



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

DATE 03/23/2018	Page 1 of 3
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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	REGION I
CITY/ZIP CODE Belle 65013		TELEPHONE NUMBER (573) 859-3023	FAX NUMBER	SEWAGE DISPOSAL Public	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
Ambient Air	36	True Two Door R/I	Ambient Air	38	True Two Door R/I
Green Beans	189	Steam Table	Ambient Air	36	Black & Decker
Ambient Air	41	Whirlpool	Fried Chicken	137	Buffet
Ambient Air	36	True Single Door R/I	Boiled Eggs	35	Salad Bar

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
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3-501.17	<p><i>Failure to properly date label all refrigerated, ready-to-eat potentially hazardous food in cold hold its throughout the facility.</i></p> <p>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.</p>	Immediate
4-601.11(A)	<p><i>Observed residual product on the bottom shelf of the True two door reach in.</i></p> <p>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.</p>	Immediate
3-302.11	<p><i>Food uncovered in all cold hold units throughout facility.</i></p> <p>3-302.11 Food shall be protected from cross contamination.</p>	Immediate
3-302.11	<p><i>Food uncovered on prep tables throughout kitchen area.</i></p> <p>3-302.11 Food shall be protected from cross contamination.</p>	Immediate
4-601.11(A)	<p><i>Observed residual food product on the blade and base of the table mounted can opener.</i></p> <p>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.</p>	Immediate
4-601.11(A)	<p><i>Observed debris in bottom of containers housing clean utensils on prep table adjacent to fryers.</i></p> <p>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.</p>	Immediate
7-204.11	<p><i>Sanitizer concentration in wiping cloth buckets too weak.</i></p> <p>7-204.11 Chemical sanitizers and other chemical antimicrobials applied to food-contact surfaces shall meet the requirements specified in 40 CFR 180.940.</p>	Immediate



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PRIORITY ITEMS

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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
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2-401.11	<p><i>Observed an ashtray and employee cigarettes stored on the table used to air dry dishes.</i></p> <p>2-401.11 Employees shall eat, drink, or use tobacco only in designated areas where the contamination of exposed food; clean equipment, utensils, and linens; unwrapped single-service items can not occur. Drinking from a closed beverage container is permitted if the container is handled to prevent contamination.</p>	03/30/2018
4-601.11(B)(C)	<p><i>Observed residual product on dishes stored on the clean wares rack adjacent to the three vat sink.</i></p> <p>4-601.1(B)(C) The food-contact surfaces of cooking equipment and pans shall be kept free of encrusted grease deposits and other soil accumulations. Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue and other debris.</p>	03/30/2018
3-304.12	<p><i>Improper storage of ice scoop.</i></p> <p>3-304.12 During pauses in food preparation or dispensing, utensils being used shall be stored to prevent contamination.</p>	03/30/2018
4-903.11	<p><i>Wares and utensils not allowed to completely air dry before being stored or coming in contact with food.</i></p> <p>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.</p>	03/30/2018
6-501.11	<p><i>Observed tears on booth's across from the wait station.</i></p> <p>6-501.11 The physical facilities shall be maintained in good repair.</p>	03/30/2018



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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 7 priority violations and 5 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

INSPECTION INFORMATION

RECEIVED BY (PERSON IN CHARGE/TITLE) Julie Stinnett / Owner	<i>Julie Stinnett</i>	DATE 03/23/2018
INSPECTOR/TELEPHONE NUMBER John Campbell / (573) 458-6010	EPHS NO. 1572	FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO
		DATE OF FOLLOW-UP 03/30/2018