



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

TIME IN	8:51am	TIME OUT	12:05pm
DATE	11-2-16	PAGE	1 of 5

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: Krak N Jacks Bakery		OWNER: Marcus Clinton, dba Krak N Jacks Bakery, LLC		PERSON IN CHARGE: Jennafer Hahl	
ADDRESS: 118 East Liberty Street			ESTABLISHMENT NUMBER: 4675		COUNTY: 187
CITY/ZIP: Farmington, 63640		PHONE: 573-756-0005		FAX: na	
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 <input type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD					
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____		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
IN <input checked="" type="checkbox"/>	Person in charge present, demonstrates knowledge, and performs duties			IN <input checked="" type="checkbox"/>	Proper cooking, time and temperature		
	<b>Employee Health</b>			IN <input checked="" type="checkbox"/>	Proper reheating procedures for hot holding		
IN <input checked="" type="checkbox"/>	Management awareness; policy present			IN <input checked="" type="checkbox"/>	Proper cooling time and temperatures		
IN <input checked="" type="checkbox"/>	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/>	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN <input checked="" type="checkbox"/>	Proper cold holding temperatures		
IN <input checked="" type="checkbox"/>	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/>	Proper date marking and disposition		
IN <input checked="" type="checkbox"/>	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/>	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
IN <input checked="" type="checkbox"/>	Hands clean and properly washed			IN <input checked="" type="checkbox"/>	Consumer advisory provided for raw or undercooked food		
IN <input checked="" type="checkbox"/>	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
IN <input checked="" type="checkbox"/>	Adequate handwashing facilities supplied & accessible			IN <input checked="" type="checkbox"/>	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
IN <input checked="" type="checkbox"/>	Food obtained from approved source			IN <input checked="" type="checkbox"/>	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/>	Food received at proper temperature			IN <input checked="" type="checkbox"/>	Toxic substances properly identified, stored and used		
IN <input checked="" type="checkbox"/>	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
IN <input checked="" type="checkbox"/>	Required records available: shellstock tags, parasite destruction			IN <input checked="" type="checkbox"/>	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>						
IN <input checked="" type="checkbox"/>	Food separated and protected						
IN <input checked="" type="checkbox"/>	Food-contact surfaces cleaned & sanitized						
IN <input checked="" type="checkbox"/>	Proper disposition of returned, previously served, reconditioned, and unsafe food						

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

**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
IN <input checked="" type="checkbox"/>		Pasteurized eggs used where required			IN <input checked="" type="checkbox"/>		In-use utensils: properly stored		
IN <input checked="" type="checkbox"/>		Water and ice from approved source			IN <input checked="" type="checkbox"/>		Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>				IN <input checked="" type="checkbox"/>	Single-use/single-service articles: properly stored, used		
IN <input checked="" type="checkbox"/>		Adequate equipment for temperature control			IN <input checked="" type="checkbox"/>		Gloves used properly		
IN <input checked="" type="checkbox"/>		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
IN <input checked="" type="checkbox"/>		Thermometers provided and accurate				IN <input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>				IN <input checked="" type="checkbox"/>	Warewashing facilities: installed, maintained, used; test strips used		
	IN <input checked="" type="checkbox"/>	Food properly labeled; original container				IN <input checked="" type="checkbox"/>	Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
	IN <input checked="" type="checkbox"/>	Insects, rodents, and animals not present			IN <input checked="" type="checkbox"/>		Hot and cold water available; adequate pressure		
	IN <input checked="" type="checkbox"/>	Contamination prevented during food preparation, storage and display			IN <input checked="" type="checkbox"/>		Plumbing installed; proper backflow devices		
IN <input checked="" type="checkbox"/>		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry			IN <input checked="" type="checkbox"/>		Sewage and wastewater properly disposed		
IN <input checked="" type="checkbox"/>		Wiping cloths: properly used and stored			IN <input checked="" type="checkbox"/>		Toilet facilities: properly constructed, supplied, cleaned		
IN <input checked="" type="checkbox"/>		Fruits and vegetables washed before use			IN <input checked="" type="checkbox"/>		Garbage/refuse properly disposed; facilities maintained		
					IN <input checked="" type="checkbox"/>		Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Jennafer Hahl</i> Jennafer Hahl		Date: November 2, 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: 11-23-16



