



Public Health
Present. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: <i>THE MARKET</i>	Number: <i>F125-10012</i>
Address: <i>223 S HWY 42 W, VIENNA, MO 65582</i>	County Code: <i>125 MARIES</i>
Type: <i>Restaurant</i>	Sewage Disposal: <i>Public</i>
Region: <i>I</i>	P.H. Priority: <i>H</i>

Water Supply

Type: <i>Community</i>	Date Sampled:	Results:
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Frozen Dessert

Approval: <i>N/A</i>	Expires:	Number:
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Owner

Name: <i>TRACY PATTON-SHIVER</i>	Phone: <i>(573) 422-3618</i>	Fax:
Email: <i>themarket42west@outlook.com</i>		

Inspection

Date: <i>07/23/2020</i>	Time In: <i>12:40 PM</i>	Time Out: <i>1:18 PM</i>	Purpose: <i>Routine</i>
Follow-up: <i>Yes</i>	Follow-up Date: <i>08/06/2020</i>		
Education Provided or Additional Comments: <i>None</i>			

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>sliced tomatoes</i>	<i>39</i>	<i>Cold Holding</i>
<i>raw hamburger</i>	<i>38</i>	<i>Cold Holding</i>
<i>salad dressing</i>	<i>41</i>	<i>Cold Holding</i>
<i>mayo</i>	<i>41</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>
3-3 Protection From Contamination After Receiving	<i>In Compliance</i>

Food (continued)

3-4 Destruction Of Organisms Of Public Health Concern *In Compliance*

3-5 Limitation Of Growth Of Organisms Of Public Health Concern **Not In Compliance**

3.501.13. Potentially Hazardous Foods shall be thawed under refrigeration at 41 degrees or below or completely submerged under running water at 70 degrees or below, with sufficient water velocity to agitate and float loose particles.

Core

Re-inspection Date: 08/06/2020

Improper thawing of Potentially Hazardous Foods. Frozen chicken breast were being thawed in a container on the table top at ambient temperatures. Catfish fillets were being thawed in a pot of calm water in the sink.

3-6 Food Identity, Presentation, and On-Premises Labeling *In Compliance*

3-7 Contaminated Food *In Compliance*

3-8 Special Requirements for Highly Susceptible Populations *Not Applicable*

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair *In Compliance*

4-2 Design and Construction *In Compliance*

4-3 Numbers and Practices *In Compliance*

4-4 Location and Installation *In Compliance*

4-5 Maintenance and Operation *In Compliance*

4-6 Cleaning Of Equipment and Utensils *In Compliance*

4-7 Sanitization Of Equipment and Utensils *In Compliance*

4-8 Laundering *Not Applicable*

4-9 Protection of Clean Items *In Compliance*

Water, Plumbing and Waste

5-1 Water *In Compliance*

5-2 Plumbing System **Not In Compliance**

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.

Core

Re-inspection Date: 08/06/2020

The employee handsink is used for purposes other than hand washing.

5-3 Mobile Water Tank and Mobile Food Establishment Water Tank *Not Applicable*

5-4 Sewage, Other Liquid Waste and Rainwater *In Compliance*

5-5 Refuse, Recyclables, and Returnables *In Compliance*

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas *In Compliance*

6-2 Design, Construction, and Installation *In Compliance*

6-3 Numbers and Capacities ***Not In Compliance***

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core

Re-inspection Date: 08/06/2020

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement *In Compliance*

6-5 Maintenance and Operation *In Compliance*

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 *Not Applicable*

Compliance and Enforcement

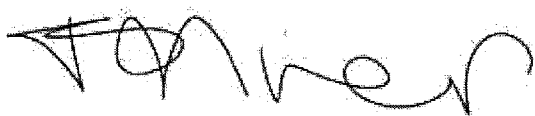
8-1 Modifications *Not Applicable*

8-2 HACCP Plan *Not Applicable*

8-3 Qualifications and Responsibilities *In Compliance*

8-4 Ceasing Operations and Reporting *In Compliance*

Received By (Person in Charge) Signature



Person In Charge: *Tracy Patton-Shiver*

Inspector's Signature



Name: *Patrick Stites*