



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

TIME IN	10:08 am	TIME OUT	1:05 pm
DATE	July 27, 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: ColJac Cafe	OWNER: Joe Goff and Jessica Goff	PERSON IN CHARGE: Jake Goff
ADDRESS: 24 East Columbia Street	ESTABLISHMENT NUMBER: 4790	COUNTY: St. Francois
CITY/ZIP: Farmington 63640	PHONE: 573/218-9533	FAX: none
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 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
<input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooking, time and temperature		
	Employee Health			IN OUT <input checked="" type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN OUT <input checked="" type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN OUT <input checked="" type="checkbox"/> N/A	Proper hot holding temperatures		
	Good Hygienic Practices			IN OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			IN OUT <input checked="" type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			IN OUT <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			IN OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT N/O	Hands clean and properly washed			IN OUT <input checked="" type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT 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			IN OUT <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			IN OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN OUT <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			<input checked="" type="checkbox"/> OUT N/A	Compliance with approved Specialized Process and HACCP plan		
	Protection from Contamination						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
IN OUT <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN OUT <input checked="" type="checkbox"/> N/A	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
<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				<input checked="" type="checkbox"/>	Utensils, Equipment and Vending		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" 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			<input checked="" type="checkbox"/>	<input type="checkbox"/>	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 checked="" type="checkbox"/>	<input 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>Jake Goff</i> Jake Goff	Date: July 27, 2017
Inspector: <i>Rose Mier</i> Rose Mier	Telephone No. (573)431-1947
EPHS No. 1390	Follow-up: Follow-up Date: August 2, 2017
	<input checked="" type="checkbox"/> Yes <input type="checkbox"/> No



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ESTABLISHMENT NAME ColJac Cafe		ADDRESS 24 East Columbia Street		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Arctic Aire freezer, ambient		12	Traulsen cooler: ambient, milk		30, 42
Sandwich prep cooler, top: roast beef		41	Eggs, pulled from cooking in oven		168 to 186
			Eggs, cooling on counter for approximately 1/4 hour		110 to 130
			Sandwich prep cooler, bottom: ambient, chicken, sausage		39, 40, 40
			Sandwich prep cooler, top: turkey, sausage patty, eggs		39, 59, 109 to 116

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	An opened container of cream cheese, stored in the Traulsen cooler, was not labeled with the date of disposition. Fully cooked or ready-to-eat 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. Please label all food that requires it with the date of disposition. COS by labeling	7/27/17	
7-201.11B	On bottle of quaternary sanitizer tablets was stored on the rack above the drainboard of the 3-vat sink that held clean equipment, and two bottles of the tablets were stored in the cabinet holding food and equipment, located below the flavored coffee brewers. Chemicals shall be stored separately or below clean equipment, food, clean linens, clean utensils, and single-use items. Please store these tablets in an appropriate location.	7/27/17	
4-601.11A	Debris was observed on a can opener, stored in the drawer by the GE range. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize can opener after use.	7/27/17	
7-201.11B	A container of Opti Free contact sanitizer was stored with food in the cabinet next to the oven. Personal items shall be stored in a designated location where food, clean equipment, clean linens, clean utensils, and single-use items cannot be contaminated. Also, chemicals shall be stored separately from these items. Please designate a location for personal items.	7/27/17	
7-102.11	A spray bottle container a clear liquid with a wet cloth on top was stored on the bottom shelf of the table. The bottle was not labeled. Working containers of chemicals shall be labeled with the common name of the chemical, and stored where food and food-related items cannot be contaminated. Please label bottle and store with chemicals.	7/27/17	
7-201.11B	A container of cleaning tablets was stored on the prep table with the pink mixer. Chemicals shall be store in an area where food and food-related items are protected. Please store cleaners in a designated area.	7/27/17	

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
6-501.14A	Both portable fans in the kitchen and food prep areas were observed with an accumulation of dust on their back and front grates. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fans as often as needed to keep clean.	8/2/17	
4-601.11C	Accumulation of debris observed inside the two stacked ovens. NOTE: the top oven stored muffin tins. Equipment shall be clean. Please clean inside of ovens as often as needed to keep clean.	8/2/17	
4-501.11A	The inside glass on the top oven of the stacked ovens was broken. If this oven is to be used only for storage, please remove broken glass and thoroughly clean to protect equipment while in storage from contamination. If it is to be used to cook food, please replace the broken glass, door, or oven.	8/2/17	
6-501.12A	Splattered food debris observed on the wood cabinet holding the stacked ovens. Please clean the cabinet as often as needed to keep clean.	8/2/17	
4-601.11C	Debris observed on the inside oven and drawer of the GE range, and on the outside surfaces. Please clean inside and outside surfaces of this range.	8/2/17	
3-304.14	Wet wiping cloths were found stored on work areas throughout the kitchen and prep areas. Wet wiping cloths shall be stored in sanitizer between uses. Please provide a labeled container of sanitizer solution to store wiping cloths between uses.	7/27/17	
2-401.11B	Employee beverages in closed containers were observed throughout the kitchen. Employees may drink from a covered container, but the container shall be stored where food, clean equipment, clean linens, and single-use items cannot be contaminated. Please designate a location for storage of employee beverages where these items are protected.	7/27/17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Jake Goff Date: July 27, 2017

