



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

TIME IN	10:37am	TIME OUT	3:01pm
DATE	6-21-18	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: Jade Buffet	OWNER: Bing Chen	PERSON IN CHARGE: Min Wen Lu
ADDRESS: 674 Walton Drive	ESTABLISHMENT NUMBER: 4841	COUNTY: 187
CITY/ZIP: Farmington, 63640	PHONE: 573-713-9060	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 _____		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		
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			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> 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 <input type="checkbox"/> N/O N/A	Proper hot holding temperatures		
	Good Hygienic Practices			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Proper cold holding temperatures		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands				Consumer Advisory		
<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	Consumer advisory provided for raw or undercooked food		
<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				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 checked="" type="checkbox"/> OUT	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				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 <input type="checkbox"/> N/A	Food separated and protected						
<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 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 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 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 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 checked="" 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: Min Wen Lu	Date: June 21, 2018
Inspector: John Wiseman	Telephone No. (573)431-1947
EPHS No. 1507	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
	Follow-up Date: 7-5-18



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ESTABLISHMENT NAME Jade Buffet		ADDRESS 674 Walton Drive	CITY /ZIP Farmington, 63640
FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Kitchen prep cooler amb	36	Cooked chicken, crab in glass front cooler	38, 40
Prep cooler cold hold: cooked chicken,	46-49	Sushi prep cooler: lower, upper compartments	40, 40
cooked pork	42-46	Food in upper sushi compartment: crab, raw fish	46, 48
Hot hold rice	164, 186	Acidulated rice for sushi, no temp control	107-108
Glass front cooler in kitchen amb	34	Chicken broccoli as prepared	168

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-501.16B 3-501.14A	Cooked chicken and pork was measured at 42F - 49F at 10:45am in the kitchen cold table at the cook-line. Potentially hazardous food held refrigerated shall be held at 41F or less. According to the manager, the cooks prepare this food and place it directly into the cold table cold wells. This food temperature was measured again at 43F - 46F at 12:45pm. This is potentially hazardous food that must be held at 41F or less for safety. Take action to ensure that the cold table is capable of maintaining FOOD TEMPERATURES of these foods at 41F or less. This food was moved to the walk-in cooler. Additionally, food that is cooked and then held cold must be cooled from 135F to 70F within two hours. The food must then be cooled to 41F within an additional four hours. Assuming the food met the first bench mark, it must reach 41F within an additional four hours. If food does not meet the second criteria within the four hour period, it must be discarded.	6-21-18	
2-401.11A B	Employee beverages in drinking cups and in a thermos were observed on the shelf above the kitchen prep cooler at the cook-line. Employee beverages must be covered and located where they cannot contaminate food, prep areas, equipment and single use items. Please locate employee beverages away from food and preparation areas.		
3-501.17A	Various cooked and raw potentially hazardous food were stored in the glass front cooler in at the kitchen cook-line. These items were marked with the preparation date. Potentially hazardous food held refrigerated shall be marked with a discard date that is no greater than six days after preparation or opening from a hermetically sealed package. Please mark all PHFs accordingly.		

Code Reference	CORE ITEMS	Correct by (date)	Initial
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3-305.11A	An accumulation of water was observed pooling on the lid of a plastic can containing sugar. Food shall be protected from contamination by storing it where it is not exposed to splash, dust, or other contamination. The source of the pooling water is unclear. Please protect food from sources of contamination. Note: Grey plastic cans are in use throughout the kitchen for storage of foods such as rice, sugar, and corn starch. I have determined at the time of this inspection that these cans bear an NSF embossment and are indicated for food contact on the containers.	7-5-18	
3-304.14A	A dry cloth was observed tucked into the apron cincture of one of the line cooks. Dry cloths are limited to one time use and may not be repeatedly used for any purpose. COS by removing the cloth.		
3-304.12A	The ice scoop handle was in contact with the ice in the wait station on the north side of the dining room. In-use utensils for dispensing food shall be situated with the hand above the surface of the food. COS by placing the handle above the surface of the food.		
3-305.12F	A bag-in-box package of soda syrup was observed below the hand wash sink waste plumbing in the wait station on the south side of the dining area. Food may not be stored below unshielded sewer lines. COS by moving the syrup.		

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Walk-in cooler amb		34	Hot held buffet food:		
Raw chicken, potato chunks		40, 47	chicken, egg roll		147, 154
Walk-in freezer		10	chicken, crab		165, 173
Atosta cooler in dining area		38	Kings Pastry cake		61, 64
Cut mellon on buffet		45-46			

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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3-501.16B	The facility prepares and serves sushi. A sushi prep station is located at the north end of the cook-line. A dedicated cooler for this purpose is in this location and is equipped with upper and lower refrigerated compartments. The upper compartment is cooled radiantly by a refrigerated coil which was covered with frost. Crab sticks and raw sushi fish in this upper compartment was measured at 46F and 48F respectively. Potentially hazardous foods held refrigerated shall be maintained at 41F or less. The crab sticks were moved to the lower compartment of the unit. The raw fish was voluntarily discarded. Do not place potentially hazardous food in the upper compartment of this unit until it has be repaired or adjusted and demonstrated to hold food temperatures at 41F or less.	6-21-18	
3-502.11C	The sushi rice used for preparing sushi was acidified and placed in a container without temperature control. The temperature of the rice was 107F - 108F. A food establishment shall obtain approval for a special process from the department if they are using food additives or adding components such as vinegar as a method of food preservation or to render a food so that it is not potentially hazardous. This facility has not been approved to use a special process such as acidification of rice as a preservation method. In lieu of a special process approval, the sushi rice AND THE SUSHI PREPARED FROM IT must be held by Time as a Public Health Control. Potentially hazardous foods may be held by time if: 1) a written procedure for doing so is in affect, 2) The food in question is individually marked with the 4 hour discard time, and 3) The food is discarded at the specified time. A TPHC procedure was prepared at the time of this inspection.		
3-501.19			

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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5-501.114	The facility dumpster is missing a plug from the drain hole. Outside refuse containers shall be leakproof. Please install a plug in the dumpster drain hole.	7-5-18	
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3-501.16B 3-501.14A 3-501.16B 3-501.16B	<p>Cooked potato chunks in the walk-in cooler were measured at 47F. Potentially hazardous foods held refrigerated shall be held at 41F or less. The ambient temperature of the cooler was measured at 34F. The cooked potato chunks were stored in deep bowls. The elevated temperature of the potatoes may be due to inadequate cooling. Food that is cooked and then held cold must be cooled from 135F to 70F within two hours. The food must then be cooled to 41F within an additional four hours. Assuming the food met the first bench mark, it must reach 41F within an additional four hours. If food does not meet the second criteria within the four hour period, it must be discarded. Please ensure that food is cooled properly.</p> <p>Cut melon on the cold buffet table was measured at 50F - 53F. Potentially hazardous foods held refrigerated shall be held at 41F or less. The cold foods at this buffet table are cooled by use of an ice water bath below the food trays. The melon pieces placed in the trays are piled such that contact with the cold surface is prevented. Cut melon must be held at 41F or less. Until a permanent solution for this issue has been devised, hold cut melon by using Time as a Public Health Control. The melon on the buffet was discarded and replaced with a cold tray.</p> <p>Cakes manufactured by Kings Pastry are offered on a refrigerated buffet surface. The cakes were measured at 61F - 64F. It is unknown if these items are potentially hazardous food requiring refrigeration. The product box says "Keep Refrigerated" on it. Please contact this company and request information that indicates if this product is a potentially hazardous food.</p>	6-21-18	

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