



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

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|---------|---------------|----------|---------|
| TIME IN | 11:23 AM | TIME OUT | 1:38 PM |
| DATE | July 31, 2020 | 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.

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|--|--|---|
| ESTABLISHMENT NAME: Jade Buffet | OWNER: Bing Chen | PERSON IN CHARGE: Feng Hua He |
| ADDRESS: 674 Walton Road | 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 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 checked="" type="checkbox"/> |
| <input checked="" type="checkbox"/> OUT N/O | Proper eating, tasting, drinking or tobacco use | | | <input type="checkbox"/> IN <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 type="checkbox"/> IN <input checked="" type="checkbox"/> OUT | Adequate handwashing facilities supplied & accessible | <input checked="" type="checkbox"/> | | <input type="checkbox"/> IN <input type="checkbox"/> OUT 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 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 | | | | | | |
| <input checked="" type="checkbox"/> OUT N/A | Food separated and protected | | | | | | |
| <input checked="" type="checkbox"/> OUT 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 | | | | | | |

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

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"/> | <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 type="checkbox"/> | <input checked="" type="checkbox"/> | Utensils, equipment and linens: properly stored, dried, handled | <input checked="" type="checkbox"/> | |
| | | Food Temperature Control | | | <input type="checkbox"/> | <input checked="" 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 | | | | <input checked="" type="checkbox"/> | Utensils, Equipment and Vending | | |
| <input checked="" type="checkbox"/> | <input type="checkbox"/> | Thermometers provided and accurate | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | | |
| | | Food Identification | | | <input type="checkbox"/> | <input checked="" 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 | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Physical Facilities | | |
| <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 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 checked="" type="checkbox"/> | <input type="checkbox"/> | Garbage/refuse properly disposed; facilities maintained | | |
| | | | | | <input type="checkbox"/> | <input checked="" type="checkbox"/> | Physical facilities installed, maintained, and clean | | |

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| Person in Charge /Title: <i>Feng Hua He</i> Feng Hua He | Date: July 31, 2020 |
| Inspector: <i>Donovan Kleinberg</i> Donovan Kleinberg | Telephone No. (573) 431-1947 |
| EPHS No. 1686 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
| | Follow-up Date: 8/14/2020 |



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| ESTABLISHMENT NAME Jade Buffet | | ADDRESS 674 Walton Road | | CITY /ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Hot Buffet 1: Gen Tso's, Baked Seafood | | 159, 169 | Ice Cream Freezer Ambient | | 1 |
| Peanut Chicken, White Rice | | 148, 135 | Sushi Prep Table Ambient | | 41 |
| Hot Buffet 2: Chicken Strips, Potatoes | | 142, 146 | Walk-In Freezer Ambient | | 20 |
| Sweet & Sour Chicken, Sweet & Sour Sauce | | 156, 140 | Two Door Cooler in the Kitchen Ambient | | 39 |
| Two Door Cooler; Ambient, Cut Melon | | 38, 44 | Walk-In Cooler; Ambient, Beef | | 35, 37 |

| 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 |
|----------------|--|-------------------|---------|
| 3-501.17A | Cut melon was observed inside the two door cooler without a disposal date. Potentially Hazardous Food (PHF) prepared in an establishment and held for over 24 hours shall be labeled with a seven day discard date on the date of preparation; in this case when the melon is cut. Please ensure all PHFs inside the two door cooler have a disposal date of seven days. | 7/31/2020 | E L |
| 4-501.114A | Chlorine based sanitizer inside a bucket at the south wait station was tested and registered at 200ppm. Chlorine sanitizers for use on Food Contact Surfaces (FCSs) shall be used at around 100-150ppm which can be achieved with a single cap full of plain bleach per gallon of water. Please ensure sanitizers are mixed to correct concentrations. | 7/31/2020 | |
| 3-501.17A | All of the PHFs inside the walk-in cooler were observed to be labeled with the dates the foods were prepared. PHFs prepared in an establishment and intended to be held for over 24 hours shall be labeled with a seven day discard date. Please label all PHFs inside the walk-in cooler with a seven day discard date. | 7/31/2020 | |
| 3-501.16A2 | The raw meats inside the cold wells in the kitchen prep table were found to be at a temperature ranging from 44 to 41 Fahrenheit. PHFs shall be held cold at 41 Fahrenheit or lower for no longer than seven days from the date of preparation or opening of a commercial package. Please ensure the cold wells are not over loaded and that meat is kept in contact with the cold well. CORRECTED ON SITE by rearranging excess meat for more even distribution and cooling inside the cold well and discussion with the manager. | COS | |

