



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

TIME IN	10:25 am	TIME OUT	1:12 pm
DATE	March 14, 2017	PAGE	1 of 4

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: Burger King		OWNER: Mid America Hotels		PERSON IN CHARGE: Tina Peters, Manager	
ADDRESS: 521 Karsch Boulevard			ESTABLISHMENT NUMBER: 2388		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)756-6947		FAX: (573)756-4974	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input 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					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-15388, exp. 7-31-17		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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<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			<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			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Consumer Advisory</b>		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> 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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<b>Approved Source</b>				<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	<b>Chemical</b>		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food separated and protected		<input checked="" type="checkbox"/>				
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized		<input checked="" type="checkbox"/>				
<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"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<b>Utensils, Equipment and Vending</b>				
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Tina Peters</i> Tina Peters, Manager		Date: March 14, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
		Follow-up Date: March 28, 2017	



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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME Burger Kiing		ADDRESS 521 Karsch Boulevard		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold: chicken, fish, nuggets		165, 167, 141	Prep cooler: iced coffee, chicken, ambient		33, 32, 31
Hoshizaki freezer, ambient		0	Soft serve mix, hoppers		36, 34
Meat chest freezer, ambient		0	Walk-in cooler: ambient, hot dogs, chili, chicken		34, 36, 36, 36
Beef patties, flame broiler		176 to 178	Walk-in freezer, ambient		0
Under-counter cooler, ambient		36	Chicken, broiler (reheating)		140

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.**

4-601.11A	<b>DINING AREA</b> Debris observed on the high chair. High chairs are considered food-contact surfaces and shall be washed, rinsed, and sanitized after each use. Please clean and sanitize all surfaces of chair.	3/14/17	TP
NOTE	<b>KITCHEN</b> Frozen, fully cooked chicken is opened and thawed under refrigeration, then cooked to 140F before holding hot for 90 minutes. Food that is fully-cooked and opened from commercially prepared product shall be reheated to 165F for 15 seconds before holding hot or by time. (If cooked immediately after opening a sealed package, then product may be cooked to 135F or higher for hot holding). According to the protocol of this corporation, the chicken is reheated to 140F and then held hot for 90 minutes. This issue will be brought to MO DHSS state EPHS to determine if the chicken must be reheated to 165F.		
NOTE	Cut lettuce, cut tomatoes, and American cheese are held by time which begins when the product is removed from the cooler.		
4-601.11A	Food splatters were observed inside the microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the inside of the microwave a minimum of every four hours, more often if needed to keep clean.	3/14/17	
3-302.11A	Raw chicken was stored above mozzarella sticks in the Hoshizaki freezer. Raw animal-derived foods shall be stored below or separately from all other foods. <b>CORRECTED ON SITE</b> by moving cheese sticks above raw chicken.	COS	

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.**

5-205.15B	<b>CUSTOMER SELF/SERVE, DINING, AND BATHROOMS</b> Two leaks were observed in the cabinets below beverage dispenser. Plumbing and equipment shall be maintained in good conditions. Please repair leaks.	3/28/17	TP
5-501.115	Accumulation of dried food splatters observed on the inside surfaces and ledges of the trash can cabinets. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean insides of all trash can cabinets.	3/15/17	
6-501.12A	Accumulation of debris observed on the floor in the play area (under tunnels and enclosure). Physical facilities shall be clean. Please clean all floors in play area.	3/15/17	
6-202.15A	Daylight was observed at the between the east side entry doors. Outside entries shall be sealed. Please seal door to prevent pest entry.	3/28/17	
6-501.18	The sink in the men's bathroom was dirty. Handwashing sinks shall be clean. Please clean sink as often as needed to keep clean.	3/14/17	
4-601.11B	<b>KITCHEN</b> The inside of the Hobart oven had an accumulation of baked on debris. Cooking equipment shall be kept free of encrustations. Please clean oven.	3/28/17	
4-601.11C	Accumulation of debris observed in the creases of the top seal on the bottom door of the Hoshizaki freezer. Please clean door seal.	3/15/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Tina Peters, Manager	Date:	March 14, 2017
Inspector:		Rose Mier	Telephone No.	(573)431-1947
			EPHS No.	1390
			Follow-up:	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
			Follow-up Date:	March 28, 2017



