



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

TIME IN	9:35 am	TIME OUT	11:31 am
DATE	April 21, 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: Burger King #11043		OWNER: Drury Restaurants		PERSON IN CHARGE: Julie Jones	
ADDRESS: 406 North State Street			ESTABLISHMENT NUMBER: 0262		COUNTY: St. Francois
CITY/ZIP: Desloge 63601		PHONE: (573)431-6083		FAX: (573)431-4563	
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. 187-10485, 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		
	Employee Health						
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <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			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
	Preventing Contamination by Hands						
<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	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				Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
	Approved Source				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Highly Susceptible Populations		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Chemical		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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	Food additives: approved and properly used		
	Protection from Contamination				Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

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 type="checkbox"/>	<input checked="" 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		
		Food Temperature Control			<input type="checkbox"/>	<input checked="" 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 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 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 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>Julie Jones</i> Julie Jones		Date: April 21, 2017	
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: Follow-up Date: May 4, 2017 <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME Burger King #11043		ADDRESS 406 North State Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Meat freezer, ambient		0	Specialty Coffees cooler: ambient, hot dogs, frappe mix		37, 38, 39
Soft serve, hoppers		35, 36	Hot hold: eggs, sausage		168, 172
Ambient, Hoshizaki freezer		4	Walk-in cooler: ambient, soft serve, hot dogs		41, 40, 28
Cooler, service line		39			
Ambient, walk-in freezer		10			

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	Mold and lime build-up observed inside the ice maker (at the top in front of the deflector). Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize and air dry ice maker before returning to service.	4/22/17	<i>[Signature]</i>
4-601.11A	The ribs above the deep fryers were encrusted with grease. Please clean ribs.	5/4/17	
4-601.11A	Debris observed on a measuring cup, stored in the drawer of the preparation station. CORRECTED ON SITE by taking to 3-vat sink for cleaning.	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
4-204.112	A thermometer was not found inside the specialty coffees cooler. Thermometers shall be installed in convenient-to-read locations in the warmest part of the cooler. Please install thermometer.	4/22/17	<i>[Signature]</i>
4-601.11C	Accumulation of debris observed on the door glide ledges of the meat freezer. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean glides as often as needed to keep clean.	4/22/17	
4-601.11C	Accumulation of debris observed on the inside surfaces of the doors of the cabinet below the bun toaster. Please clean inside of doors.	5/4/17	
6-501.12A	Splatters observed on the wall holding single-use gloves by the handwashing sink. Physical facilities shall be kept clean. Please clean wall as often as needed to keep clean.	4/22/17	
4-903.11A	Single use gloves are stored in a wall mounted holder next to the handwashing sink (closest to the drive up window). The gloves in the lowest rack are subject to splash from the sink. Single use items shall be protected from contamination while in storage. Please relocate gloves.	5/4/17	
6-501.12A	Food splatters observed on the wall behind the wall-mounted drying racks above the 3-vat sink. Please clean wall as often as needed to keep clean.	4/22/17	
6-501.12A	The floor beneath the deep fryers was dirty. Please clean floor as often as needed to keep clean.	5/4/17	
4-601.11C	Accumulation of debris inside the cabinets of the deep fryers. Please clean cabinets as often as needed to keep them clean.	5/4/17	
4-601.11C	Accumulation of debris on the 3-drawer plastic system, stored beneath the cash register in the drive-up window area. Please clean all surfaces of the drawers as often as needed to keep clean.	5/4/17	

EDUCATION PROVIDED OR COMMENTS

NOTE: cut tomatoes, cut lettuce, and cheese held on the make table are held by time.

Person in Charge / Title: <i>[Signature]</i> Julie Jones		Date: April 21, 2017	
Inspector: <i>[Signature]</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: May 4, 2017



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ESTABLISHMENT NAME Burger King #11043	ADDRESS 406 North State Street	CITY / ZIP Desloge 63601
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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4-601.11A	Accumulation of lime observed on the water dispensers in the customer self-service beverage counter. Food contact surfaces shall be clean to sight and touch. Please keep lime removed from dispensers. CORRECTED ON SITE by cleaning water dispensers.	COS	<i>[Signature]</i>
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3-304.12B	The handle of the scoop, stored inside the ice bin at the drive-up window, was in contact with the ice. Handles shall be stored above the surface of the food in non-potentially hazardous food. Please store handle above ice.	4/21/17	<i>[Signature]</i>
6-501.12A	Accumulation of debris and single-use items on the floor below the equipment, and mold observed on the floor and floor drain below the ice bin, in the drive-up window area. Please clean below equipment and use a sanitizer where mold is growing.	5/4/17	<i>[Signature]</i>
4-601.11C	Debris observed on the drawer ledge and inside the drawer holding clean utensils in the preparation table. Clean equipment shall be protected from contamination while in storage. Please clean drawer as often as needed to keep clean.	5/4/17	
4-901.11A	Equipment was stored wet nested on the shelf above the preparation sink. Equipment and utensils shall be air dried after sanitizing and before storing. Please allow complete air drying before storing nested.	4/21/17	
4-903.11A	A box of single-use cups was stored on the floor inside the outside storage shed. Single-use items shall be stored a minimum of six inches off the floor. Please elevate cups off floor.	4/21/17	
5-501.115	Accumulation of debris observed inside the trash can cabinet, located in the children's play area. Trash enclosures shall be kept clean. CORRECTED ON SITE by cleaning cabinet.	COS	

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: May 4, 2017