



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

TIME IN	930	TIME OUT	1200
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: D&R McCormick's Steak House	OWNER: DEBORAH REEVES & RITA BECK	PERSON IN CHARGE: Rita Beck
ADDRESS: 305 INDEPENDENCE AVE		COUNTY: 069
CITY/ZIP: KENNETT, MO 63857	PHONE: 573-888-4909	FAX:
P.H. PRIORITY: <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L		

ESTABLISHMENT TYPE	<input type="checkbox"/> BAKERY	<input type="checkbox"/> C. STORE	<input type="checkbox"/> CAFETERA	<input type="checkbox"/> DELI	<input type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION	<input type="checkbox"/> MOBILE VENDORS
	<input type="checkbox"/> RESTAURANT	<input type="checkbox"/> SCHOOL	<input type="checkbox"/> SENIOR CENTER	<input type="checkbox"/> SUMMER F.P.	<input type="checkbox"/> TAVERN	<input type="checkbox"/> TEMP. FOOD	

PURPOSE	<input type="checkbox"/> Pre-opening	<input type="checkbox"/> Routine	<input checked="" type="checkbox"/> Follow-up	<input type="checkbox"/> Complaint	<input type="checkbox"/> Other
---------	--------------------------------------	----------------------------------	---	------------------------------------	--------------------------------

FROZEN DESSERT	<input type="checkbox"/> Approved	<input type="checkbox"/> Disapproved	SEWAGE DISPOSAL	<input checked="" type="checkbox"/> PUBLIC	<input type="checkbox"/> PRIVATE	WATER SUPPLY	<input checked="" type="checkbox"/> COMMUNITY	<input type="checkbox"/> NON-COMMUNITY	<input type="checkbox"/> PRIVATE
License No. NA			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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
<input checked="" type="checkbox"/> OUT	Management awareness: policy present			<input checked="" type="checkbox"/> IN OUT N/A N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN OUT N/A N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN OUT N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input checked="" type="checkbox"/> OUT N/O N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input checked="" type="checkbox"/> OUT N/A	Pasteurized foods used, prohibited foods not offered		
<input checked="" type="checkbox"/> IN OUT N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN	Food additives: approved and properly used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input checked="" type="checkbox"/> IN	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> IN OUT N/O	Required records available, shellstock tags, parasite destruction			<input checked="" type="checkbox"/> IN OUT	Compliance with approved Specialized Process and HACCP plan		
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected			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			
<input checked="" type="checkbox"/> IN	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> IN	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	Compliance	COS	R	IN	OUT	Compliance	COS	R
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Gloves used properly		
	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	<input checked="" type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored	<input checked="" type="checkbox"/>		<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Rita Beck	Date: 07/12/2022
Inspector: <i>[Signature]</i>	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
Telephone No. 573-888-9008	Follow-up Date: 8/4/22
EPHS No. 1647	



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

TIME IN 930 TIME OUT 1200
 PAGE 2 of 3

ESTABLISHMENT NAME: D&R McCormick's Steak House ADDRESS: 305 INDEPENDENCE AVE CITY/ZIP: KENNETT, MO 63857

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		SourKrat/Warmer	151
Kenmore	-5	Tomatoes/Prep Cooler	49
Walk in Cooler	38	Green Beans/Stovetop	165
Deli Prep Cooler	39	Eggs/Countertop	48
Torrey	38	Spinach/Warmer	192

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.

Code Reference	Description	Correct by (date)	Initial
3-501.17	Multiple ready to eat food in kitchen not dated (Hotdog, cooked chicken, Sliced ham)	8/4/22	DR
3-501.16B	Sliced tomatoes temp at 49 degrees in deli prep cooler, shall be held 41 degrees or below	8/4/22	DR
3-501.16B	Raw whole shell eggs laying on counter top temp at 48 degrees, shall be held 45 degrees or below	8/4/22	DR
3-501.17	Multiple items in Very Fine cooler not dated (Cooked Sausage)	8/4/22	DR
7-102.11	Unlabeled spray bottles in prep room, if not in original container shall be labeled	8/4/22	DR
3-501.17	Multiple items not dated in walk in cooler (cooked onions, sliced ham)	8/4/22	DR
4-601.11A	Slicer in prep room soiled with food and debris	8/4/22	DR
4-601.11A	Potato slicer in prep room soiled with food and debris	8/4/22	DR
4-601.11A	Soda fountain soiled, clean	8/4/22	DR

CORE ITEMS
 Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance, sanitation standard operating procedures, SSOPs. These items are to be corrected by the next regular inspection or as stated.

Code Reference	Description	Correct by (date)	Initial
3-304.14	Repeat: Wiping cloths laying on countertops throughout kitchen and prep areas, when not in use, to be placed in approved sanitizer	8/4/22	DR
5-501.17	Womens Restroom (Employees) no lid on trash can	8/4/22	DR
4-601.11C	Air itake vents soiled with dust and debris	8/4/22	DR
4-204.112	No thermometer in deli prep cooler	8/4/22	DR
4-601.11C	Repeat: Top of dishwasher soiled with food and debris, wash rinse and sanitize	8/4/22	DR
6-202.15	Daylight showing under door in storage area	8/4/22	DR
4-601.11C	Top of kenmore refrigerator soiled with food and debris in storage area	8/4/22	DR
6-501.12A	Floors soiled behind deep fryers and dishwasher, clean	8/4/22	DR
3-302.12	Repeat: Unlabeled Dry goods in kitchen	8/4/22	DR
6-501.12A	Floors heavily soiled in prep room	8/4/22	DR
4-601.11C	Fan soiled with dust and debris in prep room	8/4/22	DR
3-307.11	Wiping cloths laying under sink in waitress station, shall protect from contamination	8/4/22	DR

EDUCATION PROVIDED OR COMMENTS:

Person in Charge /Title: Rita Beck Date: 07/12/2022
 Inspector: [Signature] Telephone No. 573-888-9008 EPHS No. 1647
 Follow-up: Yes No
 Follow-up Date: 8/4/22