be maintained in good repair.	03/20/2018
4-302.14	<i>Absence of proper test kit or other device to measure the concentration of quaternary ammonium sanitizing solutions in the Meat department.</i> 4-302.14 A test kit or other device that accurately measures the concentration in mg/L of sanitizing solutions shall be provided.	Corrected On-site
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed excessive ice accumulation in the Dairy walk in freezer.</i>	03/20/2018



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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
	4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	
6-501.12	Observed excessive cob webs and other debris on the ceiling throughout the back storage area.	03/20/2018
	6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	

**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 7 priority violations and 9 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.

*AM*

**EDUCATION PROVIDED OR COMMENTS**

Storage Room. Pest

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Gary McDowell / Manager	<i>Gary McDowell</i>	DATE 03/12/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 03/20/2018