



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *ED'S NEIGHBORHOOD MARKET* Number: *F161-10034*
Address: *1113 S. JEFFERSON, ST JAMES, MO 65559* County Code: *161 PHELPS*
Type: *Convenient Store* Sewage Disposal: *Public* Region: *I* P.H. Priority: *M*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *N/A* Expires: Number:

Owner

Name: *ED PEARSON* Phone: *(573) 265-3124* Fax:
Email: *edsmarket59@gmail.com*

Inspection

Date: *06/10/2020* Time In: *9:50 PM* Time Out: *10:10 PM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *06/19/2020*
Education Provided or Additional Comments: *Too much clutter can lead pest harborage.
Ensure all restrooms and hand-wash sinks have hand-wash signs.*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>Lunchmeat</i>	<i>36</i>	<i>Cold Holding</i>
<i>Gatorade</i>	<i>36</i>	<i>Cold Holding</i>
<i>Juice</i>	<i>37</i>	<i>Cold Holding</i>
<i>Lettuce</i>	<i>36</i>	<i>Cold Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>

Food (continued)

3-3 Protection From Contamination After Receiving	<i>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>Not Applicable</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
5-2 Plumbing System	<i>In Compliance</i>
5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
5-5 Refuse, Recyclables, and Returnables	<i>In Compliance</i>

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas	<i>In Compliance</i>
6-2 Design, Construction, and Installation	<i>In Compliance</i>
6-3 Numbers and Capacities	<i>In Compliance</i>
6-4 Location and Placement	<i>In Compliance</i>

Physical Facilities (continued)**6-5 Maintenance and Operation****Not In Compliance**

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.

Core**Re-inspection Date: 06/19/2020**

Excessive dirt and grime buildup on floor, at floor to wall junctures, on walls in the restrooms, at the 3 bay sink and on all cabinet interior and exterior surfaces at the drink station.

Poisonous or Toxic Materials**7-1 Labeling and Identification***In Compliance***7-2 Operational Supplies and Applications***In Compliance***7-3 Stock and Retail Sale***In Compliance***Compliance and Enforcement****8-1 Modifications***Not Applicable***8-2 HACCP Plan***Not Applicable***8-3 Qualifications and Responsibilities***Not Applicable***8-4 Ceasing Operations and Reporting***Not Applicable***Received By (Person in Charge) Signature**

Person In Charge: *Ed Pearson*

Inspector's Signature

Name: *Anna Sellegren*