

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

TIME IN 10:45am	TIME OUT 11:50am
DATE 1-4-18	PAGE 1 of 2

NEXT ROUTINE	INSPE	CTION, OR SUCH SHORTER PE	ERIOD OF TIMI	E AS MA	Y BE SPI	ECIFIED	N WRI	TING BY T	THE REGULA	ILITIES WHICH MUST BE CORRE TORY AUTHORITY. FAILURE TO PERATIONS		
WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOT ESTABLISHMENT NAME:  Jimmy John's #1649  OWNER:  Jeremy a								PERSON IN CHARGE: Kurt Hobbs				
ADDRESS:	251 Ma	aple Street						SHMENT	NUMBER: 4771	COUNTY: 187		
CITY/ZIP: Far	rmingto	n, 63640	PHONE: 573-756-	3278		FAX	FAX: NA			P.H. PRIORITY: H	М	
ESTABLISHMENT BAKERY RESTAUF		C. STORE CATER	ER R CENTER	DEL	I MER F.P.		GROCE AVERI	ERY STOR		NSTITUTION MOBILE	VENDOR:	tS
PURPOSE Pre-openi		■ Routine □ Follow-up	☐ Compla		Other_							
FROZEN DES			SEWAGE DI			ATER S						
	_	approved Not Applicable	_	PUBLIC PRIVAT		COM	//UNIT	Υ 🗖	NON-COM Date Sam	MMUNITY		
License	No	-			ORS AN	ID INTE	RVEN	TIONS				
			ee behaviors m	ost com	monly rep	orted to the	ne Cen	ters for Dis		and Prevention as contributing fac	tors in	
foodborne illnes Compliance	ss outbro	eaks. Public health intervention  Demonstration of K		neasures	to prever		ne illne			otentially Hazardous Foods	COS	S R
₩ DUT		Person in charge present, dem	3 3 3 3	ledge,	000			N/A		king, time and temperature		
<b>41</b> 001		and performs duties Employee He	ealth					N/O N/A	Proper reh	eating procedures for hot holding		_
TUO NL		Management awareness; polici	y present			IN	JUT	N/O N/A	Proper cool	ling time and temperatures		
TUO		Proper use of reporting, restrict Good Hygienic P		on		IN IN	OUT	N/O N/A N/A		holding temperatures I holding temperatures		-
DUT N/O	_	Proper eating, tasting, drinking No discharge from eyes, nose				M	OUT	N/C N/A		e marking and disposition bublic health control (procedures /		
OUT N/C	)	,				IN	DUT	N/O N/A	records)	ü		
OUT N/O		Preventing Contamina Hands clean and properly wash				IN	OUT	<b>₩</b> A	Consumer a	Consumer Advisory advisory provided for raw or ed food		
OUT N/O	0	No bare hand contact with read					undoroo			ghly Susceptible Populations		
IN DUT	approved alternate method proper Adequate handwashing facilities s accessible			plied & Pas		Pasteurized offered	d foods used, prohibited foods not					
		Approved So				- I	OUT.	6		Chemical		
IN OUT W	O N/A	Food obtained from approved s Food received at proper tempe							Toxic subst	ves: approved and properly used tances properly identified, stored at	nd	
1N OUT		Food in good condition, safe ar								mance with Approved Procedures		
IN DUT N/C	D MA	Required records available: she destruction		arasite		IN	OUT	N/A	and HACCE	e with approved Specialized Proces P plan	SS	
TIM DUT	N/A	Protection from Cor Food separated and protected	itamination			The	letter t	o the left o	f each item in	dicates that item's status at the tim	e of the	
JM DUT	N/A	Food-contact surfaces cleaned	& sanitized			_	ection.				00	
		Proper disposition of returned,	previously serv	ed,				in complia = not appl		OUT = not in compliance N/O = not observed		
IN OUT NC	)	reconditioned, and unsafe food	· ·	004		U DDAG		S=Correcte	ed On Site	R=Repeat Item		
		Good Retail Practices are preven	ntative measure		OD RETA			hogens, ch	emicals, and	physical objects into foods.		
IN OUT	<b>D</b> 1	Safe Food and Water		(	COS F	R IN	OUT			per Use of Utensils	cos	R
		urized eggs used where required and ice from approved source				<b>✓</b>			tensils: prope , equipment a	erly stored and linens: properly stored, dried,	-	+
		Food Temperature Cor	atrol				<b>V</b>	handled		vice articles: properly stored, used	<b>J</b>	-
	Adequ	uate equipment for temperature c				<b>V</b>			used properly	, , , , , , , , , , , , , , , , , , , ,		-
		ved thawing methods used nometers provided and accurate						Food an		Equipment and Vending ontact surfaces cleanable, properly		-
	mem	•				<b>V</b>		designe	d, constructed	d, and used		
		Food Identification				<b>V</b>		Warewa strips us	•	s: installed, maintained, used; test		
	Food	properly labeled; original containe Prevention of Food Contan				<b>√</b>		Nonfood	d-contact surf	aces clean hysical Facilities		
	Insect	s, rodents, and animals not prese				<b>V</b>		Hot and		vailable; adequate pressure		+
		mination prevented during food p	reparation, stor	rage		<b>~</b>		Plumbin	g installed; pr	roper backflow devices		
	and display  Personal cleanliness: clean outer clothing, hair restrain		nt,		<b>V</b>		Sewage	and wastewa	ater properly disposed	1	1	
		nails and jewelry g cloths: properly used and store	d			<b>V</b>		Toilet fa	cilities: prope	rly constructed, supplied, cleaned	+	+
		and vegetables washed before u				<b>√</b>		Garbage	e/refuse prope	erly disposed; facilities maintained	1	1
Person in Cha	u arge√T	itle: /	<del>/                                    </del>		17	1-1-1		Friysica	Dat	alled, maintained, and clean		
L	<u> </u>	1 W	14VV	<u> </u>		Hobbs	NI	FD::		January 4, 2018		NI -
Inspector:	Q/		John V	Visemar	n	Telepho (573)43	ne 190. 31-19	.   EPH 47   1507		low-up: ☐ Yes low-up Date:	<b>■</b> N	NO

MO 580-1874 (9-13

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

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FOOD PRODUCT/LOCATION  TEMP. in °F  In shop prep cooler amb  30  Walk-in cooler  36  Cold hold: tomato, turkey, sprouts  41,40,39  Walk-in freezer  0  Drive through prep cooler amb  32  Retail water cooler  Hoshizaki cooler  38  Code Reference  PRIORITY TEMS  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.  No priority violations were observed during this inspection.	ESTABLISHMENT Jimmy John's		ADDRESS 1251 Maple Street		CITY/ZIP			
In shop prep cooler amb  30  Walk-in cooler  36  Cold hold: formato, turkey, sprouts  41,40,39  Walk-in freezer  0  Drive through prep cooler amb  32  Retail water cooler  40  Cold hold: formato, ham, beef  40,39,40  Hoshizaki cooler  38  Reference  Reference  Reference  Core Reference  No priority violations were observed during this inspection.  No priority violations were observed during this inspection.  Core Reference  Access a contract to general samilation, operational controls, foliations are to be corrected by the next regular inspection or as stated.  No priority violations were observed to be wet nested in clean storage in the back-of-house area. After cleaning and samitzing, equipment shall be aid rided prior to placing in storage or nesting.  1-901.11A  Plastic containers were observed to be wet nested in clean storage in the back-of-house area. After cleaning and samitzing, equipment shall be aid rided prior to placing in storage or nesting.  1-903.11A  A case of wrapping film was observed on the floor in the back-of-house area. Single use and single service items shall be stored at least six inches off of the floor. COS by removing the film from the floor.  EDUCATION PROVIDED OR COMMENTS  EDUCATION PROVIDED OR Foliation in Fellow-up: Pres					Farmington, 63640  LOCATION TEMP in ° F			
Code Core literes relate to general sanitation, operational controls, facilities or interfaced prior to placing in storage or resting.  Code Reference Service of the Code and Service of the Service of the Code and Service of the								
Code Core Items relate to general sanitation, prevaidant acrotrot, Spelling or standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  Conect by Initiative Code Reference  Core Items relate to general sanitation, prevaidant control, Spelling or standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  Corect by Initiative Code Reference  Core Items relate to general sanitation, operational control, Spelling or standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  Corect by Initiative Code Reference  Corect by Initiative Code Reference  Core Items relate to general sanitation, operational control, Spelling or shortware, squigment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  1-4-18  After cleaning and sanitizing, equipment shall be air dired prior to placing in storage or nesting. Please ensure that food containers are dry before nesting in storage.  1-903.11A Case of wrapping film was observed on the floor on the back-of-house area. Single use and single service items shall be stored at least six inches off of the floor. COS by removing the film from the floor.  EDUCATION PROVIDED OR COMMENTS			+					
Hoshizaki cooler  PRIORITY ITEMS  Priority were continued directly to the elimination, prevention or reduction to an acceptable level, hazards associated with footborne liness of cidale)  No priority violations were observed during this inspection.  Code  Reference  Core items relate to general satisfation, operational controls, further than 17 hours or as stated.  Code  Reference  Core items relate to general satisfation, operational controls, further are than 17 hours or as stated.  Control by Initial Reference  Core items relate to general satisfation, operational controls, further or shutches, equipment design, general maintenance or sanitation storage and prestrictly procedures (SOO's). These items are to be controlled by the next regular inspection or as stated.  1.4-18  After cleaning and sanitizing, equipment shall be aid ridied prior to placing in storage or nesting. Please ensure that food containers are dry before nesting in storage.  1-903.114 A case of wrapping film was observed on the floor in the back-of-house area. Single use and single service items shall be stored at least six inches off of the floor. COS by removing the film from the floor.  COS  EDUCATION PROVIDED OR COMMENTS  EDUCATION PROVIDED OR COMMENTS  EDUCATION PROVIDED OR COMMENTS			32	Retail water of	cooler			
Reference Priority items contribute directly to the elimination, prevention or resolution to an acceptable level, hazards associated with foodborne liness.  No priority violations were observed during this inspection.  CORE ITEMS Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SOPs). These items are to be corrected by the next regular inspection or as stated.  1-901.11A Political containers were observed to be well nested in clean storage in the back-of-house area. After cleaning and sanitizing, equipment shall be air dried prior to placing in storage or nesting. Please ensure that food containers are dry before nesting in storage or nesting. Please ensure that food containers are dry before nesting in storage.  1-903.11A Political containers are dry before nesting in storage area. Single use and single service items shall be stored at least six inches off of the floor. COS by removing the film from the floor.  COS  EDUCATION PROVIDED OR COMMENTS  Date: January 4, 2018  EDUCATION PROVIDED OR COMMENTS			40,39,40					
Code Reference Priority twisolations were observed during this inspection.  CORE ITEMS Reference according procedures (SSOPs). These terms are to be corrected in clean storage in the back-of-house area. After cleaning and sanitizing, equipment shall be air dried prior to placing in storage or nesting. Please ensure that food containers are dry before nesting in storage.  1.4-18 A case of wrapping film was observed on the floor in the back-of-house area. Single use and single service terms shall be stored at least six inches off of the floor. COS by removing the film from the floor.  EDUCATION PROVIDED OR COMMENTS  EDUCATION PROVIDED OR COMMENTS    Correct by   Infine		Hoshizaki cooler	<u> </u>	ITV ITEMO		0	l=:4:=1	
Code Reference  Core items relate to general sociation, operational controls, facilities standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.  1-901.11A  Plastic containers were observed to be wet nested in clean storage in the back-of-house area.  After cleaning and sanitizing, equipment shall be air dried prior to placing in storage or nesting. Please ensure that food containers are dry before nesting in storage.  1-903.11A  A case of wrapping film was observed on the floor in the back-of-house area. Single use and single service items shall be stored at least six inches off of the floor. COS by removing the film from the floor.	Reference	Priority items contribute directly to the elior injury. These items MUST RECEIVE	mination, prevention or redu	uction to an acceptable level, hazards as	ssociated with foodborne illness		Initiai	
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Person in Charge Title:  Kurt Hobbs  Date: January 4, 2018  Inspector: Telephone No.   EPHS No.   Follow-up:	4-903.11A	After cleaning and sanitizing, Please ensure that food cont A case of wrapping film was single service items shall be	equipment shall be ainers are dry befo observed on the flo stored at least six i	e air dried prior to placing in re nesting in storage. for in the back-of-house area nches off of the floor. COS	storage or nesting.  a. Single use and		<u></u>	
Inspector: Telephone No.   EPHS No.   Follow-up:   Yes   Inspector   Telephone No.   Telephone			EDUCATION PR	ROVIDED OR COMMENTS				
Inspector: Telephone No.   EPHS No.   Follow-up:   Yes   Inspector   Telephone No.   Telephone	Person in Cha	aree Title:			Date:			
Inspector: John Wiseman   Telephone No.   EPHS No.   Follow-up:   Yes IN   (573)431-1947   1507   Follow-up Date:		The state of the s	ru-		January 4, 20			
	Inspector:	lax ,	John Wise			<b>⊔</b> Yes	■No	