



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

DATE 12/07/2018	Page 1 of 3
TIME IN 02:57 PM	TIME OUT 03:55 PM

ESTABLISHMENT NAME McDonald's		OWNER Dave Weinbaum		PERSON IN CHARGE Barb Pettit	
ADDRESS 108 N Outer Road		ESTABLISHMENT LICENSE NO.		COUNTY Phelps	REGION I
CITY/ZIP CODE St. James 65559		TELEPHONE NUMBER (573) 265-3917	FAX NUMBER	SEWAGE DISPOSAL Public	P.H. PRIORITY M
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT Disapproved Expires: License Number: N/A		
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 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
MILK	33	WALKIN FRIDGE	CORN	37	BURGER PREP AREA
BURGERS	33	WALKIN FRIDGE	SAUSAGE PATTY	156	PATTY WARMER
YOGURT	31	PREP TABLE FRIDGE	CHICKEN NUGGETS	148	NUGGET WARMER
AMBIENT AIR	38	KITCHEN 2 FRIDGE	FRENCH FRIES	229	FRY WARMER

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

4-601.11(A)	<i>Mold and mildew buildup on ice machine.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	12/11/2018
4-202.11	<i>Food contact surface(s) not smooth.</i> Observed tupperware containers to be in disrepair. 4-202.11 Multiuse food-contact surfaces shall be smooth; free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections; free of sharp internal angles, corners, and crevices; finished to have smooth welds and joints; and accessible for cleaning and inspection.  DISCARDED THEM DURING INSPECTION.	Corrected On-site
3-302.11	<i>Food uncovered in grill fridge.</i> 3-302.11 Food shall be protected from cross contamination.	12/11/2018
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</i> <i>Chopped onion not date labeled in the Kitchen 1 fridge.</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 date by which the food shall be consumed.  DISCARDED DURING INSPECTION.	Corrected On-site
3-501.18	<i>Ready-to-eat food not discarded as required. Yogurt was not discarded on 12/3/18.</i> 3-501.18 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be discarded if not consumed within required time periods.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food.</i> <i>Strawberry banana &amp; mango pineapple mix were not date labeled.</i>	Corrected On-site



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**PRIORITY ITEMS**

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items <b>MUST RECEIVE IMMEDIATE ACTION</b> within 72 hours or as stated.	CORRECT BY
	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 date by which the food shall be consumed.	
4-601.11(A)	Excessive residual product buildup on soda machine plates in lobby. 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	12/11/2018

**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
3-304.12	Improper storage of ice scoop. Ice scoop needs to be in a covered container. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	12/11/2018
3-304.12	Improper storage of ice bucket. Ice bucket needs to be inverted. 3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.	Corrected On-site
3-304.14	Limitation regarding the use of wiping cloths not being met as evidenced by wiping cloths not being stored in a sanitizer solution when not in use. 3-304.14 The use of wet and dry wiping cloths must adhere to limitations for use, cleaning and storage.	Corrected On-site
4-601.11(B)(C)	Excessive residual product buildup on shelf in grill area with raw eggs. 4-601.1(B)(C) The food-contact surfaces 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.	12/11/2018
4-601.11(B)(C)	Excessive residual food; residual food; residual food; residual food; residual food buildup on center Frymaster. 4-601.1(B)(C) The food-contact surfaces 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.	12/11/2018
3-302.12	Bulk ingredients not labeled. Salt & pepper shaker is not labeled. 3-302.12 Working containers holding food or food ingredients removed from their original packages shall be identified with the common name of the food.	12/11/2018
4-601.11(B)(C)	Excessive dirt and food debris buildup on seal of fridge in drive thru.	12/11/2018



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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
	4-601.1(B)(C) The food-contact surfaces 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.	
6-501.12	Excessive debris buildup on floor under ice machine in lobby. 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.	12/11/2018
6-501.18	The toilet(s) are dirty in women's restroom. 6-501.18 Plumbing fixtures such as handwashing sinks, toilets, and urinals shall be cleaned as often as necessary to keep them clean.	12/11/2018
5-501.113	Dumpster lids not closed.  5-501.113 Receptacles and waste handling units for refuse, recyclables, and returnables shall be kept covered: inside the food establishment if the receptacles and units contain food residue and are not in continuous use; or after they are filled; and with tight-fitting lids or doors if kept outside the food establishment.	Corrected On-site

**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 0 critical violations and 0 non-critical violations of the food code.  
 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.

*RP*

**EDUCATION PROVIDED OR COMMENTS**

**INSPECTION INFORMATION**

RECEIVED BY (PERSON IN CHARGE/TITLE) Barb Pettit / GM <i>Barb Pettit</i>	DATE 12/07/2018
INSPECTOR/TELEPHONE NUMBER Bethany Black / (573) 458-6010 <i>Bethany Black</i>	EPHS NO. 1637
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 12/11/2018