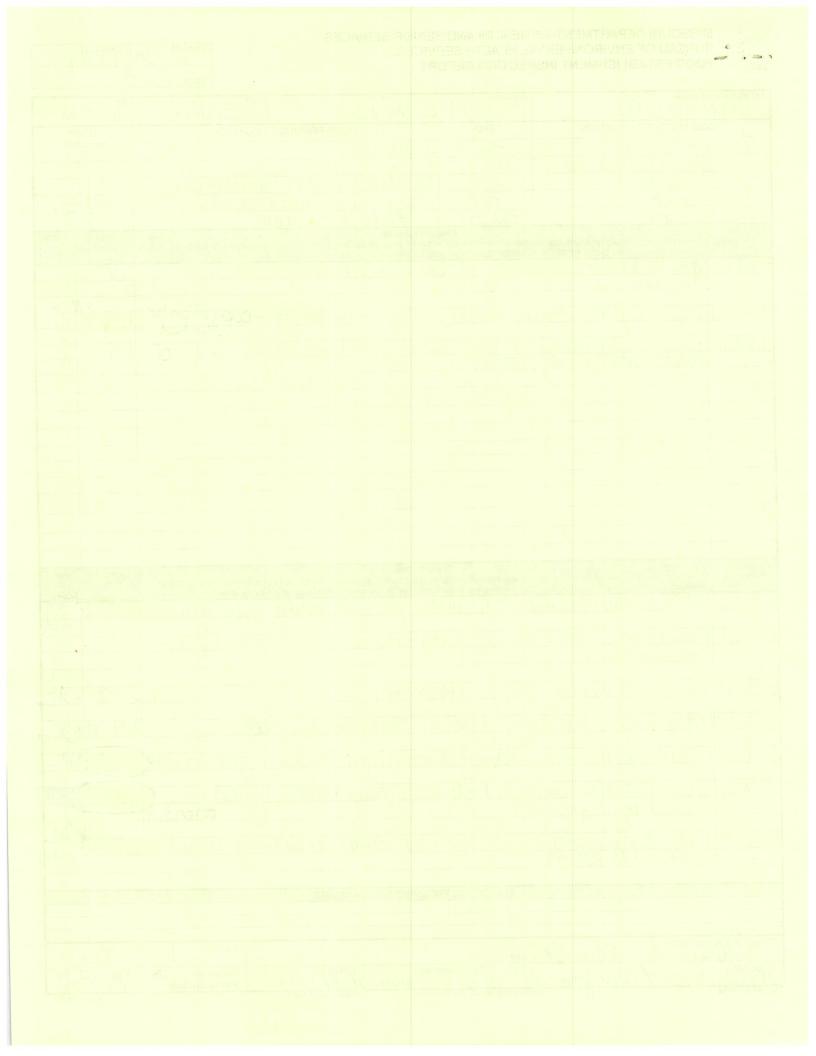
(TANY) BL	SSOURI DEPARTMENT							
BU BU		OT HEALINAND	SENIC	OR SERV	ICES			
LE LE	JREAU OF ENVIRONME	NTAL HEALTH SE	SERVICES EPORT				TIME IN 5A TIME OU	20p
BASED ON AN INSF	PECTION THIS DAY, THE ITEMS NO		NONCOM		ODEDATI			
NEAT ROUTINE INS	ITS FOR CORRECTIONS SPECIFI	ED IN THIS NOTICE MAY	RE SPEC	IFIED IN M/P	DITING DV.	THE DECINA	TORY AUTHORITY. FAILURE TO PERATIONS.	COMPLY
Countr	ymart	OWNER:	Jiz	ZI	an an		PERSON IN CHARGE:	
ADDRESS:	-1204 E. H	wy 32					COUNTY: Dent	
CITY/ZIP: ESTABLISHMENT TYP	m 65560	PHONE: -34	55	FAXia	7-58	15	P.H. PRIORITY : 🔟 H 🔲 I	M 🗆 L
BAKERY RESTAURAN PURPOSE	C. STORE CATER	ER DELI R CENTER DELI	OOD	GROC			STITUTION DBILE VENDORS	
Pre-opening	Routine Follow-up	Complaint C						
Approved Desse	pproved 🖾 Not Applicable	SEWAGE DISPOSAL PUBLIC PRIVATE					-COMMUNITY DRIVAT Sampled Results	Е s
		RISK FACTOR						
toodborne illness ou	od preparation practices and employ tbreaks. <b>Public health interventior</b>	s are control measures to	prevent for	oodborne illne	ess or injury	ease Control a	and Prevention as contributing facto	rs in
Compliance IN OUT	Demonstration of K Person in charge present, dem	nowledge	COS R		e	Po	otentially Hazardous Foods ing, time and temperature	COS
IN OUT	and performs duties Employee He			IN OUT			eating procedures for hot holding	
IN OUT	Management awareness; polic Proper use of reporting, restrict	ion and exclusion		IN OUT	N/O N/A	Proper hot h	ng time and temperatures olding temperatures	
IN OUT N/O	Good Hygienic P Proper eating, tasting, drinking	or tobacco use	-	IN OUT		Proper date	holding temperatures marking and disposition	
IN OUT N/O	No discharge from eyes, nose a			IN OUT	N/O N/A	Time as a purrecords)	ublic health control (procedures /	
IN OUT N/O	Preventing Contaminat Hands clean and properly wash			IN OUT	N/A)		Consumer Advisory dvisory provided for raw or	
IN OUT N/O	No bare hand contact with read approved alternate method pro	perly followed				undercooked Hig	hly Susceptible Populations	
	Adequate handwashing facilitie accessible	s supplied &	X	IN OUT I	N/O N/A	Pasteurized offered	foods used, prohibited foods not	
	Approved Sor Food obtained from approved s	ource		IN OUT		Food additive	Chemical es: approved and properly used	
