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

TIME IN 1100	TIME OUT 1300
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:	OWNER:	PERSON IN CHARGE:
McDonald's Perryville	Family Trilogy/Chrissy Hurst	Krystal Fabier
ADDRESS: 1302 S. Perryville Blvd.		COUNTY: 157
CITY/ZIP: Perryville 63775	PHONE: 573.547.1650	FAX:
		P.H. PRIORITY : ☐ H ■ M ☐ L

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

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

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
■ Approved ☐ Disapproved	■ PUBLIC ☐ PRIVATE	■ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
License No. 157-14525		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
■ OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
■ OUT	Management awareness; policy present		
■ OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
■ OUT N/O	Proper eating, tasting, drinking or tobacco use		
■ OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
IN OUT N/O	Hands clean and properly washed		
■ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
■ OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
■ OUT	Food obtained from approved source		
IN OUT N/O N/A	Food received at proper temperature		
■ OUT	Food in good condition, safe and unadulterated		
■ OUT N/O N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
■ OUT N/A	Food separated and protected		
■ OUT N/A	Food-contact surfaces cleaned & sanitized		
■ OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance	Potentially Hazardous Foods	COS	R
■ OUT N/O N/A	Proper cooking, time and temperature		
■ OUT N/O N/A	Proper reheating procedures for hot holding		
■ OUT N/O N/A	Proper cooling time and temperatures		
■ OUT N/O N/A	Proper hot holding temperatures		
■ OUT N/A	Proper cold holding temperatures		
■ OUT N/O N/A	Proper date marking and disposition		
■ 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		
■ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
■ OUT N/A	Food additives: approved and properly used		
IN OUT ■	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
■ 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

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:		Date: 07/26/2019
Krystal Fabier		
Inspector:	Telephone No. 573-547-6564 / EPHS No. 1663	Follow-up: ☐ Yes ☐ No Follow-up Date:

MO 580-1814 (9-13) DISTRIBUTION: WHITE – OWNER'S COPY CANARY – FILE COPY E6.37

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

TIME IN	TIME OUT
1100	1300

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
McDonald's Perryville	1302 S. Perryville Blvd.	Perryville 63775

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Cooked burger in bin	171	Ambient air temperature cooler (coffee)	43
McChiken in bin	173	Ice Cream Mix	39
Chicken Selects	153	Burrito Mix in cooler	48
Tomtaoes on make line	35	Hamburger on grill	175
Cut Lettuce on make line	42	Chicken nuggets cooking	191

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
6-501.111(	Flies were observed throughout the establishment.	8/2/19	
5-401.11(A	Mop sink elbow on faucet does not have backflow prevention past the shut-off valve..	8/2/19	
2-301.14	Employee was observed wiping prep able and proceeded to return to preparing food without changing gloves or washing hands.	8/2/19	
7-201.11	Restroom cleaner was stored next to tea urn and cheese sauce in prep area. -COS_	7/26/19	

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
4-903.11(B	Spoons were not inverted next to the McCafe area.	8/2/19	
4-901.11	Clean dishes stored on dry rack were stored wet	8/2/19	
6-501.113	Cleaning utensils (broom,dustmop, etc.) were stored by drive thru by handwashing sink.	8/2/19	
3-305.12	Uncovered bacon bits were stored directly next to paper towel dispenser by hand sink _-COS-	07/26/19	
3-304.12	Scoop handle in burrito mix was stored handle down in the mix.	8/2/19	
6-501-110(	Employee cellphone was sitting directly above the make line.	8/2/19	
5-205.11	Hand washing sink by the front drive thru was not easily accessible.	8/2/19	
6-2-.113(B	Fly strip was observed over food preparation warmers on the line.	8/2/19	

EDUCATION PROVIDED OR COMMENTS

Excessive flies need to be controlled by making sure waste recepticles are covered, keeping doors closed, and other pest control items.

Person in Charge /Title:		Date:
Krystal Fabier		07/26/2019
Inspector:	Telephone No. 573-547-6564 / EPHS No. 1663	Follow-up: ☐ Yes ☐ No Follow-up Date: