



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

TIME IN: 9:25 AM  
TIME OUT: 10:00 AM  
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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: McDonnells OWNER: Richard E. ... PERSON IN CHARGE: \_\_\_\_\_  
 ADDRESS: 2071 S. Main COUNTY: Mississippi  
 CITY/ZIP: Clinton 63834 PHONE: 685-6060 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		
		<b>Employees Health</b>					<b>Proper reheating procedures for hot holding</b>		
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		
		<b>Good Hygienic Practices</b>					<b>Proper cold holding temperatures</b>		
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)		
		<b>Preventing Contamination by Hands</b>					<b>Consumer Advisory</b>		
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					<b>Highly Susceptible Populations</b>		
IN	OUT	Adequate handwashing facilities supplied & accessible			IN	OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
		<b>Approved Source</b>					<b>Chemical</b>		
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					<b>Conformance with Approved Procedures</b>		
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		
		<b>Protection from Contamination</b>			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
		Pasteurized eggs used where required					In-use utensils: properly stored		
		Water and ice from approved source					Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>					<b>Single-use/single-service articles: properly stored, used</b>		
		Adequate equipment for temperature control					Gloves used properly		
		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
		Thermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>					<b>Warewashing facilities: installed, maintained, used; test strips used</b>		
		Food properly labeled; original container					Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
✓		Insects, rodents, and animals not present					Hot and cold water available; adequate pressure		
		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					Sewage and wastewater properly disposed		
✓		Wiping cloths: properly used and stored					Toilet facilities: properly constructed, supplied, cleaned		
		Fruits and vegetables washed before use					Garbage/refuse properly disposed; facilities maintained		
							<b>Physical facilities installed, maintained, and clean</b>		

Person in Charge / Title: Richard E. ... GM Date: 10-9-18  
 Inspector: [Signature] Telephone No. 685-2121 EPHS No. 1709  
 Follow-up:  Yes  No  
 Follow-up Date: \_\_\_\_\_



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ESTABLISHMENT NAME <i>McDonald's</i>		ADDRESS <i>2071 S. Main</i>		CITY <i>Chesham</i>	ZIP <i>65854</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
<i>7-207.11</i>	<i>Corrected</i>		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
<i>5-305.11</i>	<i>Corrected</i>		
<i>4-001.1c</i>			
<i>3-304.14</i>			
<i>6-501.17A</i>			
<i>4-601.11c</i>			
<i>6-501.17B</i>			
<i>5-205.19B</i>			

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Edna King GM*      Date: *10-9-18*

Inspector: *D. J. [Signature]*      Telephone No. *683-2191*      EPHS No. *1907*      Follow-up:  Yes  No

Follow-up Date: \_\_\_\_\_