



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

TIME IN	8:54 am	TIME OUT	11:30 am
DATE	Dec. 1, 2016	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	OWNER: Chrissy and Gary Hurst	PERSON IN CHARGE: Erica O'Neal, Asst. Manager
ADDRESS: 207 Karsch Blvd.	ESTABLISHMENT NUMBER: 0834	COUNTY: St. Francois
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 type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-12606, exp. 6/30/17	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		
	Employee Health			<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		
	Good Hygienic Practices			<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)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN 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				Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
IN <input checked="" type="checkbox"/> 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		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 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		
		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		✓
		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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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: <i>Erica O'Neal</i> Erica O'Neal, Asst. Manager	Date: December 1, 2016
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
	Follow-up Date:



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ESTABLISHMENT NAME McDonald's		ADDRESS 207 Karsch Blvd.		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
			See temperatures recorded below		

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, in degrees Fahrenheit: Ambient temperatures: Meat chest freezer 10; fry dispenser 9; fry freezer 18; chicken nuggets freezer 18; milk cooler 35; front counter 2 36; latte machine 40; cream dispenser 41; Drive-through cooler 38; reach-in kitchen 1 cooler 37; walk-in freezer 2 Eggs, grill 159; gravy, steam hot hold 158; Reach-in Kitchen 2 cooler: ambient 36, eggs 36; Prep table cooler: ambient 41, tomatoes 41 Cream in dispenser, service line 39; soft serve in hopper 36, 37; mix in Frappe machine 39; Salad cooler: ambient 40, lettuce 40; walk-in cooler: ambient 39, cut lettuce 39		
3-302.11A	Packaged rolls were stored directly on top of unpackaged raw hamburger in the meat freezer. Raw animal-derived foods shall be stored separately from or below all other foods. Please store bread separately or above hamburger. CORRECTED ON SITE by moving to bread area of freezer	COS	
4-601.11A	The ice bucket, stored in the hallway, was dirty. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize at least daily. CORRECTED ON SITE by taking to 3-vat sink for cleaning.	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.			
6-301.14	There was no handwashing sign in the women's bathroom. Please install a sign to remind employees and customers of the importance of washing hands after using the bathroom. CORRECTED ON SITE by installing signs.	COS	
6-501.18	The mop sink was dirty. Plumbing fixtures shall be kept clean. Please clean after use.	12/2/16	ED
6-501.12A	Accumulation of debris observed on the floor in the cabinet access door below the dividing equipment between the service area and the cooking area. Please clean floor as often as needed to keep clean. CORRECTED ON SITE by cleaning	COS	
6-501.12A	Accumulation of debris observed on the floor under the deep fryers and other equipment on that wall. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean.	12/2/16	ED
4-601.11C	The wire shelves of the mobile cart, stored in the hallway and holding tea dispensers, were dirty. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean carts. CORRECTED ON SITE by taking cart to warewashing area for cleaning.	COS	
5-205.15B	The water inlet fitting into the tea brewer in the hallway was leaking. Plumbing shall be in good repair. Please repair to prevent leak. Keep table dry until repaired. COS by tightening fitting	COS	
3-304.14B	A wet wiping cloth was stored on a tray in the payment drive-up area. Wet wiping cloths shall be stored in sanitizer between uses. Please place cloth in a bucket of sanitizer. CORRECTED ON SITE by providing sanitizer bucket for wet wiping cloths.	COS	

EDUCATION PROVIDED OR COMMENTS

This store is to be torn down and rebuilt in February 2017. An Application for Food Establishments with guidelines for completing the form was given to assistant manager Erica O'Neal. Please submit to SFCHC by January 31, 2017.

Person in Charge /Title: <i>Eric O'Neal</i>		Erica O'Neal, Asst. Manager	Date: December 1, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No	Follow-up Date:



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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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
5-203.14A	The shower sprayer at the 3-vat sink sat below the rim of the sink. Water shall be protected from contamination from backflow. Please provide an air gap that is at least two times the diameter of the water pipe. CORRECTED ON SITE by bending tubing upward to provide air gap. NOTE that this is a temporary fix, as the pipe will be bent downward during use. According to manager, a shorter hose will be purchased which will provide a more permanent air gap.	COS	ED
7-201.11B	Dish detergent and sanitizer were stored on the wall above the 3-vat sink. Equipment shall be protected from contamination from chemicals. Please ensure that bulk containers of chemicals are not stored above the sink when the store is rebuilt. TO BE CORRECTED in rebuild of store.	May 2017	
5-203.14B	A "Y" connector was attached to the hose bibb for the floor drain. Hoses were connected to both arms. One hose was protected from backflow from an internal air-gap at the chemical dispenser, but the other hose had no backflow prevention device. CORRECTED ON SITE by installing an ASSE rated hose bibb vacuum breaker on the unprotected arm of the "Y".	COS	

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
6-501.18	The handwashing sink was dirty. Handwashing sinks shall be kept clean. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning sink	COS	
5-205.15B	A leak was observed in the faucet handle at the floor drain. Plumbing shall be maintained in good repair. Please repair. CORRECTED ON SITE by tightening fixture.	COS	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Erica O'Neal</i>	Erica O'Neal, Asst. Manager	Date: December 1, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)-431-1947
	EPHS No. 1390	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date: