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

TIME IN 10:01am	TIME OUT 12:11pm
DATE 10/1/2021	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: McDonald's	OWNER: David and Janet Kirkhoff		PERSON IN CHARGE: Brandi Colyott/GM
ADDRESS: 411 North State St.		ESTABLISHMENT NUMBER: 0792	COUNTY: St. Francois
CITY/ZIP: Desloge, 63601	PHONE: 573-431-1900	FAX: 573-431-1900	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
■ Approved ☐ Disapproved ☐ Not Applicable
License No. 187-13355, Exp.3/31/2022

SEWAGE DISPOSAL
■ PUBLIC
☐ PRIVATE

WATER SUPPLY
■ 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: Brandi Colyott/GM			Date: October 1, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐ Yes ■ No Follow-up Date:

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
McDonald's	411 North State St.	Desloge, 63601

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
2-dr. Left bev air fridge(amb,)	39	2 dr. Right bev air fridge (amb.)/cheese	40/41
pull out drawer drive through top (amb.)	39	2 dr. bev air fridge near ware wash (water)/amb/	39/40
pull out drawer drive through bottom (amb.)	41	hot held sausage	163
Ice cream Left and right top bins	37/38	short 3 door cooler(amb.)/water	40/40
Walk-in cooler(amb.)water	39/39	Walk-in freezer (amb.)	4

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 debris was observed on the backsplash of the soda fountain in the drive through area. Food contact surfaces shall be clean to sight and touch. COS by asking staff to wash, rinse, and sanitize.	COS	
4-601.11A	Mold debris was observed on the overhead sliding door portion of the ice holding bin in the coffee making area. Food contact surfaces shall be clean to sight and touch. COS by asking staff to wash, rinse, and sanitize.	COS	
6-501.111	Drain flies were observed behind the ice bin in the drive through coffee area. The presence of pests shall be minimized by routinely inspecting the premises of pests. Please remove all evidence of pests. COS by discussion of food code.	COS	
NOTE:	Temps cont. Chicken nuggets for hot hold (168) Cooked burger meat (181) Hot held fries (135-166)		

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
4-601.11C	Food debris was observed in the door seals and bottom of the units of the 2 door bev air coolers in the kitchen area. Non food-contact surfaces shall be free of an accumulation of dirt and debris. Please clean of all debris.	10/5/2021	
4-501.11A	The ice cream soft-serve machine was observed with an error message indicating product was over temp. Product was temped at a safe temperature at less than 41F at time of this inspection. According to staff the machine is not operational and will not dispense and all product in the unit will be discarded. Equipment shall be maintained in a good state of repair. Please fix the machine.	10/5/2021	
4-601.11C	Debris was observed around equipment and in the ventilation grate near the drive through soda fountain. Non food-contact surfaces shall be free of an accumulation. Please clean of all debris.	10/4/2021	
6-501.12A	Debris was observed on the floor beneath the 3-vat and ware wash machine; also debris was observed on the wall opposite of the 3-vat sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean as often as necessary to keep them clean.	10/5/2021	
4-501.14B	Debris was observed on top of the ware wash machine. A ware wash machine shall be cleaned as necessary in order to prevent contamination of clean equipment and utensils. Please clean of all debris.	10/3/2021	

EDUCATION PROVIDED OR COMMENTS

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

Person in Charge /Title:	Brandi Colyott/GM		Date: October 1, 2021
Inspector: Nicholas Joggerst	Telephone No. (573)431-1947	EPHS No. 1687	Follow-up: ☐Yes ☒No Follow-up Date: