



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

TIME IN	8:34 am	TIME OUT	10:20 am
DATE	Oct. 17, 2019	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		OWNER: MO Jack, LLC		PERSON IN CHARGE: Sarah Moore, GM	
ADDRESS: 1208 North Desloge Drive			ESTABLISHMENT NUMBER: 3577		COUNTY: St. Francois
CITY/ZIP: Desloge 63601		PHONE: 573.431.5111		FAX: 573.431.5111	
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. 187-16338, exp. 9-30-19		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/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 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 type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected						
<input type="checkbox"/> IN <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 type="checkbox"/> IN <input type="checkbox"/> OUT	<input type="checkbox"/>	Pasteurized eggs used where required			<input type="checkbox"/>	<input checked="" 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"/>	<input type="checkbox"/>	Toilet facilities: properly constructed, supplied, cleaned		
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Fruits and vegetables washed before use			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
					<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title: <i>S. Moore</i>		Sarah Moore, GM		Date: October 17, 2019	
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: Oct. 22, 2019	



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

ESTABLISHMENT NAME Jack in the Box		ADDRESS 1208 North Desloge Drive		CITY /ZIP Desloge 63601	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Refrigerator/Freezer 1, ambient		35, 0	Cooler 3: Bottom, ambient; top, ham, lettuce		33, 35, 33
Freezer 4, ambient		20	Soft serve mix, hopper		34
Hot hold: eggs, sausage patty		156, 187	Cooler 6 in drive-up, ambient		36
Hamburger patties, grill		197, 208	Walk-in cooler and freezer, ambient		35/10
Refrigerator/freezer 2, ambient		40, 0			

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	COOK LINES, DRIVE-UP, AND SERVING AREAS Accumulation of food debris observed inside the Sharp microwave. Food contact surfaces shall be clean to sight and touch; equipment in continual use that are food contact shall be washed, rinsed and sanitized at least every four hours. Please clean and sanitize inside of microwave when soiled, and no less than every four hours.	10/17/19	SM
3-304.12C	In-use tongs were held in a metal container. The tongs and holder were soiled. According to manager, the utensils and holder are cleaned every shift, which may be longer than four hours. In-use utensils that are used for potentially hazardous food shall be washed, rinsed, and sanitized a minimum of every four hours. Please clean and sanitize the tongs and holder a minimum of every four hours. CORRECTED ON SITE by taking to 3-vat sink for cleaning and sanitizing.	COS	
3-304.12E	The in-use ice bucket, stored on its side on top of the soft serve ice cream maker, was coated with hard water deposits and had melt water on the inside. In-use food contact surfaces shall be cleaned at least daily, and allowed to drain when not in use. Please determine a method to store the bucket so it will drain, and clean and sanitize the bucket and surface that it rests on at least daily.	10/17/19	
4-601.11A	Mold observed on the soda dispenser nozzle in the drive-up area. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize the nozzle at least daily.	10/17/19	

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
6-501.12A	COOK LINES, DRIVE-UP WINDOW, AND SERVING AREAS Accumulation of debris below the deep fryers and cooler 4. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean under equipment as often as needed to keep clean.	10-18-19	SM
6-501.14A	Grease and debris observed on the small fan. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades of fan as often as needed to keep clean.	10-20-19	
3-302.11A	There was no lid to cover the ice stored in the soda dispenser bin (drive-up window). Food shall be protected from contamination while in storage. Please keep ice covered when not in use.	10-17-19	
6-202.15A	The drive-up window was left open when not in use. Outside openings shall be closed and sealed to prevent pest entry. Please keep window closed when not in use.	10-17-19	
4-601.11C	Debris observed in the cabinet holding salt, and the drawer holding coffee, in the serving area. Please clean non-food contact surfaces as often as needed to keep clean.	10-18-19	
6-501.12A	Splatters observed on the wall around the coffee brewer. Please clean walls as often as needed to keep clean.	10-17-19	
6-501.14A	STORAGE AND WAREWASHING AREAS Accumulation of debris observed on the floor fan, located near the office. Ventilation systems shall not be a source of contamination. Please clean all surfaces and blades as often as needed to keep clean.	10-20-19	
6-501.12A	Debris observed under equipment, water was pooled in areas, and mold growth observed on the floor drain grates in the warewashing area. Please clean under and around all equipment as often as needed to keep clean, including around the water heater, floor drain, pipes, etc.	10-18-19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <i>A Moore</i>	Sarah Moore, GM	Date: October 17, 2019
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: Oct. 22, 2019



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

ESTABLISHMENT NAME Jack in the Box	ADDRESS 1208 North Desloge Drive	CITY /ZIP Desloge 63601
---------------------------------------	-------------------------------------	----------------------------

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

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	STORAGE AND WAREWASHING ROOMS Dried debris observed between the "grates" of the tomato slicer, and on the blades of the shredder. Food contact surfaces shall be clean to sight and touch. Please disassemble equipment, when possible, before cleaning; inspect all areas of equipment after cleaning to ensure that all surfaces are clean.	10/17/19	SM
NOTE	The ice cream processor license expired 9/30/19. Please renew the license to be allowed to continue to make soft serve ice cream.		

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
----------------	---	-------------------	---------

4-501.14C	WAREWASHING AND STORAGE AREAS Mold observed on the caulk behind the 3-vat sink. Please replace caulk and clean and sanitize daily to reduce mold growth.	10/22/19	SM
4-501.14C	Accumulation of debris around handle and inside the spray head of the sprayer at the 3-vat sink. Warewashing equipment shall be cleaned at least daily, more often if needed to keep clean. Please clean all surfaces of sprayer head at least daily.	10/17/19	
4-601.11C	Food debris observed on some of the racks inside the walk-in cooler. Please clean shelves as often as needed to keep clean.	10/22/19	
4-803.11	Used aprons were on the floor by the ladder leading to the roof. Soiled laundry shall be stored in a cleanable container in an area where food and food-related items cannot be contaminated. Please store soiled linens in a designated container.	10/17/19	
5-501.15A	OUTSIDE One of the lids on the dumpster was broken. Outside trash receptacles shall be covered with tight-fitting lids. Please ask trash company to replace lid or dumpster.	10/22/19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:	Sarah Moore, GM	Date: October 17, 2019
Inspector:	Rose Mier	Telephone No. (573)-431-1947 EPHS No. 1390 Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: Oct. 22, 2019