



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

TIME IN	9:52 am	TIME OUT	12:11 pm
DATE	Oct. 30, 2017	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: Jack in the Box #4060		OWNER: Missouri Jack, LLC		PERSON IN CHARGE: Derrick Cornick	
ADDRESS: 785 Maple Valley Drive			ESTABLISHMENT NUMBER: 3474		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: (573)756-8010		FAX: (573)756-8010	
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 checked="" type="checkbox"/> Disapproved <input type="checkbox"/> Not Applicable License No. 187-16841, exp. 8-31-18		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			<input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> OUT N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input checked="" type="checkbox"/> OUT N/O N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> OUT N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> OUT N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<input checked="" type="checkbox"/> OUT 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 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"/> N/A	Food received at proper temperature			<input checked="" type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	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						
<input checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
<input checked="" type="checkbox"/> OUT N/O	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"/>	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 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 checked="" type="checkbox"/>	<input 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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Wiping cloths: properly used and stored				<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"/>	Garbage/refuse properly disposed; facilities maintained		
						<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>Derrick Cornick</i> Derrick Cornick		Date: October 30, 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: Nov. 7, 2017



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ESTABLISHMENT NAME Jack in the Box #4060		ADDRESS 785 Maple Valley Drive		CITY /ZIP Farmington 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Freezer 1, kitchen: ambient		10	Kitchen Refrigerator 1: ambient, burrito		39, 41
Freezer 2, kitchen: ambient		15	Kitchen Refrigerator 2: ambient, raw shell egg		41, 40
On grill: hamburger, sausage		205, 211	Kitchen refrigerator 3: ambient, lettuce		36, 41
Rice, hot hold in cooker		161	Kitchen prep cooler: ham, lettuce, lettuce		37, 39, 42
Walk-in freezer, ambient		12	Walk-in cooler: ambient, soft serve mix, teriyaki chicken		41, 41, 41

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.			
4-601.11A	DINING ROOM Mold observed on ice chute of the soda dispenser. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize ice chute at least daily. (Note area at the back of the chute).	10/30/17	D C ↓
4-601.11A	KITCHEN Debris observed inside both Sharp microwave ovens. The insides of microwave ovens shall be washed, rinsed, and sanitized a minimum of every four hours. Please clean insides of microwave ovens.	10/30/17	
4-202.11A	The plastic container holding lettuce in refrigerator 3 was broken. Food contact surfaces shall be free of breaks and other imperfections. Please discard container.	10/30/17	
NOTES	This routine inspection is the result of a foodborne illness complaint received at our office on October 30, 2017. The complainant ate at this restaurant the evening of October 26, 2017 and developed symptoms late morning on October 27. He went to the hospital the evening of October 27 and was diagnosed as either viral or foodborne illness. During this inspection, staff were observed washing their hands when required. The internal Food Safety Checklist for October 26, 2017 was inspected and all temperatures and other items on the checklist appeared to be in compliance for the 4:00 pm check. The timesheet record was reviewed for employees who went home early due to illness. No employees were noted at leaving early for any reason on October 26.		

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.			
6-301.12B	BATHROOMS AND DINING ROOM Disposable towels were not installed in the towel dispenser in the female bathroom, possibly because the dispenser did not appear to be functioning. Disposable towels shall be dispensed in a sanitary method. Please repair or replace dispenser, if needed, and supply towels through a dispenser.	11/7/17	D C
6-501.12A	The toilet was dirty on all surfaces in the men's bathroom. Toilets shall be kept clean. Please clean all surfaces as often as needed to keep clean.	10/30/17	
6-501.12A	Debris observed on the light switch in the men's bathroom. Facility shall be kept clean. Please clean all surfaces of bathroom, especially where hands touch, at least daily to prevent contamination of hands.	10/30/17	
4-601.11C	Accumulation of debris inside the trash can cabinet by the customer beverage area. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside of door and cabinet when trash is emptied.	10/30/17	
6-501.12A	Accumulation of trash and other debris on the floor beneath the equipment in the customer beverage station. Please clean floor under equipment as often as needed to keep clean and reduce pest harborage.	11/7/17	
6-501.14A	KITCHEN Debris observed on the protective fan grates in refrigerator 1. Ventilation systems shall not be a source of contamination. Please clean fan grates as often as needed to keep clean.	10/31/17	
4-601.11C	Accumulation of food debris inside the toaster oven. Please clean oven at least daily to prevent accumulation of food debris.	10/31/17	
6-501.14A	The portable floor fan was dirty. Please clean blades and blade cover as often as needed to prevent it from being a source of blowing contamination.	10/31/17	

EDUCATION PROVIDED OR COMMENTS

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Soft serve mix in hopper		27	Cooler 6, service counter: ambient, salad		32, 39
Freezer 4 in cook line, ambient		18	Cooler 5 in drive up: ambient, shake mix		41, 41

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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3-302.15	STORE ROOM A #10 can of sliced jalapenos was badly dented on the top seam. Packaging shall protect the contents. Please mark for return or disposal and place in a designated area for returns or disposal to prevent its use.	10/30/17	<i>OC</i>
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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
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6-501.12A	WAREWASHING AREA Food splatters observed on the wall behind the hanging utensil rack behind the 1-vat sink. Please clean wall as often as needed to keep clean. NOTE: utensils hung on the rack most likely receive some of the food splatters. Please protect clean equipment from contamination while in storage.	10/31/17	<i>OC</i>
4-501.14	Accumulation of debris inside the vat of the 1-vat sink and on the outside surfaces of the vat. Sinks shall be kept clean. Please clean sink on all surfaces as often as needed to keep clean.	11/7/17	
6-501.12A	Accumulation of debris on the pipe and floor beneath the 1-vat sink and bag in boxes rack. Please clean floor and drain pipes as often as needed to keep facility clean.	11/7/17	
4-501.14	Debris observed on the outside and inside of the shower head at the 3-vat sink. Warewashing equipment shall be clean. Please clean all surfaces of shower head and sprayer handle as often as needed to keep clean.	10/30/17	
5-501.116B	The outside of the trash can was dirty. Trash cans shall be cleaned at a frequency to prevent debris accumulation. Please clean all surfaces of trash cans when emptied.	10/31/17	
4-903.11A	STOREROOM A box of single-use containers was stored on the floor near the lockers. The floor was wet and soaked into the bottom of the box. Please discard the items inside the box. Store single-use items at least six inches off the floor.	10/30/17	
6-501.12A	Accumulation of debris observed on the floor beneath racks ice maker. Please clean under all equipment as often as needed to keep floor clean.	11/7/17	

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