



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

TIME IN	9:17 am	TIME OUT	11:55am
DATE	7/15/2020	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: Terry Jacobsen	OWNER: Jake's Express Shop and Deli	PERSON IN CHARGE: Samantha Hulsey
ADDRESS: 6104 Highway Y	ESTABLISHMENT NUMBER: 4512	COUNTY: St. Francois
CITY/ZIP: French Village, 63036	PHONE: 573-358-7335	FAX: 573-358-7998
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 type="checkbox"/> BAKERY <input checked="" type="checkbox"/> C. STORE <input type="checkbox"/> CATERER <input checked="" type="checkbox"/> DELI <input type="checkbox"/> GROCERY STORE <input type="checkbox"/> INSTITUTION <input type="checkbox"/> MOBILE VENDORS <input type="checkbox"/> RESTAURANT <input type="checkbox"/> SCHOOL <input type="checkbox"/> SENIOR CENTER <input type="checkbox"/> SUMMER F.P. <input type="checkbox"/> TAVERN <input type="checkbox"/> TEMP.FOOD		
FROZEN DESSERT <input checked="" type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License No. _____	SEWAGE DISPOSAL <input type="checkbox"/> PUBLIC <input checked="" type="checkbox"/> PRIVATE	WATER SUPPLY <input type="checkbox"/> COMMUNITY <input checked="" type="checkbox"/> NON-COMMUNITY <input type="checkbox"/> PRIVATE Date Sampled <u>12/18/20</u> Results <u>12/18/2019</u>

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			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	<input checked="" type="checkbox"/>	
	Employee Health			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper reheating procedures for hot holding		
<input checked="" type="checkbox"/> OUT	Management awareness; policy present			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooling time and temperatures		
<input checked="" type="checkbox"/> OUT	Proper use of reporting, restriction and exclusion			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper hot holding temperatures	<input checked="" type="checkbox"/>	
	Good Hygienic Practices			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cold holding temperatures		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Proper eating, tasting, drinking or tobacco use			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper date marking and disposition	<input checked="" type="checkbox"/>	
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	No discharge from eyes, nose and mouth			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Time as a public health control (procedures / records)		
	Preventing Contamination by Hands			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Consumer Advisory		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O	Hands clean and properly washed				Consumer advisory provided for raw or undercooked food		
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> 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			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O <input type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered		
	Approved Source			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Chemical		
<input checked="" type="checkbox"/> OUT	Food obtained from approved source			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food additives: approved and properly used		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food received at proper temperature			IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Toxic substances properly identified, stored and used		
<input checked="" type="checkbox"/> OUT	Food in good condition, safe and unadulterated				Conformance with Approved Procedures		
IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Required records available: shellstock tags, parasite destruction			IN <input checked="" 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		
IN <input checked="" type="checkbox"/> OUT <input checked="" type="checkbox"/> N/A	Food separated and protected	<input checked="" type="checkbox"/>					
<input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food-contact surfaces cleaned & sanitized						
IN <input checked="" 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 type="checkbox"/>	<input checked="" type="checkbox"/>	Thermometers provided and accurate	<input checked="" type="checkbox"/>		<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		
	<input checked="" type="checkbox"/>	Prevention of Food Contamination					Physical Facilities		
<input type="checkbox"/>	<input checked="" type="checkbox"/>	Insects, rodents, and animals not present	<input checked="" type="checkbox"/>		<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 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 checked="" type="checkbox"/>	<input type="checkbox"/>	Physical facilities installed, maintained, and clean		

Person in Charge / Title: <i>Samantha Hulsey</i>	Samantha Hulsey	Date:	July 15, 2020
Inspector: <i>Nicholas Joggerst</i>	Nicholas Joggerst	Telephone No.:	(573)431-1947
		EPHS No.:	1687
		Follow-up:	<input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:	



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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Glass Door cooler (milk section) (ambient)	37	Dippin Dots Freezer (ambient)	0
Frozen Food Freezer (lobby) (ambient)	0	Ice Cream chest (ambient)	10
3-Door deli cooler (ambient)	38, 39	2-Door Prep cooler (ambient)	40
Single door prep cooler	39	Hot held sausage pizza (1 hour)	125
2-door prep top: cut tomatoes, cut lettuce	41,41	Single prep top: cheese(shredded), cooked hamburger	42,41