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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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
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4-501.114 C	<b>KITCHEN</b> Dishes were observed being manually washed. Some of the dishes in the sanitizer sink were not submerged. Equipment and utensils shall be submerged in sanitizer for the amount of time required by manufacturer of sanitizer (60 seconds). Please ensure all dishwashing staff submerge equipment and utensils. <b>CORRECTED ON SITE</b> by discussion with staff	COS	<i>TP</i>
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4-601.11C	<b>KITCHEN</b> Accumulation of debris observed on the top of the doors of the cabinet below the bun toaster. Please clean all surfaces of door as often as needed to keep clean.	3/28/17	<i>TP</i>
4-903.11A	The gray mobile cart on which clean dishes are placed for transport was dirty. Clean equipment shall be protected from contamination. Please clean and sanitize cart at least daily.	3/14/17	
6-501.12A	Accumulation of debris behind equipment and on floors under equipment throughout kitchen. Please clean behind and under equipment as often as needed to keep clean.	3/28/17	
4-601.11C	Accumulation of debris observed in the cabinet below the heat chute. Please clean cabinet.	3/28/17	
4-601.11C	<b>ORDER LINE</b> Debris observed on the thermometer and bottom shelf in the under-counter refrigerator. Please clean.	3/28/17	
4-601.11C	Accumulation of dust observed on the shelf below the cash registers. Please clean shelf.	3/28/17	
6-501.12A	<b>STORAGE AREA</b> Syrup spills observed on the floor in the room holding bag-in boxes. Please clean floor as often as needed to keep clean.	3/15/17	
6-501.18	The handwashing sink, towel dispenser, and soap dispenser were dirty. Please clean as often as needed to keep clean.	3/15/17	

EDUCATION PROVIDED OR COMMENTS

*Tina Peters*

Person in Charge /Title: Tina Peters, Manager Date: March 14, 2017

Inspector: *Rose Mier* Rose Mier Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: March 28, 2017




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4-601.11A	<b>STORAGE AREA</b> Two ladles, stored in the drawer below the labeling table, had debris on their handles and food-contact surfaces. Please clean and sanitize. If the rough "debris" does not come off, then dispose of ladles. <b>CORRECTED ON SITE</b> by disposing	COS	TP
4-601.11A	Food debris observed on a small rectangular container, stored on the clean dish rack near the mop sink. Please wash, rinse, and sanitize the container and inspect equipment after cleaning before storing. <b>CORRECTED ON SITE</b> by taking to sink for cleaning and sanitizing.	COS	
4-202.11A	Three clear plastic containers, stored on the clean dish rack near the mop sink, were cracked and crazed. Food contact surfaces shall be smooth and free of imperfections. Please dispose of containers. <b>CORRECTED ON SITE</b> by disposing	COS	
3-302.11A	<b>WALK-IN COOLERS</b> Raw chicken was stored above fully-cooked chicken in the walk-in freezer. Raw animal-derived foods shall be stored separately from or below all other food. Please store raw chicken below fully-cooked chicken. <b>CORRECTED ON SITE</b> by placing raw chicken below cooked chicken.	COS	

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4-601.11C	<b>STORAGE AREA</b> Accumulation of debris on the shelf above the vegi wash sink. Please clean shelf.	3/28/17	TP
5-501.116	The outside surfaces of several trash cans were dirty. Trash receptacles shall be cleaned when emptied. Please clean all surfaces of trash cans in an area where food and food-related items cannot be contaminated.	3/28/17	
6-501.18	Accumulation of debris observed on the red and blue mop buckets, stored on top shelf holding cleaning supplies. Mop buckets shall be kept clean.	3/28/17	
4-901.11A	Several food containers, stored on the clean dish rack by the mop sink, were wet nested. Equipment shall be air dried before storing nested. Please allow complete air drying.	3/14/17	
6-501.12A	Debris and mold observed on the walls surrounding the mop sink. Please clean walls after using the sink.	3/28/17	
4-601.11C	Accumulation of debris observed on most of the green bread holders, stored near the back entry door. Please clean holders.	3/28/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title:  Tina Peters, Manager Date: March 14, 2017

Inspector:  Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up:  Yes  No Follow-up Date: March 28, 2017