



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

TIME IN	TIME OUT
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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 Food Mart	OWNER:	PERSON IN CHARGE: Daria
ADDRESS: 707 W. Washington	CITY/ZIP: East Prairie 63045	PHONE: 573 649 3535
FAX:		COUNTY: Missouri
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"/> CATERER <input type="checkbox"/> DELI <input checked="" 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 checked="" type="checkbox"/> Routine <input 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. N/A	<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.

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						
IN OUT N/A	Food separated and protected		X				
IN OUT N/A	Food-contact surfaces cleaned and sanitized						
IN OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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	IN	OUT	Proper Use of Utensils	COS	R
X		Pasteurized eggs used where required			X		In-use utensils: properly stored		
X		Water and ice from approved source			X		Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control					Single-use/single-service articles: properly stored, used		
X		Adequate equipment for temperature control			X		Gloves used properly		
X		Approved thawing methods used			X		Utensils, Equipment and Vending		
X		Thermometers provided and accurate			X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification					Warewashing facilities: installed, maintained, used; test strips used		
X		Food properly labeled; original container			X		Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
X		Insects, rodents, and animals not present			X		Hot and cold water available; adequate pressure		
X		Contamination prevented during food preparation, storage and display			X		Plumbing installed; proper backflow devices		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			X		Sewage and wastewater properly disposed		
X		Wiping cloths: properly used and stored			X		Toilet facilities: properly constructed, supplied, cleaned		
X		Fruits and vegetables washed before use			X		Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge / Title: Toussaint Taylor	Date: 12/10/25
Inspector: [Signature]	Telephone No.:
EPHS No.:	Follow-up: <input type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date:



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TIME IN 11:55am	TIME OUT 1:30pm
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ESTABLISHMENT NAME Mc Donald's Food Mart		ADDRESS 707 W. Washington		CITY East Prairie		ZIP 63845	
FOOD PRODUCT/LOCATION		TEMP.		FOOD PRODUCT/LOCATION		TEMP.	
Mayonnaise / Deli Bakery Refrigerator		41°F	AAA	Deli Bakery End Cap Cooler		33°F	
Ambient A/C (AA) / Deli Bakery Refrigerator		41°F	AAA	Raw Chicken Case		35°F	
AA / Deli Meat Case		41°F	AA	Meat Grinder Room		35°F	
Ham / Deli Meat Case		41°F		Ground Beef / Grinder		39°F	
Bologna / Deli Meat Case		41-42°F	AA	Produce Walk-in Cooler		39°F	

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
7-201.11	Bleach + Soap stored directly next to ice bags at the 3 compartment sink in the Deli/Bakery.	12/8/25	[Signature]
	Various chemicals (Bleach, Soap, glass cleaner etc.) stored above produce bags on shelf in produce back room.	12/8/25	[Signature]
41-600.11	In meat cutting area, prep table along the wall, the left side is covered with tape + cardboard. It is no longer cleanable. * Meat manager has replacement cutting board on hand and will replace.	12/8/25	[Signature]
3-302.11	Raw ground sausage over pre-cooked Crutty's BBQ + Hamlet Sweet potatoes in service case. Meat manager moved raw meat under pre-cooked items. Corrected on file.	C.O.S.	[Signature]
3101.11	Best Choice Chopped green chiles dented on top seam, Green Giant Whole Kernel Sweet Corn, Best Choice Lima Beans and Ranch Style Black Beans severely dented.	C.O.S.	

Code Reference	CORE ITEMS	Correct by (date)	Initial
3-305.11	Various boxes of food stored on floor in walk-in freezer.	12/15/25	[Signature]
4-303.11	No light in milk walk-in cooler	12/15/25	[Signature]
4-501.11	Various ceiling tiles throughout establishment show evidence of a water leak.	12/15/25	[Signature]
* Additional Temps *			
AA	Milk Walk-in	41°F	
AA	Ground Beef Display	38°F	AA
AA	Raw pork Display	36°F	AA
AA	Bacon Display	39°F	AA
AA	Lunchmeat Display	46°F	AA
AA	Juice case	33°F	
AA	Tea case	34°F	
AA	Milk case	36°F	
AA	Yogurt case	36°F	
AA	Cheese case	38°F	
AA	Shell Eggs case	34°F	
AA	Fruit case	41°F	
AA	Lettuce case	41°F	

EDUCATION PROVIDED OR COMMENTS
 Education on cleaning meat slicer + grinder
 Education on storage order.

Person in Charge / Title: [Signature] Asst. Store Mgr.
 Date: 12/8/25
 Inspector: [Signature]
 Telephone No. 573 683 2191
 EPHS No. 1450
 Follow-up: Yes No
 Follow-up Date: 12/15/25