





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

TIME IN: 8:19 AM  
TIME OUT: 10:00 PM  
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ESTABLISHMENT NAME Country Mart Deli		ADDRESS 1204 E. Hwy 32		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
chicken going into hot hold		200°	chicken salad salad case		31°
white gravy deli hot case		119°/165°	honey ham walk in cooler		35°
scrambled eggs " " "		135°	broccoli " " "		38°
foods in prep table fridge		55°	hamb patties prep table		39°
ham meat case		28°	Ambient temp of bunker & potato salad		37-42°

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
2-401.11	Obs: open beverage container in kitchen.	COS	JK
3-501.16(A)	Obs: Foods in prep table fridge above 41° - Ambient air temp of 55° - Foods moved.	COS	JK
4-601.11(A)	Obs: oven mitts caked with debris.	COS	JK

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
4-601.11(C)	Obs: crumbs between hot case + prep table	OK 5-27-22	JK
4-903.11	Obs: tasting spoons under first aid supplies. MOVED	COS	JK
* 3-302.11(A)	Obs: cup racks were next to hand sink in balcony - MOVED provide permanent barrier to avoid cross contamination	OK 5-27-22	JK
- 4-601.11(C)	Obs: crumbs around heat sealing pad.	COS	JK
5-501.11(B)	Obs: top of grease trap needs cleaned.	COS	JK
- 6-501.12(A)	Obs: debris around inside of retainer and around the bottom where it meets the floor.	OK	JK
4-601.11(C)	Obs: handles of equipment with debris.	OK	JK
4-601.11(C)	Obs: rack by oven that contains rake parsete with some debris	OK	JK

EDUCATION PROVIDED OR COMMENTS  
Highly recommend deli manager and night person to become ServSafe certified.

Person in Charge / Title: *Chris Myr*  
Inspector: *Crystal Hodges del 1181*  
Telephone No. *724-3106x106* EPHS No. *1168*  
Date: *4-29-2022*  
Follow-up:  Yes  No  
Follow-up Date: *5-27-22*









**SANITATION OBSERVATION**

ESTABLISHMENT NAME <i>Country Mart Deli</i>			
TELEPHONE NUMBER <i>(573) 729-3455</i>		FAX NUMBER <i>(573) 729-5821</i>	
MAILING ADDRESS <i>1204 E Hwy 32</i>		CITY <i>Salem</i>	STATE <i>MO</i>
PHYSICAL ADDRESS <i>Same as above</i>		CITY	STATE
			ZIP CODE <i>65560</i>

DURING AN INSPECTION AND/OR EVALUATION OF YOUR *deli* THE FOLLOWING CONDITIONS WERE OBSERVED AND MUST BE CORRECTED:

- floors walls + ceilings dirty throughout
- Counter top around front hand sink dirty
- Scrambled eggs out of temperature - voluntarily thrown away
- Cake decorating area - fronts of cabinets with dried, cake on frosting.
- Missing floor tiles around back hand sink + 3vat sink
- hand sink cake decorating area not functioning
- baseboard missing throughout in different areas of deli

INSPECTED BY <i>Anna Jones</i>		EPHS NUMBER <i>1168</i>	
AGENCY NAME <i>Dent Co Health Center</i>		FAX NUMBER <i>573-729-3546</i>	
AGENCY ADDRESS <i>1010 E. Scenic Rivers Blvd.</i>		CITY <i>Salem</i>	STATE <i>MO</i>
RECEIVED BY <i>D. Smith</i>			ZIP CODE <i>65560</i>
			DATE <i>4-25-2022</i>





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BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE NEXT ROUTINE INSPECTION, OR SUCH SHORTER PERIOD OF TIME AS MAY BE SPECIFIED IN WRITING BY THE REGULATORY AUTHORITY. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Country Mart Deli OWNER: Joe Polizzi PERSON IN CHARGE: Don Litton  
ADDRESS: 1204 E. Hwy 32 COUNTY: Dent  
CITY/ZIP: Salem 65560 PHONE: 784-3455 FAX: 789-5821 P.H. PRIORITY:  H  M  L

ESTABLISHMENT TYPE  
 BAKERY  C. STORE  CATERER  DELI  GROCERY STORE  INSTITUTION  
 RESTAURANT  SCHOOL  SENIOR CENTER  TEMP. FOOD  TAVERN  MOBILE VENDORS

PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other

FROZEN DESSERT  
 Approved  Disapproved  Not Applicable License No. \_\_\_\_\_

SEWAGE DISPOSAL  
 PUBLIC  PRIVATE

WATER SUPPLY  
 COMMUNITY  NON-COMMUNITY  PRIVATE  
Date Sampled \_\_\_\_\_ Results \_\_\_\_\_

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance		Demonstration of Knowledge	COS	R	Compliance		Potentially Hazardous Foods	COS	R
IN	OUT	Person in charge present, demonstrates knowledge, and performs duties			IN	OUT	Proper cooking, time and temperature		
		Employee Health			IN	OUT	Proper reheating procedures for hot holding		
IN	OUT	Management awareness; policy present			IN	OUT	Proper cooling time and temperatures		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper hot holding temperatures		
		Good Hygienic Practices			IN	OUT	Proper cold holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper date marking and disposition		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Time as a public health control (procedures / records)		
		Preventing Contamination by Hands			IN	OUT	Consumer Advisory		
IN	OUT	Hands clean and properly washed			IN	OUT	Consumer advisory provided for raw or undercooked food		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Highly Susceptible Populations		
IN	OUT	Adequate handwashing facilities supplied & accessible			IN	OUT	Pasteurized foods used, prohibited foods not offered		
		Approved Source					Chemical		
IN	OUT	Food obtained from approved source			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food received at proper temperature			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Food in good condition, safe and unadulterated					Conformance with Approved Procedures		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Compliance with approved Specialized Process and HACCP plan		
		Protection from Contamination			The letter to the left of each item indicates that item's status at the time of the inspection.				
IN	OUT	Food separated and protected					IN = in compliance	OUT = not in compliance	
IN	OUT	Food-contact surfaces cleaned & sanitized					N/A = not applicable	N/O = not observed	
IN	OUT	Proper disposition of returned, previously served, reconditioned, and unsafe food					COS = Corrected On Site	R = Repeat Item	

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
		Pasteurized eggs used where required					In-use utensils: properly stored		
		Water and ice from approved source					Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control					Single-use/single-service articles: properly stored, used		
		Adequate equipment for temperature control					Gloves used properly		
		Approved thawing methods used					Utensils, Equipment and Vending		
		Thermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification					Warewashing facilities: installed, maintained, used; test strips used		
		Food properly labeled; original container					Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
		Insects, rodents, and animals not present					Hot and cold water available; adequate pressure		
		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					Sewage and wastewater properly disposed		
		Wiping cloths: properly used and stored					Toilet facilities: properly constructed, supplied, cleaned		
		Fruits and vegetables washed before use					Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge / Title: [Signature] - Store Manager / Crystal Hedges deli mgr Date: 5-27-2022  
Inspector: [Signature] EPHSJE Telephone No: 784-346X1126 EPHS No: 1163  
Follow-up:  Yes  No  
Follow-up Date: