



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

TIME IN 10:45am TIME OUT 12:30pm
DATE 02/07/2023 PAGE 1 of 5

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: Barnes Mart #2		OWNER: Justin Barnes	PERSON IN CHARGE: Savannah Braddy- Manager		
ADDRESS: 1004 W. St. Joseph Street		ESTABLISHMENT NUMBER:	COUNTY: Perry - 157		
CITY/ZIP: Perryville, MO 63775	PHONE: (573)547-8116	FAX:	P.H. PRIORITY: <input type="checkbox"/> H <input type="checkbox"/> M <input checked="" type="checkbox"/> L		
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY RESTAURANT <input checked="" type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Employee Health			IN OUT N/O <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT N/O <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> N/O N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT N/O	Good Hygienic Practices			IN <input checked="" type="checkbox"/> OUT N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT N/O	Preventing Contamination by Hands			IN OUT <input checked="" type="checkbox"/>	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN OUT N/O <input checked="" type="checkbox"/>	Highly Susceptible Populations		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source			IN OUT <input checked="" type="checkbox"/>	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			IN OUT <input checked="" type="checkbox"/>	Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/A	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 N/O = not observed COS=Corrected On Site R=Repeat item			
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/>		Pasteurized eggs used where required			<input checked="" type="checkbox"/>		In-use utensils: properly stored		
<input checked="" type="checkbox"/>		Water and ice from approved source			<input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/>		Food Temperature Control			<input checked="" type="checkbox"/>		Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>		Adequate equipment for temperature control			<input checked="" type="checkbox"/>		Gloves used properly		
<input checked="" type="checkbox"/>		Approved thawing methods used			<input checked="" type="checkbox"/>		Utensils, Equipment and Vending		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	<input checked="" type="checkbox"/>	Food Identification			<input checked="" type="checkbox"/>		Warewashing facilities: installed, maintained, used; test strips used		
	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>		Nonfood-contact surfaces clean		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination			<input checked="" type="checkbox"/>		Physical Facilities		
	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>		Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>		Fruits and vegetables washed before use			<input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		<input checked="" type="checkbox"/>

Person in Charge /Title: *Savannah Braddy* Savannah Braddy- Manager Date: 02/07/2023
 Inspector: *Katelyn Pecaut* Melanie Honaas, Katelyn Pecaut Telephone No. (573)547-6564 PHEs No. 1682, 1821 Follow-up: Yes No
 Follow-up Date: 3/27/2023

Log House - lead inspector leaving PCHS - Melanie Honaas, did not sign initial inspection before



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ESTABLISHMENT NAME Barnes Mart #2		ADDRESS 1004 W. St. Joseph Street		CITY/ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/LOCATION		TEMP. in ° F
Masterbilt walk-in cooler located downstairs (currently not in use)		N/a	White ice cream factory retail reach-in freezer		27.0
Kenmore pizza reach-in freezer located downstairs		-28.0	Walk-in retail display cooler		30.0
G.E. reach-in freezer located downstairs		-40.0	Coffeemate coffee creamer cooler		37.0
Beer cooler		30.0	3-door drink cooler		37.0
Masterbilt retail freezer		10.0	Fireball mini liquor freezer #1 / Fireball mini liquor cooler #2		0.0 / 42.0

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.**

4-501.114	Observed: Wiping cloth sanitizing solution is observed cloudy and at a concentration of more than 500 ppm. Required: A chemical sanitizer used in a sanitizing solution for a manual or mechanical operation shall meet the criteria specified under § 7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA-registered label use instructions, and shall be used. COS: Inspector observed general manager remix the sanitizing solution to a concentration of 200ppm during inspection, verified with a quaternary ammonium test strip.	02/07/23 COS	SB
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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.**

4-204.112	Observed: There is no ambient thermometer provided in mini fireball liquor coolers, Kenmore reach-in freezer located downstairs, 3-door drink cooler, and G.E. reach-in freezer located downstairs. Required: In a mechanically refrigerated or hot food storage unit, the sensor of a temperature measuring device shall be located to measure the air temperature or a simulated product temperature in the warmest part of a mechanically refrigerated unit and in the coolest part of a hot food storage unit.	02/21/23	SB
4-601.11 (C)	Observed: The interior walls/shelving of Fireball mini liquor freezer #1, downstairs Kenmore reach-in freezer, downstairs Kenmore reach-in freezer (prepackaged bakery items), and white ice cream factory retail reach-in freezer is soiled with a build-up of ice-like debris. Hanf Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	02/21/23	SB
4-903.11 (A)(3)	Observed: Ice buckets used to refilled ice bins in soda dispensing units are stored on the floor. Required: Cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored in a clean, dry location; where they are not exposed to splash, dust, or other contamination; and at least six inches (6") above the floor.	02/21/23	SB
4-501.11 (B)	Observed: Cover on Kenmore pizza freezer is loose fitting due to damage hinge and is in need of repair. Required: Equipment components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.	02/21/23	SB

EDUCATION PROVIDED OR COMMENTS

Facility is connected to the City of Perryville water supply and sewer system. Pest Control is conducted by Advanced Pest Control on a quarterly basis.

Person in Charge / Title:	<i>Savannah Braddy</i> Savannah Braddy- Manager	Date:	02/07/2023
Inspector:	<i>Katelyn Pecaut</i> Melario Honaas, Katelyn Pecaut	Telephone No.	(573)547-6564
		PHES No.	1882, 1821
		Follow-up:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:	3/27/2023



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Serv-ware freezer in kitchen		-9.0	Beer cheese sauce / cold holding in Delfield prep rail cooler in kitchen		41.0
Delfield prep rail cooler in kitchen		34.0	Nacho cheese sauce / hot holding in nacho cheese dispenser		146.0
Kenmore reach-in freezer downstairs (prepackaged bakery items)		-54.0	Hot dog / hot holding on roller grill		135.0
Whirlpool chest freezer downstairs		-18.0	Pepperjack hot dog / hot holding on roller grill		133.0
Delfield uncounter freezer		0.0			

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3-501.17	<p>Observed: Opened packages of beef hot dogs and cheesy buffalo ranch chicken sticks stored in Delfield prep rail cooler are not provided with a date mark. Beer cheese sauce stored in Delfield prep rail cooler is not provided with a date mark.</p> <p>Required: Refrigerated, ready-to-eat, potentially hazardous food, prepared and packaged by a food processing plant shall be clearly marked, at the time the original container is opened in a food establishment and if the food is held for more than twenty four (24) hours, to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations and</p> <p>(1) The day the original container is opened in the food establishment shall be counted as Day 1 and</p> <p>(2) The day or date marked by the food establishment may not exceed a manufacturer's use-by-date if the manufacturer determined the use-by date based on food safety.</p>	02/07/23 COS	SB
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Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-903.12 (A)	<p>Observed: Single use cups and lids stored below drain lines of manual 3-compartment.</p> <p>Required: cleaned and sanitized equipment, utensils, laundered linens, and single-service and single-use articles may not be stored under sewer lines that are not shielded to intercept potential drips.</p>	03/27/23	SB
5-501.113 (B)	<p>Observed (REPEAT): Outdoor dumpster lid is open during inspection. It was also raining outside during inspection.</p> <p>Required: Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered with tight-fitting lids or doors if kept outside the food establishment.</p> <p>COS: Inspector observed general manager cover dumpster with lid during inspection.</p>	02/07/23 COS	SB
6-202.15	<p>Observed (REPEAT): Light is observed coming through gap in damaged weather stripping for front entrance door.</p> <p>Required: Food establishment shall be protected against the entry of insects and rodents by filling or closing holes and other gaps along floors, walls, and ceilings; closed, tight-fitting windows; and solid, self-closing, tight-fitting doors.</p>	03/27/23	SB
4-903.11 (A) (3)	<p>Observed: Boxes of single use cups are stored on floor in basement area.</p> <p>Required: cleaned equipment and utensils, laundered linens, and single-service and single-use articles shall be stored at least six inches (6") above the floor.</p>	03/27/23	SB

EDUCATION PROVIDED OR COMMENTS

*The mini cooler in drive-thru area is also for employee food items only.
 *Black Kenmore and locked whirlpool freezers are for personal use only.

Person in Charge / Title:	<i>Savannah Braddy</i> Savannah Braddy- Manager	Date:	02/07/2023
Inspector:	<i>Katelyn Pecaut</i> Melanie Jonaas, Katelyn Pecaut	Telephone No.	PHES No.
		(573)547-6564	1682, 1821
		Follow-up:	<input type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	3/27/2023



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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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Note:	<p>Warewash equipment: - Manual 3-compartment sink uses approved quaternary sanitizer at a concentration of 200 parts per million (ppm). *CMA dishmachine has been removed from this facility.</p> <p>Sanitizing food and non-food contact surfaces: - Wiping cloth contained in a bucket filled with approved quaternary ammonium Cynamic sanitizer at a concentration of more than 500 ppm. Inspector verified concentration using a quaternary test kit during inspection. During inspection, general manager remixed wiping cloth sanitizing solution to 200ppm (see noted violation 4-501.114).</p>		
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6-501.12 (A)	(REPEAT) Observed: Basement floor under rack containing soda syrup is soiled with syrup-like debris. Required: Physical facilities shall be cleaned as often as necessary to keep them clean.	03/27/23	SB
4-302.12 (A)	Observed: No food thermometer is provided for checking food temperatures Required: Food temperature measuring devices shall be provided and readily accessible for use in ensuring attainment and maintenance of food temperatures COS: Inspector provided a food thermometer during inspection.	03/27/23	SB
3-302.12	Observed: Container of salt does not have a label. Required: working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food. COS: Container of salt was properly labeled during inspection.	02/07/23 COS	SB
3-305.12(F)	Observed: Containers of powder cappuccino mix and containers of syrup flavoring stored under small manual 3-compartment sink in drive-thru area. Required: Food may not be stored under sewer lines that are not shielded to intercept potential drips.	03/27/23	SB

EDUCATION PROVIDED OR COMMENTS

Discussed pest control, cleaning non-food contact surfaces, manual warewashing procedure, employee illness reporting, and calibration of thermometers. Inspector discussed scheduling food safety class for employees.

Person in Charge / Title: *Savannah Braddy* Savannah Braddy- Manager Date: 02/07/2023

Inspector: *Katelyn Pecaut* Melanie Honaas, Katelyn Pecaut Telephone No. 573)547-6564 PHEs No. 1682, 1821 Follow-up: Yes No Follow-up Date: 3/27/2023



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6-501.14	Observed: Exhaust fans in restrooms and kitchen area are soiled with a heavy build-up of dust-like debris. Cooling exhaust covers in walk-in retail display cooler and beer cooler are soiled with a dust-like debris. Required: Intake and exhaust air ducts shall be cleaned and filters changed so they are not a source of contamination by dust, dirt, and other materials.	03/27/23	
4-601.11 (C)	Observed: Retail shelving throughout retail area is soiled with a build-up of dust-like debris. Required: Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.	03/27/23	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	<i>Savannah Braddy</i> Savannah Braddy- Manager	Date:	02/07/2023
Inspector:	<i>Kathlyn Pecaut</i> Melanie Honaas, Kafelyn Pecaut	Telephone No.	(573)547-6564
		PHES No.	1682, 1821
		Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date:	3/27/2023