



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

TIME IN 13:45 TIME OUT 13:20
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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: McDonald's of Malden OWNER: Shannon Davis PERSON IN CHARGE: Jason Curtis, Mgr
ADDRESS: Business Hwy 25 North (1106 1/2 N. Douglas) COUNTY: 069
CITY/ZIP: Malden, MO 63863 PHONE: 573-276-6010 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. 069-16691 Expires: 10/31/2018
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 OUT N/A	Food separated and protected			IN = in compliance N/A = not applicable COS = Corrected On Site			
IN OUT N/A	Food-contact surfaces cleaned & sanitized			OUT = not in compliance N/O = not observed R = Repeat Item			
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		
		Food Temperature Control					Single-use/single-service articles: properly stored, used		
/	/	Adequate equipment for temperature control			/	/	Gloves used properly		
/	/	Approved thawing methods used					Utensils, Equipment and Vending		
4-204, 112	/	Thermometers provided and accurate			/	/	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		4-5011
		Food Identification			/	/	Warewashing facilities: installed, maintained, used; test strips used		
/	/	Food properly labeled; original container			/	/	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
/	/	Insects, rodents, and animals not present			/	/	Hot and cold water available; adequate pressure		15-204, 12A
/	/	Contamination prevented during food preparation, storage and display			/	/	Plumbing installed; proper backflow devices		15-204, 12C
/	/	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		15-5011, 19
/	/	Fruits and vegetables washed before use			/	/	Garbage/refuse properly disposed; facilities maintained		
					/	/	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Jason Curtis, General Manager Date: 10-11-18
Inspector: Karen Hunter-Kueger, EPHS Telephone No: office 573-283-9008 EPHS No. 898
Follow-up: Yes No Follow-up Date:



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ESTABLISHMENT NAME <i>McDonald's of Malden</i>	ADDRESS <i>Business Hwy 25 North (1106 1/2 N. Douglas)</i>	CITY <i>Malden, MO</i>	ZIP <i>63863</i>
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
6-301.11	<i>Still has No Soap in Dispenser, No Paper Towels on Holder; and</i>	<i>COS in process</i>	
6-301.12	<i>No Trash Can for Paper Towel disposal at New Hand Sink in</i>	<i>10-11-18</i>	
5-501.16C	<i>Drink Prep Station at Drive-Thru Pick-up window. These are needed for Proper Handwashing to take place at this location. (Noted: Manager has procedurals in place for All staff to use existing Hand Sink for All Handwashing until the Paper Towel Holder is installed and soap and trash can added to Drink Prep Hand Sink.)</i>	<i>(Will check at Next Reg Insp)</i>	
4-204.11B	<i>Latte Machine Cooler thermometer broken. - Replaced on site.</i>	<i>COS 10/11/18</i>	
4-501.11	<i>Walk-in freezer door still has frost build-up on bottom side, but is Now Cooling - Still needs adequate maintenance.</i>	<i>Next Reg. Insp.</i>	
5-202.12A	<i>Bathroom facilities at hand sinks in women's Bath room still Not meeting ASAB</i>		
5-202.12C	<i>Hot Water temp requirements for Handwashing (Hot Water checked at 80°F) hot water must be a minimum of 100°F and run for at least 15 seconds without Re-activation.</i>	<i>(Will check at Next Reg Insp)</i>	
5-501.17	<i>Women's Bathroom has 2 stalls but only 1 has a covered trash can. - Must have a covered Trash can in all Bathrooms used by women.</i>	<i>COS in process</i>	
		<i>10-11-18</i>	

EDUCATION PROVIDED OR COMMENTS
Discussed all items with person in charge, agreed to comply with corrections in process. Still Needs proper and timely compliance for any further Re-Inspections, as Required by MODHS, for any food establishments within the state of Missouri for Ownership.

Person in Charge/Title: <i>Person (aka) General Manager</i>	Date: <i>10-11-18</i>
Inspector: <i>Loren Hunter-Krueger, EP/HS</i>	Telephone No. (cell): <i>573-344-1343</i>
EPHS No. <i>898</i>	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
Follow-up Date:	