



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

TIME IN	9:35am	TIME OUT	12:30pm
DATE	5-18-15	PAGE	1 of 3

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: Jake's Express Shop		OWNER: Terry Jacobson		PERSON IN CHARGE: Terry Jacobson	
ADDRESS: 6140 Hwy Y			ESTABLISHMENT NUMBER: 4512		COUNTY: 187
CITY/ZIP: French Village, 63036		PHONE: 573-358-7335		FAX: 573-358-7998	
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 <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 5-18-15 Results Pending _____	

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"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooking, time and temperature		
	Employee Health			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <input type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> NO <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 checked="" type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <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 checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input 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 type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> IN <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"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	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"/> N/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"/> OUT <input type="checkbox"/> N/A	Food separated and protected						
<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"/> NO	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 checked="" type="checkbox"/>	<input type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
		Food Temperature Control			<input checked="" type="checkbox"/>	<input 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 checked="" type="checkbox"/>	<input 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 type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored			<input checked="" type="checkbox"/>	<input checked="" 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 checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: Terry Jacobson			Date: May 18, 2015		
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: 6-1-15		



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ESTABLISHMENT NAME Jake's Express Shop		ADDRESS 6140 Hwy Y		CITY /ZIP French Village, 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Sandwich prep cooler amb		40	ice cream freezer amb		20
cold hold: lettuce, sld cheese, tomato		41,36,35	hot hold hotdogs on roller		199
Pizza prep cooler amb		40	Frigidaire freezer in kitchen amb		0
cold hold: shred cheese, red sauce		37,34	Whirlpool cooler/freezer kitchen amb		42,0
hot hold gravy		136	retail Pepsi cooler amb		40

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
3-501.17A	Lunch meat chubs and containers of sliced ham and turkey were observed within the sandwich prep cooler without dates of disposition. Please affix dates of disposition indicating the day or date at which the food shall be sold or discarded. COS by labeling.	COS	
3-501.17A	Cut lettuce and diced tomatoes were observed within the pizza prep cooler with out dates of disposition. Please affix dates of disposition indicating the day or date at which the food shall be sold or discarded. COS by labeling.	COS	
3-302.11A	Raw shell eggs were observed stored above raw and cooked bacon in the Whirlpool cooler in the kitchen. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. COS by moving.	COS	
3-501.17A	An open can of cheese sauce was observed within the Whirlpool cooler in the kitchen without a date of disposition. Please affix dates of disposition indicating the day or date at which the food shall be sold or COS by labeling.	COS	
4-601.11A	Mildew was observed on the nozzle housing of the soda fountains in the dining room. Food contact surfaces shall be clean to sight and touch. Please clean.	6-1-15	
4-601.11A	Food debris was observed on the upper, inside surfaces of the Rival microwave oven located in the kitchen. Food contact surfaces shall be clean to sight and touch. Please clean.	↓	
4-601.11A	Dry food debris was observed on and in the Waring toaster. Food contact surfaces shall be clean to sight and touch. Please clean.		

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
6-301.11	The handwash sink located in the kitchen was not provided with soap. Please provide soap at this location.	6-1-15	
6-202.11A	Endcaps were not installed on the fluorescent bulb shielding in the Everfresh glass front cooler located on the retail floor. Light bulbs located above food, food contact surfaces, or clean equipment, shall be shielded, coated, or otherwise shatter resistant. Please install endcaps.	↓	
6-501.12A	Dust and debris was observed on the mechanical vent in the customer restroom. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
6-501.12A	The customer restroom floor, especially around the toilet, was observed to be dirty. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean.		
4-302.14	Chlorine sanitizer test strips were not available for testing sanitizer concentrations. A test kit or other device that accurately measures the concentration in mg/L of sanitizing solution shall be provided. Please provide an appropriate sanitizer testing kit or device.		
6-501.18	The handwash sink in the back room was observed to be dirty. Plumbing fixtures such as handwash sinks shall be cleaned as often as necessary to keep clean. Please clean.		
6-501.12A	An accumulation of dust was observed on the wall beside the beer cooler near the back room. Physical facilities shall be cleaned as often as necessary to keep clean. Pleas clean.		

EDUCATION PROVIDED OR COMMENTS

Retail: Everfresh cooler amb= 32, McCray freezer amb= 0, Dipping Dots freezer amb= 0, Zerozone cooler amb= 42
 Back Room: Whirlpool freezer= 18, Frigidaire Freezer= 10, Walk-in cooler= 40

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7-204.11	Chlorine sanitizer in a spray bottle located in the dining room for use as a sanitizer was measured at a chlorine concentration greater than 100 ppm. Chlorine sanitizers used on food contact surfaces shall be in the range of 50-100 ppm. COS by remaking sanitizer.	COS	JW
4-601.11A	Mildew and other debris was observed within the Manitowoc ice machine located in the back room. Food contact surfaces shall be cleaned as often as necessary to keep clean. Please empty of ice, wash, rinse, sanitize, and air dry prior to returning to service.	6-1-15	JW
3-302.11A	Raw beef patties were observed stored above french fries in the Whirlpool freezer in the back room. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented.	JW	
3-302.11A	A roll of raw ground beef was observed stored above biscuits in the walk-in cooler. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented.		

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3-305.11A	Boxes of uncut lettuce and tomatoes were observed in the walkin cooler not stored at least six inches off of the floor. Food shall be protected from contamination by storing at least six inches off of the floor. Please store at least six inches off of the floor.	6-1-15	JW
4-501.11B	The door seals of the walk-in cooler were observed to be damaged. Equipment components such as doors and seals shall be kept intact and adjusted in accordance with manufactureres specifications. Please replace damaged seals.	JW	

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