



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

2:10p
TIME IN 11:06a TIME OUT 1:00p
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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 OWNER: Aaron Weinbaum PERSON IN CHARGE: Jennifer Meeker
ADDRESS: 901 S. Main COUNTY: Dent
CITY/ZIP: Salem 65560 PHONE: 781-6178 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. 065-13418
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						
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						

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		
✓		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: Jennifer Meeker Shift manager Date: 2-15-2023
Inspector: Uma Phos EPHS II Telephone No. 781-3106 X106 EPHS No. 1168
Follow-up: Yes No
Follow-up Date: 2-17-2023



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ESTABLISHMENT NAME McDonalds		ADDRESS 901 S. Main		CITY Salem	ZIP 65560
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		TEMP.
French fries hot hold		216°	shelleggs drawered refrigerator		35°
Mcchicken " "		198°	egg patties " "		36°
Hamb patty " "		155°	milk bottle walk in cooler		33°
choc milk drawered drink fridge		39°	Raw hamb patty " " "		30°
Amercheese slices Digi trunk abt fridge		37°	egg patty " " "		25°

PRIORITY ITEMS
 Code Reference 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

4-601.11(A)	Obs: inside of plastic containers holding blueberry muffin and apple fritter boxes with debris.	2-17-23	CD5	Jm
4-601.11(A)	Obs: inside of drawered drink fridge with debris.	2-17-23		
4-601.11(A)	Obs: Digi trunk double fridge shelves are sticky to the touch.	2-17-23		
3-501.18	Obs: (3) Three containers of onions dated use by 9:30pm 2-14-23. Voluntarily thrown away.		CD5	
4-601.11(A)	Obs: inside egg container in drawered refrigerator containing eggs with leftover debris.	2-17-23		
4-601.11(A)	Obs: dirty dishes mixed with clean dishes.	2-17-23		
4-202.11	Obs: a couple of hard plastic spatulas with broken edges.			
4-601.11(A)	Obs: gravy scoops dirty hanging on wall with spatulas	2-17-23		NM

CORE ITEMS
 Code Reference 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

5-205.15(B)	Obs: front hand sink slow draining	3-2-23		Jm
4-601.11C	Obs: spoon cubbies under coffee maker with debris in them.	2-17-23		
4-601.11C	Obs: cabinet under slurppy machine with spills.	2-17-23		
4-601.11C	Obs: cabinet under ice cream machine with spills.	2-17-23		
4-601.11C	Obs: outside of plastic containers holding blueberry muffins and apple fritters sticky on the outside.		CD5	
4-601.11C	Obs: ketchup hopper with ketchup caked on outside of container and on hoses.	2-17-23		
4-601.11C	Obs: debris on shelving next to back hand sink housing drink toppings.	2-17-23		Jm

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Sherriden Meeker Date: 2-15-2023
 Inspector: Dina Jones EPHS II Telephone No: 724-2126x106 EPHS No: 1168
 Follow-up: Yes No
 Follow-up Date: 2-17-2023
3-2-2023



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ESTABLISHMENT NAME <i>McDonalds</i>		ADDRESS <i>901 S. main</i>		CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION		TEMP.	FOOD PRODUCT/LOCATION		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

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
6-301.14	Obs: hand sink in Q over area and both mens and womens restrooms no handwashing signage.	2-17-23	jun
6-501.12(A)	Obs: floors under equipment and storage shelves throughout facility with debris and caked on debris around walls, legs of equipment etc.	3-2-23	
4-601.11(C)	Obs: trays for bakery items sticky to touch + sight.	2-17-23	
4-901.11	Obs: dishes put away wet.	2-15-23	
4-301.13	Obs: insufficient space of drainboards for clean and dirty dishes.	2-17-23	
6-501.12(A)	Obs: floor inside closet where door meets floor with caked on debris in cage room.	2-17-23	jun

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: *Denise Meeker* Date: *2-15-2023*
 Inspector: *John Jones EPHS II* Telephone No. *724-3106x106* EPHS No. *1168*
 Follow-up: Yes No
 Follow-up Date: *2-17-2023*



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ESTABLISHMENT NAME <i>McDonald's</i>	ADDRESS <i>901 S. Main</i>	CITY <i>Salem</i>	ZIP <i>65560</i>
FOOD PRODUCT/LOCATION	TEMP.	FOOD PRODUCT/LOCATION	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
<i>[Diagonal line through table]</i>			

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
<i>501.12A</i>	<i>Obs: back area on south side of back door with debris on floor and surrounding area.</i>	<i>3-2-23</i>	<i>Jmm</i>
<i>4601.11C</i>	<i>Obs: container holding lids and cups for ^{cut} lemon dirty and sticky to sight and touch.</i>	<i>CDS</i>	
<i>4601.11C</i>	<i>Obs: outside of ice machine dirty to sight and touch.</i>	<i>2-17-23</i>	
<i>4601.11C</i>	<i>Obs: cart tea pitcher sits on dirty to sight and touch.</i>	<i>2-17-23</i>	
<i>4601.11C</i>	<i>Obs: Containers holding tea bags dirty to sight and touch.</i>	<i>2-17-23</i>	
<i>4601.11C</i>	<i>Obs: outside of soda machine and tea containers sticky to sight and touch.</i>	<i>2-17-23</i>	<i>Jmm</i>

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: *Jennifer Meeker* Date: *2-15-2023*
 Inspector: *Anna Jones EPHS II* Telephone No. *721-3106 X106* EPHS No. *1168*
 Follow-up: Yes No
 Follow-up Date: *2-17-2023*
3-2-2023