



FOOD ESTABLISHMENT INSPECTION REPORT

DATE 05/19/2017	Page 1 of 4
TIME IN 10:50 AM	TIME OUT 01:33 PM

ESTABLISHMENT NAME J and J Cafe		OWNER James and Julie Stinnett		PERSON IN CHARGE Julie Stinnett	
ADDRESS 300 Johnson Street			ESTABLISHMENT LICENSE NO.		COUNTY Maries
CITY/ZIP CODE Belle 65013			TELEPHONE NUMBER (573) 859-3023	FAX NUMBER	REGION I
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		
CITY/ZIP CODE Belle 65013			TELEPHONE NUMBER (573) 859-3023	FAX NUMBER	P.H. PRIORITY H
WATER SUPPLY Community Date Sampled: N/A Result: N/A			FROZEN DESSERT N/A Expires: N/A License Number: N/A		

ESTABLISHMENT TYPE						PURPOSE
<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input checked="" 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"/> Temporary	
						Routine

FOOD PRODUCT	TEMP. (°F)	LOCATION	FOOD PRODUCT	TEMP. (°F)	LOCATION
Green Beans	108	Hot Hold Unit	Ambient Air	41	True Single Door R/I
Roast	199	Hot Hold Unit	Ambient Air	39	True Two Door R/I-Wait
Ambient Air	39	True Two Door R/I	Cottage Cheese	39	Salad Bar
Ambient Air	41	White Refrigerator	Fish	189	Buffet

PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-701.10	<i>The food-contact surface of the wares and utensils not sanitized. Observed the ware washing machine is not dispensing sanitizing agent.</i> 4-701.10 Equipment food-contact surfaces and utensils shall be sanitized.	Corrected On-site
4-601.11(A)	<i>Observed debris in the bottom of the five containers housing utensils on the prep table by fryers.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/08/2017
4-601.11(A)	<i>Observed debris accumulation on the bottom of the drawer housing utensils in the prep table by fryers.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/08/2017
4-601.11(A)	<i>Observed residual grease on the wares stored on the shelf unit adjacent to ware washing machine.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/08/2017
4-601.11(A)	<i>Observed the shelves housing wares to have a sticky accumulation adjacent to the ware washing machine.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/08/2017
4-601.11(A)	<i>Observed excessive debris in the interior and exterior of both microwave ovens.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate



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

DATE 05/19/2017	Page 2 of 4
TIME IN 10:50 AM	TIME OUT 01:33 PM

ESTABLISHMENT NAME J and J Cafe	ADDRESS 300 Johnson Street	CITY Belle
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PRIORITY ITEMS

CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY
4-601.11(A)	<i>Excessive grease; residual food buildup on the interior and exterior of the Hamilton Beach toaster.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	Immediate
4-601.11(A)	<i>Observed excessive grease and food debris on the prep table under the microwave and toaster.</i> 4-601.1(A) Equipment, food-contact surfaces and utensils shall be kept clean and free of accumulated grease deposits, dust, dirt, food residue, and other debris.	06/08/2017
3-501.14	<i>Time and temperature requirements for cooling potentially hazardous food not met.</i> 3-501.14 Potentially hazardous food shall be cooled to the required temperature and within the required time. Cooked potentially hazardous food shall be cooled within 2 hours from 135°F to 70°F and within 4 hours, from 70°F to 41°F or less.	Corrected On-site
3-501.16	<i>Failure to maintain hot potentially hazardous foods at a safe hot holding temperature of 135 degrees Fahrenheit.</i> 3-501.16 Potentially hazardous food shall be maintained at 135°F or above, or at 41°F or less. Existing refrigeration in use may not exceed 45°F and refrigeration that is upgraded, replaced, or purchased must be able to maintain food temperatures of 41°F or below.	Corrected On-site
3-501.17	<i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food throughout facility.</i> 3-501.17 Ready-to-eat, potentially hazardous food prepared on the premise or commercially processed shall be date marked to show when the food was prepared, or opened, frozen, or thawed to indicate the date by which the food shall be consumed.	Immediate
7-201.11	<i>Improper storage of toxics above three compartment sink.</i> 7-201.11 Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service items by spacing or partitioning, or by locating in an area that is not above food, equipment, utensils, linens, and single-service items.	Immediate

CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
4-903.11	<i>Single-service items stored on the floor in the storage room.</i> 4-903.11 Cleaned equipment, utensils, laundered linens, and single-service items shall be stored in a clean, dry location where they are not exposed to contamination and shall be at least 6 inches above the floor. Clean equipment and utensils shall be stored in a self-draining position that allows air drying and shall be covered or inverted. Single-service items shall be kept in the original protective package or other means that afford protection until used.	06/08/2017
3-305.11	<i>Food not protected from contamination.</i> Observed onions and potatoes stored in a basket on	06/08/2017



MISSOURI DEPARTMENT OF HEALTH AND SENIOR SERVICES
BUREAU OF ENVIRONMENTAL REGULATION AND LICENSURE

FOOD ESTABLISHMENT INSPECTION REPORT

DATE 05/19/2017	Page 3 of 4	
TIME IN 10:50 AM	TIME OUT 01:33 PM	

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CORE ITEMS

CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY
	the floor in the storage room. 3-305.11 Food shall be protected from contamination by storing in a clean dry location; where it is not exposed to splash, dust, or other contamination and be stored at least six inches (6") above the floor.	
6-501.13	<i>Floors located under the shelves in the store room have excessive dirt and debris accumulations due to infrequent cleaning.</i> 6-501.13 Only dustless methods of cleaning shall be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds.	06/08/2017
5-205.11	<i>The employee handsink is used for purposes other than hand washing .</i> 5-205.11 A handwashing sink shall be maintained so that it is accessible at all times for employee use. A handwashing sink may not be used for purposes other than handwashing. An automatic handwashing facility shall be used in accordance with manufacturer's instructions.	Immediate
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Ware washing machine is not calibrated to dispense proper sanitizer agent</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	Corrected On-site
6-501.13	<i>Floors located throughout facility and under wares rack have excessive dirt and debris accumulations due to infrequent cleaning.</i> 6-501.13 Only dustless methods of cleaning shall be used, such as wet cleaning, vacuum cleaning, mopping with treated dust mops, or sweeping using a broom and dust-arresting compounds.	06/08/2017
4-501.11	<i>Equipment not maintained in a state of good repair or proper adjustment. Observed ice accumulation on the interior of the cube Black and Decker refrigerator.</i> 4-501.11 Equipment shall be maintained in a state of repair and condition that meets the requirements.	06/08/2017



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

DATE 05/19/2017	Page 4 of 4
TIME IN 10:50 AM	TIME OUT 01:33 PM

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ACKNOWLEDGEMENT OF CRITICAL AND NON CRITICAL ITEMS

By initialing here you, as the person in charge, acknowledge the following:
 I am receiving the inspection report based on today's inspection, this inspection denoted 12 priority violations and 7 core violations of the food code. js
 I am aware of each violation and the compliance date for each violation.
 I have had ample opportunity to discuss each violation with the official who conducted the inspection.

EDUCATION PROVIDED OR COMMENTS

GREEN BEANS 137 HOT HOLD UNIT- see above

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Julie Stinnett / Owner	<i>Julie Stinnett</i>	DATE 05/19/2017
INSPECTOR/TELEPHONE NUMBER Debbie Matlock / (573) 458-6010	EPHS NO. 1508	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 06/08/2017