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

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: Market Grocery
Owner: Tonya Richardson
Person in Charge: Kelly Walton
County: Shannon

Address: 410 W Main St, Pt. 130x S 269
City/Zip: Branson, MO. 65615
Phone: 865-38-2572-2803
Fax: 

Establishment Type: [ ] Bakery [ ] Restaurant [ ] Caterer [ ] Deli [ ] Grocery Store [ ] Institution [ ] Mobile Vendors
Purpose: [ ] Pre-opening [ ] Routine [ ] Follow-up [ ] Complaint [ ] Other

FROZEN DESSERT [ ] Approved [ ] Disapproved [ ] Not Applicable
Login No.

SEWAGE DISPOSAL [ ] Public [ ] Private
WATER SUPPLY [ ] Community [ ] Non-Community [ ] Private

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: Person in charge present, demonstrates knowledge, and performs duties.

Employee Health

Management Awareness: Policy present

Proper Use of Reporting, Restriction and Exclusion

Proper Eating, Tasting, Drinking or Tobacco Use

No Discharge from Eyes, Nose and Mouth

Preventing Contamination by Hands

Hands clean and properly washed

No Bare Hand Contact with Ready-to-Eat Foods or Approved Alternate Method Properly Followed

Adequate Handwashing Facilities Supplied & Accessible

Approved Source

Food Obtained from Approved Source

Food Received at Proper Temperature

Food in Good Condition, Safe and Unadulterated

Required Records Available: Shellstock Tags, Parasite Destruction

Protection from Contamination

Food Separated and Protected

Food-Contact Surfaces Cleaned & Sanitized

Proper Disposition of Returned, Previously Served, Recommissioned, and Unsafe Food

Gardner Practices

In-Use Utensils: Properly Stored

Utensils, Equipment and Linens: Properly Stored, Cried, Handled

Single-Use/Single-Service Articles: Properly Stored, Used

Gloves Used Properly

Unified Equipment and Vending

Food and Nonfood-Contact Surfaces Cleanable, Properly Designed, Constructed, and Used

Washing Facilities: Installed, Maintained, Used, and Sanitized

Nonfood-Contact Surfaces Clean

Physical Facilities

Hot and Cold Water Available, Adequate Pressure

Plumbing Installed, Proper Backflow Devices

Sewage and Wastewater Properly Disposed

Toilet Facilities: Properly Constructed, Supplied, Cleaned

Garbage/reuse properly disposed, facilities maintained

Physical Facilities Installed, Maintained, and Clean

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

In-Use Utensils: Properly Stored

Utensils, Equipment and Linens: Properly Stored, Cried, Handled

Single-Use/Single-Service Articles: Properly Stored, Used

Gloves Used Properly

Food and Nonfood-Contact Surfaces Cleanable, Properly Designed, Constructed, and Used

Washing Facilities: Installed, Maintained, Used, and Sanitized

Nonfood-Contact Surfaces Clean

Physical Facilities

Hot and Cold Water Available, Adequate Pressure

Plumbing Installed, Proper Backflow Devices

Sewage and Wastewater Properly Disposed

Toilet Facilities: Properly Constructed, Supplied, Cleaned

Garbage/reuse properly disposed, facilities maintained

Physical Facilities Installed, Maintained, and Clean

Person in Charge / Title:

Telephone No: 415-71-731
EPHS No: 720
Follow-up: Yes [ ] No [ ]
Follow-up Date: 12/01/17

Date: 11/30/17

MO-SSS-1814 (11-14) DISTRIBUTION: WHITE - OWNERS COPY
CARROLL - FILE COPY

E6.31
<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Priority Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-501.12</td>
<td>Not using discard date that came on package; luncheon meats</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-501.15</td>
<td>Turkey breast 49°; 4H rule: In retail; Deli-case must be 41° or less</td>
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</tbody>
</table>

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</tr>
</thead>
<tbody>
<tr>
<td>4-302.12</td>
<td>Don't have accurate thermometers in all units w/ pHS</td>
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<td></td>
</tr>
<tr>
<td>3-501</td>
<td>Ham on walk-in floor; keep 6°-9°</td>
<td></td>
<td></td>
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<tr>
<td>3-501</td>
<td>Ice bags; not labeled as to source</td>
<td></td>
<td></td>
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</tbody>
</table>

* Sanitize bucket not set-up; 50 - 100 ppm;