



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

TIME IN	9:22 am	TIME OUT	1:00 pm
DATE	May 11, 2017	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: Jake's Express Shop and Deli	OWNER: Terry Jacobson	PERSON IN CHARGE: Terry Jacobson
ADDRESS: 6104 Highway Y / P.O. Box 52	ESTABLISHMENT NUMBER: 4512	COUNTY: St. Francois
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 _____		
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		
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>Nov. 2016</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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		<input checked="" type="checkbox"/>
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 checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<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	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 type="checkbox"/> IN <input checked="" 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 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 type="checkbox"/> IN <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 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Approved thawing methods used	<input checked="" type="checkbox"/>		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 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 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 type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Terry Jacobson</i>	Terry Jacobson	Date: May 11, 2017
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: May 31, 2017



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

ESTABLISHMENT NAME Jake's Express Shop and Deli		ADDRESS 6104 Highway Y / P.O. Box 52		CITY / ZIP French Village 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, Whirlpool freezer		11	Small prep table: bottom, ambient, cut tomatoes		32, 35
Ambient, Frigidaire freezer		11	Ambient, Idylis chest freezer		5
Chicken, deep fryer		207, 208, 207	Large prep table, top - tomatoes, lettuce, cheese		40, 37, 39
Gravy, hot hold		145	Hamburger, grill		200
Cheese, hot hold		147	Large prep table, bottom: ambient, bologna, turkey		41, 37, 35

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
----------------	----------------	-------------------	---------

	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.		
NOTE	TEMPERATURES, in degrees Fahrenheit: Whirlpool refrigerator: ambient 41, sausage patties 67, crumbled sausage 47, ham 36 Small prep table: top - sausage patties 38, raw eggs 77-80, boiled egg 33		
3-501.16A	Fully cooked sausage in the Whirlpool refrigerator had an internal temperature of 67F. According to staff, the sausage is commercially pre-cooked and frozen. This sausage was thawed at room temperature. Food shall be thawed in a refrigerator; submerged under cold, running water; in the microwave if cooked immediately after thawing; or as part of the cooking process. Please thaw foods using one of these methods. CORRECTED ON SITE by voluntarily discarding sausage and discussion with staff.	COS	
3-501.17A and B	Many of the foods held in the Whirlpool refrigerator and prep coolers were either not date labeled, are not date labeled correctly. Ready-to-eat and fully-cooked potentially hazardous food that is held for more than 24 hours shall be labeled with the date of disposition, which is the date of preparation (or opening if commercially prepared) plus an additional six days. This includes chubs of deli meat that are opened and portions cut off (the chub shall be labeled as well as the sliced portions. The remaining chubs may be frozen to extend their "life"). Please label all foods meeting the requirements above.	5/11/17	
3-302.11A	Raw chicken was stored above fully cooked foods in the Frigidaire freezer. Raw animal-derived foods shall be stored separately from or below fully-cooked and ready-to-eat foods to prevent cross contamination. Please place chicken by itself on the lowest shelf.	5/11/17	
3-501.16A	Raw eggs, held in the small prep cooler, had an internal temperature between 77 and 80F. According to staff, these eggs were left out during breakfast. Please remove smaller quantities and replace back in cooler frequently to prevent internal temperatures from rising above 45F. COS by voluntarily discarding eggs	COS	

Code Reference	CORE ITEMS	Correct by (date)	Initial
----------------	------------	-------------------	---------

	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.		
3-304.14B	A cloth towel was in the vat of the handwashing sink in the kitchen. Wiping cloths shall be stored in sanitizer between uses, or placed in laundry when soiled or damp. Please store wiping cloths in sanitizer.	5/11/17	
6-301.14	The sign at the kitchen handwashing sink was worn and illegible. Please install a new sign at this handwashing sink.	5/12/17	
4-601.11C	Absorbent paper used to line shelves throughout the kitchen were soiled. Non-food contact surfaces shall be cleaned at a frequency to prevent debris accumulation.	5/12/17	
4-101.19	Absorbent paper was used to line working and storage surfaces throughout the kitchen. Non-food contact surfaces that are exposed to splash, spillage, or other food soiling or that require frequent cleaning shall be constructed of a nonabsorbent and smooth material. Please do not use absorbent shelf liners; finish shelves and counters to make them nonabsorbent, if necessary.	5/12/17	
4-601.11C	Accumulation of debris observed on the bottom of the Frigidaire freezer in kitchen. Please clean freezer shelves as often as needed to keep clean.	5/31/17	
6-501.14A	The portable fan was dirty on all surfaces. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades as often as needed to keep clean.	5/13/17	
6-501.12A	The wall behind the stove and oven were dirty with splatters. Physical facility shall be clean. Please clean wall as often as needed to keep clean.	5/31/17	
4-101.19	Cardboard lined a drawer holding utensils. Non-food contact surfaces shall be made of nonabsorbent material. Please remove cardboard and refinish drawer if needed to make smooth and nonabsorbent.	5/13/17	
4-204.112	Thermometers were not found in most of the refrigerators, freezers, and prep coolers. Please install accurate thermometers in convenient-to-read locations in each of the coolers lacking one.	5/12/17	

EDUCATION PROVIDED OR COMMENTS

NOTE: This water is supplied from a well shared with Dori's Bar and Grill. The water was sampled in November 2016 during an inspection of Dori's facility and found to be satisfactory for drinking.

Person in Charge / Title: Terry Jacobson		Date: May 11, 2017	
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: May 31, 2017



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

ESTABLISHMENT NAME Jake's Express Shop and Deli		ADDRESS 6104 Highway Y / P.O. Box 52		CITY / ZIP French Village 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken, grill		180	Retail beverage coolers, ambient		38, 41, 41, 41
Ambient, McCray freezer, retail		0	Ambient, Dippin Dots freezer, retail		0
Ambient, 3-door cooler, retail		41	Ambient, Frigidaire freezer		10
Ambient, Whirlpool freezer		5	Walk-in cooler: ambient, ham		41, 42

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
4-601.11A	Debris observed on the fry scoop, stored on the shelf below the flat grill. Food-contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize scoop. Please protect clean equipment and utensils from contamination while in storage.	5/11/17	
4-202.11A	The non-stick coating on two frying pans, stored in the cabinet next to the stove, was deteriorating. Food contact surfaces shall be smooth and free of imperfections. Please dispose of frying pans.	5/12/17	
3-501.17	Sausage patties, stored on top of the inserts in the top of the small prep cooler, were dated with the date they were removed from the freezer. Please date with a 7-day disposal date.	5/11/17	
NOTE	NOTE: sausage patties and cheese were stored on top of the inserts in the small prep cooler. These are potentially hazardous foods that shall be held so their internal temperature remains at 41F or lower. Because they were stored on top of the inserts, it is unlikely they would remain cold over time. Please do not stack potentially hazardous foods on top of inserts in the prep coolers.		
3-302.11A	Raw sausage was stored above ready-to-eat and fully-cooked foods in the bottom of the small prep table. Please store raw animal-derived foods in a container on the bottom shelf.	5/11/17	
7-201.11B	Bleach, sanitizer, and cleaners were stored on the drain board of the 3-vat sink. Chemicals shall be stored below or separately from equipment on which clean equipment or food may be placed. Please store chemicals below sink.	5/11/17	
4-601.11A	Debris observed on the hot dog roller, which was not in use during this visit. Cooking equipment shall be clean. Please clean and sanitize after use at least daily.	5/11/17	
4-601.11A	Mold observed on the outer rings of the nozzles, and the nozzle housing, of the Pepsi soda dispenser. Please wash, rinse, and sanitizer nozzles and housing at least daily.	5/11/17	

