



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

TIME IN: 11:15am
TIME OUT: 1:00pm
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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: Bloomfield C-MART
OWNER: STACY MALLOY 573-414-2577
PERSON IN CHARGE: BOBBY DAVIS
ADDRESS: 405 ST. HWY 25
CITY/ZIP: Bloomfield 63825
PHONE: 568-4507
FAX:
COUNTY: STODDARD
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
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
				Employee Health			
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper cooling time and temperatures		
				Good Hygienic Practices			
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/A	Proper hot holding temperatures		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Proper cold holding temperatures		
				Preventing Contamination by Hands			
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Proper date marking and disposition		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN OUT N/O N/A	Time as a public health control (procedures / records)		
IN OUT	Adequate handwashing facilities supplied & accessible			Consumer Advisory			
				Highly Susceptible Populations			
IN OUT	Food obtained from approved source			IN OUT N/O N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Pasteurized foods used, prohibited foods not offered		
				Approved Source			
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated			Chemical			
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
				Protection from Contamination			
IN OUT N/A	Food separated and protected			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance N/A = not applicable COS = Corrected On Site R = Repeat Item			
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN 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
✓		Pasteurized eggs used where required			✓		In-use utensils: properly stored		
✓		Water and ice from approved source			✓		Utensils, equipment and linens: properly stored, dried, handled		
				Food Temperature Control					
✓		Adequate equipment for temperature control			✓		Single-use/single-service articles: properly stored, used		
✓		Approved thawing methods used			✓		Gloves used properly		
✓		Thermometers provided and accurate			✓		Utensils, Equipment and Vending		
				Food Identification					
✓		Food properly labeled; original container			✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
				Prevention of Food Contamination					
	X	Insects, rodents, and animals not present			✓		Warewashing facilities: installed, maintained, used, test strips used		
	X	Contamination prevented during food preparation, storage and display			✓		Nonfood-contact surfaces clean		
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			✓		Physical Facilities		
✓	X	Wiping cloths: properly used and stored			✓		Hot and cold water available; adequate pressure		
✓		Fruits and vegetables washed before use			✓		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/Title: Bobby Davis
Date: 2-27-23
Inspector: WILLIAM A. BRANDEZ
Telephone No. 568-4593
EPHS No. 1582
Follow-up: Yes No
Follow-up Date: 02-27-23



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ESTABLISHMENT NAME Bloomfield C Mart		ADDRESS 405 STATE HWY 25		CITY Bloomfield	ZIP 63825
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
MAKE TABLE (LEFT SIDE)		43°	X		
HAM		48°			
WALK IN COOLER (STORE)		39°			
WALK IN COOLER KITCHEN		40°			

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
4-202.1	Several plastic bowls throughout are pitted/damaged and are no longer cleanable (stored on shelving above 3-val + outside of walk-in)	2/27	
4-601.11A	Inside (top) of microwave soiled w/soot debris	2/27	
3-501.16 A2	Ham stored on make line had temperature of 48° → voluntarily discarded	2/27	
4-601.11A	Plastic lids stored in grey container outside of walk-in area soiled w/black debris	2/27	
3-501.17	Items in walk-in cooler have on prepared date, not 7-day discard date	2/27	
3-501.19 B2	Some items, using time as a control were not labeled w/date/time prepared (COS)	2/27	
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	Light shining around door leading directly into the kitchen	3/1	
6-202.11A	Unshielded fluorescent bulb in walk-in cooler - KITCHEN COOLER	3/1	
6-501.12A	Water pooling on floor in walk-in cooler (no apparent where it is dripping)	3/1	
4-302.14	No test strips available → corrected onsite	3/1	
4-601.11C	KITCHEN WALKIN VENT AREA (DUST COULDED) - CLEAN	3/1	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Sherry Davis Date: 2-27-23
 Inspector: William A. Brandel Telephone No. 528-4593 EPHS No. 1532 Follow-up: Yes No
 Follow-up Date: 2-27-23



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ESTABLISHMENT NAME Bloomfield Markt		ADDRESS 405 State Highway 25		CITY Bloomfield	ZIP 63825
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/ LOCATION		TEMP.

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
4-01.11	Non food grade containers being used to store food items (white totes) - either change containers or show manufacturers info indicating containers are food-grade	2-27	
4-02.11	No sanitizer available to wipe food contact surfaces or to wash dishes	ASAP 2-27	
0501.11	Evidence of pest observed in furnace room (mouse droppings)	2-27	
2-31.14	Employee observed performing multiple tasks w/out handwashing & glove change	2-27	

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11-501.11	Furnace room has many stored items/clutter that needs to be organized/cleaned	03-01	
5-501.17	Trashcan in Restroom missing cover	2-27	

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Willy Davis Date: 2-27-23
 Inspector: WILLIAM A. BRANDEL Telephone No. 528-4573 EPHS No. 1582
 Follow-up: Yes No
 Follow-up Date: 2-27-23