



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

2-3-25 10:30A - 11:15A

1-30-25 TIME IN 10:06p TIME OUT 3:30p

PAGE 1 of 9

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: <u>Country Mart</u>		OWNER: <u>Joe Polizzi</u>		PERSON IN CHARGE: <u>Don Linton</u>	
ADDRESS: <u>1204 E. Hwy 3a</u>				COUNTY: <u>Dent</u>	
CITY/ZIP: <u>Salem 65560</u>		PHONE: <u>781-3455</u>	FAX:	P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input checked="" type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> TEMP. FOOD <input type="checkbox"/> TAVERN <input type="checkbox"/> MOBILE VENDORS					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other					
FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	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 N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	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 N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	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 = in compliance OUT = not in compliance N/O = not observed COS = Corrected On Site R = Repeat Item		
IN OUT N/A	Food separated and protected		✓				
IN OUT N/A	Food-contact surfaces cleaned & sanitized		✓				
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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: <u>Don Linton Store Mgr.</u>				Date: <u>1-30-2025</u>	
Inspector: <u>Donna Jones EPHS II</u>		Telephone No. <u>513-724-3106</u>		EPHS No. <u>1160</u>	
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No				Follow-up Date: _____	



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2-3-25 10:30A - 11:15A

1-30-25	TIME IN 12:06 p	TIME OUT 2:20 p
PAGE 2 of 9		

ESTABLISHMENT NAME Country Mart		ADDRESS 1204 E. Hwy 32		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient temp produce room		46°	Bulk mozz cheese coolers 13-15		40°
eggs " "		40°	Ozark Mtn. milk milk cooler		46°
cut greens " "		44°			
Velveeta cooler #4		41°			
Colby Jack cooler 5+6		36°			

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
5-203.14	Obs: the need for a vacuum breaker on the V on the plumbing of the 3vat sink. OK	2-10-25	dl
4-202.11	Obs: two cracked containers at 3vat sink in produce area OK		
4-202.11	Obs: deep scratches on cutting board in produce area OK		
5-203.13	Obs: no air gap on brine tank over flow hose + water softner back wash hose. (Need water softner air gap) OK		
4-601.11(A)	Obs: handle of knife in produce area wrapped with duct tape. OK		
4-601.11(A)	Obs: through observation and talking with produce manager that cutting board is not being sanitized properly. OK		
3-501.14(A)	Obs: Ozark Mtn. Milk temp above 41° 41° OK	2-10-25	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
6-501.11	Obs: partition by urinal in mens RR deteriorated. OK	3-5-25	dl
6-202.14	Obs: door to mens RR doesn't fully self close. OK		
6-304.11	Obs: exhaust fans in both RR's not drawing air as they are covered in debris.		
5-501.17	Obs: no covered trash can in womens RR.		
5-501.115	Obs: outside around grease receptacle - grease on the ground along with trash, glass etc.		
5-501.114	Obs: both dumpsters missing their drain plugs.		
6-501.11	Obs: smoking area with two large holes in the siding on either side of the electrical box. OK		dl

EDUCATION PROVIDED OR COMMENTS

Clorox product - lavender scent, not approved for cleaning and sanitizing. (stored under 3vat sink produce area)

Person in Charge / Title: Store Mgr	Date: 1-30-2025
Inspector: Carmel Jones	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. 202-316x106	Follow-up Date:
EPHS No. 1168	



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2-3-25 10:30A - 11:15A

1-30-25	TIME IN 12:00p	TIME OUT 3:30p
PAGE 3 of 9		

ESTABLISHMENT NAME Country Mart		ADDRESS 1204 E. Hwy 32		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION Ambient temp. Meat walk in		TEMP. 14°	FOOD PRODUCT/LOCATION		TEMP.
Ambient temp. Ice cream walk in		-15°			

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#601.11A	Obs: ice machines dirty on the inside.	OK 2-10-25	J
3-302.11	Obs: Foods mixed together in meat walk in freezer need to store like foods together ie: chicken, beef, sea food etc. comingled foods were stored together	OK	J
#601.11A	Obs: ice on boxes of dinner rolls, cookie dough under the fans in walk in freezer #2.	OK	J
1-206.12	Obs: bag of mouse bait along northwest wall next to walk in freezer.	OK	J
#601.11(A)	Obs: mold like substance on shelving in milk cooler, front grill in meat cases out in store area,	OK	J
3-302.11	Obs: raw chicken above homemade sausages	OK	J

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6-202.15	Obs: door to outside dumpster area garage door same side opposite garage doors when facing, one on right side not tight fitting or not sealing tightly around door frame.	3-5-25	J
6-501.12(A)	Obs: all base walls have debris buildup throughout back storage room area.		J
6-501.12(A)	Obs: mop sink dirty with debris.		J
6-501.11	Obs: base around mop sink and wall around it all needs sealed.	OK	J
6-501.11	Obs: inside of the mechanical room door to the left there is a whole in the corner and along that wall on the other end far corner there are large holes in the wall.	OK	J

EDUCATION PROVIDED OR COMMENTS
* Store manager and asst. manager and all head of departments need some safe certificates

Person in Charge / Title: Stan Myr		Date: 1-30-25	
Inspector: Guma Jones EPHS II	Telephone No. 636-216-1106	EPHS No. 1108	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	



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1-30-25

TIME IN	TIME OUT
10:30p	3:30p
PAGE 4	of 9

ESTABLISHMENT NAME Country Mart	ADDRESS 1204 E. Hwy 32	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/ LOCATION	TEMP.
pork chops meat display	40°		
round steak " "	38°		

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3-302.11	Obs: RTE little smokies comingled with pork sausage, bacon etc. in open case next to meat dept. door. OK	2-10-25	d
4-202.11	Obs: trays in the meat room with cracked, chipped and broken edges. OK		
4-601.11	Obs: food particles in Hobart cyber in meat room. all equipment needs cleaned better. OK		
3-304.15	Obs: worker in meat room where he left gloves on and held them up against his dirty apron and also would put them inside his apron. OK		
4-601.11A	Obs: wooden knife butcher block storing knives this is prohibited as a knife inside was dirty. OK		
4-202.11	Obs: cover to Hobart band saw cover is cracked OK		

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
6-501.11	Obs: Floor wet in back of mechanical room ceiling was dripping from rain outside. OK	3-5-25	d
6-501.114	Obs: mechanical room needs deep cleaned and extra debris elimo OK		
6-501.12(A)	Obs: liquid spills on floor in produce cooler. OK		
4-203.16	Obs: thermometers throughout different areas of the store not agreeing with ambient air temp ex: 46° Ambient air v's thermometer on wall reading 36°		
6-501.11	Obs: back corner of produce area wet + ceiling leaking.		
6-205.15B	Obs: hand sink in produce area slow draining.		
6-501.12(A)	Obs: debris under all shelving in storage area. OK		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: **Store Mgr** Date: **1-30-25**

Inspector: **EPHS II** Telephone No. **781-3126X106** EPHS No. **1168** Follow-up: Yes No
Follow-up Date: **2-10-25**



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TIME IN	10:30p	TIME OUT	3:30p
PAGE	5 of 9		

ESTABLISHMENT NAME CountryMart	ADDRESS 1204 E. Hwy 32	CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
4-601.11A	Obs: Bloody stains and debris on cutting cutting board tables - need to do 3 step cleaning on these surfaces. OK	2-10-25	d
4-601.11A	Obs: debris on shelves of coolers 2+3, cooler where simply lemonade is kept, cooler of cottage cheese + yogurt. OK		
4-601.11A	Obs: freezer marker A sys 5 shelves with debris OK		
4-202.11	Obs: chipping, peeling paint in coffin freezer with pizzas up towards deli area.		
7-701.11	Obs: lighter fluid sitting next to little Debbie cake display OK		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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.			
4-601.11C	Obs: ice machines dirty on the outside. OK	3-5-25	d
4-501.12(A)	Obs: debris behind and underneath ice machines. OK		
4-601.12(B)	Obs: inside of microwave door and cavity dirty with debris. OK		
3-305.11	Obs: bread sitting on floor in back storage room. OK		
4-501.11B	Obs: damaged seal around the door of the first walkin freezer and back storage room.		
4-501.11	Obs: frozen ice on floor under fans.		
6-501.12(A)	Obs: debris on floor of ice cream walkin freezer.		
3-305.11	Obs: bags of ice stored on the floor in walkin freezer #7 OK		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: **Shirley Mgr** Date: **1-30-25**

Inspector: **Dina Jones EPHSII** Telephone No. **729-2106x106** EPHS No. **1168** Follow-up: Yes No

Follow-up Date: **X**



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1-30-25 TIME IN 12:06p TIME OUT 3:30p
 PAGE 6 of 9

ESTABLISHMENT NAME <i>Country Mart</i>		ADDRESS <i>1204 E. Hwy 32</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
<i>Ambient temp milk cooler</i>		<i>37°</i>			
<i>thermometer " "</i>		<i>28°</i>			
<i>Ambient temp. meat room</i>		<i>50°</i>			
<i>Ambient temp. meat cooler room</i>		<i>39°</i>			

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
<i>(This section is crossed out with a diagonal line)</i>			

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
<i>6-501.11</i>	<i>Obs: daylight in far corner of the northwest wall next to walk in freezer.</i>	<i>3-5-25</i>	<i>JL</i>
<i>6-501.12(A)</i>	<i>Obs: lots of debris between walk in freezer and wall</i>		<i>JL</i>
<i>6-501.12(A)</i>	<i>Obs: debris in drain between walk in freezers in back room.</i>		<i>JL</i>
<i>6-501.12(A)</i>	<i>Obs: all floors in back room with debris.</i>		<i>JL</i>
<i>6-501.114</i>	<i>Obs: sprig of evergreen on the wall in milk cooler</i>		<i>JL</i>
<i>4203.11(8)</i>	<i>Obs: more than one thermometer not reading correctly. milk cooler, meat storage room. Check all thermometers and fix or replace</i>		<i>JL</i>
<i>6-501.12(A)</i>	<i>Obs: fans in milk cooler dirty, mold like substance on ceiling</i>		<i>JL</i>

EDUCATION PROVIDED OR COMMENTS *and behind fans on east wall.*

Person in Charge / Title: *[Signature] Store Mgr* Date: *1-30-25*

Inspector: *[Signature] EPHS II* Telephone No. *781-316-1106* EPHS No. *1168* Follow-up: Yes No
 Follow-up Date: *[Blank]*

