



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

ESTABLISHMENT NAME Burger King #11043		ADDRESS 408 North State Street		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Shake/Softserve mix from Hopper		32/35	Hot Hold: Burger, Chicken Patty		149, 160
Burgers from Broiler		174	Walk-In Freezer: Ambient		6
Chicken Nuggets from Fryer		198	Walk-In Cooler: Amb, Cream, Salad*		37, 41, 43
Original Chicken from Fryer		204	True Beverage Cooler: Ambient, Grilled Chicken		30, 41
2-Door Over/Under Specialty Freezer: Amb		18/12	Under the Counter Refrigerator at Service Counter: Amb		30

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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.			
4.202.11A 4-601.11A	Several of the flat aluminum pans on the clean equipment rack above the 3-vat sink were dented with creases around the edges and had dried grease encrustations on them. Food contact surfaces shall be smooth and cleanable and shall be kept clean to sight and touch. Please discard pans that are badly dented and creased and remove grease encrustations from others.	7/11/19	yt
4-601.11A	Dark residue was observed on the deflector inside the ice machine. Food contact surfaces shall be clean to sight and touch. Please discard the ice from the machine and wash, rinse, and sanitize the interior of the ice machine.	7/11/19	
4-601.11A	Dried food splatters were observed inside both of the kitchen microwaves. Please clean and sanitize the inside of the microwaves at least every 4 hours when used.	7/10/19	
*NOTE 3-501.14B	The Salad measured at 43 degrees in the walk-in cooler was prepared at room temperature approximately 2 hours prior to measurement. Because another 2 hours is allowed for cooling to 41 degrees, this is not considered a violation of cold holding temperature requirements.		
NOTE:	All cooked meats and cold potentially hazardous foods including sliced tomatoes, cut lettuce, and sliced meat are held by time as a public health control. All items are on electronic timers or labeled with discard times.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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.			
4-903.11	Single use shake/ice cream cups were stored on the top of the ice machine where condensation and spilled food debris was also seen. Single use items shall be stored in a clean, dry location where they are not exposed to contamination. CORRECTED ON SITE by placing the cups in a cleaned and sanitized tub and cleaning the top of the ice maker.	COS	yt
4-601.11C	Food debris was observed in the creases of the bottom door seal of the specialty freezer. Non-food contact surfaces shall be free of debris accumulations. Please clean the door seals as often as needed to prevent an accumulation of debris.	7/12/19	
6-501.12A	An accumulation of dust was observed on the kitchen ceiling and fixtures including an air vent, the ceiling camera, and ceiling mounted monitor screens. Physical facilities shall be cleaned as often as necessary to keep them clean.	7/17/19	
4-601.11C	Grease and food residue accumulations were observed on the exterior surfaces of the fryer and fryer hot hold as well as the hot hold units used for burgers, chicken, and tacos. Non-food contact surfaces shall be free of debris accumulations. Please clean the grease and residue from kitchen equipment as often as needed to prevent an accumulation of residue and debris.	7/17/19	
4-601.11C	The racks inside the oven had heavy encrustations of grease on them. Non-food contact surfaces shall be kept free of residue and debris. Please clean the oven racks.	7/17/19	
6-501.12A	Spilled food items and debris were observed on the floor below racks in the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the freezer.	7/12/19	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 of this inspection indicates the item was either not observed and not applicable.

Person in Charge /Title: <i>Julie Jones</i> Julie Jones		Date: July 10, 2019
Inspector: <i>Daniel Huff</i> Daniel Huff	Telephone No. (573)431-1947	EPHS No. 1645
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 7-23-19



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ESTABLISHMENT NAME Burger King #11043		ADDRESS 408 North State Street		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION Burger Patty Freezer: Ambient		TEMP. in ° F 15	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
5-203.14B	The faucet at the mop sink was equipped with a wye hose bib with a chemical mixer attached to one side and a water hose attached to the other side. The chemical mixer is equipped with an internal air gap backflow preventer. There was no backflow prevention device attached to the water hose side of the wye. A plumbing system shall be equipped with a backflow prevention device at each point of use to preclude the backflow of a solid, liquid, or gas contaminant into the water system. CORRECTED ON SITE by installing an American Society of Sanitary Engineers (ASSE) approved backflow prevention device (i.e. hose bib vacuum breaker) on the water hose side of the wye.	COS	JG
5-203.14B	No backflow prevention device was observed on the water supply line for the Bunn tea maker. A plumbing system shall be equipped with a backflow prevention device at each point of use to preclude the backflow of a solid, liquid, or gas contaminant into the water system. If the machine has a backflow prevention device installed, please locate it and make it accessible for the follow up inspection. If not, please install an ASSE approved backflow prevention device on the water line supplying the tea maker.	7/23/19	

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
3-305.11A	Dust was observed on the condenser housing, and dust and mold were observed on the condenser fan cover in the walk-in cooler. Food shall be stored where it is not exposed to contamination. Please clean the condenser housing and fan cover.	7/17/19	JG
4-601.11C	Dried droplets of food residue were observed in the bottom of the True beverage refrigerator. Non-food contact surfaces shall be free of residue accumulations. Please clean the inside of the refrigerator.	7/11/19	
4-601.11C	Residue was observed in the door seal creases on the under the counter refrigerator at the service counter. Non-food contact surfaces shall be free of residue accumulations. Please clean the door seal on the refrigerator.	7/11/19	
4-903.11A	Residue was observed on the rack holding the ice scoop at the 1st drive-up window. Clean equipment shall be in a clean location where it is not exposed to contamination. CORRECTED ON SITE by washing, rinsing, and sanitizing the scoop and the rack.	COS	
6-501.12A	An accumulation of refuse, residue, and debris was observed on below the beverage equipment at the drive-up drink station. Physical facilities shall be cleaned as often as needed to keep them clean.	7/17/19	
6-501.12A	A pool of brown liquid was observed on the floor below the customer beverage station behind the trash can. According to the manager, the drain below the station sometimes overflows when large volumes of tea are dumped into the drain at the station. Please clean the pool from the floor and modify practices or the drain if the problem persists.	7/23/19	
5-205.15B			
NOTE: 5-205.15B	The urinal in the men's restroom is not functional and maintenance staff was on-site during this inspection for repairs.		

EDUCATION PROVIDED OR COMMENTS

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