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

BASIS 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 CESSION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: JUBILEE EXPRESS STOP
OWNER: SHANNON BROWN
PERSON-IN-CHARGE: SHANNON
ADDRESS: S. HWY 19N
CITY/ZIP: WILSON MO 65582
PHONE: 573-325-3807
FAX: P.H. PRIORITY: H E M L

FROZEN DESSERT □ Approved □ Disapproved □ Not Applicable
License No.

SEWAGE DISPOSAL □ PUBLIC □ PRIVATE
WATER SUPPLY □ COMMUNITY □ NON-COMMUNITY □ PRIVATE

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

Person in charge present, demonstrates knowledge, and performs duties
Employee Health

Proper re-heating procedures for hot holding

Proper cooking time and temperatures

Proper hot holding temperatures

Proper date marking and disposition

Time as a public health control (procedures / records)

Preventing Contamination by Hands

Hands clean and properly washed

Consumer Advisory

Highly Susceptible Populations

Pasteurized foods used, prohibited foods not offered

Chemical

Food additives; approved and properly used

Conformance with Approved Procedures

Compliance with approved Specialized Process and HACCP plan

Protection from Contamination

Required records available: shellfish, tags, parasite destruction

The letter to the left of each item indicates that the item's status at the time of the inspection.

IN = in compliance
N/A = not applicable
OUT = not in compliance
No = 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 Food properly labeled; original container

Food properly labeled; original container

Prevention of Food Contamination

Prevent contamination during food preparation, storage and display

Hot and cold water available, adequate pressure

Physical Facilities

Garbage/reuse properly disposed; facilities maintained

Physical facilities installed, maintained, and clean

Fruits and vegetables washed before use

Wiping cloths: properly used and stored

Insects, rodents, and animals not present

Contamination prevented during food preparation, storage

Sewage and wastewater properly disposed

Toilet facilities: properly constructed, supplied, cleaned

Physical facilities installed, maintained, and clean

Plumbing installed, proper backflow devices

Wiring facilities: installed, maintained, used; test strips used

Non-food-contact surfaces clean

Physical facilities installed, maintained, and clean

Gloves used properly

Utensils, equipment and linens: properly stored, dried, handled

In-use utensils; properly stored

Distributors, Equipment and Vending

Single-use/single-service articles: properly stored, used

Food and non-food-contact surfaces clean, properly designed, constructed, and used

Food Temperature Control

Adapted equipment for temperature control

Food Temperature Control

Approved thawing methods used

Food Identification

Fooders and other food products

Physical Facilities

Nonfood-contact surfaces clean

Physical facilities installed, maintained, and clean

Person in Charge /Title: Date: 2/13/19

Inspector: Telephone No. 573-4131
EPHS No. 920
Follow-up: Yes □ No □
## PRIORITY ITEMS

Priority items contribute directly to the elimination, prevention or reduction of an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

**NO VIOLATIONS**

## CORE ITEMS

Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSCPs). These items are to be corrected by the next regular inspection or as stated.

Person in Charge/Title: [Signature]  

Date: 2/13/19  

Telephone No: 913-761-4131  

EPHS No: 410  

Follow-up: No  

Follow-up Date: [Blank]