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

ESTABLISHMENT NAME Krak N Jacks Bakery	ADDRESS 118 East Liberty Street	CITY /ZIP Farmington, 63640
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Beverage cooler	32		

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. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial
7-102.11 7-201.11	An unlabeled spray bottle of an unknown material was stored on a shelf above the hand wash sink. All containers not readily identifiable on sight, food or toxins, shall be clearly labeled with the common name of the material and stored where contamination of food, food contact surfaces, equipment and single service items may not occur. Please label all containers and store appropriately.	11-5-16	
4-601.11A 6-501.18	An accumulation of mold was observed on the inner basins of the facility three compartment sink. This is a food equipment contact surface and must be clean to sight and touch. Plumbing fixtures and sink shall be cleaned as often as necessary to keep them clean. Please thoroughly clean and sanitize the three compartment sink.		
7-102.11 7-201.11	An unlabeled yellow spray bottle was observed on the wire shelving in the kitchen. All containers not readily identifiable on sight, food or toxins, shall be clearly labeled with the common name of the material and stored where contamination of food, food contact surfaces, equipment and single service items may not occur. Please label all containers and store appropriately.		
6-501.111	Rodent droppings were observed on the floor, on top of food containers, on food prep surfaces and on equipment in the kitchen. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises. Remove all rodent droppings. Clean and sanitize all surfaces. Close all openings in floors, walls and ceilings to the entry of pests. Eliminate harborage and attractants for rodents by removing clutter, unused equipment, food residues, and by protecting food from rodent access. Employ professional pest abatement.		

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). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial
5-205.15B 6-301.12 6-501.12A 4-903.12A 6-202.15A 6-501.12A	The facility hand wash sink was observed to be leaking from the plumbing below onto the floor. Due to excessive leakage, the sink is not being used for hand washing. A plumbing system shall be maintained in good repair. Please repair the leak at this location. Paper towels were not provided at the facility hand wash sink. Hand wash sinks shall be provided with a sanitary means of hand drying. Please provide paper towels at the hand wash sink. An accumulation of dust and debris was observed on the plumbing below the three compartment sink. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the plumbing in this area. Coffee carafes were observed stored on the floor beside the three compartment sink. Food equipment must be stored at least six inches off of the floor. Please store equipment off of the floor. A hole was observed in the wall below the three compartment sink. The outer openings of a food establishment shall be protected against the entry of insects, rodents and other pests by filling or closing holes and other gaps along floors, walls, and ceilings. Please close this hole to pest entry. Dirt and food debris was observed on the floor throughout the kitchen area, especially under equipment and in corners. Physical facilities shall be cleaned as often as necessary to keep clean. Please thoroughly clean the floors in the kitchen.	11-23-16	

EDUCATION PROVIDED OR COMMENTS

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4-601.11A	A drawer of the kitchen prep table and utensils inside were observed to be dirty. Food contact surfaces shall be clean to sight and touch. Please clean the drawers of the prep table and wash, rinse and sanitize all utensils inside.	11-5-16	<i>JH</i>
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6-501.11 6-501.12A 6-501.18 6-301.12	The following conditions were observed in the facility restroom: There is a large hole in the wall below the hand wash sink. The floor is covered with dirt and debris, in part from the crumbling wall below the hand wash sink. The toilet is dirty. The hand wash sink is without a hand drying provision. The walls, floors, plumbing and fixtures are dirty. There is an accumulation of dust of the mechanical vent. The toilet paper dispenser is broken. Please repair the hole in the wall to a cleanable condition. Clean the restroom floor, walls, toilet, sink, fixtures and mechanical vent. Repair or replace the toilet paper dispenser to that it can be accessed in a sanitary manner.	11-23-16	<i>JH</i>
6-501.14	An accumulation of mold growth was observed on and inside the exhaust vent of the window-mounted air conditioner in the kitchen. Intake and exhaust air ducts shall be cleaned so they are not a source of contamination. Please clean and sanitize the AC duct.		
6-501.12A	An accumulation of dust and dirt was observed on shelving, window ledges and most horizontal surfaces in the kitchen. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the walls, shelves, table surfaces and equipment surfaces in the kitchen.		
3-305.11	A paper bag of sugar was observed stored on the floor in the kitchen. Food shall be protected from contamination by storing it at least six inches off of the floor. Please store all food off of the floor.		

