**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Cobblestone Corner LLC  
**OWNER:** Alan Foust  
**ESTABLISHMENT #:** 5410  
**PERSON IN CHARGE:** Janey Foust  
**ADDRESS:** 130 S High Street  
**CITY/ZIP:** Jackson 63755  
**PHONE:** 573-243-4300  
**FAX:** 573-243-5059  
**CITY:** Jackson  
**COUNTY:** 031/  
**PREPARED BY:**  

**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.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>Potential Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Proper cooking, time and temperature</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Management awareness; policy present</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>Proper cooling time and temperatures</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>IN OUT</td>
<td>No discharge from eyes, nose and mouth</td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>IN OUT</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td>Time as a public health control (procedures / records)</td>
</tr>
<tr>
<td>IN OUT</td>
<td>IN OUT</td>
<td>IN OUT</td>
</tr>
</tbody>
</table>

### Approved Source

| IN OUT | Food obtained from approved source | Food received at proper temperature | Food in good condition, safe and unadulterated | Required records available: shellstock tags, parasite destruction |
| IN OUT | IN OUT | IN OUT | IN OUT |
| IN OUT | IN OUT | IN OUT | IN OUT |

### Protection from Contamination

| IN OUT | Food separated and protected | Food-contact surfaces cleaned & sanitized | Proper disposition of returned, previously served, reconditioned, and unsafe food |
| IN OUT | IN OUT | IN OUT | IN OUT |

### Safe Food and Water

| IN OUT | Pasteurized eggs used where required | In-use utensils: properly stored | Proper Use of Utensils |
| IN OUT | Water and ice from approved source | Utensils, equipment and linens: properly stored, dried, handled | |
| IN OUT | Adequate equipment for temperature control | Gloves used properly | |
| IN OUT | Approved thawing methods used | Thermometers provided and accurate | |
| IN OUT | Thermometers provided and accurate | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | |
| IN OUT | Food properly labeled; original container | Nonfood-contact surfaces clean | |

### Food Temperature Control

| IN OUT | Food temperature control | Single-use/single-service articles: properly stored, used | |
| IN OUT | Food temperature control | Gloves used properly | |
| IN OUT | Food temperature control | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | |
| IN OUT | Food temperature control | Warewashing facilities: installed, maintained, used; test strips used | |

### Preventing Contamination by Hands

| IN OUT | Hands clean and properly washed | Consumer advisory provided for raw or undercooked food | |
| IN OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | Highly Susceptible Populations | |
| IN OUT | Adequate handwashing facilities supplied & accessible | Pasteurized foods used, prohibited foods not offered | |
| IN OUT | IN OUT | IN OUT |

### Preventing Cross Contamination

| IN OUT | Food temperature control | Single-use/single-service articles: properly stored, used | |
| IN OUT | Food temperature control | Gloves used properly | |
| IN OUT | Food temperature control | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | |
| IN OUT | Food temperature control | Warewashing facilities: installed, maintained, used; test strips used | |

### Good Retail Practices

**Good Retail Practices** are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

| IN OUT | Pasteurized eggs used where required | In-use utensils: properly stored | Proper Use of Utensils |
| IN OUT | Water and ice from approved source | Utensils, equipment and linens: properly stored, dried, handled | |
| IN OUT | Adequate equipment for temperature control | Gloves used properly | |
| IN OUT | Approved thawing methods used | Thermometers provided and accurate | |
| IN OUT | Food properly labeled; original container | Nonfood-contact surfaces clean | |

### Person in Charge /Title:

**Date:** 10-28-2015

**Inspector:**

**Telephone No.:** 573-335-7846

**EPHS No.:** 1129

**Follow-up:** Yes  
**Follow-up Date:** xxxxxxxxxxxxxxxx
<table>
<thead>
<tr>
<th>Code Reference</th>
<th>PRIORITY ITEMS</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-702.11</td>
<td>no sanitizer made up - pure bleach in spray bottle - corrected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-204.112</td>
<td>no thermometer apparent in refrigerator - corrected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-904.11</td>
<td>single service cups plates etc removed from protective coverings</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2-401.11</td>
<td>mouth wash stored with food equipment over hand sink - corrected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-903.11</td>
<td>appliance stored under handsink</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-101.19</td>
<td>washed containers draining on cloth towels</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-304.14</td>
<td>dry wiping cloths - no sanitizer made up</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6-202.14</td>
<td>restroom doors have no self closer</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**

**Date:** 10-28-2015

**Inspector:**

**Telephone No.:** 573-335-7846  
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