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

TIME IN 11:50am	TIME OUT 1:50pm
DATE 6-2-2021	PAGE 1 of 2

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: Alyssa Manley/G.M.
ADDRESS: 408 North State Street		ESTABLISHMENT NUMBER: 0262	COUNTY: St. Francois
CITY/ZIP: Desloge, 63601	PHONE: 573-431-6083	FAX: N/A	P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other _____

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
■ Approved ☐ Disapproved ☐ Not Applicable License No. 187-10485, Exp. 7-31-21	■ PUBLIC ☐ PRIVATE	■ COMMUNITY ☐ NON-COMMUNITY ☐ 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
✓IN OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
✓IN OUT	Management awareness; policy present		
✓IN OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
✓IN OUT N/O	Proper eating, tasting, drinking or tobacco use		
✓IN OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
✓IN OUT N/O	Hands clean and properly washed		
✓IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
✓IN OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
✓IN OUT	Food obtained from approved source		
IN OUT ✓N/O N/A	Food received at proper temperature		
✓IN OUT	Food in good condition, safe and unadulterated		
IN OUT N/O ✓N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
✓IN OUT N/A	Food separated and protected		
IN ✓OUT N/A	Food-contact surfaces cleaned & sanitized	✓	
IN OUT ✓N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
✓IN OUT N/O N/A	Proper cooking, time and temperature		
IN OUT ✓N/O N/A	Proper reheating procedures for hot holding		
✓IN OUT N/O N/A	Proper cooling time and temperatures		
✓IN OUT N/O N/A	Proper hot holding temperatures		
✓IN OUT N/A	Proper cold holding temperatures		
✓IN OUT N/O N/A	Proper date marking and disposition		
✓IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT ✓N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
IN OUT N/O ✓N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
IN OUT ✓N/A	Food additives: approved and properly used		
✓IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT ✓N/A	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	Safe Food and Water	COS	R
		Pasteurized eggs used where required		
✓		Water and ice from approved source		
		Food Temperature Control		
✓		Adequate equipment for temperature control		
✓		Approved thawing methods used		
	✓	Thermometers provided and accurate		
		Food Identification		
✓		Food properly labeled; original container		
		Prevention of Food Contamination		
✓		Insects, rodents, and animals not present		
	✓	Contamination prevented during food preparation, storage and display	✓	
✓		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
✓		Wiping cloths: properly used and stored		
✓		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
✓		In-use utensils: properly stored		
✓		Utensils, equipment and linens: properly stored, dried, handled		
✓		Single-use/single-service articles: properly stored, used		
✓		Gloves used properly		
		Utensils, Equipment and Vending		
✓		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
✓		Warewashing facilities: installed, maintained, used; test strips used		
	✓	Nonfood-contact surfaces clean		
		Physical Facilities		
✓		Hot and cold water available; adequate pressure		
✓		Plumbing installed; proper backflow devices		
✓		Sewage and wastewater properly disposed		
✓		Toilet facilities: properly constructed, supplied, cleaned		
✓		Garbage/refuse properly disposed; facilities maintained		
	✓	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Alyssa Manley/G.M.		Date: June 2, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐ Yes ■ No Follow-up Date:

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FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Burger King #11043	408 North State Street	Desloge, 63601

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Kolpack walk-in freezer (amb.)	8	Kolpack Walk-in fridge (amb.)	39
walk-in fridge cont. slice cheese/milk	39/38	(walk-in fridge cont.) cut tomato cooling 10am -12:29pm	46
Hoshizaki (freezer) amb.	5	Mini fridge under counter (amb.)	42
Burger chest freezer (burgers)	30	Chicken breading station (raw poultry)	40
Hot held: original chicken/fish filet	148/146	Hot held: burgers/sausage	161/153

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	Temps: Vanilla soft serve machine (left/right bin) 27/30 Cooked burger (167) Vanilla iced coffee with milk creamer in mini fridge (35)		
4-601.11A	Hard water deposits and debris was observed on the water discharge of the coffee maker. Food-contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize. COS by asking to wash, rinse, and sanitize.	COS	
NOTE:	Potentially hazardous food on the prep line was not temped but time as a public health control was observed with procedures in place for all items and with proper discard times.		

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
6-501.12A	Accumulation of debris was observed on the floor of the walk-in fridge and freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean at a frequency to prevent soil accumulation.	6/5/2021	
6-501.12A	Minor food debris was observed on the wall behind the 3-vat sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean at a frequency to prevent soil accumulation.	6/4/2021	
4-602.12B	Debris was observed inside of the microwaves. The cavities and door seals of microwave ovens shall be cleaned every 24 hours according to the manufacturer's specifications. Please clean the microwave ovens.	6/3/2021	
6-501.12A	Minor dust and debris was observed on the wall to the left of the frying station. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean at a frequency to prevent soil accumulation.	6/8/2021	
6-201.15	The walk-in cooler was observed with a tightly woven (absorbable) mat with stuck on food debris. Mats in areas subject to moisture such as refrigeration units shall be removable and cleanable and non absorbent . Please have a mat placed in the unit that is easily cleanable and non absorbent.	12/12/2021	
4-204.112A	No thermometer was observed in the mini fridge beneath the cashier counter. A mechanically refrigerated unit shall have a temperature measuring device located in the warmest part of the unit. Please place a thermometer in the unit.	6/18/2021	
3-305.11A	The ice machine was observed with ice cream dessert topper on top of the machine and crumbs were observed scattered on the top of the machine. Food shall be protected from contamination. Please relocate the dessert topping to protect from any potential allergen cross-contamination or place trays beneath the topping dispenser to prevent accidental contamination into the ice bin. COS by having staff relocate to drink station.	COS	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

Person in Charge /Title:	Alyssa Manley/G.M.		Date: June 2, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐Yes ☒No Follow-up Date: