



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

TIME IN	9:12 am	TIME OUT	12:48 pm
DATE	May 18, 2016	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: Jakes Express Shop and Deli		OWNER: Terry Jacobson	PERSON IN CHARGE: Jennifer Hovis	
ADDRESS: 6104 Highway Y / PO Box 52		ESTABLISHMENT NUMBER: 4512	COUNTY: 187	
CITY/ZIP: French Village 63036		PHONE: (573)358-7335	FAX: (573)358-7998	P.H. PRIORITY : <input type="checkbox"/> H <input checked="" type="checkbox"/> M <input type="checkbox"/> L
ESTABLISHMENT TYPE <input type="checkbox"/> BAKERY <input type="checkbox"/> RESTAURANT <input type="checkbox"/> C. STORE <input type="checkbox"/> SCHOOL <input type="checkbox"/> CATERER <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> DELI <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> TAVERN <input type="checkbox"/> INSTITUTION <input type="checkbox"/> TEMP.FOOD <input type="checkbox"/> MOBILE VENDORS				
PURPOSE <input type="checkbox"/> Pre-opening <input checked="" type="checkbox"/> Routine <input type="checkbox"/> Follow-up <input type="checkbox"/> Complaint <input checked="" type="checkbox"/> Other Risk Factor Study				
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE		WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>3/2/16</u> Results <u>Satisfactory</u>

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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<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)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<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				Highly Susceptible Populations		
<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	Pasteurized foods used, prohibited foods not offered		
	Approved Source				Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> V/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> V/A	Required records available: shellstock tags, parasite destruction			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination				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"/> Q/T <input type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> Q/T <input 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 type="checkbox"/>	<input checked="" type="checkbox"/>	In-use utensils: properly stored		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Water and ice from approved source			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control				<input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Adequate equipment for temperature control			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Gloves used properly		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Approved thawing methods used					Utensils, Equipment and Vending		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Food Identification			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Food properly labeled; original container			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		Prevention of Food Contamination					Physical Facilities		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Hot and cold water available; adequate pressure		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Plumbing installed; proper backflow devices		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Sewage and wastewater properly disposed		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input checked="" type="checkbox"/>	<input type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Jennifer Hovis</i>		Jennifer Hovis	Date:	May 18, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: June 1, 2016



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ESTABLISHMENT NAME Jakes Express Shop and Deli		ADDRESS 6104 Highway Y / PO Box 52		CITY / ZIP French Village 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Egg, grill		179	Whirlpool cooler: raw shell egg, raw hamburger, sausage		48, 37, 28
Prep table, bottom: ambient, pepperoni		41, 41	Whirlpool refrigerator/freezer: ambient		41/2
Hot dog, roller		142	Sausage crumbles (cooling) in Whirlpool refrigerator		92
Ambient, ice cream freezer		4	Hot hold steam table: gravy, sausage crumbers		169, 170
			Prep table, top: cooked egg, American cheese		40, 50

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

3-501.17A	KITCHEN: Some food held in the refrigerator and prep cooler was not labeled with the date of disposition. Potentially hazardous food that is ready to eat and held for more than 24 hours shall be labeled with the date of disposition, which is the day of opening, or preparation, plus an additional six days. This includes food that is commercially prepared and opened or repackaged, or prepared-on-site. Please label food with a seven day disposition date.	5/18/16	JH
4-601.11A	Food debris observed inside the Emerson microwave. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize a minimum of every four hours, more often if needed to keep clean.	5/18/16	
3-501.18A	A container of chicken soup, held in the Whirlpool refrigerator, was labeled with the disposition date of May 10, 2016. Food shall be discarded on the day of disposition. COS by discarding soup	COS	
3-501.16A	A raw shell egg, stored in a container of many eggs, had an internal temperature of 48F. According to employee, the eggs had been out during breakfast prep and returned to refrigerator approximately 30 minutes prior to taking the temperature. Raw shell eggs shall be held at 45F or lower. Please remove fewer eggs during preparation to prevent the internal temperature of the eggs from rising.	5/18/16	
3-501.16A	A container of American cheese was stored on top of the inserts in the top of the pizza prep table. The cheese had an internal temperature of 50F. Please store potentially hazardous food in the well inserts to ensure the food is held at 41F or lower.	5/18/16	
3-302.11A	Raw foods were stored above fully-cooked food and produce in the Whirlpool refrigerator. Please store raw foods below fully-cooked food and produce, and store different kinds of raw animal foods separately.	5/18/16	
3-501.18A	Bacon and cheese, stored in the pizza prep table, had expired disposition dates. Please dispose of food on the day of disposition.	5/18/16	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-601.11C	KITCHEN: Debris observed on the shelf inside of the Whirlpool freezer. Please clean non-food contact surfaces as often as needed to keep clean.	6/1/16	JH
4-601.11C	Debris observed on the utensil holder in the drawer next to the stove. Please clean as often as needed to keep clean.		
3-305.11A	A box of plastic cutlery and a bucket of onions were stored on the floor in the closet. Please store food a minimum of six inches off the floor.		
4-903.11A			
3-701.11	Employee food was intermixed with facility food in the Whirlpool refrigerator. Please store employee food in a designated, marked area on the bottom shelf to protect facility food from contamination.		
3-304.12C	An in-use tongs was stored on the counter by the deep fryer. In-use utensils shall be stored on a clean and sanitized surface that is washed, rinsed, and sanitized a minimum of every four hours. Please store in-use equipment on sanitized surfaces.		
4-203.11B	The thermometers for cook's use were not accurate. Please calibrate thermometers frequently by placing in the center of a glass filled with water and ice. The temperature should read about 32.5F. NOTE: one thermometer was calibrated on-site; the other needed a pliers to hold the nut while twisting the head and was not calibrated.		
4-601.11C	Debris observed in the bottom of the ice cream freezer. Please clean as often as needed to keep clean.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: <i>Jennifer Hovis</i>		Jennifer Hovis	Date: May 18, 2016
Inspector: <i>Rose Mier</i>	Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: June 1, 2016



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Sandwich prep cooler, top: cut tomatoes, cut lettuce	38, 37
		Sandwich prep cooler, bottom: ambient, salami, turkey	39, 37, 37
		Hamburgers, grill	179, 183

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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7-201.11	KITCHEN A can of glass cleaner was stored on a cutting board on the shelf below the Blimpie hot hold unit. Chemicals shall be stored separately or below food, equipment, clean linens, and single-use items. Please store cleaner in a separate location.	5/18/16	
4-601.11A	Grease drippage observed on the food-contact side of pizza boxes stored below the pizza oven. Please store boxes with the food contact surface facing down to protect from contamination. Please discard soiled box(es).	5/18/16	
3-603.11A, B	Food may be ordered raw or undercooked. There was no advisory or disclosure for the consumer. Please provide, in a prominent location, an advisory and disclosure of the foods that may be served or contain undercooked or raw ingredients.	5/18/16	
7-201.11A	Medicines were stored on the shelf above the ice cream freezer. Medicines and toxins shall be stored separately or below food, equipment, linens, and single-use items. Please move medicines to a location where these items cannot be contaminated.	5/18/16	
3-501.17A	Chubs of deli meat, held in the bottom of the sandwich prep cooler, were not labeled with the date of disposition. The chubs were repackaged after slices were taken. Please label the chubs with a seven day disposition date (the day of opening plus an additional six days) when opened.	5/18/16	
3-201.11A	The owner explained that some food is prepared in his home kitchen, then brought to this facility for cooking. Food shall be stored, prepared, and cooked in an inspected facility. Please do not prepare food at home. CORRECTED ON SITE by owner voluntarily removing the food from the facility to take home.	COS	
7-201.11	A container of hand lotion was stored next to the Ice makers. Please store chemicals separately or below food and clean equipment.	5/18/16	

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NOTE	Please provide a CONSUMER ADVISORY: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness" Include on the advisory a list the foods that may be served or ordered undercooked or raw.		
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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, 3-door glass freezer		0	Walk in cooler: ambient, hamburger, cheese		42, 41, 41
Ambient, 3-door glass cooler		35			
Ambient, Frigidaire freezer		18			
Ambient, Whirlpool freezer		10			

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7-102.11	DINING ROOM/RETAIL A spray bottle containing a clear liquid, stored on the counter holding the coffee brewer, was not labeled. Working containers of chemicals shall be labeled with the common name. If chemical, bottle shall be stored separately or below clean equipment and food. Please label bottle and store appropriately.	5/18/16	A.V.
4-702.11	No chlorine was detected in an unlabeled spray bottle of clear liquid, stored on the counter holding the coffee brewer. According to employee, the bottle is chlorine sanitizer. Please use chlorine strips to ensure correct concentration of chlorine is obtained. COS by remixing to correct concentrations.	5/18/16	
7-204.11	The bleach used for preparing sanitizer solutions was scented and "splash-less." Please use regular, unscented household bleach.	5/20/16	
7-201.11	Chemicals were stored above bottles of alcohol mixers in the retail aisle. Please store chemicals below or separately from food.	5/18/16	
2-201.11	There was no written employee health policy available. Please use chapter 2 of the Missouri Food Code or the FDA Employee Health and Personal Hygiene Handbook to develop a policy. Both are available online by searching "Missouri Food Code" or using the FDA website to search the handbook.	6/1/16	
NOTE: This well is shared with the neighboring facility, formerly "Rockin S Bar and Grill". Water was tested for bacterial safety during an inspection of that facility on March 2, 2016 by Jon Peacock. The water was safe for drinking. Water was not collected for this inspection. The lagoon was observed and appeared to be in good condition.			

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3-304.14B	DINING ROOM/RETAIL A wet wiping cloth was stored on the counter holding the coffee brewer. Wet wiping cloths shall be stored in sanitizer between uses. Please prepare a container of sanitizer by mixing 1/2 to 1 tsp of regular household bleach (unscented) per gallon of water to obtain a solution of 50 to 100 ppm chlorine. Use test strips to ensure concentration of chlorine is correct.	5/20/16	A.V.
4-601.11C	Accumulation of dust observed behind the LeGrands powder dispenser and coffee brewer. Please clean as often as needed to keep clean.	6/1/16	
5-501.17	There was no lid on the trash can in the customer bathroom, and the container was dirty. Please provide lidded trash cans in bathrooms used by females, and clean trash can when empty.		
3-602.11B	Ground round is packaged on-site for retail sales. The packages lack the name and place of business. Please include this information on all packages packaged for retail.		
4-904.11A	A box of opened single-service spoons, stored on the Dippin Dots freezer, had the handles facing down. Please store unwrapped utensils with the handles up.		
3-305.11A	BACK STORAGE Eggs were stored less than six inches of the floor in the walk-in cooler. Please store eggs a minimum of six inches off the floor.		

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Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: June 1, 2016