



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

TIME IN	7:56 am	TIME OUT	10:35 am
DATE	Jan. 26, 2017	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: McDonald's Store #31302	OWNER: Gary and Chrissy Hurst	PERSON IN CHARGE: Carolyn Francis, GM
ADDRESS: 1700 West Columbia Street	ESTABLISHMENT NUMBER: 4588	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: (573)756-2910	FAX: (573)756-2910
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. 187-17152, exp. 4-30-2017	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		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
IN OUT N/O <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> 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 OUT = not in compliance N/A = not applicable N/O = not observed COS=Corrected On Site R=Repeat Item			
IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<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	<input checked="" type="checkbox"/>	
Food Temperature Control					<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			Utensils, Equipment and Vending				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification					<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	<input checked="" type="checkbox"/>	
Prevention of Food Contamination					Physical Facilities				
<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>		<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 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>Carolyn Francis GM</i>	Carolyn Francis, GM	Date:	January 26, 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:	Feb. 23, 2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME McDonald's Store #31302		ADDRESS 1700 West Columbia Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Egg burrito mix, preparation countertop		30	Prep table cooler: ambient, cut tomatoes		40, 40
Ambient, Traulson 2-door freezer		0	Salad display cooler: ambient, lettuce		38, 38
Ambient, frozen fry dispenser		22	Reach-in freezers, ambient: #1, #2		2, 20
Gravy, hot hold		141	Blended ice machine, ambient		41
Meat chest freezers, ambient		5, 0	McCafe cooler, ambient		35

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.			
NOTE	TEMPERATURES, continued, in degrees Fahrenheit: D.T. 1 cooler - 40; D.T. 2 cooler - 33; F.C. 1 cooler - 45, yogurt 36; soft serve mix, hopper 35, 36 Walk-in cooler 36, walk-in freezer 0		
4-601.11A	Debris observed on the burrito container lids, stored on mobile cart in drive-up payment window. Food contact surfaces shall be clean to sight and touch. Please clean, sanitize, air dry, and store where they are protected from contamination, or cover while in storage. COS by cleaning lids and storing where they are protected from contamination	COS	CS
4-601.11A	Accumulation of debris observed on the deep fryer surfaces, and the grease was dirty. Please clean all surfaces and keep frying oil strained.	1/31/17	
4-601.11A	Food splatters observed inside some of the microwaves. According to manager, the microwaves are cleaned once a day. Food contact surfaces in continual use shall be washed, rinsed, and sanitized a minimum of every four hours. Please schedule routine cleaning and sanitizing of all microwaves at least every four hours. COS by discussion with manager	COS	
3-501.16A	The F.C. 1 cooler had an ambient temperature of 45F. Potentially hazardous food shall be held at 41F or lower. Please adjust thermostat or repair cooler to hold food at 41F or lower. COS by lowering thermostat. Final temperature was 33F	COS	
7-201.11B	Dispensing containers of detergent and sanitizer were installed above the warewashing sinks. Chemicals shall be stored below equipment. Please move bulk containers of chemicals.	2/23/17	

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.			
6-501.18	The handwashing sink in the back prep area was dirty. Sinks shall be kept clean. Please clean as often as needed to keep clean. COS by cleaning	COS	CS
4-601.11C	Accumulation of debris observed in the creases of the door gasket on the Traulson 2-door freezer and the reach-in freezer #2. Please clean gaskets as often as needed to keep clean. COS by cleaning gaskets.	COS	
3-305.11A	Accumulation of frost observed on the inside of the fry dispenser. The fries were not covered and may become contaminated from the frost. Please keep freezer defrosted.	1/27/17	
6-501.12A	Spills observed beneath the mobile cart holding the tea brewers. Facility shall be kept clean. Please clean beneath equipment as often as needed to keep clean. COS by cleaning floor.	COS	
3-302.11A	Lids were missing from containers holding fruit on the blended ice machine. Food shall be protected in storage. Please cover. COS by using plastic wrap until lids are ordered.	COS	
4-601.11C	Dried milk spills observed in the bottom and door of the MacCafe cooler. Please clean non-food contact surfaces at a frequency to prevent debris COS by cleaning.	COS	
4-904.11B	Spoons were stored with their handles down in a containers on the blended ice machine. Utensils shall be stored with their handles up to prevent contamination of the food contact surface when retrieving. Please store utensils with handles up. COS by storing handles up.	COS	
4-204.112	There was no thermometer in the F.C. 1 cooler. Coolers shall have thermometers placed in convenient-to-read locations. COS by installing thermometer.	COS	

EDUCATION PROVIDED OR COMMENTS

Person In Charge/Title: <i>Carolyn Francis</i>	<i>CFM</i>	Carolyn Francis, GM	Date: January 26, 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: Feb. 23, 2017



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7-202.11A	Three cans of insecticide were stored in the janitor's closet. These insecticides were not approved for use in food establishments. Please use only insecticides that are labeled for use in a food establishment. COS by disposing of cans	COS	CF
5-203.14B	A hose was attached to the hose bibb located in the outside trash dumpster enclosure. Water shall be protected from contamination from backflow. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker between the hose and the hose bibb.	1/31/17	

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4-601.11C	Accumulation of debris observed inside the cabinet soda dispenser. Please clean non-food contact surfaces as often as needed to keep clean. COS by cleaning.	COS	CF
5-202.11B	A leak was observed in the water inlet pipe (or vacuum breaker) in the men's toilet. Plumbing shall be maintained in good repair. Please have pipe repaired.	2/23/17	
4-501.11A	Oil was leaking from the oil reservoir in the storage room. Please clean oil and repair leak.	2/23/17	
6-501.12A	Accumulation of debris observed under the shelves holding the bag-in-boxes in the storage room. Please clean under shelves.	1/31/17	
4-204.112 A	The integral thermometer for the walk-in cooler was not working, and there was none on the inside of the cooler. Please install an accurate thermometer reading in the warmest part of the cooler in a convenient-to-read location. COS by installing thermometer.	COS	
6-202.11A	A shield was missing from the ceiling light fixture in the storage room. Bulbs shall be shielded in areas of food storage. Please install a shield or shatter-resistant bulbs.	1/31/17	
5-202.11B	A leak was observed below the rinse sink at the 3-vat sink. Please repair leak.	2/23/17	
4-601.11C	The janitor's closet was dirty and cluttered. Please clean floor and shelves and remove items unnecessary to the operation of the food establishment.	1/31/17	
5-501.111	Liquid was dripping from the front of the CWI outside trash dumpster. Please have company replace the dumpster to prevent food from leaking out onto ground.	2/23/17	
5-501.115	Trash observed inside the outside dumpster enclosure. Please clean enclosure of litter.	1/31/17	

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