



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

TIME IN 1:15 TIME OUT 2:45
PAGE 1 of 3

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: McClain's OWNER: _____ PERSON IN CHARGE: _____
 ADDRESS: 610 S Main St. COUNTY: Missouri
 CITY/ZIP: Warrenton 63834 PHONE: 683-4877 FAX: _____ P.H. PRIORITY: H M L
 ESTABLISHMENT TYPE
 BAKERY C. STORE CATERER DELI GROCERY STORE INSTITUTION
 RESTAURANT SCHOOL SENIOR CENTER TEMP. FOOD TAVERN MOBILE VENDORS
 PURPOSE
 Pre-opening Routine Follow-up Complaint Other
 FROZEN DESSERT Approved Disapproved Not Applicable License No. _____
 SEWAGE DISPOSAL PUBLIC PRIVATE
 WATER SUPPLY COMMUNITY NON-COMMUNITY PRIVATE
 Date Sampled _____ Results _____

RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. Public health interventions are control measures to prevent foodborne illness or injury.

Compliance	Demonstration of Knowledge	COS	R	Compliance	Potentially Hazardous Foods	COS	R
IN OUT	Person in charge present, demonstrates knowledge, and performs duties			IN OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT	Management awareness; policy present			IN OUT N/O N/A	Proper cooling time and temperatures		
IN OUT	Proper use of reporting, restriction and exclusion			IN OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O	No discharge from eyes, nose and mouth			IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
IN OUT N/O	Hands clean and properly washed			IN OUT N/A	Consumer advisory provided for raw or undercooked food		
IN OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				Highly Susceptible Populations		
IN OUT	Adequate handwashing facilities supplied & accessible			IN OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
IN OUT	Food obtained from approved source			IN OUT N/A	Food additives: approved and properly used		
IN OUT N/O N/A	Food received at proper temperature			IN OUT	Toxic substances properly identified, stored and used		
IN OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction			IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				The letter to the left of each item indicates that item's status at the time of the inspection. IN = in compliance OUT = not in compliance N/A = not applicable N/O = not observed COS = Corrected On Site R = Repeat Item		
IN OUT N/A	Food separated and protected						
IN OUT N/A	Food-contact surfaces cleaned & sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	Safe Food and Water	COS	R	IN	OUT	Proper Use of Utensils	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			X		Single-use/single-service articles: properly stored, used		
X	X	Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used				X	Utensils, Equipment and Vending		
X		Thermometers provided and accurate				X	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			X		Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
X		Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
X		Wiping cloths: properly used and stored			X	X	Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X	X	Garbage/refuse properly disposed; facilities maintained		
					X	X	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Michael Phelps III Date: 2-22-2021
 Inspector: Edgar M. ... Telephone No. 515-683-2191 EPHS No. 1081
 Follow-up: Yes No
 Follow-up Date: 3-15-2021



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 PAGE 2 of 3

ESTABLISHMENT NAME McClains		ADDRESS 6015 Main St.		CITY Charleston	ZIP 63834
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
Ambient Air (AA) deli cooler		38°F	AA cheese cooler		37°F
AA milk walk-in cooler		37°F	AA milk cooler		34°F
AA lunch meat cooler		37°F			
AA meat walk-in cooler		33°F			

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
1-102.1	Unlabelled chemical spray bottle in deli area	2/25	DM
1-202.12(A)(2)	Unapproved pest spray in deli area	2/25	DM
3-501.17	Ready to eat PHE's not dated with discard date in deli area.	2/25	DM
4-202.11	Meat slicer table in deli area is scarred beyond repair	2/25	DM
4-601.11A	Racks in deli area being stored & clean, but they have food debris on them.	2/25	DM
3-302.11	Bird and vegetables and chicken and rice baby food was out of date & expired for use.	2/25	DM

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial
6-501.11	Food debris splatter on wall behind meat slicer and scale in deli area.	3/15	DM
6-202.14	Door self closing door to public restroom.	3/15	DM
4-204.120	Left deep freezer in storage area has ice build-up & right deep freezer lid is being sealed with duct tape.	3/15	DM
3-205.11	Food products being stored on floor in various areas (juice in storage area & vegetables in green cooler area)	3/15	DM
6-501.11	Conor to floors in the storage area has debris & build-up on them. Additionally, the floor in walk-in freezer in meat room and around various shelves (by apple) has food debris.	3/15	DM

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Heidi Mc...
 Inspector: Jodie Marie...
 Telephone No: 613-683-2191
 EPHS No: 11681
 Date: 2-22-2021
 Follow-up: Yes No
 Follow-up Date: 3/25/21



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TIME IN 1:15	TIME OUT 2:45
PAGE 3 of 3	

ESTABLISHMENT NAME McClains	ADDRESS 610 S. Main St.	CITY Madison	ZIP 63834
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	TEMP.

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
	Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
	Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.		
4-601.11	(C) Reach in coolers and freezers throughout the grocery area has food debris in bottom.	3/15	BM
4-601.11(c)	Shelving throughout establishment has debris build-ups in meat walk-in cooler and bagged cereal shelf.	3/15	BM
4-501.11	Seals on doors of ice cream freezer are damaged.	3/15	BM
6-202.11(a)	Unshielded light bulb in meat walk-in cooler.	3/15	BM

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Dolores Pugh - Fr	Date: 2-22-2021
Inspector: Rodie M... [Signature]	Follow-up: <input type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No: 513-683-2191	Follow-up Date: 2/25/21
EPHS No: 11681	