Inspector: Rose Mier Telephone No. (573)431-1947 EPHS No. 1390 Follow-up: Yes No Follow-up Date: August 2, 2017



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Ambient, under counter freezer		18	Salad prep cooler, top: cut tomatoes, sliced tomatoes		52, 41
Ambient, under counter cooler		39	Salad prep cooler, bottom: ambient		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)
3-501.14A 3-501.15A	Eggs that were cooked in the oven were cooled on the counter, then stacked in containers and placed in the bottom of the salad prep cooler, and on top of inserts in the top of the salad prep cooler. The eggs had internal temperatures of 109 to 116F. The eggs were not monitored for time and temperature. Food shall be cooled from 135F to 70F within two hours, and from 70 to 41F within another four hours. If the first benchmark is not met, reheat the food to 165F for 15 seconds and begin cooling process again (or discard the food). If the second benchmark is not met, discard the food. Please use a log and monitor cooling of food. To facilitate cooling, place food in shallow container, nest container in ice water, vent if covered, stir, add ice as part of ingredients or to cool pasta, use ice paddles.				7/27/17
3-501.16A	A container holding sausage patties and one holding cooked eggs that were cooling were stored on top of the inserts in the sandwich prep cooler, and cut tomatoes and cut lettuce were stored on top of the inserts in the salad prep cooler. The sausage had an internal temperature of 59F, and the eggs 109F to 116F; the tomatoes and lettuce 52F. Potentially hazardous food should not be stored on top of the inserts, as the unit was not designed to keep food stored on top of the inserts cold. Please discard the sausage, tomatoes, and lettuce. Please do not store potentially hazardous food on top of the inserts. COS by disposing				7/27/17
3-304.14E	A bucket containing a liquid was stored on top of the prep table by the roller oven. The liquid was identified as sanitizer by manager. Sanitizers shall be stored on a shelf below or separately from food and food-related items. Also, the container shall be labeled as "sanitizer." Please label, store correctly, and keep wet wiping cloths in the container.				7/27/17
7-202.12A	A can of Raid insecticide was stored in the mop closet. This pesticide was not approved for use in a food establishment. Please remove from premises and use only approved methods of pest control.				7/27/17
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4-601.11B	Accumulation of debris on the grates, sprockets and rollers of the MiniVeyor roller oven. Please clean all parts of the oven as often as needed to keep clean.				8/2/17
4-101.19	The wood shelves on the wall-mounted shelf, located near the sandwich prep cooler, did not appear to be sealed. Equipment requiring frequent cleaning shall be made of durable, nonabsorbent, smooth, and cleanable materials. Please seal or paint the wood shelves.				8/2/17
4-101.17A	Laminated wood bowls were used for food contact. Wood may not be used as a food contact surface except a dense wood used to make cutting boards, rolling pins, or donut dowels. Please remove these bowls from the facility.				8/2/17
6-301.14	There was no sign in the bathroom to remind users to wash their hands. Please install a sign.				7/27/17
5-205.15B	The drain in the handwashing sink in the bathroom was very slow. Plumbing shall be maintained in good repair. Please determine reason for slowly draining water and repair.				8/2/17
4-501.114A	Sanitizer test strips were not available upon request. Please provide test strips to check the concentration of sanitizer in solutions: quaternary ammonia test strips (150 to 400 ppm range) and chlorine test strips, if bleach is used as a sanitizer (10 to 200 ppm).				8/2/17
NOTE	Please wash all produce (fruits and vegetables) before peeling, cutting, cooking, or serving whole.				

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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
		Milk, dispensing thermos, stored on beverage counter	50

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	Brown debris observed on the inside sides of the ice maker. Food contact surfaces shall be clean to sight and touch. Please discard ice, wash, rinse, sanitize, and air dry ice maker before returning to service.	7/28/17	
3-501.16A	Milk in a thermos was stored on the customer self-serve beverage counter. It had an internal temperature of 50F. Potentially hazardous food shall be held cold at 41F or lower. According to staff, the milk was placed in the thermos approximately one hour ago. The temperature was not monitored. Please hold the milk by using Time as a Public Health Control by completing the form. Label or log the time of disposition for the milk, which is four hours from the time it is placed in the thermos. Discard all milk remaining after four hours and wash, rinse, and sanitize container before refilling.	8/2/187	

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