



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

TIME IN	11:05am	TIME OUT	2:55pm
DATE	10-31-19	PAGE	1 of 5

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: Feng Hua He	
ADDRESS: 674 Walton Drive		ESTABLISHMENT NUMBER: 4841	COUNTY: 184	
CITY/ZIP: Farmington, 63640		PHONE: 573-713-9060	FAX: na	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 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"/> IN <input checked="" type="checkbox"/> OUT	Person in charge present, demonstrates knowledge, and performs duties			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature		
<b>Employee Health</b>				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness; policy present			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures		
<b>Good Hygienic Practices</b>				<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed			<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed			<b>Highly Susceptible Populations</b>			
<input checked="" type="checkbox"/> IN <input 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		
<b>Approved Source</b>				<b>Chemical</b>			
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food obtained from approved source			<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/A	Food additives: approved and properly used		
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/C <input type="checkbox"/> N/A	Food received at proper temperature			<input type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used		
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated			<b>Conformance with Approved Procedures</b>			
<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 type="checkbox"/> N/A	Compliance with approved Specialized Process and HACCP plan		
<b>Protection from Contamination</b>				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 checked="" type="checkbox"/> OUT <input 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 checked="" type="checkbox"/>	<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 type="checkbox"/>	<input checked="" type="checkbox"/>	Utensils, equipment and linens: properly stored, dried, handled		
<b>Food Temperature Control</b>				<input checked="" type="checkbox"/>	<input 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			<b>Utensils, Equipment and Vending</b>				
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate			<input type="checkbox"/>	<input checked="" type="checkbox"/>	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
<b>Food Identification</b>				<input checked="" type="checkbox"/>	<input 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		
<b>Prevention of Food Contamination</b>				<b>Physical Facilities</b>					
<input checked="" type="checkbox"/>	<input type="checkbox"/>	Insects, rodents, and animals not present			<input type="checkbox"/>	<input checked="" 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 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 type="checkbox"/>	Garbage/refuse properly disposed; facilities maintained		
<input type="checkbox"/>	<input checked="" type="checkbox"/>				<input type="checkbox"/>	<input checked="" type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge /Title:		Feng Hua He		Date: October 31, 2019	
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: 11-14-19



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

ESTABLISHMENT NAME Jade Buffet		ADDRESS 674 Walton Drive		CITY /ZIP Farmington, 63640	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Cold Buffet: pineapple, melon		31, 41	Kitchen cold table: ambient, raw beef, raw chicken		38, 41, 41
Hot Buffet: chicken strips, pork & mush,		134, 151	Hot held rice in kitchen		156
noodles, fried rice		147, 148	Two door cooler in kitchen: ambient,		38
pepper steak		154	cooked chicken, raw chicken		41, 42
Two door cooler near buffet		38	Sushi rice held by TPHC		76

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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	Minor mold was observed on the flat portion of the soda nozzle housing of the soda machine on the north side wait station. Food contact surfaces shall be clean to sight and touch. Please clean and sanitize the nozzle housing.	10-31-19	
4-202.11	The lids are cracked and broken on some of the food storage cans on rollers in the kitchen. Food contact surfaces shall be free of cracks, breaks, chips, pits, inclusions and similar imperfections which adversely affect cleaning and sanitation. Please replace broken lids.	11-14-19	
3-202.15	An #10 can of cocktail sauce which was very rusted and a #10 can of peaches with damage to the top seal were observed in the storage area below the central work station in the kitchen. Food packages shall be in good condition and protect the integrity of the contents. COS by discarding the food.	COS	
2-401.11	An employee beverage was observed stored atop the sushi prep station in the kitchen. Employee beverages must be covered and handled and stored to prevent contamination of food, equipment, and single use items. COS by removing the beverage.	COS	
4-202.11	A plastic tub of seafood salad was observed leaking from a break in the tub onto a tub of stuffed crab shells stored below it. Food contact surfaces shall be free of cracks, breaks, chips, pits, inclusions and similar imperfections which adversely affect cleaning and sanitation. The seafood salad was transferred to a different tub. Please remove or replace all broken and cracked food equipment.	11-14-19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

4-901.11	Clean beverage cups were observed wet-nested in both wait stations. After cleaning and sanitizing, food equipment shall be dried prior to placing in clean storage. Please ensure that equipment is dried prior to placing it in storage.	11-14-19	
6-501.12A	An accumulation of debris was observed on the floor in the corner below the counter in both of the wait stations. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean the floor in the wait station.		
4-601.11C	Dust and food residue was observed on shelving below the counter in both of the wait stations. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean inside the cabinets in the wait station.		
4-203.12	An oven thermometer ranged from 150F to 550F was observed inside the two door cooler near the buffet area. Thermometers must have an operable range for their intended use. COS by removing the thermometer and placing an appropriately scaled one in it's place.		
4-601.11C	Food residue was observed inside the two door cooler near the buffet area. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean inside the cooler in in the door tracks.		
5-205.11A	Five gallon buckets of in-use condiments was observed in front of the hand wash sink on the south side of the cook-line. Hand wash sinks must be unobstructed at all times and food items must be protected from contamination. Move the buckets away from the hand wash sink.		
3-305.11			

EDUCATION PROVIDED OR COMMENTS

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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Chicken dish as prepared		204			
Sushi cooler: ambient, cream cheese		38, 35			
Walk-in cooler: ambient, seafood sld, raw shrimp		38, 39			
Walk-in freezer		38			
		5			

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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3-701.11A	A paper bag of what looks like fresh mustard greens was stored on a tray of pooling raw chicken liquid which was dripping from the tray of raw chicken stored above. The paper bag had absorbed the raw chicken liquid and contaminated the greens. Food which has been adulterated shall be discarded. The person in charge attempted to retain the greens. I indicated that the greens were contaminated and must be discarded. COS by discarding the greens.	COS	
3-302.11A	Raw chicken and raw pork was observed stored above raw fish in the walk-in cooler. Food shall be protected from cross contamination by arranging each type of food in equipment so that cross contamination of one type with another is prevented. I attempted to explain this requirement to the person in charge and provided a diagrammatic placard showing the correct storage of foods.	10-31-19	

Code Reference	CORE ITEMS	Correct by (date)	Initial
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4-101.19	Tables for rice cookers in the kitchen were wrapped with plastic wrap which was torn and soiled. Nonfood contact surfaces that are exposed to splash or food soiling shall be durable, non-absorbent and easily cleanable. Please remove the plastic wrap and clean surfaces as necessary.	11-14-19	
4-601.11C	Food debris was observed on the exterior of the plastic food storage cans on rollers in the kitchen. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean inside the exterior of the cans.		
3-304.12	Scoop handles of in-use utensils stored in dry foods in buckets in the kitchen were observed in contact with the foods. In-use food utensils shall be positioned with their handles above the surface of the food. Please ensure that all in-use dispensing utensils have handles and that the handles are above the food surface.		
4-601.11C	Food debris was observed on the interior and in the door tracks of the two door cooler at the cook-line. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please clean inside and in the door tracks of the cooler.		
4-204.112	A thermometer was not observed inside the two-door refrigerator at the cook-line. All refrigerators must have thermometers that are accurate to within three degrees F. Please place a thermometer in this cooler.		

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title:	Feng Hua He	Date:	October 31, 2019
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:	11-14-19



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ESTABLISHMENT NAME Jade Buffet		ADDRESS 674 Walton Drive		CITY /ZIP Farmington, 63640	
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5-205.115 B	A water leak was observed at the prep sink faucet in the central work table in the kitchen. A plumbing system shall be maintained in good repair. Please repair the leak at this faucet.	11-14-19	
4-601.11C	An accumulation of dust and food debris was observed in the storage areas below the central work station in the kitchen. Soiled cardboard was observed in use in this area as shelf liners. Nonfood-contact surfaces shall be kept free of an accumulation of dust, dirt, food residue and debris. Please remove the soiled cardboard and clean this area.		
4-101.19	Plastic wrap was observed used as a surfaces covering on the shelf above the central work station in the kitchen. Nonfood contact surfaces that are exposed to splash or food soiling shall be durable, non-absorbent and easily cleanable. Please remove the plastic wrap and clean surfaces as necessary.		
4-901.11	Metal pans were wet-nested in clean storage in the kitchen area. After cleaning and sanitizing, food equipment shall be air dried prior to placing in storage. Please ensure that equipment is adequately dried after cleaning.		
4-602.11	A five gallon bucket of food-soiled water was stored atop a box near the rice cookers at the cook-line in the kitchen. The person in charge was not able to identify the purpose of the bucket of water. Please be aware that cooking utensils may not be immersed in the water as a means of cleaning when cooking. Food utensils must be washed, rinsed and sanitized when necessary and at least every four hours when in constant use.		

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5-501.13	A cardboard box was observed in use as a trash can at the cook-line in the kitchen. Trash cans must be durable, cleanable, non-absorbent and leak proof. COS by replacing the box with a plastic tub.	COS	
3-304.14	A wet wiping cloth was observed stored on the sushi prep surface in the kitchen. Wet wiping cloths for cleaning counter surfaces shall be stored in a chemical sanitizer between uses. Please stored wiping cloths in a container of appropriate chemical sanitizer.	11-14-19	
5-205.15B	Cold water was not available at the hand wash sink on the north side of the cook-line. When this condition was brought to the attention of the person in charge, he indicated that the water supply had been turned off below the sink due to a water leak at the faucet. A plumbing system shall be maintained in good repair. Please repair the faucet leak at the sink.		
6-501.12A	An accumulation of dirty water was observed on the floor in the walk-in cooler. Physical facilities shall be cleaned as often as necessary to keep them clean. Please clean and disinfect the floor of the cooler.		

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