



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

DATE 03/05/2018	Page 1 of 2
TIME IN 11:21 AM	TIME OUT 11:56 AM

ESTABLISHMENT NAME Burger King		OWNER Genesh Inc.		PERSON IN CHARGE Jenny Gipson	
ADDRESS 709 N. Jefferson		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (673) 727-6003	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Approved Expires: 11/30/2018 License Number: 161-10943		

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
<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	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Ambient Air	41	Walk In Cooler	Vanilla Soft Serve	37	Taylor Dispenser
Chicken	161	Hot Hold Unit	Ambient Air	35	Silver King
Fish	183	Hot Hold Unit	Ambient Air	41	Silver King
Hamburger	168	Hot Hold Unit	Ambient Air	137	Hot Hold

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
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3-302.11	<i>Food uncovered in the walk in freezer, and all cold hold units throughout facility.</i> 3-302.11 Food shall be protected from cross contamination.	Immediate
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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
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6-501.12	<i>Observed excessive grease, food and debris throughout the kitchen prep area.</i> 6-501.12 The physical facilities shall be cleaned as often as necessary to keep them clean and shall be done during periods when the least amount of food is exposed such as after closing.	03/12/2018
2-401.11	<i>Employee personal drink in unapproved container stored on food.</i> 2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination.	03/12/2018
6-501.110	<i>Employees' personal items stored with food items.</i> 6-501.110 Lockers or other suitable facilities shall be used for the orderly storage of employee clothing and other possessions.	03/12/2018
6-501.112	<i>Observed excessive trash, debris under bread warmer machine.</i> 6-501.112 Dead or trapped birds, insects, rodents, and other pests shall be removed from control devices and the premises at a frequency that prevents their accumulation, decomposition, or the attraction of pests.	03/12/2018

COMMENTS

DESCRIPTION: These are general comments related to the observances by the Inspector.



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COMMENTS

DESCRIPTION: These are general comments related to the observances by the Inspector.

Observed stained ceiling tiles above the hot water heater.
 6-501.11 The physical facilities shall be maintained in good repair.

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 1 priority violations and 4 core violations of the food code. QB
 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

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Jenny Gipson / Manager		DATE 03/05/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 03/12/2018