



Public Health
Prevent. Promote. Protect

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *BURGER KING* Number: *F161-10035*
Address: *709 N. JEFFERSON, ST JAMES, MO 65559* County Code: *161 PHELPS*
Type: *Restaurant* Sewage Disposal: *Public* Region: *I* P.H. Priority: *M*

Water Supply

Type: *Community* Date Sampled: Results:

Frozen Dessert

Approval: *Approved* Expires: *11/30/2020* Number: *161-10943*

Owner

Name: *GENESH INC* Phone: *(573) 727-6003* Fax:
Email: *bk12493@geneshinc.com*

Inspection

Date: *03/02/2020* Time In: *9:30 AM* Time Out: *10:30 PM* Purpose: *Routine*
Follow-up: *Yes* Follow-up Date: *03/16/2020*
Education Provided or Additional Comments: *None*

Temperature Log

<u>Food Product</u>	<u>Temperature</u>	<u>Location</u>
<i>milk</i>	<i>39.5</i>	<i>Cold Holding</i>
<i>half and half</i>	<i>32.5</i>	<i>Cold Holding</i>
<i>Sandwich hot holder</i>	<i>195.0</i>	<i>Hot Holding</i>

Management and Personnel

2-1 Supervision	<i>In Compliance</i>
2-2 Employee Health	<i>In Compliance</i>
2-3 Personal Cleanliness. Hands and Arms	<i>In Compliance</i>
2-4 Hygienic Practices	<i>In Compliance</i>

Food

3-1 Characteristics	<i>In Compliance</i>
3-2 Sources, Specifications, and Original Containers and Records	<i>In Compliance</i>
3-3 Protection From Contamination After Receiving	<i>Not In Compliance</i>

3-3 Protection From Contamination After Receiving <i>(continued)</i>	Not In Compliance
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3.302.11. Food shall be protected from cross contamination.

Priority

Re-inspection Date: 03/16/2020

Food uncovered in chest freezer. Bags of meat patties were left open in the line chest freezer. Food uncovered and stored within 6" of the floor. An open bucket of used grease was stored on the floor of the food prep area underneath a table. This should be covered and stored above the floor or should be dispensed of immediately upon filling.

3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
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3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
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3-7 Contaminated Food	<i>In Compliance</i>
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3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>
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Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
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4-2 Design and Construction	<i>In Compliance</i>
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4-3 Numbers and Practices	<i>In Compliance</i>
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4-4 Location and Installation	<i>In Compliance</i>
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4-5 Maintenance and Operation	<i>In Compliance</i>
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4-6 Cleaning Of Equipment and Utensils	Not In Compliance
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4.601.11. Equipment, food-contact surfaces, nonfood-contact surfaces, and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.

Priority

Re-inspection Date: 03/16/2020

Excessive grease buildup on the interior surfaces of the grease hood posing a risk of dripping down onto the food. Records show that the maintenance company is scheduled to service the grease hood ventilation system in the next couple of weeks.

4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
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4-8 Laundering	<i>Not Applicable</i>
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4-9 Protection of Clean Items	<i>In Compliance</i>
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Water, Plumbing and Waste

5-1 Water	<i>In Compliance</i>
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5-2 Plumbing System	<i>In Compliance</i>
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5-3 Mobile Water Tank and Mobile Food Establishment Water Tank	<i>Not Applicable</i>
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5-4 Sewage, Other Liquid Waste and Rainwater	<i>In Compliance</i>
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Water, Plumbing and Waste *(continued)*

5-5 Refuse, Recyclables, and Returnables

In Compliance

Physical Facilities

6-1 Materials For Construction and Repair. Indoor Areas

In Compliance

6-2 Design, Construction, and Installation

In Compliance

6-3 Numbers and Capacities

Not In Compliance

6.301.14. A sign or poster that notifies food employees to wash their hands shall be provided at all handwashing lavatories used by food employees and shall be clearly visible to food employees.

Core/Corrected Onsite

Absence of handwashing signage at all sinks used by employees.

6-4 Location and Placement

In Compliance

6-5 Maintenance and Operation

Not In Compliance

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.

Core

Re-inspection Date: 03/16/2020

Excessive grease and food debris buildup at floor to wall junctures, on the floor, under the equipment, and on the walls throughout the food prep and storage areas.

Poisonous or Toxic Materials

7-1 Labeling and Identification

In Compliance

7-2 Operational Supplies and Applications

Not In Compliance

7.201.11. Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.

Priority

Re-inspection Date: 03/16/2020

Improper storage of toxics with food items.

7-3 Stock and Retail Sale

Not Applicable

Compliance and Enforcement

8-1 Modifications

Not Applicable

8-2 HACCP Plan

Not Applicable

8-3 Qualifications and Responsibilities

In Compliance

8-4 Ceasing Operations and Reporting

In Compliance

Received By (Person in Charge) Signature



Person In Charge: *Jenny Gipson*

Inspector's Signature



Name: *Patrick Stites*