



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

TIME IN: 10:40 AM  
TIME OUT: 12:20  
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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: BILL'S MARKET OWNER: JUDY RICHARD PERSON IN CHARGE:  
ADDRESS: 155 STATE HWY 51 COUNTY: STODDARD  
CITY/ZIP: PUXICO 63960 PHONE: 222-3192 FAX: P.H. PRIORITY:  H  M  L

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

PURPOSE  
 Pre-opening  Routine  Follow-up  Complaint  Other

FROZEN DESSERT:  Approved  Disapproved  Not Applicable License No. \_\_\_\_\_  
SEWAGE DISPOSAL:  PUBLIC  PRIVATE  
WATER SUPPLY:  COMMUNITY  NON-COMMUNITY  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
<u>IN</u> <u>OUT</u>	Person in charge present, demonstrates knowledge, and performs duties			<u>IN</u> <u>OUT</u> N/O N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<b>Proper reheating procedures for hot holding</b>			
<u>IN</u> <u>OUT</u>	Management awareness; policy present			<u>IN</u> <u>OUT</u> N/O N/A	Proper cooling time and temperatures		
<u>IN</u> <u>OUT</u>	Proper use of reporting, restriction and exclusion			<u>IN</u> <u>OUT</u> N/O N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<b>Proper cold holding temperatures</b>			
<u>IN</u> <u>OUT</u> N/O	Proper eating, tasting, drinking or tobacco use			<u>IN</u> <u>OUT</u> N/A	Proper date marking and disposition		
<u>IN</u> <u>OUT</u> N/O	No discharge from eyes, nose and mouth			<u>IN</u> <u>OUT</u> N/O N/A	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
<u>IN</u> <u>OUT</u> N/O	Hands clean and properly washed			<u>IN</u> <u>OUT</u> N/A	Consumer advisory provided for raw or undercooked food		
<u>IN</u> <u>OUT</u> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>			
<u>IN</u> <u>OUT</u>	Adequate handwashing facilities supplied & accessible			<u>IN</u> <u>OUT</u> N/O N/A	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>				<b>Chemical</b>			
<u>IN</u> <u>OUT</u>	Food obtained from approved source			<u>IN</u> <u>OUT</u> N/A	Food additives: approved and properly used		
<u>IN</u> <u>OUT</u> N/O N/A	Food received at proper temperature			<u>IN</u> <u>OUT</u>	Toxic substances properly identified, stored and used		
<u>IN</u> <u>OUT</u>	Food in good condition, safe and unadulterated			<b>Conformance with Approved Procedures</b>			
<u>IN</u> <u>OUT</u> N/O N/A	Required records available: shellstock tags, parasite destruction			<u>IN</u> <u>OUT</u> N/A	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				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			
<u>IN</u> <u>OUT</u> N/A	Food separated and protected						
<u>IN</u> <u>OUT</u> N/A	Food-contact surfaces cleaned & sanitized						
<u>IN</u> <u>OUT</u> 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
<u>X</u>		Pasteurized eggs used where required			<u>X</u>		In-use utensils: properly stored		
<u>X</u>		Water and ice from approved source			<u>X</u>		Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>				<b>Single-use/single-service articles: properly stored, used Gloves used properly</b>					
<u>X</u>		Adequate equipment for temperature control			<u>X</u>				
<u>X</u>		Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
<u>X</u>		Thermometers provided and accurate			<u>X</u>		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>				<b>Warewashing facilities: installed, maintained, used; test strips used</b>					
	<u>X</u>	Food properly labeled; original container			<u>X</u>		Nonfood-contact surfaces clean		
<b>Prevention of Food Contamination</b>				<b>Physical Facilities</b>					
<u>X</u>		Insects, rodents, and animals not present			<u>X</u>		Hot and cold water available; adequate pressure		
	<u>X</u>	Contamination prevented during food preparation, storage and display			<u>X</u>		Plumbing installed; proper backflow devices		
<u>X</u>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<u>X</u>		Sewage and wastewater properly disposed		
<u>X</u>		Wiping cloths: properly used and stored			<u>X</u>	<u>X</u>	Toilet facilities: properly constructed, supplied, cleaned		<u>X</u>
<u>X</u>		Fruits and vegetables washed before use			<u>X</u>	<u>X</u>	Garbage/refuse properly disposed; facilities maintained		
					<u>X</u>	<u>X</u>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Judy Richard owner Date: 4-5-18

Inspector: William A. DANIEL Telephone No. 568-4593 EPHS No. 1582 Follow-up:  Yes  No  
Follow-up Date: \_\_\_\_\_



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**FOOD ESTABLISHMENT INSPECTION REPORT**

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ESTABLISHMENT NAME <b>BILLS MARKET</b>		ADDRESS <b>155 STATE HWY 51</b>		CITY <b>Puxico</b>	ZIP <b>63960</b>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
FRUIT COLD SLAW COOLER		38°			
MILK COOLER		37°			
CHEESE DISP		40			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>		
	<b>ALL PRIORITY ITEMS CORRECTED ON FE-1057</b>		
<del>_____</del>			

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>		
3-305.11	MEAT FREEZER - CONDENSATION DRIPPING ON BOXES OF MEAT - RESTACK ANOTHER PLACE DONOT STACK MEAT UNDER COOLING UNIT UNTIL DRIPPING ISSUE CORRECTED		
6-501.11	WALK IN FREEZER DOOR LATCH BROKEN/NOT WORKING - REPLACE - REPAIR		
5-501.17	NO-COULDED WASTE BASKET IN WOMEN'S STAFF BATHROOM		A
	NOTE: OK TO SELL BOLOGNA BUTTS - MUST HAVE ORIGINAL OPEN DATE AND USE/PROPOSE DATE ON PACKAGE - DISCUSSED W/ MEAT MANAGER		

**EDUCATION PROVIDED OR COMMENTS**

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Person in Charge / Title: <b>Judy Richard, Officer</b>		Date: <b>9-5-18</b>	
Inspector: <b>WILLIAM A. BRANDEL</b>	Telephone No. <b>368-4593</b>	EPHS No. <b>1582</b>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: <b>NOV 2019</b>	