PIKE COUNTY HEALTH DEPARTMENT
OFFICE: 573-324-2111  FAX: 573-324-5517

FOOD ESTABLISHMENT REPORT

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 #8133

OWNER
Robert Gilstrap

PERSON IN CHARGE

ADDRESS
12603 Bus Hwy 61S

CITY/ZIP
Bowling Green 42371

TELEPHONE NUMBER

FAX NUMBER

PH. PRIORITY
☐ H  ☐ M  ☐ L

ESTABLISHMENT DATE

ESTABLISHMENT CODE

SEWAGE DISPOSAL
☐ Public  ☐ Private

WATER SUPPLY
☐ Public Community  ☐ Non-Community  ☐ Private

DATE SAMPLED:
Result:

PRE-OPENING □  FOLLOW-UP ☑  ROUTINE □  COMPLAINT □  OTHER □

PURPOSE

FOOD PRODUCT TEMP LOCATION FOOD PRODUCT TEMP LOCATION

RISK FACTORS AND INTERVENTIONS

COMPLIANCE DEMONSTRATION OF KNOWLEDGE CODE REF. R COS
IN □ OUT Designated PIC, demonstration of knowledge and PIC duties 2-101.11 2-102.11 2-103.11

EMLOYEE HEALTH
IN □ OUT Management awareness, policy present, proper use of reporting restrictions and exclusion 2-201.11-15

GOOD HYGIENIC PRACTICES
IN □ OUT Eating, tasting, drinking or tobacco use 2-401.11
IN □ OUT Discharges from eyes, nose, or mouth 2-401.12

CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION
IN □ OUT Clean condition, cleaning procedure, when to wash, and where to wash 2-301.11-12 2-301.14-15
IN □ OUT Bare hand contact with ready-to-eat foods 3-301.11

APPROVED SOURCE
IN □ OUT Food obtained from approved source 3-201.11-17
IN □ OUT Receiving temperature / condition 3-202.11-19
IN □ OUT Records: shellstock tags, parasite destruction, required HACCP plan 3-202.18 3-203.12 3-402.11-12

PROTECTION FROM CONTAMINATION
IN □ OUT Food segregated, separated and protected 3-302.11
IN □ OUT Food contact surfaces cleaned & sanitized; cleaning frequency 4-601.11A 4-602.11
IN □ OUT Food display, consumer self-service, returned food / re-service of food 3-306.11-14
IN □ OUT Preparing contamination from equipment 3-304.11
IN □ OUT Discarding / reconditioning unsafe food 3-701.11

IN = In Compliance  OUT = Not In Compliance  COS = Corrected on Site
OUT = Not In Compliance  COS = Corrected on Site
N/A = Not applicable  COS = Corrected on Site
R = Repeat  N/O = Not Observed

DATE

FOLLOW-UP
□ YES  ☐ NO

DATE OF FOLLOW-UP