



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

11:15A 12:00p
TIME IN 12:05p TIME OUT 2:30p
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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: Samantha Bethel
 ADDRESS: 1204 E. Hwy 3a COUNTY: Dent
 CITY/ZIP: Salem 65560 PHONE: 729-3455 FAX: 729-5821 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 License No. _____
 Approved Disapproved Not Applicable
 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	N/O	N/A		
		Employee Health				IN	OUT	N/O	N/A		
IN	OUT	Management awareness; policy present				IN	OUT	N/O	N/A		
IN	OUT	Proper use of reporting, restriction and exclusion				IN	OUT	N/O	N/A		
		Good Hygienic Practices				IN	OUT	N/O	N/A		
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use			IN	OUT	N/O	N/A		
IN	OUT	N/O	No discharge from eyes, nose and mouth			IN	OUT	N/O	N/A		
		Preventing Contamination by Hands				IN	OUT	N/O	N/A		
IN	OUT	N/O	Hands clean and properly washed			IN	OUT	N/O	N/A		
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed					Consumer Advisory			
IN	OUT	N/O	Adequate handwashing facilities supplied & accessible			IN	OUT	N/O	N/A		
		Approved Source						Highly Susceptible Populations			
IN	OUT	N/O	Food obtained from approved source			IN	OUT	N/O	N/A		
IN	OUT	N/O	Food received at proper temperature			IN	OUT	N/O	N/A		
IN	OUT	N/O	Food in good condition, safe and unadulterated					Chemical			
IN	OUT	N/O	Required records available: shellstock tags, parasite destruction			IN	OUT	N/O	N/A		
		Protection from Contamination						Conformance with Approved Procedures			
IN	OUT	N/A	Food separated and protected					Compliance with approved Specialized Process and HACCP plan			
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized								
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food								

The letter to the left of each item indicates that item's status at the time of the inspection.
 IN = in compliance
 OUT = not in compliance
 N/A = not applicable
 N/O = not observed
 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: Dan Mgr Date: 8-1-2024
 Inspector: Norma Jones EPHS III Telephone No. 513-729-3106 EPHS No. 1168
 Follow-up: Yes No
 Follow-up Date: _____



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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.
Broccoli salad deli case		34°	Amer. cheese slices cold case		63°
macaroni salad " "		34°	Sliced tomatoes " "		72°
pickle loaf meat case		34°	sliced onions " "		72°
pajun turkey " "		39°	mayo " "		72°
ched cheese " "		38°	m&c + cheese hot hold		100°/168°

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
3-501.111	Obs: Flies present throughout deli and kitchen area	8-8-24	dl
3-501.16(A)	Obs: Amer. cheese, sliced tomatoes + onions and mayonnaise all out of temperature - voluntarily thrown away	COs	
3-501.18	Obs: Amer. cheese dated 7-30 and sliced tomatoes dated 7-31. Out of date - voluntarily thrown away	COs	
3-501.16(A)	Obs: MAC + cheese temp 100°, green beans 119° not held at 135° or above. Reheated to 165° and above.	COs	
4-202.11	Obs: counter top for cake decorating with chipped edges and marred top.	9-13-24	
4-601.11(A)	Obs: cold case holding foods that was dirty to sight and touch.	COs	
3-501.16(A)	Obs: All foods in take + go cold case out of temp voluntarily thrown away	COs	dl

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
4-601.11C	Obs: containers sticky to touch in cold case - taken to 3 mats sink	COs	dl
4-601.11C	Obs: Crumbs inside old under counter fridge with that's being used for storage.	8-8-24	
3-501.18	Obs: hand sink in deli area dirty.	8-8-24	
3-205.111	Obs: hand sink in deli area - blocked by bowls	COs	
3-301.16	Obs: hand sink in deli area with no paper towels	COs	
10-501.12(A)	Observed floor throughout and in front of deli area dirty.	8-8-24	
4-601.11C	Obs: debris on shelf under cake decorating station.	8-8-24	
4-601.11C	Obs: container holding toothpicks dirty to sight + touch.	8-8-24	dl

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Don Jones Mgr	Date: 8-1-2024
Inspector: Donna Jones EPHS II	Telephone No.: 513-787-3104
EPHS No.: 1168	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date:



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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 hot hold		161°	rotisserie chicken take+go case		50°
fish hot hold		147°	baked beans " " " "		51°
ham + beans " "		156°	queso dip cold case		57°
pork chops " "		141°	cole slaw " "		48°
green beans " "		119°/165°	Zarda Beans " "		47°

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.

4601.11A	Obs: trappe machine spout dirty.		dk
4601.11A	Obs: vent inside cold case around the outside edge with debris + dead flies	COS	
6501.111	Observed numerous dead flies on floor past the water heater and on the floor outside walk in freezer.	8-8-24	
4101.11A	Obs: Black trash bag being used for storing dry chicken breeding at breeding table - NOT FOOD Grade Material.	8-8-24	
4601.11A	Obs: inside top of Culitek microwave oven with food debris.	8-8-24	
3302.11	Obs: raw ground beef stored on shelving above open boxes of thushuppies and frozen uncooked Tyson chicken stored on wood shelving above onion wedges fish etc. in deli cooler.	COS	dk

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.

6501.11	Obs: Baseboard missing under wall cabinets + behind stainless steel shelf holding iting bags	9-13-24	de
6205.15B	Obs: hand sink in bakery area slow draining	9-13-24	
3302.12	Obs: container that is supposed to be sugar with label and dirty to sight and touch.	COS	
4602.111(c)	Obs: meat + cheese graters with debris + through conversation with manager being cleaned once a day instead of every four hours.	8-5-24	
4601.111	Obs: shelving where small containers are stored has debris on shelves.	8-8-24	
6501.11A(B)	Obs: cigarettes and wallet stored on counter tops of baking shelves.	COS	dk

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>[Signature]</i> Mgr.		Date: 8-1-2024	
Inspector: <i>[Signature]</i> EPHS II	Telephone No. 513-124-3106	EPHS No. 11168	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	

