



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

TIME IN	10:16 AM	TIME OUT	12:31 PM
DATE	12/10/2020	PAGE	1 of 4

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: Dana Carver	
ADDRESS: 408 North State Street			ESTABLISHMENT NUMBER: 0262		COUNTY: 187
CITY/ZIP: Desloge, 63601		PHONE: (573) 431-6083		FAX: (573) 431-5463	
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. 187-10485 exp 7/31/2021		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		
	<b>Employee Health</b>			<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	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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			<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)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
<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				<b>Highly Susceptible Populations</b>		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<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		
	<b>Approved Source</b>				<b>Chemical</b>		
<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 type="checkbox"/> IN <input checked="" type="checkbox"/> QVT	Toxic substances properly identified, stored and used		<input checked="" type="checkbox"/>
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
<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		
	<b>Protection from Contamination</b>				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"/> QVT N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 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		
		<b>Food Temperature Control</b>				<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					<b>Utensils, Equipment and Vending</b>		
<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		
		<b>Food Identification</b>			<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		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
<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 type="checkbox"/>	<input checked="" 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: Dana Carver		Date: December 10, 2020	
Inspector: 	Donovan Kleinberg	Telephone No. (573) 431-1947	EPHS No. 1686
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: 1/7/2021	



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 Mix in Hopper: Vanilla 1, 2		36, 34	Walk-In Cooler: Ambient, Cooling Sliced Tomatoes		36, 47
Meat Patty Freezer Ambient		20	Shake Mix		38
Coffee Cooler Ambient		33	Walk-In Freezer Ambient		11
Fry Freezer Ambient		0	Under Counter Cooler Ambient		33
Burger Out of Broiler		179	Hot Hold Beef Patty		154

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
4-601.11A	An accumulation of hard water scale and black debris was found on the upper metal plate of the ice machine deflector. Food Contact Surfaces (FCSs) shall be kept clean to both sight and touch. Please dispose of all ice in the unit and wash, rinse and sanitize the interior in order to clean the unit and kill any potential mold.	12/11/20	
4-601.11A	An accumulation of grease was found on the upper surfaces of the fry hot hold; since this could allow debris to fall into food it is considered a FCS. FCSs shall be kept clean to both sight and touch. Please clean the upper surface of the fry hot hold.	12/10/20	
7-201.11A	A container of degreaser was found stored with single service paper towels inside the dry storage area. Potentially toxic and/or poisonous materials shall be separated from food, food equipment, utensils and single service items by a space or partition and not stored above them. Please properly store potentially toxic and/or poisonous materials to prevent potential contamination. CORRECTED ON SITE by moving the bottle.  NOTE: The dining room was currently closed due to the COVID-19 pandemic.	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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
4-601.11C	Food splatter was observed on the underside of the metal shelving over condiments, cut lettuce and cut tomato in the cook lines. Non-food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please clean the underside of the shelves over the cold wells.	12/10/20	
4-601.11C	A accumulation of food debris was found in the lower door seal and the bottom of the fryer freezer. NFC surfaces shall be kept free of an accumulation of debris. Please clean the door seals and bottom of the fryer freezer.	12/11/20	
6-501.12A	There was a heavy accumulation of grease and grime on the floors and coving underneath the deep fryer. Physical facilities shall be cleaned as often as needed in order to keep them clean. Please clean the floors underneath the deep fryer.	12/10/20	
6-501.14A	Dust and debris was found on the grates over the condenser fan inside the walk-in cooler. Ventilation intake and exhaust systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the grates.	12/10/20	
6-501.12A	Food debris was found on the floor inside the walk-in cooler. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in cooler.	12/10/20	
6-201.15	The floor of the walk-in cooler is covered with a tightly woven rug like surface for non-slip protection which has begun to turn black and is holding onto food debris. Mats and duckboards shall be removable and easily cleanable. Please either thoroughly clean the floor covering or replace with a more easily cleanable form of mat.	12/24/20	

EDUCATION PROVIDED OR COMMENTS

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3-305.11A2	Employee jackets were found stored over and on top of boxes of bag-in-box soda syrups. Food shall be stored in a cool, dry location where it is protected from splash, dust and other forms of contamination. Please store employee personal effects in a separate location where potential contamination of food cannot occur.	12/10/20	
6-501.12A	The floor of the walk-in freezer was found to have an accumulation of trash and food debris including underneath the non-slip rubber mats. Physical facilities shall be cleaned as often as necessary in order to keep them clean. Please clean the floors of the walk-in freezer.	12/10/20	
6-501.14A	The condenser grates in the walk-in freezer were found to have an accumulation of dust. Ventilation systems shall be kept clean in order to prevent them from becoming potential sources of contamination. Please clean the fan grates in the walk-in freezer.	12/10/20	
3-307.11	There was evidence of ice drippage onto packages of food inside the walk-in freezer. Food shall be protected from miscellaneous sources and forms of contamination. Please shield food from ice drippage and adjust or maintenance the freezer to reduce build up of ice.	12/17/20	
4-601.11C	A plastic tub which holds packages of sugar was found to have a heavy accumulation of excess and old sugar in the bottom of the tub. NFCs shall be kept free of an accumulation of debris. Please clean the bottom of the sugar tub.	12/10/20	
5-501.116B	Several trash cans in dry storage were found to have soil building up on the outside surfaces and inside the handles. Waste receptacles shall be cleaned as frequently as necessary in order to keep them clean. Please clean the trash cans.	12/11/20	
4-601.11C	The wire rack shelving in dry storage had mold and debris on them. NFC surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the shelving to clean them and kill the mold.	12/11/20	

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6-501.12A	The floor near the back door was found to have an accumulation of grime. Physical facilities shall be cleaned as often as needed in order to keep them clean. Please clean the floor.	12/12/20	DC
4-601.11C	The shelving underneath the condiment holders at the second drive up window were found to have an accumulation of dust and debris. NFC surfaces shall be kept free of an accumulation of debris. Please clean the shelving.	12/10/20	
6-501.12A	The floor underneath the left cabinets at the customer self-service area was found to have an accumulation of debris. Physical facilities shall be cleaned as often as needed to keep them clean. Please clean the floor.	12/10/20	
4-903.11A2	A set of single service cups still in the packaging in dry storage were found to have an accumulation of debris on the packaging. Food equipment, utensils and single service items shall be stored in a location and manner which protects them from dust, splash and other debris. Please protect single service items from contamination in dry storage.	12/10/20	

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