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

TIME IN 900	TIME OUT 1145
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: Deborah Reeves
ADDRESS: 305 INDEPENDENCE AVE		COUNTY: 069
CITY/ZIP: KENNETT, MO 63857	PHONE: 573-888-4909 / FAX:	P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ RESTAURANT ☐ C. STORE ☐ SCHOOL ☐ CATERER ☐ SENIOR CENTER ☐ DELI ☐ SUMMER F.P. ☐ GROCERY STORE ☐ TAVERN ☐ INSTITUTION ☐ TEMP.FOOD ☐ MOBILE VENDORS

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved License No. NA	■ PUBLIC ☐ PRIVATE	■ 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
■ OUT	Person in charge present, demonstrates knowledge, and performs duties		
	Employee Health		
■ OUT	Management awareness; policy present		
■ OUT	Proper use of reporting, restriction and exclusion		
	Good Hygienic Practices		
■ OUT N/O	Proper eating, tasting, drinking or tobacco use		
■ OUT N/O	No discharge from eyes, nose and mouth		
	Preventing Contamination by Hands		
■ OUT N/O	Hands clean and properly washed		
■ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
■ OUT	Adequate handwashing facilities supplied & accessible		
	Approved Source		
■ OUT	Food obtained from approved source		
IN OUT N/O N/A	Food received at proper temperature		
IN OUT	Food in good condition, safe and unadulterated	■	
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction		
	Protection from Contamination		
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		

Compliance	Potentially Hazardous Foods	COS	R
■ OUT N/O N/A	Proper cooking, time and temperature		
IN OUT N/O N/A	Proper reheating procedures for hot holding		
IN OUT N/O N/A	Proper cooling time and temperatures		
■ OUT N/O N/A	Proper hot holding temperatures		
IN OUT N/A	Proper cold holding temperatures		
IN OUT N/O N/A	Proper date marking and disposition		
IN OUT N/O N/A	Time as a public health control (procedures / records)		
	Consumer Advisory		
IN OUT N/A	Consumer advisory provided for raw or undercooked food		
	Highly Susceptible Populations		
■ OUT N/O N/A	Pasteurized foods used, prohibited foods not offered		
	Chemical		
■ OUT N/A	Food additives: approved and properly used		
IN OUT	Toxic substances properly identified, stored and used		
	Conformance with Approved Procedures		
IN OUT N/A	Compliance with approved Specialized Process and HACCP plan		

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

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
X		Pasteurized eggs used where required		
X		Water and ice from approved source		
		Food Temperature Control		
X		Adequate equipment for temperature control		
X		Approved thawing methods used		
X		Thermometers provided and accurate		
		Food Identification		
X		Food properly labeled; original container		
		Prevention of Food Contamination		
X		Insects, rodents, and animals not present		
	X	Contamination prevented during food preparation, storage and display		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
	X	Wiping cloths: properly used and stored		
X		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
X		In-use utensils: properly stored		
X		Utensils, equipment and linens: properly stored, dried, handled		
	X	Single-use/single-service articles: properly stored, used		
X		Gloves used properly		
		Utensils, Equipment and Vending		
X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	X	Warewashing facilities: installed, maintained, used; test strips used	X	
	X	Nonfood-contact surfaces clean		
		Physical Facilities		
X		Hot and cold water available; adequate pressure		
X		Plumbing installed; proper backflow devices		
X		Sewage and wastewater properly disposed		
	X	Toilet facilities: properly constructed, supplied, cleaned		
X		Garbage/refuse properly disposed; facilities maintained		
	X	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Deborah Reeves		Date: 02/18/2026
Inspector:	Telephone No. 573-888-9008 / EPHS No. 1647	Follow-up: ☑ Yes ☐ No Follow-up Date: 3/11/2026

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

TIME IN 900	TIME OUT 1145
PAGE 2 of 3	

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

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
prep cooler/ham	37	Gravy/Hot Hold	160
Eggs/Saladbar	48	Corn/Hot Hold	158
Lettuce/Saladbar	41	Green Beans/Hot Hold	173
Cottage Cheese/Salad Bar	49	walk in cooler	39
Prep Cooler	36	GE	36

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
3-501.18	Ham dated from 2-7 to 2-14 , discarded (past discard date)	COS	
4-601.11A	Can opener soiled with food and debris	2/21	
4-601.11A	Ninja blender soiled with food and debris	2/21	
3-501.16B	Multiple items not being held below 41 degrees on salad bar (Cottage Cheese 49, Eggs 48)	2/21	
4-702.11	Dishwasher not sanitizing	COS	
3-101.11	1 dented can of cream of chicken in stock room, discarded	COS	
3-501.17	Sliced bologna and ham not dated in kitchen prep cooler	2/21	

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
4-501.11	Door seal torn on walk in cooler door, repair or replace	3/11	
4-601.11C	(Cooler Very Fine soiled with food and debris	3/11	
4-502.13	Reusing single serve containers, single serve is for one time use	3/11	
5-205.15B	Faucet leaking on 3 vat sink, repair or replace	3/11	
5-205.15B	Missing handle to 3 vat sink sprayer, repair or relace	3/11	
6-501.12A	Floor soiled with food and debris between walk in cooler and freezer	3/11	
4-601.11C	Mold like residue on splashguard of 3 vat sink, remove residue and fix seal	3/11	
4-601.11C	floor fan soiled with dust and debris	3/11	
4-601.11C	Door handles to restrooms have sticky residue on them, clean	3/11	
	No lid on employee restroom trashcan (Womens Restroom)	3/11	
6-501.12A	Floors soiled behind oven in bread room	3/11	
3-304.14	Wiping cloths not being stored in sanitizer in kitchen	3/11	
4-601.11C	Ceiling fan soiled with dust and debris in kitchen	3/11	
4-601.11C	Black chest cooler has ice build up and soiled with food and debris	3/11	
4-904.115	Invert single serve items to protect from contamination	3/11	
4-601.11C	Shelving rusted on silver cooler in kitchen,	3/11	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Deborah Reeves			Date: 02/18/2026
Inspector:	Telephone No. 573-888-9008	EPHS No. 1647	Follow-up: ☑ Yes ☐ No Follow-up Date: 3/11/2026