



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

TIME IN	8:36 am	TIME OUT	11:19 am
DATE	June 28, 2018	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: David and Janet Kirkuff		PERSON IN CHARGE: Jesse Brawley	
ADDRESS: 411 North State Street			ESTABLISHMENT NUMBER: 0792		COUNTY: St. Francois
CITY/ZIP: Desloge 63601		PHONE: 573.431.1900		FAX: none	
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					
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-13355, exp. 3/31/19		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 N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O 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"/> OUT <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input type="checkbox"/> IN <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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible				Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Pasteurized foods used, prohibited foods not offered		
<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	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected				Food additives: approved and properly used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/A	Food-contact surfaces cleaned & sanitized				Toxic substances properly identified, stored and used	✓	
<input checked="" type="checkbox"/> OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food				Conformance with Approved Procedures		
					Compliance with approved Specialized Process and HACCP plan		

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	COS	R	IN	OUT	COS	R
Safe Food and Water				Proper Use of Utensils			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Pasteurized eggs used where required			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	In-use utensils: properly stored		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Water and ice from approved source			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Utensils, equipment and linens: properly stored, dried, handled	✓	
Food Temperature Control				Utensils, Equipment and Vending			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Adequate equipment for temperature control			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Single-use/single-service articles: properly stored, used	✓	
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Approved thawing methods used			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Gloves used properly		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Thermometers provided and accurate	✓		<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Food Identification				Physical Facilities			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food properly labeled; original container			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Warewashing facilities: installed, maintained, used; test strips used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Insects, rodents, and animals not present			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Contamination prevented during food preparation, storage and display			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Plumbing installed; proper backflow devices	✓	
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Sewage and wastewater properly disposed		
<input type="checkbox"/> IN <input type="checkbox"/> OUT	Fruits and vegetables washed before use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Toilet facilities: properly constructed, supplied, cleaned		
				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Garbage/refuse properly disposed; facilities maintained		
				<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Jesse Brawley</i>		Jesse Brawley		Date: June 28, 2018	
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: July 5, 2018	



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ESTABLISHMENT NAME McDonald's		ADDRESS 411 North State Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Freezer/cook line, ambient		10	Refrigerated drawer: ambient, raw beef		35, 37
Cooler/cook line: ambient, cut tomatoes		40, 38	Refrigerated drawer: ambient, liquid eggs		40, 40
Cooler/service area: ambient, yogurt		34, 34	Freezer drawer/cook line, ambient		0
Hot hold: round eggs, scrambled eggs		162, 148	Refrigerated drawer: ambient, chix tenders		40, 41
Sausage on grill		168	Chicken, deep fryer		192

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: Reach in kitchen 1: ambient, eggs 42, 41; Line prep refrigerator: ambient 39, cut lettuce 38; burrito refrigerator, ambient 34; McGriddles freezer, ambient 38; fries freezer, ambient 10; fries dispenser freezer, ambient 20; Refrigerated drawers: milk drawer, ambient 40; chocolate milk drawer, ambient 41, chocolate milk 42; soft serve in hopper: vanilla 37, chocolate 38; frappe cooler, ambient 41; latte cooler, ambient 37; walk-in cooler: ambient 35, soft serve mix 41; walk-in freezer, ambient 0		
2-301.14D	Cook was observed sneezing into his arm; he did not wash his hands after sneezing. Staff shall wash their hands after sneezing, blowing their nose, or any other activity that may contaminate hands. CORRECTED ON SITE by discussion with employee and washing his hands.	COS	JB
4-602.11A	According to the manager, trays used for serving food to customers are sanitized after use with a cloth. Food contact surfaces shall be washed, rinsed, and sanitized after each use. CORRECTED ON SITE by discussion with manager and implementing wash, rinse, and sanitize trays after each use.	COS	
3-501.16A	The ambient temperature of the McGriddles freezer was 38F. Food held inside was partially frozen. Frozen food shall be held at a temperature to keep it frozen. NOTE: manager moved all items in this freezer to another freezer. A work order for maintenance will be made.	7/5/18	
4-601.11A	Mold observed on the dispensing nozzle of the soda machine at the drive-up window. Food contact surfaces for non-potentially hazardous food shall be cleaned and sanitized at least daily. Please disassemble, wash, rinse, sanitize, and air dry nozzle daily.	6/18/18	