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6-501.12A 6-501.111 6-501.114 6-501.16 7-202.12	The following conditions were observed in the mop sink area: There is an accumulation of dirt and debris on the floor. Rodent dropping are on the floor. A wet/soiled mop was observed stored on the floor. Clutter in the form of cans of paint, pieces of wood, pieces of duct pipes and metal wire was observed on the floor. A can of Terro ant killer was observed on a shelf above the mop sink. The mop sink is dirty. Remove all items not necessary to the operation and maintenance of a food establishment. Clean the walls and floors in this area. Clean the mop sink. Store the mop by hanging above a drip basin. Note: Only those pesticides approved for use in a food establishment shall be allowed within the facility. Remove the ant killer from the premises.	11-5-16	
6-501.111	Rodent droppings were observed on dry storage shelving across from the mop sink. The presence of rodents shall be controlled to minimize their presence on the premises. Take corrective action to minimize the presence of rodents.		
6-501.111	An accumulation of rodent dropping were observed on equipment and floors in the back room. The presence of rodents shall be controlled to minimize their presence on the premises. Take corrective action to minimize the presence of rodents.		
4-601.11A	An accumulation of food residue and debris was observed on open wire shelving inside the donut display case. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize this shelving regularly as it is located directly above donuts on display.		

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6-501.12A 4-903.12A 6-501.114 4-601.11C	Bottles of corn syrup stored on dry storage shelving across from the mop sink were observed leaking syrup onto the shelving surfaces and onto the floor below. Physical facilities shall be cleaned as often as necessary to keep clean. Please clean the shelving and floor of food debris to prevent attraction and harborage of insects and rodents. Single use cake boards were observed stored on the floor in the back room. Single use food items shall be protected from contamination by storing them at least six inches off of the floor. Two unused refrigerators and various pieces of food equipment (popcorn machine, hot holding table and crock pots) were observed stored in the back room. These pieces of equipment are dirty and contain rodent droppings. The premises shall be free of items that are unnecessary to the operation and maintenance of the establishment such as equipment that is nonfunctional or no longer used. Remove all unused/nonfunctional equipment from the premises. Remaining equipment must be maintained clean and free of pest contamination. An accumulation of food residue was observed inside the donut display case and in the door tracks. Non-food contact surfaces shall be kept free from an accumulation of dust, dirt, food residue and debris. Please clean the inside of the display case and the door tracks.	11-23-16	

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4-702.11	<p>Fiberglass trays used for storing and displaying donuts were observed to not be washed, rinsed and sanitized after use. The trays were rinsed with water in the three compartment sink. Utensils and food contact surfaces of equipment shall be washed, rinsed and sanitized.</p> <p>Note:          This facility is in need of a thorough cleaning throughout. Remove all clutter and unused equipment. Repair all physical interior defects such as holes in walls to a cleanable condition. The ability to wash hands appropriately is the minimum basis of sanitary food handling and prevention of food borne illness. Restore sanitary function and appropriate provisioning of the hand wash sink immediately. Thoroughly clean all walls, floors and equipment. Remove all rodent feces and take remedial action immediately to close points of entry to the facility and remove harborage and attractants to pests. Clean and disinfect all non-food contact surfaces. Wash, rinse and sanitize all food contact surfaces.</p>	11-2-16	<i>JH</i>
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