



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

TIME IN	9:40am	TIME OUT	1:17pm
DATE	3-10-16	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: McDonalds	OWNER: Chrissy and Gary Hurst	PERSON IN CHARGE: Jennifer White
ADDRESS: 207 Karsch Blvd.	ESTABLISHMENT NUMBER: 0834	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-756-8919	FAX: 573-756-7317
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____		P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L
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. 187-12606, exp 6-30-16	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		<input checked="" type="checkbox"/>
<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				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				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			<input checked="" type="checkbox"/> OUT	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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <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"/>	<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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input 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: Jennifer White	Date: March 10, 2016
Inspector: John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: Follow-up Date: 3-24-16
<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	





MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES  
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**FOOD ESTABLISHMENT INSPECTION REPORT**

ESTABLISHMENT NAME McDonalds		ADDRESS 207 Karsch Blvd.		CITY / ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Meat freezer at grill		0	W/I cooler		40
Breakfast coolers #1 & #2		40,40	Grill area 1 cooler		32
Fry freezer		10	Bottled bev cooler at drive up		40
Wall side freezer		10	McCafe cooler		38
Grill area 3 cooler		41	Orange juice cooler		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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
3-501.17A	A date of disposition was not observed on an open bag of lettuce stored in the walk-in cooler. Potentially hazardous foods stored refrigerated shall bear a discard date that is six days from the time of preparation or opening. COS by affixing a discard date.	COS	
4-601.11A	An accumulation of mold was observed on the under side of the beverage dispenser at the drive-up area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area.	3-13-16	JW
4-601.11A	An accumulation of food debris was observed on the dispenser head of the frappe' machine located in the service area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area.		
5-203.14B	The service sink was observed to be installed with a wye connector which is connected to the chemical dispenser. A plumbing system shall be installed to preclude back flow of materials into the water supply. Please install A.S.S.E. rated hose bibb vacuum breakers on each arm of the wye connector.		
6-501.111 ABCD	Rodent droppings were observe in a tray with oatmeal packets in the dry storage area. The presence of insects and pests shall be controlled to minimize their presence on the premises. Control measures shall include: inspection of incoming shipments of supplies, routine inspection of the facility for the presence of pests, the use of professional abatement services, and eliminating harborage conditions and points of entry. The oatmeal packets were discarded. Please continue to monitor for the presence of pests.		

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4-601.11C	Food debris was observed on shelving below the grill prep area in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas as necessary.	3-24-16	JW
4-601.11C	An accumulation of food residue and grease was observed on the inner and outer surfaces of the fry station and in the cabinets below this area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas as necessary.		
4-601.11C	An accumulation of mold was observed on the under side of the fry freezers and wall-side freezers in the kitchen. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean these areas as necessary.		
3-305.11A 2	Water was observed dripping from the cooling unit onto boxes of food in the walk-in cooler. Foods shall be protected from sources of contamination. Place a tray below the drip to intercept the drip.		
6-403.11B	An employee clothing article was observed intermingled with facility items in the kitchen prep area. Employee items shall be located where they cannot contaminate food, equipment, single service items and linens. COS by removing the clothing.	COS	JW
4-601.11C	An accumulation of food residue was observed on a wire rack located at the drive up area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the cart.		JW

EDUCATION PROVIDED OR COMMENTS

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Frappe cooler		38	W/I freezer		0
Salad cooler		40	Burgers from grill		176
Dressing cooler		40			
Soft serve hopper #1 & #2		326, 36			

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4-601.11A	Dried soda syrup was observed on the nozzle housing of the customer access soda fountain in the lobby. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize this area daily.	3-13-16	JW
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4-601.11C	Dried food residue was observed on the gravity fed wire shelving inside the bottled beverage cooler in the drive up area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the interior of the cooler.	3-24-16	JW
6-501.12A	An accumulation of water, mold, dirt and debris was observed on the floor below beverage equipment at the drive up area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors in this area.		
4-601.11C	Mold was observed on horizontal surfaces and in corners of the steel counter area to the left of the beverage dispenser at the drive up area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as necessary.		
4-601.11C	An accumulation of food debris was observed in the bottom of the McCafe' cooler located at the service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean this area as necessary.		
4-601.11C	Mildew was observed on the door seals of the dressing cooler located at the service area. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door seals.		
4-601.11C	Food debris was observed on the condiment carts located at the service counter. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the carts as necessary.		

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6-501.12A	A build up of debris was observed on the floor between the soft serve machine and the coffee station in the service area. Physical facilities shall be cleaned as often as necessary to keep clean.	3-24-16	JW
6-501.18	An accumulation of mold and debris was observed on hoses, the sink and wall at the three compartment sink. A plumbing fixtures shall be cleaned as often as necessary to keep them clean. Please clean and sanitize this area.		JW
6-501.12A	An accumulation of mold was observed under the three compartment sink, and on the grease trap in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean and sanitize this area.		JW
4-901.11A	Cleaned equipment was observed to be wet nested in the ware washing storage area. After cleaning and sanitizing, equipment shall be air dried. Please air dry equipment before placing it in storage.		JW
6-501.12A	An accumulation of food debris was observed on the floor below storage shelving in the dry storage area. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors in this area.		JW
4-601.11C	An accumulation of soda syrup was observed on the under side of the syrup storage rack in the back room. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the storage rack.		JW

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6-501.12A	An accumulation of grease was observed on the floor, the water conditioning tanks and the oil reclamation unit located in the back room. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean this area.	3-24-16	
6-501.11	Stained ceiling tiles were observed at various places throughout the facility. Physical facilities shall be maintained in good repair. Please replace damaged and stained tiles and continue to monitor of leaks.		
6-501.12A	An accumulation of debris was observed on the floor in the kitchen, ware washing and storage area; especially in corners and at wall/floor junctures. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the floors as often as necessary to keep them clean.		
6-501.11	The hand wash sink in the kitchen area was observed to be unattached from the wall. Physical facilities shall be maintained in good repair. Please secure the sink to the wall and seal to the wall with a fresh bead of caulk.		
6-501.11	The hand wash sink in the women's restroom is not sealed to the wall. Physical facilities shall be maintained in good repair. Please reseal the sink to the wall.		

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