| 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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| 6-202.15A3 | The front outside door has a gap in-between the two doors. Outer openings to food establishments shall have solid, tight fitting and self closing doors. Please repair or replace the weather stripping in-between the front outside doors. | 8/14/2020 | Z L |
| 5-205.11B | The handwashing sink to the left of the kitchen entrance was observed to have an accumulation of food debris inside the basin which also slowed the drain. Handwashing sinks shall be used only for handwashing. Please instruct employees to only use the handwash sink for handwashing. CORRECTED ON SITE by cleaning the sink. | COS | |
| 5-205.15 | The handwashing sink to the right of the kitchen entrance was found to have neither hot nor cold water which was due to the water supply having been shut off because of a leak. Plumbing systems shall be maintained in good repair. Please ensure the handwashing sink has water available by fixing the leak. | 8/14/2020 | |
| 4-903.12 & 3-305.12 | A discarded employee surgical face mask was observed on a shelf by the two door cooler by the buffet; the mask was next to single service chopsticks and boxes of soda syrup. Food and single service items shall be stored in locations where they are protected from sources of contamination. Please remove the mask and ensure employees do not use the shelf to store masks. | 7/31/2020 | |
| 3-305.12 | Wait service trays were observed stored on top of boxes of soda syrup at the south wait station. Food shall be stored in a location where it is protected from contamination. Please move the trays to a different location for storage in between use. | 7/31/2020 | |
| 5-205.11B | The handwashing sink in the south wait station was observed to have an accumulation of food debris inside the drain. Handwashing sinks shall be used only for handwashing. Please instruct wait staff to only use the handwashing sinks for handwashing. | 7/31/2020 | |

EDUCATION PROVIDED OR COMMENTS

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| Person in Charge /Title: Feng Hua He | | Date: July 31, 2020 | |
| Inspector: | Donovan Kleinberg | Telephone No. (573)431-1947 | EPHS No. 1686 |
| | | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No | Follow-up Date: 8/14/2020 |



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| ESTABLISHMENT NAME Jade Buffet | | ADDRESS 674 Walton Road | | CITY /ZIP Farmington, 63640 | |
| FOOD PRODUCT/LOCATION | | TEMP. in ° F | FOOD PRODUCT/ LOCATION | | TEMP. in ° F |
| Kitchen Prep Cooler Top; Raw Chicken | | 44-41 | | | |
| Raw Beef, Raw Shrimp | | 41, 43-41 | | | |
| Fried Fish out of Deep Fryer | | 204 | | | |
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| 4-901.11A | Cleaned cups were observed to be wet nested at both wait stations. Food equipment and utensils shall be thoroughly air dried after washing, rinsing and sanitizing. Please ensure that cups are completely air dried before they are stacked at the wait stations. | 7/31/2020 | |
| 4-903.12 | A pair of employee shoes was found stored on a shelf above food equipment and bins of utensils. Food equipment, utensils and single service items shall be stored in locations where they are protected from sources of contamination. Please store employee items in a separate location where they cannot potentially contaminate food equipment or utensils. CORRECTED ON SITE by moving the shoes to a proper location. | COS | <i>HH</i> |
| 4-601.11C | The wire shelving inside the walk-in cooler were found to have a heavy accumulation of spilled food debris. Non-Food Contact (NFC) surfaces shall be kept free of an accumulation of debris. Please wash, rinse and sanitize the shelving inside the walk-in cooler. | 8/7/2020 | |
| 4-601.14A | The ventilation grates inside the walk-in cooler were found to have an accumulation of debris, possibly mold. Ventilation air intake and exhaust vents shall be kept clean to prevent them from becoming sources of contamination. Please clean the grates of the ceiling vent inside the walk-in cooler. | 7/31/2020 | |
| 6-501.12A | The floors inside the walk-in cooler were found to have a large accumulation of dirty water. Physical facilities shall be cleaned as often as necessary to prevent an accumulation of debris. Please mop up the excess water and clean the floors. | 8/1/2020 | |
| 4-101.19 | The side of the kitchen prep cooler was covered with plastic wrap which was starting to tear and peel off of the surface of the cooler. Non-Food Contact surfaces that are exposed to spillage and debris shall be smooth, durable and easily cleanable. Please remove the peeling plastic wrap from the side of the kitchen prep cooler. | 8/1/2020 | |

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| Inspector: <i>Donovan Kleinberg</i> Donovan Kleinberg | Telephone No. (573)-431-1947 | EPHS No. 1686 | Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No |
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| ESTABLISHMENT NAME Jade Buffet | | ADDRESS 674 Walton Road | | CITY / ZIP Farmington, 63640 | |
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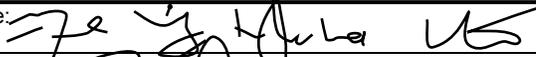
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| 5-205.11A & 3-305.11 | Multiple five gallon buckets were found stored in front of the handwashing sink on the south end of the cook line. Handwashing sinks shall always be kept accessible so that they can be used for handwashing; food shall also be stored in locations where it is protected from splash, dust and other contamination. Please store the buckets in a location where they do not block access to the handwash sink and are not exposed to splash and other contamination. CORRECTED ON SITE by adjusting buckets. | COS | FM |
| 4-901.11A | Practically all the metal trays, pans and inserts in the warewashing clean storage were observed to be wet nested. Food equipment and utensils shall be thoroughly air dried after washing, rinsing and sanitizing. Please ensure that all trays, pans and inserts are completely air dried after going through warewashing. | 7/31/2020 | |
| 4-601.11C | The metal cabinets at both wait stations were observed to have a minor accumulation of dust. NFC surfaces shall be kept free of an accumulation of debris. Please clean the interior of the metal cabinets. | 7/31/2020 | |

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| Inspector:  Donovan Kleinberg | Telephone No. (573) 431-1947 | EPHS No. 1686 |
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