



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

DATE 06/07/2017	Page 1 of 3
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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		OWNER Dave Weinbaum		PERSON IN CHARGE Christine Kuntz	
ADDRESS 1106 Kingshighway		ESTABLISHMENT LICENSE NO.		COUNTY Rolla	REGION I
CITY/ZIP CODE Rolla 65401		TELEPHONE NUMBER (573) 341-2180	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Approved Expires: 04/30/2018 License Number: 161-12686		

ESTABLISHMENT TYPE							PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile	Routine
<input checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary		

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	38	Walk In Cooler	Grilled Chicken	166	Hot Hold
Ambient Air	39	Beverage-Air Refrigerator	Folded Egg	162	Hot Hold
Ambient Air	37	Beverage-Air Cube	Ambient Air	39	Drawer Refrigerator
Sliced Tomatoes	41	Cold Hold	Vanilla Soft Serve	36	Soft Serve Machine

RISK FACTORS AND INTERVENTIONS

Management and Personnel

In Compliance	2-1 Supervision
In Compliance	2-2 Employee Health
Not In Compliance	2-3 Personal Cleanliness <u>Core</u> <i>Employee's using wet cooling bands and Storing them in open containers with water in the walk in cooler</i> 2-304.11 Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service items. Correct By: Corrected On-site
In Compliance	2-4 Hygienic Practices

Food

In Compliance	3-1 Characteristics
In Compliance	3-2 Sources, Specifications, and Original Containers and Records
Not In Compliance	3-3 Protection From Contamination After Receiving <u>Core</u> <i>Improper storage of ice scoop throughout facility.</i> 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination. Correct By: Corrected On-site <u>Priority</u> <i>Food uncovered in the Beverage-Air freezer #5.</i> 3-302.11 Food shall be protected from cross contamination. Correct By: Corrected On-site
In Compliance	3-4 Destruction Of Organisms Of Public Health Concern
Not In Compliance	3-5 Limitation Of Growth Of Organisms Of Public Health Concern <u>Priority</u> <i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food. Observed liquid egg cartons to be opened and not properly date labeled.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the



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RISK FACTORS AND INTERVENTIONS

Food

date by which the food shall be consumed.

Correct By: Corrected On-site

In Compliance	3-6 Food Identity, Presentation, and On-Premises Labeling
In Compliance	3-7 Contaminated Food
Not Applicable	3-8 Special Requirements for Highly Susceptible Populations

Equipment, Utensils, and Linens

In Compliance	4-1 Materials For Construction and Repair
In Compliance	4-2 Design and Construction
In Compliance	4-3 Numbers and Practices
In Compliance	4-4 Location and Installation
In Compliance	4-5 Maintenance and Operation
Not In Compliance	4-6 Cleaning Of Equipment and Utensils Core <i>Excessive residual food buildup on the interior of the Q-ing ovens..</i> 4-601.1(B)(C) The food-contact surefaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Correct By: Corrected On-site Core <i>Observed excessive sauce buildup under the sauce dispensers.</i> 4-601.1(B)(C) The food-contact surefaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris. Correct By: Corrected On-site
In Compliance	4-7 Sanitization Of Equipment and Utensils
In Compliance	4-8 Laundering
In Compliance	4-9 Protection Of Clean Items

Water, Plumbing, and Waste

In Compliance	5-1 Water
Not In Compliance	5-2 Plumbing System Core <i>The employee handsink is used for purposes other than hand washing next to fry warmer. Observed employee dumping drip-tray in the hand sink.</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions. Correct By: Corrected On-site
Not Applicable	5-3 Mobile Water Tank and Mobile Food Establishment Water Tank
In Compliance	5-4 Sewage, Other Liquid Waste, and Rainwater
In Compliance	5-5 Refuse, Recyclables, and Returnables

Physical Facilities

In Compliance	6-1 Materials For Construction and Repair
In Compliance	6-2 Design, Construction, and Installation



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RISK FACTORS AND INTERVENTIONS

Physical Facilities

In Compliance	6-3 Numbers and Capacities
In Compliance	6-4 Location and Placement
In Compliance	6-5 Maintenance and Operation

Poisonous or Toxic Materials

In Compliance	7-1 Labeling and Identification
In Compliance	7-2 Operational Supplies and Applications
Not Applicable	7-3 Stock and Retail Sale

Compliance and Enforcement

Not Applicable	8-1 Modifications
Not Applicable	8-2 HACCP Plan
Not Applicable	8-3 Qualifications and Responsibilities
Not Applicable	8-4 Ceasing Operations and Reporting

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ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 2 priority violations and 5 core violations of the food code. UK
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

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INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Christine Kuntz / People Manager	<i>Christine Kuntz</i>	DATE 06/07/2017
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input type="checkbox"/> YES <input checked="" type="checkbox"/> NO
		DATE OF FOLLOW-UP N/A