IN OUT N/O N/A	Food received at proper temper			IN OUT		used	nces properly identified, stored and	
IN OUT N/O N/A	Required records available: she destruction	llstock tags, parasite		IN OUT	(N/A)	Conform Compliance	ance with Approved Procedures with approved Specialized Process plan	
IN OUT N/A	Protection from Con Food separated and protected		X	The letter t	o the left of		icates that item's status at the time	of the
IN OUT N/A	Food-contact surfaces cleaned	& sanitized	~	inspection. IN = in N/A = nc	compliance ot applicable	e	OUT = not in compliance N/O = not observed	
IN OUT N/O	Proper disposition of returned, preconditioned, and unsafe food			COS = Co	prrected On	Site	R = Repeat Item	
	Good Retail Practices are preven	GOOD F tative measures to control t	RETAIL P	RACTICES	nogens, che	emicals, and pl	hysical objects into foods	lan
IN OUT Pas	Safe Food and Water teurized eggs used where required	COS	R	IN OUT	and the state		r Use of Utensils	COS R
Wat	ter and ice from approved source			-			d linens: properly stored, dried,	
Ade	Food Temperature Cont quate equipment for temperature co	rol			Single-us	se/single-servio sed properly	ce articles: properly stored, used	
Арр	rroved thawing methods used rmometers provided and accurate					Utensils, Eq	uipment and Vending act surfaces cleanable, properly	
	Food Identification				designed Warewas	, constructed, shing facilities:	and used installed, maintained, used; test	
Foo	d properly labeled; original containe			V	strips use Nonfood-	contact surfac		
	Prevention of Food Contami ects, rodents, and animals not preser	nt		V		cold water ava	sical Facilities ilable; adequate pressure	
and	tamination prevented during food pr display sonal cleanliness: clean outer clothin			V	Plumbing	installed; prop	per backflow devices	
- finge	ernails and jewelry ing cloths: properly used and stored	y, nair restraint,		~			er properly disposed	
	ts and vegetables washed before us	8		V	Garbage	refuse properl	y disposed; facilities maintained	
Person in Oharge	Title: Store M.	290			Filysical	Date:	ed, maintained, and clean	n
1 1 mil	1001	Telephone	No.	21.24	EPHS No			I No
nspector:	on Sel doll	1 102 -	20-1	IIV	11 501 1.	572 Follow	w-up Date: I-In-2m	



