



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

12/15/25 10:55A 11:30A

TIME IN 9:30A	TIME OUT 11:08A
PAGE 1 of 4	

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: <i>Country Mart Deli</i>	OWNER: <i>Joe Polizzi</i>	PERSON IN CHARGE: <i>Leslie Broussard</i>
ADDRESS: <i>7204 E. Hwy 32</i>	COUNTY: <i>Dent</i>	
CITY/ZIP: <i>Sulem 65560</i>	PHONE: <i>729-3455</i>	FAX: <i>729-5821</i>
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other		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"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> TEMP. FOOD <input checked="" type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS	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/O 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/A = not applicable      COS = Corrected On Site 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: <i>Leslie Broussard / Deli Manager</i>	Date: <i>12-12-2025</i>
Inspector: <i>Carolina Jones EPHS II</i>	Telephone No.: <i>729-3106 X106</i>
EPHS No.: <i>1168</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: <i>12-22-2025</i>

12-29-2025



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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TIME IN 7:31A	TIME OUT 11:08A
PAGE 2 of 4	

ESTABLISHMENT NAME Country Mart Deli		ADDRESS 1204 E. Hwy 32		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Chicken quarter <sup>from</sup> smokehouse		177°	soup		51°
hamburgers		172°	cooked chicken walk in cooler		49°
hamb. patty walk in <del>cooler</del>		34°	chili		190°
lunchmeat " " cooler		35°	ham + beans " "		178°
pasta salad cold case		37°	broccoli salad cold case		38°

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
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4-202.11	Obs: cutting boards at bakery table with deep cuts.	12-22-25	LB
7-201.11	Obs: bottle of degreaser under bakery table with frosting.	CDS	LD
4-601.11A	Obs: inside proofer with debris on inside of doors etc.	12-22-25	LB
3-501.18	Obs: foods dated 12/11 in walk in cooler - voluntarily thrown away.	CDS	LB
3-501.14	Obs: out of temp soup + cooked chicken in walk in cooler. thru discussion with PIC charge, hot foods pulled from hot case night, left on counter until closing at 9pm then moved to walk in cooler. No temperature records being kept. Foods not to be moved to cooler until they reach 41°. Food voluntarily thrown away.	12-22-25	LB

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
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6-501.11	Obs: damaged ceiling tiles - need replaced above Hussman Protocol in hallway outside bakery freezer.	12-29-25	LB
4-601.11C	Obs: shelving under bakery table dirty.	12-22-25	LB
6-501.12A	Obs: debris on floor under all tables + shelves in kitchen area.	12-22-25	LB
4-601.11C	Obs: outside handles and doors of proofer with debris.	12-22-25	LB
6-501.11	Obs: damaged ceiling tile above proofer.	12-29-25	LB
4-903.11	Obs: boxes of containers etc. sitting on floor in corner of bakery.	12-22-25	LB
4-601.11C	Obs: inside of race display case with debris	12-22-25	LB

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Sherry Krenshaw / Deli Manager	Date: 12-12-2025
Inspector: Dana Jones EPHS II	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No: 721-3106X106	Follow-up Date: 12-22-2025
EPHS No.: 1168	



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 PAGE 3 of 4

ESTABLISHMENT NAME Country Mart Deli		ADDRESS 1204 E. Hwy 32		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
bologna cold case		34°			
mashed potatoes hot hold		147°			
fried chicken " "		166°			
ribs " "		152°			
pork steaks hot case		110°-126°			

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.

<del>4-301.11(A)</del> 4-601.11(A)	Obs: cooks freezer with debris on the floor.	12-22-25	JLB
4-601.11(A)	Obs: dirty skillet stored on bottom shelf at cooks prep table with a piece of raw chicken in it. Voluntarily thrown away.	COS	JLB
4-601.11(A)	Obs: frost in meat/cheese case.	12-22-25	JLB
3-501.16(A)	Obs: pork steaks in hot case not being held at 135° or above. Removed to reheat.	COS	JLB
4-601.11(A)	Obs: all tables in dining room.	COS	JLB

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.

6-301.12	Obs: no paper towels at bakery hand sink.	COS	JLB
5-205.15B	Obs: slow draining hand sink in bakery area.	12-22-25	JLB
4-601.11C	Obs: inside of stainless steel cabinets in bakery with debris.	12-22-25	JLB
4-302.14	Obs: test strips not testing positive for sanitizer. Test strips out of date and when checking 3-vat sink - sanitizer jug was empty!	12-22-25	JLB
4-602.12B	Obs: microwave dirty.	12-22-25	JLB
3-302.11(A)	4 Obs: uncovered pan of fish in walk in cooler	COS	JLB
5-501.12(A)	Obs: shelving in cooks area, kitchen area and all shelving with debris.	12-22-25	JLB

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Wesley Brown / Deli Manager* Date: 12-12-2025  
 Inspector: *John Jones* EPHS II Telephone No. 121-306X106 EPHS No. 1168  
 Follow-up:  Yes  No  
 Follow-up Date: 12-22-2025