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.**

Note	This well was sampled December 18, 2020 as part of a routine inspection for Dori's Bar and Grill in which the well is shared. The results came back satisfactory and absent of coliforms and E. coli bacteria.	COS	
3-501.17B1	Potentially hazardous food items were improperly dated by not counting the day food was opened or prepared in the dating of food. Potentially hazardous food shall be clearly marked with a seven day disposition date when held at 41F. The day the container is opened and food is made or prepared shall be counted as day 1. COS by asking that potentially hazardous food be relabeled with correct dates.		SH
3-302.11A	Eggs were stored above fish in the 3-door deli cooler. Food shall be protected from cross-contamination by storing in the vertical order top to bottom: Ready to eat, raw fish, raw whole muscle meats, raw ground meats, raw chicken. COS by rearranging eggs below the fish and putting the eggs on bottom of the cooler.		
3-302.11A	Raw sausage was stored above cheese in the Frigidaire cooler in the kitchen. Food shall be protected from cross-contamination by storing in the vertical order top to bottom: Ready to eat, raw fish, raw whole muscle meats, raw ground meats, raw chicken. COS by rearranging sausage below the cheese and putting sausage on the bottom of the cooler.		
3-501.16A1	Pizza wasn't being held at 135F in a hot hold display case. Potentially hazardous food shall be held at 135F or greater. The pizza had only been in the display for an hour according to staff, so I asked that they turn the temperature up and hold items at 135F. COS		
3-501.16A1	Pulled pork was being heated to temperature in a hot hold from a cooler. Potentially hazardous food shall be held at 135F or greater. The pulled pork was temping at 70-110F and wasn't being cooked fast enough for safety. I asked that the food immediately be removed from the hot hold and be heated to 165 F then placed in the hot hold and be held at at least 135F and that items no longer be cooked in the hot hold. COS		
NOTE:	The pulled pork had been cooking for 40-45 minutes.		

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.**

4-903.11A2	Single-use lids in the self service area near the Coke and Pepsi fountains were exposed to splash and were stained with soda or coffee debris. Single use items shall be stored where they are not exposed to splashing or other contamination. Please store the lids where they will not be exposed to splashing from the fountain machines or other contamination.	7/16/2020	
4-601.11C	Debris was observed on the bottom of the walk-in/glass front door coolers in the lobby area. Non food-contact surfaces shall be free of dirt and debris. Please clean the cooler at a frequency to prevent dirt and debris accumulation.	7/19/2020	
4-601.11C	Debris was observed in the seals of the ice cream chest freezer. Non food-contact surfaces shall be free of dirt and debris. Please clean the freezer at a frequency to prevent dirt and debris accumulation.	7/19/2020	
3-304.14B	Wet wiping cloth was stored on the counter. Cloths in use for wiping counters and other equipment surfaces shall be held in chemical sanitizer. Please hold wet wiping cloths in chemical sanitizer, when not-in-use.	7/15/2020	
4-203.12B	One of the thermometers in the Frigidaire fridge was inaccurate by more than 10 degrees F. Ambient air measuring devices shall be accurate within (+/-) 3F. COS by asking to discard the thermometer or find a way to calibrate it.	COS	
6-501.11C	Flies were noted throughout the facility. Pest shall be controlled by using approved pest control measures or traps. COS owner has implemented traps and is looking into fans and other methods to prevent entry of flies.	COS	

EDUCATION PROVIDED OR COMMENTS

A line through an item on page 1 means not observed or not applicable.

Person in Charge /Title:	Samantha Hulsey	Date: July 15, 2020
Inspector:	Nicholas Joggerst	Telephone No. (573)431-1947
	EPHS No. 1687	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No
		Follow-up Date:



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Frigidaire Fridge /freezer(kitchen) ambient		41/17	Hot held: gravy, sausage		136/ (126-135)
Hot held: pulled pork (45 minutes)		70-110	Frigidaire (raw foods) ambient (back room)		25
			Frigidaire (precooked) ambient (backroom)		3

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3-302.11A	Raw sausage was stored above pre-cooked items in the Frigidaire freezer in the back room. Food shall be protected from cross-contamination by storing in the vertical order top to bottom: Ready to eat, raw fish, raw whole muscle meats, raw ground meats, raw chicken. COS by asking that sausage be stored on the bottom of the freezer below precooked items.	COS	SH
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4-601.11C	The bottom of the cabinet was stained and possibly moldy from water absorption. Non food-contact surfaces shall be free of dirt and debris. Please clean the bottom of the cabinet of mold and debris and if necessary repair any damaged surfaces.	7/22/2020	SH
4-501.11B	The door seal of the 2-door prep cooler was broken and torn. Equipment components shall be kept in-tact and adjusted with manufacturers specifications. Please repair the door seal.	1	SH

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