



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

TIME IN	7:53 am	TIME OUT	10:38 am
DATE	April 14, 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 #31302	OWNER: Gary and Chrissy Hurst	PERSON IN CHARGE: Christine Taft
ADDRESS: 1700 West Columbia Street	ESTABLISHMENT NUMBER: 4588	COUNTY: 187
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 checked="" type="checkbox"/> Other Risk Factor Study		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. 187-17152, exp. 4-30-2016	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> 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			<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				Highly Susceptible Populations		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible	<input checked="" type="checkbox"/>		<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		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	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				Conformance with Approved Procedures		
<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		
	Protection from Contamination			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 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned	<input checked="" type="checkbox"/>	
<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>Christine Taft</i>	Christine Taft	Date:	April 14, 2016
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:	April 20, 2016



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ESTABLISHMENT NAME McDonald's #31302		ADDRESS 1700 West Columbia Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Reach-in 3 freezer		12	Grill 2 cooler: ambient, lettuce, tomatoes		39, 41, 41
Sliced tomatoes, drawer cooler		39	Grill 1 cooler: ambient, eggs, cheese		40, 41, 41
Eggs, hot hold		167, 142	Cream, dispenser, drive-up area		41
Blended cooler, ambient		38	McCafe cooler, ambient		37
Cream, dispenser		41	FC2 Cooler: ambient, milk		30, 38

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
4-601.11A	Debris and/or lime build-up observed on the black plastic components inside the ice maker. Please remove ice, delime, wash, rinse, sanitize, and air dry before returning to service.	4/17/16	CT
4-601.11A	The black spatulas, hanging above the eye wash sink, had an accumulation of "rust" looking debris on their food-contact surfaces. Food contact surfaces shall be clean to sight and touch. Please remove debris or dispose of spatulas. CORRECTED ON SITE by disposing of spatulas.	COS	
4-601.11A	A canister with holes in the bottom held long-handled spoons. The canister was stored in a holder on the blended cooler door. The holder had water in the bottom which contaminated the spoons. Please wash, rinse, and sanitize the spoons, canister, and holder. CORRECTED ON SITE by wash, rinse, sanitize holders and spoons.	COS	
5-203.14B	A hose was attached to the water spigot in the dumpster enclosure. There was no backflow prevention in place. Water shall be protected from backflow. Please install a hose bibb vacuum breaker on the hose bibb of the faucet.	4/17/16	
TEMPERATURES, continued, in degrees Fahrenheit: Ambient, walk-in freezer 0			

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
6-202.15A	The north entry door into the dining area appeared to be warped toward the top, preventing the door from fully sealing when closed. Please repair or adjust to allow door to fully seal when closed to reduce pest entry.	4/20/16	CT
6-501.12A	Debris observed on the baby changing station in the women's bathroom. Please wash, rinse, and sanitize diaper changing surface each time the bathroom is cleaned, or more often if needed to keep clean. COS	COS	
6-501.18	The handwashing sinks in both the women's and men's bathrooms were dirty. Please clean as often as needed to keep clean. CORRECTED ON SITE by cleaning sinks	COS	
6-301.14	There was no handwashing sign in the men's bathroom. Please install a sign to remind users of the importance of washing hands after using the bathroom. CORRECTED ON SITE by installing supplied signs	COS	
4-601.11C	Accumulation of debris in the cabinet below the sweet tea dispenser in the dining room beverage area. Please clean non-food contact surfaces as often as needed to prevent debris accumulation. COS	COS	
6-202.15A	Daylight observed beneath the drive-up window in the drive-up ordering area. Please seal to reduce pest entry points.	4/20/16	
4-601.11C	Accumulation of debris in the creases of the Grill 2 cooler. Please clean nonfood contact surfaces as often as needed to prevent debris accumulation. CORRECTED ON SITE by cleaning	COS	
4-601.11C	Accumulation of debris on the inside of the McCafe cooler. Please clean inside and door as often as needed to keep clean. CORRECTED ON SITE by cleaning	COS	
6-301.14	There was no handwashing sign at the handwashing sink at the pick-up drive-up window. Please install a sign to remind employees to wash hands. CORRECTED ON SITE by installing provided sign	COS	
4-601.11C	The step stool by the drive-up pick-up area was dirty. Please clean as often as needed to keep clean.	4/20/16	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>Christine Taft</i>	Christine Taft	Date: April 14, 2016
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: April 20, 2016



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ESTABLISHMENT NAME McDonald's #31302	ADDRESS 1700 West Columbia Street	CITY / ZIP Farmington 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Soft serve, hoppers	36, 36	Cream, dispenser, service line	42
Ambient, salad cooler	38	Ambient, DT1 cooler	38
Ambient, reach-in 2 freezer	10	Sausage, grill	165, 181
Ambient, Meat freezers	0, 2	Sausage, hot hold	148
Ambient, reach-in 1 freezer	0	Walk in cooler: ambient, shell egg, milk	40, 39, 41

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.**

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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.**

5-501.116B	Accumulation of debris on the outside of the trash can by the handwashing sink in the drive-up pick-up area. Please clean all surfaces of trash cans in an area where food or food-related items cannot be contaminated when trash cans are emptied.	4/20/16	CT
4-601.11C	The bottom of the chest-type meat freezers, at end of cook line, had an accumulation of frost, food, and packaging debris. Please clean freezers as often as needed to keep clean.	4/20/16	
4-901.11	Some of the plastic containers, stored on the wall rack near the 3-vat sink, were wet nested. Equipment and utensils shall be air dried before storing. Please wash, rinse, sanitize wet equipment and allow to air dry. CORRECTED ON SITE by placing in sink for wash, rinse, sanitize, and air dry.	COS	
6-501.12A	Accumulation of black debris observed on the floor of the walk-in freezer. Please clean floor as often as needed to keep clean.	4/20/16	
5-501.116B	The outside of the trash can stored in the warewashing area was dirty. Please clean all surfaces of trash cans when emptied.	4/20/16	

EDUCATION PROVIDED OR COMMENTS

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: April 20, 2016	