# Food Establishment Inspection Report

**Tims Food Mart**

**Owner:** Tim Combs

**Person in Charge:** Sally Atchley

**Address:** 203 M St. MAINE, MO 65466

**Phone:** 573-226-3417

**Fax:**

**Establishment Type:**
- [ ] Bakery
- [ ] C Store
- [ ] Caterer
- [ ] Deli
- [ ] Grocery Store
- [ ] Institution
- [ ] Mobile Vendors
- [ ] bartender
- [ ] Commercial Kitchen

**Purpose:**
- [ ] Pre-opening
- [ ] Routine
- [ ] Follow-up
- [ ] Other

**FROZEN DESSERT**
- [ ] Approved
- [ ] Disapproved
- [ ] Not Applicable

**SEWAGE DISPOSAL**
- [ ] Public
- [ ] Private
- [ ] Community
- [ ] Non-Community

**WATER SUPPLY**
- [ ] Public
- [ ] Private

**RISK FACTORS AND INTERVENTIONS**

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Description of Knowledge/Source</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN / OUT</td>
<td>Proper cooking, time and temperature</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper reheating procedures for hot holding</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper cooling time and temperatures</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper hot holding temperatures</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper cold holding temperatures</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Time as a public health control (procedures / records)</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Prevention of contamination by hands</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Consumer advisory provided for raw or undercooked food</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Pasteurized foods used, prohibited foods not offered</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food additives: approved and properly used</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Toxic substances properly identified, stored and used</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Conformance with approved procedures</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food obtained from approved source</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food received at proper temperature</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food in good condition, safe and unadulterated</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Required records available; shelfstock tags, parasite destruction</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food separate and protected</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN / OUT</td>
<td>Proper disposal of returned, previously served, reconditioned, and unsafe food</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

**GOOD RETAIL PRACTICES**

- Pasteurized eggs used where required
- Water and ice from approved source
- Food Temperature Control
- Food Identification
- Food properly labeled; original container
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Plastic equipment and Vending
- Food and nonfood-contact surfaces clean, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test stripe used
- 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/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

**Person in Charge:**

**Inspector:**

**Telephone No:** 913-4917

**EPHS No:** 920

**Follow-up:**
- [ ] Yes
- [ ] No

**Follow-up Date:**

**Date:** 1/17/19

**TIME IN:**

**TIME OUT:**
**Establishment Name:** Tim's Food Mart  
**Address:** 300 S. Main St  
**City:** Eminence, Mo.  
**ZIP:** 65066

**Food Product/Location:** No Temp Issues  
**Temp.:** 1/9/19

<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>Priority Items</th>
<th>Correct by</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**No Violations**

<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>Core Items</th>
<th>Correct by</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Core items relate to general sanitation, operational controls, facility 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.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Education Provided or Comments**

**Person in Charge/Title:**  
**Date:** 1/17/19  
**Telephone No.:** 987-1231  
**EPHS No.:** 920  
**Follow-up:** Yes  
**Follow-up Date:**