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

PAGE 2 of 3

ESTABLISHMENT NAME	ADDRESS	F 11 . 20	CITY	ZIP FOLO
Louitry Mart		E. Hwy 32	Salem	65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/	LOCATION	TEMP.
Mainer Case	30	milk cooler		290
butter case area	40-42	meat storage 4	melin	200
cheeper	250	Onduise worm =	itorage cooler	The
bisquits	300	Paat Junchmont	coolers	34-370
meatcases	32-370	1 day in a windy		1531
Code	DP	IORITY ITEMS		Correct by Initial
Reference Priority items contribute directly to the elin	nination, prevention or	reduction to an acceptable level, hazards as vithin 72 hours or as stated.	ssociated with foodborne illness	Correct by Initial (date)
3-101.11 205: 2 Duple Cont	MIMEDIATE ACTION V			100 1
disposed the comit	auners of	aby ford a amaged	- Voluntanly	USA
MI-postu.		0		0
4-202,11065; broken tra	us meat	NOT - Dudarad	- contofonder	de
Providence promotion	pinca	room, - or herea.	- copy of order	ITTALL N
4-601.11A DOS! SPal maching	ne with	and tomt dirty		1-117 2020
Meat Drocessina	com.	and former allerty	averin of	Friday
				Second Strength
Code	CC	DRE ITEMS		Correct by Initial
Reference Core items relate to general sanitation, operating procedures (SSOPs)	erational controls, facili	ties or structures, equipment design, general corrected by the next regular inspection	I maintenance or sanitation	(date)
6-501.11 Obs: Ceiling about	aiste 10 lui			A CONT
	usic iv wr	tha piece of ceiling	talling down	h Far M
3:305.11 Obs: boxes of food	Starloop (	ante an en en en		AN MA
Storage area.	ztorage a	ontainers on 400	rinback	USI
charles wer.				
6501.11 Obs: hole above 1	0.00	d		
6-501.11 Obs: hole above 1	MENS KK	MOY.	2	7-20 08
To mail Obsiman DD		10 11		
12 Wait Ups: mens RR du	or does	nt completely cl	lose a	-7-20 OR
L-Dalla Dial ha line				
e warp vob. northwest	loading d	bor light under	right comerce	Mark
4-FOTT ALC' ALCOL			Q.	
	A	seen meat vooms	obled +	-1-001:
MISSING a pane	l.		onorder	
	0			
6-501.11 Ubs: 3 procentile	sin tron	tof Blatsinka	ver ment o	ANDR
DIOGESSING VOIM.			and man of	A A
				V Y
	EDUCATION P	ROVIDED OR COMMENTS		
20				and the second
Person in Charge /Title:	1			
Pallanick The M	91		Date: 1-12	-2020
Inspector:	Telephor		Follow-up:	Yes No
MO 580-1814 (9-13)	TRIBUTION: WHITE - OWNER	29-3106 11881 1572	Follow-up Date:	-11-0020
V		SARATI - FILE COPY	9-	1-2020 E6.37A





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

TIME IN 15A TIME OUT PAGE 3 of 3

FOOD PRODUCT/LOCATION		ADDRESS 1204 TEMP.	E. HWY 32 FOOD PRODUCT	CITY Salem	<sup>ZIP</sup> 65560 TEMP.	
						·
Code Reference Priority	items contribute directly to the elim	ination provention or -	DRITY ITEMS eduction to an acceptable level, hazards	associated with foodborne illness	Correct by (date)	Initial
	y. These items MUST RECEIVE IN	MMEDIATE ACTION W	ithin 72 hours or as stated.			
						<u></u>
Code Reference Core iter standard	10 0 00 00 ct	rational controls, faciliti These items are to be	RE ITEMS es or structures, equipment design, gen corrected by the next regular inspecti	eral maintenance or sanitation on or as stated.	Correct by I (date)	Initial
2-205,15B 0K	5: hand sink i	n Dinduc		ssing voon.	aos	A
0501.18 065	s: hand sink in	1 produce	voom dirty.	uning.	-17.20	de 1
1-203,11(13) 010	5: more than	one th	ermometer not	Verduna 6	-1-221	
Che	ectly, ie' me de all them	an and the	nd fix or replac	e area, J e,		
		EDUCATION PF	ROVIDED OR COMMENTS			
Person in Charge /Title	ent de la	N		Date:	12 000	
nspector:	155Cbee		9-3106 1168/ 1572	Follow-up:	Yes 0	No
	V DIS	TRIBUTION: WHITE - OWNER	'S COPY CANARY – FILE COPY		3-7-2020	E6.37A

ASSOCIATED WHOLESALE GROCERS 5000 KANSAS AVE KANSAS CITY, NS 66106

SP Store Engineering

.



Page: 1

**PO Date:** 01/14/20

PO Number: 433807

Department: SSE

Supplier: 0731600

## Ship To:

COUNTRY MART 1204 Missouri 32 Ease Salem, MO

65560-0000

alta: Meat Dept

Customer		Customer Name		Customer P/Order #	Delivery Date	Terms		Ship VIA	
3442	lot>		SSE-NATLCART		01/14/20	Net 30			
Qty	Code		Stock De	Stock Description		Job Ledger Account UOM		VI Unit Tota Price Amo	
48	SSB-1	NATLCART	Please ( 417-875- Mail inv 5000 Kar Kansas ( Or email	AY EACRET rall Lark Thomas-(lthomas- 4273 with any questions voices to AWG Store Engin mass Ave. City, Ks. 66106 invoices to crumbliss@awginc.com		1000600145460 m) the p.o.	EA	5.7540	324.0
							Total		324.00
			Authorizat D. 4	133807		Date: 14.5 30.5		0/	32/8

To:

NATIONAL CART CO LLC PO BOX 790379

ST LOUIS, MO 63179-



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

TIMEINDOA			TIME OUTODA
	PAGE	of	1

BASED ON AN INSPEN	CTION THIS DAY, THE ITEMS NOTED BELOW IDENTI ECTION, OR SUCH SHORTER PERIOD OF TIME AS M S FOR CORRECTIONS SPECIFIED IN THIS NOTICE N	FY NONCO	MPLIAN CIFIED I	CE IN OPERATI	ONS OR FACILITIES WHICH MUST BE CORRE	CTED B	BY THE
ESTABLISHMENT	S FOR CORRECTIONS SPECIFIED IN THIS NOTICE N NAME: OWNER:	MAY RESUL	T IN CE	SSATION OF YO	DUR FOOD OPERATIONS. PERSON IN CHARGE:	СОМРІ	LY
ADDRESS: 120	I TAVT JOE	2 POLI	ZZ	.]	Fat Duride		
CITY/ZIP:	TE. HWY 32				COUNTY: Dent		
ESTABLISHMENT TYPE	65560 PHONE: 34	55	27 P.H. PRIORITY : ∑ H □	мП	L		
BAKERY RESTAURANT PURPOSE	C. STORE     CATERER     DEL     SCHOOL     SENIOR CENTER     TEM	-I IP. FOOD		GROCERY STOP	RE INSTITUTION		
Pre-opening		Other					
FROZEN DESSER	roved I Not Applicable I PUBLIC		I CO	R SUPPLY OMMUNITY	NON-COMMUNITY PRIVA     Date Sampled Result	TE s	
Risk factors are food	RISK FACT	TORS AND	INTEF	RVENTIONS			
foodborne illness outbr Compliance	preparation practices and employee behaviors most com eaks. Public health interventions are control measures Demonstration of Knowledge	s to prevent i	00000011	le lliness or injury	<u>y.</u>	ors in	
IN OUT	Person in charge present, demonstrates knowledge, and performs duties	COS R		opliance OUT N/O N/A	Potentially Hazardous Foods Proper cooking, time and temperature	CO	S R
IN OUT	Employee Health Management awareness; policy present			OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Proper use of reporting, restriction and exclusion			DUT N/O N/A DUT N/O N/A	Proper cooling time and temperatures Proper hot holding temperatures		
IN OUT N/O	Good Hygienic Practices Proper eating, tasting, drinking or tobacco use		IN C	DUT N/A	Proper cold holding temperatures		
IN OUT N/O	No discharge from eyes, nose and mouth			OUT N/O N/A	Proper date marking and disposition Time as a public health control (procedures /		
	Preventing Contamination by Hands		-		records) Consumer Advisory		
IN OUT N/O	Hands clean and properly washed		IN C	DUT N/A	Consumer advisory provided for raw or		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				undercooked food Highly Susceptible Populations		
INOUT	Adequate handwashing facilities supplied &		IN C	UT N/O N/A	Pasteurized foods used, prohibited foods not		
	Approved Source				offered		
IN OUT IN OUT N/O N/A	Food obtained from approved source Food received at proper temperature		IN O		Chemical Food additives: approved and properly used		
IN OUT			IN O	UT	Toxic substances properly identified, stored and used		
IN OUT N/O N/A	Food in good condition, safe and unadulterated Required records available: shellstock tags, parasite		IN O	UT N/A	Conformance with Approved Procedures		
	destruction Protection from Contamination			OT N/A	Compliance with approved Specialized Process and HACCP plan		
IN OUT N/A	Food separated and protected		The le	etter to the left of	each item indicates that item's status at the time of	of the	
IN OUT N/A	Food-contact surfaces cleaned & sanitized		inspec IN	ction. I = in compliance	OUT = not in compliance		
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		N/A COS	= not applicable = Corrected On	N/O = not observed		
	GOO	D RETAIL P	RACTIC	TES		-	
IN OUT	Good Retail Practices are preventative measures to contr Safe Food and Water	rol the introd	uction of	f pathogens, che	micals, and physical objects into foods.		
Pasteu	rized eggs used where required	OS R	IN (	DUT	Proper Use of Utensils ensils: properly stored	COS	R
Vvater a	and ice from approved source			Utensils,	equipment and linens: properly stored, dried,		
Adagus	Food Temperature Control ate equipment for temperature control			handled Single-us	e/single-service articles: properly stored, used		
Approv	ed thawing methods used			Gloves us	sed properly		
Thermo	ometers provided and accurate			Food and	Utensils, Equipment and Vending nonfood-contact surfaces cleanable, properly		
	Food Identification			designed,	constructed, and used hing facilities: installed, maintained, used; test		
Food pr	roperly labeled; original container			strips use	d contact surfaces clean		
and the second se	Prevention of Food Contamination				Physical Facilities		
Insects, rodents, and animals not present Contamination prevented during food preparation, storage				Hot and control Plumbing	old water available; adequate pressure installed; proper backflow devices		
Persona	al cleanliness: clean outer clothing, hair restraint				nd wastewater properly disposed		
fingerna	ails and jewelry cloths: properly used and stored						
Fruits a	nd vegetables washed before use			Toilet facil Garbage/r	ities: properly constructed, supplied, cleaned efuse properly disposed; facilities maintained		-
Person in Charge /Titl	e	1		Physical fa	acilities installed, maintained, and clean		
Inspector:	allunch Store Mg	2.			Date: 2-28-20	)90	C
evina	The EPHSTI Telephon	3106	XIDI	EPHS No.	Follow-up:  Yes Follow-up Date:	K No	
MO 580-1814 (11-14)	DISTRIBUTION: WHITE - OW	WNER'S COPY		CANARY - FILE			