



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

TIME IN	9:06 am	TIME OUT	11:45 am
DATE	Jan. 10, 2020	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: Jack in the Box		OWNER: Missouri Jack, Inc.		PERSON IN CHARGE: Derrick Comnik, Asst. Manager	
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. 9-30-20		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 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 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 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 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>Derrick Comnik</i>		Derrick Comnik, Asst. Manager		Date: January 10, 2020	
Inspector: <i>Rose Mier</i>		Telephone No. (573)431-1947	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	
Follow-up Date: Jan. 23, 2020					



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FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Refrigerator 1, ambient		38	Prep cooler 3, top: ham, cheese		40, 42
Freezer 1, ambient		3	Prep cooler 3, bottom: ambient, cheese		40, 38
Freezer 4, ambient		15	egg on griddle		206
Cooler 3: cheese, ambient		38, 40	hot hold: eggs, sausage		176, 191
Chicken, deep fryer		169	Cooler 2: ambient, liquid eggs		40, 38

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	KITCHEN Excessive food splatters were observed on the inside surfaces of the microwave ovens, and an accumulation of soil (grease, food) observed on their outside surfaces. Food contact surfaces (insides) shall be washed, rinsed, and sanitized at least every four hours, more often if needed to keep clean; outside surfaces shall be cleaned at a frequency to prevent debris accumulation. Please keep all surfaces of microwaves clean.	1/10/2020	Q I
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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.**

6-501.12A	MAIN KITCHEN. Accumulation of grease, trash, and food observed below the deep fryers. Physical facilities shall be cleaned at a frequency to prevent debris accumulation. Please clean under fryers at least daily.	1/13/2020	
4-601.11C	Accumulations of grease and food debris observed inside the cabinets of the deep fryers. Nonfood contact surfaces shall be cleaned at a frequency to prevent debris accumulation. Please clean inside deep fryers.	1/13/2020	
4-501.11B	The door seals were broken on freezer 4 and freezer 2. Seals shall be maintained in good repair. Please replace these seals.	1/23/2020	
4-601.11C	Debris and mold were observed in the creases of the door seals of the following coolers and freezers: cooler 3, freezer 2. Please clean and sanitize door seals to reduce mold growth.	1/13/2020	
4-601.11C	The outside surfaces and lid of containers holding cheese, stored in the bottom of prep cooler 3, were greasy to the touch. Please clean containers when soiled.	1/10/2020	
4-601.11C	Accumulation of food debris and grease was observed on the sides of the griddle, and on the table holding the griddle. Please clean these areas as often as needed to keep clean.	1/13/2020	
4-601.11B	An accumulation of baked-on debris was observed on the toaster oven and the spatula used to toast bread. Equipment shall be free of encrustations of baked on food. Please clean or replace toaster oven and spatula.	1/23/2020	

EDUCATION PROVIDED OR COMMENTS

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Inspector:	Rose Miller	Telephone No. (573)431-1947	EPHS No. 1390
		Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No	Follow-up Date: Jan. 23, 2020



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Freezer 2, ambient		18	Walk-in cooler: ambient, cooked chicken		39, 38
Walk-in freezer, ambient		16	Hamburger, grill		206

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4-202.11A	WAREWASHING AREA Square wedge bowls, stored above the work table, showed a lot of crazing and imperfections Food contact surfaces shall be smooth and free of imperfections to allow effective cleaning and sanitizing. Please dispose of all wedge bowls that are marred.	1/17/2020	<i>De</i>
4-601.11A	Debris observed on a pair of tongs, stored on the clean utensil hanging rack. Please inspect utensils after cleaning and before storing. CORRECTED ON SITE by taking to 3-vat sink for cleaning and sanitizing.	COS	
4-601.11A	Debris observed on the back of the meat/cheese slicer and on the vegetable slicer, both stored on the clean equipment shelf. Please wash, rinse, and sanitize these slicers. CORRECTED ON SITE by cleaning and sanitizing.	COS	

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6-501.14A	WAREWASHING AREA Accumulation of debris observed on the grates over the fans of the condenser in the walk-in cooler. Ventilation systems shall not be a source of contamination. Please clean grates over fans.	1/23/2020	<i>De</i>
6-501.12A	Mold was observed on the condenser unit inside the walk-in cooler. Please wash, rinse, and sanitize the surfaces of the condenser unit as often as needed to reduce mold growth.	1/13/2020	
6-501.12A	Debris observed on the floor inside the walk-in cooler. Please clean the floor as often as needed to keep clean.	1/13/2020	
6-501.12A	Food splatters observed on the wall behind the utensil holder. Physical facilities shall be clean. Please clean wall as often as needed to keep clean.	1/13/2020	
6-501.12A	Debris observed on the floor below the shelving and trash was observed in the floor drains. Physical facilities shall be clean. Please clean floor below equipment and do not use the floor drains for a waste receptacle to prevent clogging of wastewater drains.	1/13/2020	
6-501.12A	Debris observed inside the HVAC closet. Please clean equipment and floor inside this closet.	1/23/2020	
4-601.11B	Accumulation of baked-on debris observed on the lips of the hot-holding slide-in containers. Please remove all baked-on debris from all holders.	1/13/2020	
6-501.12A	Mold and debris were observed on the caulk behind the 3-vat sink, and some of the caulk was missing. Please remove old caulk, wash, rinse, sanitize wall, and reseal with fresh caulk to seal the sink to the wall.	1/23/2020	
6-501.18	The handwashing sink was dirty and stained coffee-brown, indicating the sink is used for purposes other than handwashing. Please use handwashing sinks only for handwashing, and clean frequently.	1/10/2020	
5-205.11B			

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	EPHS No. 1390	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No
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Service line cooler #6, ambient		41	Drive up cooler #5, amient		27

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3-302.11A (1)	STORAGE ROOM and WALK-IN FREEZER A box of potato wedges was stored directly on top of a box of raw hamburger patties in the walk-in freezer. Food shall be stored to prevent cross contamination. Please store raw animal-derived foods separately from all other foods.	1/10/2020	
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3-304.12E	STORAGE ROOM and WALK-IN FREEZER Debris observed inside the container holding the in-use ice scoop, stored on top of the ice maker. In-use utensils shall be stored on a clean and sanitized surface. Please wash, rinse, and sanitize the ice scoop and its holder at least daily.	1/10/2020	
6-501.12A	Accumulation of debris observed on the floor under the ice maker, floor drain, and shelves. Please clean floor under shelves and sanitize the floor drain to reduce mold growth.	1/13/2020	
3-305.11A (4)	A box of Oreo cookie crumb topping was not covered (plastic was open). Food shall be protected while in storage. Please keep bags closed while in storage. CORRECTED ON SIT by closing inner wrapping.	COS	
3-302.11A (4)	Two boxes of hamburger patties were stored open inside the walk-in freezer. Please close bags to protect food from contamination while in storage.	1/10/2020	
6-501.12A	Accumulation of black and sticky debris was observed on the floor inside the walk-in freezer. Please remove black debris and thoroughly clean floor was often as needed to keep clean.	1/23/2020	
3-305.11A	Two boxes of curly fries were stored on the floor inside the walk-in freezer. Food shall be stored a minimum of six inches off the floor. Please keep all food elevated off floor.	1/10/2020	
4-601.11C	SERVICE LINE AND DRIVE-UP AREA Mold and debris observed in the seals of cooler 5 and 6. Please clean and sanitize seals.	1/13/2020	

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4-601.11A	DINING ROOM and CUSTOMER BATHROOMS Mold observed on the soda dispenser nozzle. Food contact surfaces shall be clean to sight and touch. Please wash, rinse, and sanitize soda nozzles at least daily.	1/10/2020	bl
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6-202.15A	DINING ROOM and CUSTOMER BATHROOMS Daylight was observed at the top left corner of the door on the southwest entry. Outside entries shall be sealed and self-closing. Please repair door so it fully self-closes and seals.	1/23/2020	[Signature]
4-601.11C	Accumulation of debris observed inside both trash cabinets. Trash can cabinets shall be cleaned at least daily. Please clean cabinets.	1/10/2020	
6-501.14	The mechanical fan vent in the men's bathroom did not appear to be working. Bathrooms shall have mechanical ventilation. Please repair or replace vent.	1/23/2020	
5-501.115	OUTSIDE An accumulation of leaves, trash, and garbage were observed inside the enclosure for the outside trash receptacle. Trash receptacle enclosures shall be kept free of litter to reduce pest attraction. Please clean enclosure as often as needed to keep clean.	1/23/2020	

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