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.		
4-501.11B	The bottom door on the Reach-in Kitchen Refrigerator #1 did not seal when closed (air gap at top of the door). This refrigerator had difficulty in maintaining an ambient temperature below 42F. Please adjust door or other repair so the door fully seals when closed.	7/5/18	JB
4-204.112	A thermometer was not found in the Reach-in Kitchen Refrigerator #1. Accurate thermometers, graduated in 2 degree increments, shall be installed in a convenient-to-read location in the warmest part of the cooler. CORRECTED ON SITE by installing a thermometer	COS	
4-902.11A	A box of single-use cutlery and a box of single-use tray liners were on the floor below the service counter. Single-use items shall be stored a minimum of six inches off the floor. CORRECTED ON SITE by moving to back storage area off the floor.	COS	
4-601.11C	Syrup spills observed in the cabinet below the soft serve machine. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean spills as they occur.	6/28/18	

EDUCATION PROVIDED OR COMMENTS

NOTE: a line through an item on page one indicates the item was not observed or is not applicable.

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ESTABLISHMENT NAME McDonald's		ADDRESS 411 North State Street		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
NOTE	There is one handwashing sink available for staff in the cooking area, and one in the beverage area. There is no handwashing sink that is conveniently located for workers in the warewashing/storage/trash area. Handwashing sinks shall be conveniently located in areas of food preparation, food dispensing, and warewashing. Please provide a sink that is fully equipped for handwashing that is conveniently located for each of these operations. NOTE: according to manager, the cook's handwashing sink may be moved to the location where a dump sink currently is located near the entry to the warewashing area.		
4-601.11A	Mold was observed on the dining room soda dispenser heads and its housing. Please wash, rinse, and sanitize the dispenser nozzles and all areas around the nozzles at least daily. CORRECTED ON SITE by cleaning and sanitizing nozzles and housing.	COS	JB
4-202.11A	A food container was observed cracked and marred, stored on the clean equipment rack. Food contact surfaces of equipment shall be smooth and free of imperfections. CORRECTED ON SITE by disposing of container.	COS	
7-202.12A	Round-up was stored in the cabinet across from the electrical panels in the back storage area. Please store toxins that are not approved for use inside the facility in the outside storage shed. CORRECTED ON SITE by moving to outside shed.	COS	
6-501.111	Many common household flies were observed around the back entry door. Pests shall be controlled using approved methods. It is suggested air curtains be installed at the back entry, or the use of approved pest control such as fly sticky strips hung where fly parts cannot drop onto food or food-related items.	6/28/18	
5-203.114B	There was no backflow prevention on the outside water hydrant in the trash dumpster enclosure. Garden hoses were in the enclosure and are connected to the hydrant. Please install an American Society of Sanitary Engineering (ASSE) rated hose bibb vacuum breaker on the water hydrant. COS by installing device	COS	

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6-301.14	There was no sign in the men's bathroom to remind users to wash their hands. Signs shall be posted at all handwashing sinks. CORRECTED ON SITE by posting provided sign.	COS	JB
4-901.11A	Clean equipment was observed wet nested on the clean equipment rack. Equipment and utensils shall be completely air dried after cleaning. CORRECTED ON SITE by unstacking to allow drying.	COS	
4-501.14A	Accumulation of debris observed on the inside doors and below the door lips on the top of the warewashing machine. Warewashing equipment shall be cleaned at least daily.	6/28/18	
6-501.12A	What appeared to be black mold was observed on the floor in the storage room alongside the walk-in cooler. Physical facility shall be clean. CORRECTED ON SITE by cleaning floor.	COS	
6-501.12A	Accumulation of debris observed on the floor in front of the electrical boxes in the back storage area. Please clean floor as often as needed to keep clean. Numerous flies were observed in this area. Keeping the area clean will help reduce pest attraction.	6/30/18	

EDUCATION PROVIDED OR COMMENTS

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