



Public Health
Prevent. Promote. Protect.

PHELPS COUNTY HEALTH DEPARTMENT
ENVIRONMENTAL PUBLIC HEALTH

FOOD ESTABLISHMENT INSPECTION REPORT

Establishment

Name: *LOVE'S MCDONALD'S* Number: *F134-10127*
Address: *3500 C HYPOINT IND. DR., ROLLA, MO 65401* County Code: *161 PHELPS*
Type: *Restaurant* P.H. Priority: *M* Region: *I*

Owner

Name: *Dave Weinbaum* Phone: *(573) 426-6797*
Email: *jim.white@us.stores.mcd.com*

Water/Sewage

Water Supply: *Community* Water Sample Taken: *No* Date Water Sampled:
Water Sample Results: Sewage Disposal: *Public*

Frozen Dessert

Approval: *Approved* Expires: *04/30/2021* Number: *161-17195*

Inspection

Date: *04/08/2021* Time In: *11:00 AM* Time Out: *11:45 AM* Purpose: *Routine*
Education Provided or Additional Comments:
Inspector: *Patrick Stites 573-458-6040* Follow-up: *No* Follow-up Date:

Temperature Log

<u>Food/Water</u>	<u>Temperature</u>	<u>Location</u>
<i>milk</i>	<i>40</i>	<i>Reach-In Cooler</i>
<i>big mac sauce</i>	<i>36</i>	<i>Walk-In Cooler</i>
<i>lettuce</i>	<i>41</i>	<i>Prep Table (Top)</i>
<i>chicken nugget</i>	<i>164</i>	<i>Hot Holding</i>
<i>french fries</i>	<i>147</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>In Compliance</i>
3-4 Destruction Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-5 Limitation Of Growth Of Organisms Of Public Health Concern	<i>In Compliance</i>
3-6 Food Identity, Presentation, and On-Premises Labeling	<i>In Compliance</i>
3-7 Contaminated Food	<i>In Compliance</i>
3-8 Special Requirements for Highly Susceptible Populations	<i>Not Applicable</i>

Equipment, Utensils and Linens

4-1 Materials for Construction and Repair	<i>In Compliance</i>
4-2 Design and Construction	<i>In Compliance</i>
4-3 Numbers and Practices	<i>In Compliance</i>
4-4 Location and Installation	<i>In Compliance</i>
4-5 Maintenance and Operation	<i>In Compliance</i>
4-6 Cleaning Of Equipment and Utensils	<i>In Compliance</i>
4-7 Sanitization Of Equipment and Utensils	<i>In Compliance</i>
4-8 Laundering	<i>In Compliance</i>
4-9 Protection of Clean Items	<i>In Compliance</i>

Water, Plumbing and Waste

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

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	In Compliance
6-4 Location and Placement	In Compliance
6-5 Maintenance and Operation	In Compliance

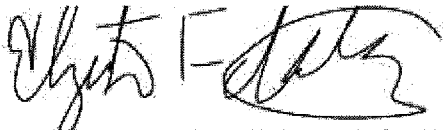
Poisonous or Toxic Materials

7-1 Labeling and Identification	In Compliance
7-2 Operational Supplies and Applications	In Compliance
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



Elizabeth Fetterhoff, Kitchen Manager

Inspector Signature



Patrick Stites

EPHS No: 1680

Phone: 573-458-6040

Email: Patrick.stites@phelpscounty.org

Agency: Phelps County Health Department