



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

TIME IN	10:18am	TIME OUT	12:57pm
DATE	10-14-16	PAGE	1 of 4

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: Jack In The Box		OWNER: Mo. Jack, LLC		PERSON IN CHARGE: Caroline Helms	
ADDRESS: 1208 North Desloge Drive			ESTABLISHMENT NUMBER: 3577		COUNTY: 187
CITY/ZIP: Desloge, 63601		PHONE: 573-431-5111		FAX: 573-431-5111	
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input type="checkbox"/> Other _____					
ESTABLISHMENT TYPE <input checked="" type="checkbox"/> BAKERY RESTAURANT <input type="checkbox"/> C. STORE SCHOOL <input type="checkbox"/> CATERER SENIOR CENTER <input type="checkbox"/> DELI SUMMER F.P. <input type="checkbox"/> GROCERY STORE TAVERN <input type="checkbox"/> INSTITUTION TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-16338, Exp 8-31-16		SEWAGE DISPOSAL <input checked="" type="checkbox"/> PUBLIC <input type="checkbox"/> PRIVATE		WATER SUPPLY <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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
Employee Health							
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
Good Hygienic Practices							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
Preventing Contamination by Hands							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Consumer Advisory		
Approved Source							
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Highly Susceptible Populations		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
Protection from Contamination							
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	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 N/O = not observed COS=Corrected On Site R=Repeat Item			
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Pasteurized eggs used where required			<input checked="" type="checkbox"/>	<input type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
Food Temperature Control									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
Food Identification									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
Prevention of Food Contamination									
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Nonfood-contact surfaces clean		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input checked="" type="checkbox"/>	<input type="checkbox"/>				<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Caroline Helms</i> Caroline Helms		Date: October 14, 2016	
Inspector: <i>John Wiseman</i> John Wiseman	Telephone No. (573)431-1947	EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 11-4-16



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

ESTABLISHMENT NAME Jack In The Box		ADDRESS 1208 North Desloge Drive		CITY /ZIP Desloge, 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
POU#1 freezer/cooler		0, 32	POU#5 cooler		40
POU#2 freezer/cooler		0, 30	Soft serve ice cream mix		31
POU#3 cooler		32	POU#4 freezer		10
Hot hold rice		199	Burger as prepared		174
POU#6 cooler		32	Walk-in freezer/cooler		0, 34

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
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4-601.11A	An accumulation of food residue was observed on the upper interior surface of both kitchen microwaves. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize the microwave interiors as needed.	10-17-16	
4-601.11A	An egg-ring form was observed hanging on a peg inside the hood, in contact with a soiled extension cord, also hanging from the peg. Food contact surfaces shall be clean to sight and touch. Please store the egg-ring where it will not be exposed to contamination.		
4-601.11A	An accumulation of food debris was observed on the underside of the canopy above cold holding equipment at the grill station. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this area.		
4-601.11A	Food splatters were observed on clean equipment and on the wall behind the drying rack above the prep area in the ware washing room. Food contact items shall be clean to sight and touch. Physical facilities shall be cleaned as often as necessary to keep them clean. Please wash, rinse, and sanitize this equipment and clean the rack and wall above the prep station.		
6-501.12A	Food residue was observed on food equipment such as plastic trays and slicer stored on the clean equipment rack in the ware washing area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize this equipment.		
4-601.11A	Equipment stored on the sanitized side of the three compartment sink drain boards was observed to be soiled with food residue. Food contact surfaces shall be clean to sight and touch. Please wash, rinse and sanitize affected equipment.		

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
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4-501.11B	An accumulation of ice was observed on the door seal of POU#1 freezer, preventing the unit from sealing. Equipment such as doors, seals, hinges, fasteners and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please repair or replace the door seal.	11-4-16	
4-501.11B	The door seal of the POU#2 cooler was observed to be broken. Equipment such as doors, seals, hinges, fasteners and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications. Please replace the door seal.		
4-601.11C	Grease splatters were observed on the outside of the POU#2 cooler/freezer. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the exterior of kitchen equipment.		
4-601.11C	Debris and mold was observed in the door seals of the POU#6 cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean the door seal.		
4-601.11C	Pooling water was observed in the bottom of the POU#6 cooler. Non-food contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please remove the water, clean and sanitize, and repair the source of the water.		

EDUCATION PROVIDED OR COMMENTS

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4-202.11A	A blue tote containing dirty and damaged equipment was observed in the ware washing area. According to the manager, the equipment is reserve equipment. Based on the degree of damage to this equipment, it is not capable of being adequately cleaned and sanitized. Multi-use food contact surfaces shall be free of cracks, breaks, chips, inclusions, pits and similar imperfections that preclude adequate cleaning and sanitation. Please remove from service all damaged equipment meeting the description of this portion of The Code and replace with new, cleanable equipment.	10-17-16	CA
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6-501.12A	An accumulation of dirt and debris was observed on the floor below the beverage equipment at the drive-up area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and disinfect the area below equipment at the drive-up area.	11-4-16	CA
6-501.12A	An accumulation of dirt and debris was observed on the floor of the walk-in freezer. Physical facilities shall be cleaned as often as necessary to keep them clean. Please scrape and scrub the freezer floor.		
6-501.12A	An accumulation of dirt and debris was observed on the floor below the soda syrup storage racks in the ware washing area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the ware washing area.		
4-901.11A	Wet nesting was observed in equipment stored in the clean equipment rack in the ware washing area. After cleaning and sanitizing, equipment shall be air dried prior to placing in storage. Please air dry all equipment after cleaning and sanitizing. The installation of a wall mounted fan directed at drying equipment will facilitate this requirement.		
6-501.12A	A heavy accumulation of mold, dirt and debris was observed on the floor below the facility ice maker. Physical facilities shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and disinfect the area below the ice maker. If the ice bin drain from the ice maker is dripping onto the floor, direct the melt water via rigid PVC pipe to the floor drain located below the unit.		

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6-501.12A	An accumulation of dirt and debris was observed behind the gas dewar, behind and around the water conditioning equipment, and below the open wire storage shelving in the back room area. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the back room floor with particular attention to the areas around and below equipment.	11-4-16 }	C
5-501.113	The facility dumpster lid was open. Outside refuse receptacles shall be covered. Please keep the dumpster lids closed to discourage pests.		
6-501.114	Broken and unused concrete planters were observed inside the dumpster enclosure. The premises shall be maintained free of items that are unnecessary to the maintenance and operation of a food establishment which provide harborage to rodents and other pests. Please remove clutter and unused equipment.		

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