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
5-205.15B	The spray head at the 3-vat sink does not turn off when the water is turned on at the faucet. Please repair or replace to maintain plumbing in good condition.	5/31/17	
4-903.11A	Debris observed on the plastic drain rack on 3-vat sink. Clean equipment shall be protected from contamination. Please wash, rinse, and sanitize drainer and drip catcher as often as needed to keep clean.	5/12/17	
6-501.12A	Accumulation of debris observed on the pipes below the 3-vat sink. Please clean pipes as often as needed to keep clean.	5/31/17	
4-601.11C	Debris observed inside the Hot and Fresh hot hold display case. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean case at least daily.	5/11/17	
4-302.14	There were no test strips available upon request. Test strips shall be provided at all times to check the concentration of sanitizer solutions, which should be between 50 and 100 ppm chlorine. Please provide test strips to check chlorine concentration in sanitizer solutions.	5/17/17	
4-601.11C	Debris observed in the cabinets below the Cappuccino machine. Please clean cabinets as often as needed to keep clean.	5/31/17	
6-501.14A	The vent in the employee bathroom was dirty. Ventilation systems shall not be a source of contamination. Please clean vent as often as needed to keep clean.	5/31/17	
4-601.11C	Debris observed in the bottom of the Dasani cooler. Please clean.	5/31/17	
4-601.11C	Debris and mold observed on the fan cover in the top of the Pepsi cooler. Please clean.	5/31/17	
4-601.11C	Debris and mold observed on the fan cover in the top of the Everfresh cooler. Please clean.	5/31/17	
5-501.17	There was no lid on the trash can in the customer bathroom. Bathrooms used by females shall have a trash can with a lid. Please provide.	5/31/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Terry Jacobson		Date: May 11, 2017
Inspector: Rose Mier	Telephone No. (573)-431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: May 31, 2017



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

ESTABLISHMENT NAME Jake's Express Shop and Deli		ADDRESS 6104 Highway Y / P.O. Box 52		CITY / ZIP French Village 63036	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

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
7-201.11B	Single-use paper plates were stored below motor oil and treatment on the shelf next to the sink in the storage area. Single-use items shall be stored separately or above chemicals and toxins.	5/11/17	
3-302.11A	Raw poultry was stored above fries, tator tots, and fully-cooked foods in the Whirlpool freezer, located by the stairwell. Raw animal-derived foods shall be stored below all other foods. Please place poultry on the bottom by itself.	5/11/17	
4-501.114A	Chlorine concentration in sanitizer solution was greater than 200 ppm. Chlorine shall be between 50 and 100 ppm in sanitizer solutions. Prepare sanitizer by mixing approximately 1/2 to 1 teaspoon of regular, unscented household bleach in each gallon of water. COS by diluting to 100 ppm.	COS	
NOTE	The lagoon for sewage treatment was checked during this visit and appeared to be operating correctly. Woody vegetation which was growing on the embankment should be removed.		

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
5-205.15B	A leak was observed around the ice maker. Please repair. NOTE: owner was aware of the leak and has been working on its repair.	5/31/17	
3-304.12B	The in-use scoop was stored on a lid on top of the ice maker. The lid was dirty. In-use utensils shall be stored on a clean and sanitized surface. Please wash, rinse, and sanitize scoop and scoop holders at least daily.	5/11/17	
6-501.18	The handwashing sink by the ice maker was dirty. Please clean sink as often as needed to keep clean.	5/12/17	
6-301.12	The dispenser failed to dispense paper towels at the handwashing sink by the ice maker. Paper towels shall be available at handwashing sinks at all times, and equipment shall be maintained in good repair. Please repair or replace the dispenser.	5/12/17	
4-904.11A	A box of single-use cups, and a box of single-use straws, were stored on the floor in the storage room. Also, the cups were stored next to bleach. Single use items shall be stored at least six inches off the floor to protect from contamination. Please elevate single-use items off floor and store chemicals separately.	5/11/17	
4-601.11C	Debris observed on the bottom shelf of the Frigidaire freezer (near the stairwell). Please clean freezer.	5/31/17	
6-202.15A	The back entry door was not self-closing. Outside entry doors shall be fully self-closing and sealed. Please install a device to make this door self-closing.	5/31/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: Terry Jacobson		Date: May 11, 2017
Inspector: Rose Mier	Telephone No. (573)431-1947	EPHS No. 1390
Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No		Follow-up Date: May 31, 2017