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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Tim's Food Mart
OWNER: Tim Combs
PERSON IN CHARGE: David Dumas

ADDRESS: 100 Box 479 Hwy 19
EMERSON, MO 65466
PHONE: 573-226-3417
FAX: 573-226-3417

CITY/ZIP: EMERSON/65466

GOVERNOR: SHANON

ESTABLISHMENT TYPE
- BAKERY
- RESTAURANT
- C. STORE
- CATERER
- DELI
- GROCERY STORE
- INSTITUTION
- TAVERN
- TEMP.FOOD
- MOBILE VENDORS

PURPOSE
- Pre-opening
- Routine
- Follow-up
- Complaint
- Other

FROZEN DESSERT
- Approved
- Disapproved
- Not Applicable

License No. N/A

SEWAGE DISPOSAL
- PUBLIC
- PRIVATE

WATER SUPPLY
- COMMUNITY
- NON-COMMUNITY
- PRIVATE

Date Sampled: 2/1/17
Results: N/A

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 | Management awareness; policy present | | | | | |
IN OUT | Proper use of reporting, restriction and exclusion | | | | | |
IN OUT | Proper eating, tasting, drinking or tobacco use | | | | | |
IN OUT | No discharge from eyes, nose and mouth | | | | | |
IN OUT | Hands clean and properly washed | | | | | |
IN OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | | |
IN OUT | Adequate handwashing facilities supplied & accessible | | | | | |
IN OUT | Food obtained from approved source | | | | | |
IN OUT | Food received at proper temperature | | | | | |
IN OUT | Food in good condition, safe and unadulterated | | | | | |
IN OUT | Required records available: shellstock tags, parasite destruction | | | | | |
IN OUT | Food separated and protected | | | | | |
IN OUT | Food-contact surfaces cleaned & sanitized | | | | | |
IN OUT | Proper disposition of returned, previously served, reconditioned, and unsalable food | | | | | |

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
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe and unadulterated
- Required records available: shellstock tags, parasite destruction
- Food separated and protected
- Food-contact surfaces cleaned & sanitized
- Proper disposition of returned, previously served, reconditioned, and unsalable food

CHEMICAL
- Food additives: approved and properly used
- Toxic substances properly identified, stored and used
- Conformance with Approved Procedures
- Compliance with approved Specialized Process and HACCP plan

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
---|---|---|---|---|---|---|---
IN | Pasteurized eggs used where required | | | | | |
IN | Water and ice from approved source | | | | | |
IN | Food Temperature Control | | | | | |
IN | Adequate equipment for temperature control | | | | | |
IN | Approved thawing methods used | | | | | |
IN | Thermometers provided and accurate | | | | | |
IN | Food Identification | | | | | |
IN | Food properly labeled; original container | | | | | |
IN | Prevention of Food Contamination | | | | | |
IN | Insects, rodents, and animals not present | | | | | |
IN | Contamination prevented during food preparation, storage and display | | | | | |
IN | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | | | |
IN | Wiping cloths: properly used and stored | | | | | |
IN | Fruits and vegetables washed before use | | | | | |

Physical Facilities
- Hot and cold water available: adequate pressure
- Plumbing installed: proper backflow devices
- Sewage and wastewater properly disposed
- Garbage/refuse properly deposited: facilities maintained
- Physical facilities installed, maintained, and clean

IN OUT | In-use utensils: properly stored | | | | | |
IN | Utensils, equipment and linens: properly stored, dried, handled | | | | | |
IN | Single-use/service articles: properly stored, used | | | | | |
IN | Gloves worn properly | | | | | |
IN | Utensils, Equipment and Wearing | | | | | |
IN | Food and nonfood-contact surfaces cleanable, properly designed, Am sanctions, and used | | | | | |
IN | Warming facilities: installed, maintained, used, test strips used | | | | | |
IN | Nonfood-contact surfaces clean | | | | | |

Person in Charge /Title:

Inspector:

Date: 2/1/17

Follow-up: No
Follow-up Date: 2/1/17

 Inspector:
EPHS No. 17-390
**MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES**
**BUREAU OF ENVIRONMENTAL HEALTH SERVICES**
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME**: Tim's Food Mart

**ADDRESS**: P.O. Box 479

**CITY**: Eminence, Mo 65466

**ZIP**: 54

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk display cooler</td>
<td>37°</td>
<td>Tim Chins</td>
<td></td>
</tr>
<tr>
<td>Beef</td>
<td>36°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bacon</td>
<td>39°</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sandwiches</td>
<td>38°</td>
<td>Sandwiches</td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td>40.7°</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Code Reference**: 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.

**PRIORITY ITEMS**

**CODES**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Corrected by (date)</th>
<th>Initial</th>
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**CORE ITEMS**

- 6/20/11 - Retail area floors / Poor repair - Broken / Missing tiles
- 6/21/11 - Table w/ wraper up - In very poor condition - Replace
- 6/21/11 - Fan covers / ceiling - Not clean / Foul airy / outside walls
- 3/30/11 - Box of broccoli: on floor / End of lettuce on floor / Inside bin / Boxed beef
- 6/21/11 - Trash & boxes - litter / Black needs picked up & put in dumpster
- Door gap

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge / Title:**

**Telephone No:**

**EPHS No.:**

**Date:** 3/21/17

**Follow-up:**

**Follow-up Date:**

**MO 365/1514 (FP3)**
**DISTRIBUTION: WHITE - OWNER'S COPY**
**CANARY - FILE COPY**

**ED. M.7A**