



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

TIME IN	9:30 am	TIME OUT	11:34 am
DATE	July 11, 2018	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: Jack in the Box		OWNER: Missouri Jack, LLC		PERSON IN CHARGE: Mindy McClanahan	
ADDRESS: 785 Maple Valley Drive			ESTABLISHMENT NUMBER: 3474		COUNTY: St. Francois
CITY/ZIP: Farmington 63640		PHONE: 573.756.8010		FAX: 573.756.8010	
P.H. PRIORITY : <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L					
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					
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 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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT N/O N/A	Proper reheating procedures for hot holding	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <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/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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Adequate handwashing facilities supplied & accessible			<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
<input type="checkbox"/> IN <input type="checkbox"/> OUT 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 checked="" type="checkbox"/> OUT N/A	Food separated and protected						
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT 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 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 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 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"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input 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>Mindy McClanahan</i> Mindy McClanahan		Date: July 11, 2018	
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: July 27, 2018



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Hot hold: hash browns, eggs		164, 195	Refrigerator 1: ambient, tacos		39, 39
Freezer 1, ambient		0	Refrigerator 3, top: ham, cheese		41, 41
Freezer 4, ambient		18	Refrigerator 2: ambient, cheese		41, 39
Chicken fillet, deep fryer (just removed)		140	Freezer 2, ambient		12
Refrigerator 3, bottom (empty)		40	Eggs, grill		200 to 212

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
3-403.11A	Fully-cooked chicken cooked in the deep fryer had an internal temperature of 140F upon removal. Chicken that is fully cooked and opened shall be cooked to a minimum of 165F for hot holding. Please use a thermometer to ensure food is cooked to correct temperatures. CORRECTED ON SITE by re-cooking chicken to 187F and turning up the temperature of the oil.	COS	<i>MM</i>
4-601.11A	All surfaces of the toaster (inside, outsides, drawers, handles) were very dirty. Food contact surfaces shall be clean to sight and touch, and cooking equipment shall be cleaned at a frequency to prevent baked-on debris. Please clean all surfaces of toaster.	7/12/18	<i>MM</i>

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
5-501.115	Trash was observed inside the outside dumpster enclosure. Trash enclosures shall be kept free of litter and unneeded items. Please clean dumpster enclosure.	7/13/18	<i>MM</i>
6-202.15A	The outside entry door on the west side of the dining room did not fully close and daylight was observed at the base. Outside entries shall fully self-close and be sealed. Please repair door to allow it to fully close and seal all areas where daylight can be seen on the inside of the door.	7/27/18	<i>MM</i>
6-501.12A	The base and back of the toilet in the men's bathroom were dirty. Please clean all surfaces of toilet as often as needed to keep clean.	7/11/18	<i>MM</i>
6-501.18	The handwashing sink in the men's bathroom was dirty. Please clean all surfaces of handwashing sink as often as needed to keep clean.	7/11/18	<i>MM</i>
6-501.12A	The base and back of the toilet in the women's bathroom were dirty. Please clean all surfaces of the toilet each time the toilet is cleaned.	7/11/18	<i>MM</i>
6-301.12	There were no towels in the dispenser at the handwashing sink in the warewashing area. Please supply towels through a sanitary dispenser at all times. NOTE: repair or replace broken dispenser.	7/27/18	<i>MM</i>
6-501.18	The handwashing sink in the warewashing area was dirty. Please clean all surfaces of the sink as often as needed to keep clean.	7/11/18	<i>MM</i>
5-205.15B	The faucet on the handwashing sink in the warewashing area leaked. Please repair leak.	7/27/18	<i>MM</i>
6-501.14A	Accumulation of debris observed on the portable floor fan that was blowing into the kitchen. Ventilation systems shall not be a source of contamination. Please clean all surfaces of fan as often as needed to keep clean.	7/12/18	<i>MM</i>

EDUCATION PROVIDED OR COMMENTS

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Soft serve mix in hopper		29	Walk-in cooler: ambient, ham, cooked beef strips		40, 41, 40
Refrigerator 5: ambient, iced coffe w/shake		30, 36	Chicken nuggets, deep fryer		188
Refrigerator 6: ambient, salad		40, 36			
Hamburgers, grill		188			
Walk-in freezer, ambient		10			

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4-501.11B	The lid was broken on the prep cooler (refrigerator 3). Equipment shall be maintained in good repair. Please repair lid so it works correctly to keep the food cold.	7/18/18	mm
4-601.11C	Accumulation of food in the bottom of refrigerator #3, which was empty during this visit. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean refrigerator as often as needed to keep clean.	7/11/18	
4-601.11C	Food spills observed on the bottom and inside door of refrigerator 5 (drive up). Please clean spills when they occur.	7/11/18	
4-601.11C	Garbage observed in the 1-vat sink, located across from the 3-vat sink. Sinks shall be clean. Please clean sink as often as needed to keep clean.	7/11/18	
3-305.11A	A box of soda flavorings was stored on the floor in the warewashing area. Food shall be stored a minimum of six inches off the floor. Please elevate soda boxes.	7/11/18	
6-501.16	The mop sink was filled with cleaning items, making it unusable for disposal of wastewater, and the mop was not hung. A mop sink shall be available at all times for dumping wastewater, and mops shall be hung to allow drying. Please hang cleaning utensils and store other cleaning items outside of mop sink.	7/11/18	
5-205.15B	Water was pooled near the wall beneath the 3-vat sink. Plumbing shall be maintained in good repair. Please determine if there is a leak in the plumbing or sink and repair.	7/27/18	
6-501.12A	Debris observed on the floor in the walk-in cooler. Physical facilities shall be clean. Please clean entire floor in cooler as often as needed to keep clean.	7/13/18	
4-601.11C	Debris observed on many of the shelves in the walk-in cooler. Please clean shelves as often as needed to keep clean.	7/18/18	

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3-307.11	An employee beverage (Clear) and a bottle of red hot sauce were stored above facility food in the walk-in cooler. Employee food shall be stored below and separately from facility food in a designated area. Please designate an area or a tub on the lowest shelf of the cooler and label it as employee food.	7/11/18	MM
3-305.11A	Ice was dripping onto food packages in the walk-in freezer. Food shall be protected while in storage. Please repair freezer to prevent drippage. Protect food by not placing it beneath drips, or by using trays or flattened cardboard on top of food packages.	7/27/18	
6-202.11A	One light bulb in the walk-in freezer was not shielded and did not appear to be shatter-resistant. Light bulbs shall be shatter-resistant or shielded. Please install a shield over the bulb or install a shatter-resistant bulb.	7/27/18	
6-501.11 3-305.11A	A ceiling tile was missing in the employee break room, exposing insulation. Bread was stored in this room. Facility shall be maintained in good repair, and food protected while in storage. Please replace ceiling tile.	7/27/18	

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