



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

TIME IN: 1:35pm TIME OUT: 2:45pm
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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 Food Mart OWNER: Duke McDonald PERSON IN CHARGE: _____
 ADDRESS: 707 W. Washington COUNTY: Mississippi
 CITY/ZIP: East Prairie PHONE: _____ 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: Approved Disapproved Not Applicable License No. _____
 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	Compliance	Potentially Hazardous Foods	COS	R
IN	Person in charge present, demonstrates knowledge, and performs duties			IN	Proper cooking, time and temperature		
	Employee Health						
IN	Management awareness; policy present			IN	Proper reheating procedures for hot holding		
IN	Proper use of reporting, restriction and exclusion			IN	Proper cooling time and temperatures		
	Good Hygienic Practices			IN	Proper hot holding temperatures		
IN	Proper eating, tasting, drinking or tobacco use			IN	Proper cold holding temperatures		
IN	No discharge from eyes, nose and mouth			IN	Proper date marking and disposition		
	Preventing Contamination by Hands			IN	Time as a public health control (procedures / records)		
IN	Hands clean and properly washed			IN	Consumer Advisory		
IN	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	Consumer advisory provided for raw or undercooked food		
IN	Adequate handwashing facilities supplied & accessible			IN	Highly Susceptible Populations		
	Approved Source			IN	Pasteurized foods used, prohibited foods not offered		
IN	Food obtained from approved source			IN	Chemical		
IN	Food received at proper temperature			IN	Food additives: approved and properly used		
IN	Food in good condition, safe and unadulterated			IN	Toxic substances properly identified, stored and used		
IN	Required records available: shellstock tags, parasite destruction			IN	Conformance with Approved Procedures		
	Protection from Contamination			IN	Compliance with approved Specialized Process and HACCP plan		
IN	Food separated and protected			The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance N/A = not applicable COS = Corrected On Site OUT = not in compliance N/O = not observed R = Repeat Item			
IN	Food-contact surfaces cleaned & sanitized						
IN	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
IN		Pasteurized eggs used where required			IN		In-use utensils: properly stored		
IN		Water and ice from approved source			IN		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			IN		Single-use/single-service articles: properly stored, used		
IN		Adequate equipment for temperature control			IN		Gloves used properly		
IN		Approved thawing methods used					Utensils, Equipment and Vending		
IN		Thermometers provided and accurate			IN		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			IN		Warewashing facilities: installed, maintained, used; test strips used		
IN		Food properly labeled; original container			IN		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
IN		Insects, rodents, and animals not present			IN		Hot and cold water available; adequate pressure		
IN		Contamination prevented during food preparation, storage and display			IN		Plumbing installed; proper backflow devices		
IN		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN		Sewage and wastewater properly disposed		
IN		Wiping cloths: properly used and stored			IN		Toilet facilities: properly constructed, supplied, cleaned		
IN		Fruits and vegetables washed before use			IN		Garbage/refuse properly disposed; facilities maintained		
					IN		Physical facilities installed, maintained, and clean		

Person in Charge / Title: Duke McDonald Date: 11-29-17
 Inspector: [Signature] Telephone No. 9683 2171 EPHS No. 1709
 Follow-up: Yes No
 Follow-up Date: _____

