



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

TIME IN 11:00 am TIME OUT 1:00 pm
DATE 07/15/2020 PAGE 1 of 3

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: Courtois Farm Fresh Market		OWNER: Ron Courtois		PERSON IN CHARGE: Ron Courtois	
ADDRESS: 218 N. West Street			ESTABLISHMENT NUMBER:		COUNTY: Perry - 157
CITY/ZIP: Perryville, MO 63775		PHONE: 573-547-8122		FAX:	
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input checked="" type="checkbox"/> RESTAURANT <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> 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		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 _____	
License No. _____					

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 N/O <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"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT N/O <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT 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"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT N/O	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	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				Highly Susceptible Populations		
IN <input checked="" type="checkbox"/> N/A	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> 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		
<input checked="" type="checkbox"/> N/A	Food separated and protected						
<input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> 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		

Person in Charge /Title: <i>[Signature]</i> Ron Courtois			Date: 07/15/2020		
Inspector: <i>[Signature]</i> Melanie Zernicke		Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: 07/16/2020					



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ESTABLISHMENT NAME Courtois Farm Fresh Market		ADDRESS 218 N. West Street		CITY / ZIP Perryville, MO 63775	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ice cream retail bunker along wall		-4.0			
Vollrath walk-in cooler		36			
Outside walk-in freezer		0.0			
Outside Home City Ice chest freezer		-4.0			

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
3-302.11 (A)(1)(2)	<p>Observation: Raw shelled eggs and pork is stored over ready-to-eat lunchables, biscuits, and dairy products in Vollrath walk-in cooler.</p> <p>Required: Separating raw animal foods during storage, preparation, holding, and display from raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables, and cooked ready-to-eat food. Except when combined as ingredients, separating types of raw animal foods from each other such as beef, fish, lamb, pork, and poultry during storage, preparation, holding, and display.</p>	07/16/20	<i>R.C.</i>

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
6-501.11	<p>Observation: Floor tile along ice cream retail bunker along wall, by entrance, and throughout retail area are cracked and damaged. Floor in Vollrath walk-in cooler is damaged and porous from condensate dripping onto floor to drain.</p> <p>Required: Physical facilities shall be maintained in good repair.</p>	NRI	<i>R.C.</i>
6-501.18	<p>Observation: Bathroom is dirty with dust-like debris.</p> <p>Required: Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.</p>	08/15/20	<i>R.C.</i>
6-202.15	<p>Observation: There are gaps around the entrance doors and back door due to worn door seals.</p> <p>Required: Outer openings of a 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>	08/15/20	<i>R.C.</i>
6-501.11	<p>Observation: Dirt and carboard-like debris is present on the floor drain in Vollrath walk-in cooler, and floor under shelving in Vollrath walk-in cooler, and in back storage area.</p> <p>Required: Physical facilities shall be maintained in good repair.</p>	08/15/20	<i>R.C.</i>
6-501.16	<p>Observation: Mop is stored in mop bucket in mop sink, not allowing mop to air dry.</p> <p>Required: After use, mops shall be placed in a position that allows them to air-dry without soiling equipment.</p>	08/15/20	<i>R.C.</i>

EDUCATION PROVIDED OR COMMENTS

Water and waste system for facility is supplied by the city of Perryville, MO. Inspector discussed employee hygiene/illness reporting, best retail practices to prevent COVID-19, standard operating procedures, pest control, cleaning frequencies, and equipment maintenance.

Person in Charge /Title: <i>Ron Courtois</i> Ron Courtois		Date: 07/15/2020	
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 07/16/2020



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Note:	<p>-Facility sells prepackaged items only and does not have a 3-compartment sink. Operator understands that if he decides to process or package food a 3-compartment sink will need to be installed.</p> <p>-Facility does not have a mop sink, currently water is supplied for mop bucket in closet area located by the bathroom and disposed of in drain in Vollrath walk-in cooler.</p> <p>-Approved quaternary ammonium ready-to-use Spic and Span cleaner is used to clean and sanitizer non-food contact surfaces.</p>		

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6-201.11	<p>Observation: Outdoor cooler walls has exposed insulation which is not smooth or easily cleanable. Checkout counter has wod exposed which is not smooth or easily cleanable.</p> <p>Required: Floors, floor coverings, walls, wall coverings, and ceilings shall be designed, constructed, and installed so they are smooth and easily cleanable.</p>	NRI	<i>R.C.</i>
6-301.14	<p>Observation: There is no handwash sign in public bathroom.</p> <p>Required: A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing sinks used by food employees and shall be clearly visible to food employees.</p>	08/15/20	<i>R.C.</i>
5-501.17	<p>Observation: There is no covered receptacle in public bathroom.</p> <p>Required: A toilet room used by females shall be provided with a covered receptacle for sanitary napkins.</p>	08/15/20	<i>R.C.</i>
3-305.11 (A)	<p>Observation: Ice condensate is built up around the edges of outside walk-in freezer. There is ice built up in outside Home City Ice chest freezer. Packaged food items store on floor in back storage area.</p> <p>Required: Food shall be protected from contamination by storing the food in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least six inches (6") above the floor.</p>	08/15/20	<i>R.C.</i>
4-501.11 (B)	<p>Observation: Door seal is torn and damaged around outside walk-in cooler.</p> <p>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.</p>	08/15/20	<i>R.C.</i>

EDUCATION PROVIDED OR COMMENTS

A follow-up inspection will be conducted on 07/15/20 to verify the correction of the priority item noted during today's inspection.

Person in Charge /Title: <i>Ron Courtois</i> Ron Courtois		Date: 07/15/2020	
Inspector: <i>Melanie Zernicke</i> Melanie Zernicke	Telephone No. 573-547-6564	EPHS No. 1682	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 07/16/2020