



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

TIME IN: 9:30am TIME OUT: 4:30am
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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: <u>McDonald's Food Mart</u>		OWNER:		PERSON IN CHARGE: <u>Denia</u>	
ADDRESS: <u>107 W. Washington</u>				COUNTY: <u>Missouri</u>	
CITY/ZIP: <u>East Prairie 63845</u>		PHONE: <u>573 649 3535</u>	FAX:	P.H. PRIORITY: <input 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"/> CATERER	<input type="checkbox"/> DELI	<input checked="" type="checkbox"/> GROCERY STORE	<input type="checkbox"/> INSTITUTION
<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"/> MOBILE VENDORS
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		SEWAGE DISPOSAL		WATER SUPPLY	
<input type="checkbox"/> Approved <input type="checkbox"/> Disapproved License No. <u>N/A</u>		<input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		<input checked="" type="checkbox"/> COMMUNITY <input type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> 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. N.O. = Not Observed

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	Proper cooking, time and temperature		
		<u>N.O.</u>							
		Employee Health							
IN	OUT	Management awareness; policy present			IN	OUT	Proper reheating procedures for hot holding		
IN	OUT	Proper use of reporting, restriction and exclusion			IN	OUT	Proper cooling time and temperatures		
IN	OUT	Good Hygienic Practices			IN	OUT	Proper hot holding temperatures		
IN	OUT	Proper eating, tasting, drinking or tobacco use			IN	OUT	Proper cold holding temperatures		
IN	OUT	No discharge from eyes, nose and mouth			IN	OUT	Proper date marking and disposition		
IN	OUT	Preventing Contamination by Hands			IN	OUT	Time as a public health control (procedures/records)		
IN	OUT	Hands clean and properly washed			IN	OUT	Consumer Advisory		
IN	OUT	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			IN	OUT	Consumer advisory provided for raw or undercooked food		
IN	OUT	Adequate handwashing facilities supplied & accessible			IN	OUT	Highly Susceptible Populations		
IN	OUT	Approved Source			IN	OUT	Pasteurized foods used, prohibited foods not offered		
IN	OUT	Food obtained from approved source			IN	OUT	Chemical		
IN	OUT	Food received at proper temperature			IN	OUT	Food additives: approved and properly used		
IN	OUT	Food in good condition, safe and unadulterated			IN	OUT	Toxic substances properly identified, stored and used		
IN	OUT	Required records available: shellstock tags, parasite destruction			IN	OUT	Conformance with Approved Procedures		
IN	OUT	Protection from Contamination			IN	OUT	Compliance with approved Specialized Process and HACCP plan		
IN	OUT	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				
IN	OUT	Food-contact surfaces cleaned and sanitized							
IN	OUT	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.

Safe Food and Water		COS	R	Proper Use of Utensils		COS	R
IN	OUT	Pasteurized eggs used where required		IN	OUT	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	
		Thermometers provided and accurate				Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	
		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	
		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	
						Physical facilities installed, maintained, and clean	

Person in Charge / Title: Denia Date: 12-15-25

Inspector: [Signature] Telephone No. 573-6483-2191 EPHS No. 1420

Follow-up: Yes No
Follow-up Date: _____



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ESTABLISHMENT NAME McDonald's Food Mart		ADDRESS 707 W. Washington		CITY EAA Prairie	ZIP 63845
FOOD PRODUCT/LOCATION N/A		TEMP.	FOOD PRODUCT/LOCATION N/A		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. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial
	All previous Priority items are corrected at this time.		

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	Various ceiling tiles throughout establishment show evidence of a water leak. * Repair scheduled for Spring of 2020	Next Routine Inspection	

EDUCATION PROVIDED OR COMMENTS

Person in Charge Title: *[Signature]* Date: 12-15-2025
 Inspector: *[Signature]* Telephone No. 513 1043 2191 EPHS No. 1450
 Follow-up: Yes No
 Follow-up Date: