



## CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER ENVIRONMENTAL SECTION FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	TIME OUT
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**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:			OWNER:			PERSON IN CHARGE:				
ADDRESS:					ESTABLISHMENT #:		COUNTY:			
CITY/ZIP:			PHONE:		FAX:		P.H. PRIORITY :    H    M    L			
ESTABLISHMENT TYPE			CATERER			GROCERY STORE		INSTITUTION		
BAKERY		C. STORE		SENIOR CENTER		TAVERN		TEMP.FOOD		
RESTAURANT		SCHOOL		DELIVERY		SUMMER F.P.		MOBILE VENDORS		
PURPOSE			Complaint			Other				
Pre-opening		Routine		Follow-up		Complaint		Other		
FROZEN DESSERT		SEWAGE DISPOSAL			WATER SUPPLY		NON-COMMUNITY		PRIVATE	
Approved		PUBLIC			COMMUNITY		Date Sampled _____		Results _____	
Disapproved		PRIVATE			COMMUNITY		Date Sampled _____		Results _____	
Not Applicable		PRIVATE			COMMUNITY		Date Sampled _____		Results _____	
License No. _____		PRIVATE			COMMUNITY		Date Sampled _____		Results _____	

### 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
IN    OUT	Person in charge present, demonstrates knowledge, and performs duties			IN    OUT    N/O    N/A	Proper cooking, time and temperature		
	<b>Employee Health</b>			IN    OUT    N/O    N/A	Proper reheating procedures for hot holding		
IN    OUT	Management awareness; policy present			IN    OUT    N/O    N/A	Proper cooling time and temperatures		
IN    OUT	Proper use of reporting, restriction and exclusion			IN    OUT    N/O    N/A	Proper hot holding temperatures		
	<b>Good Hygienic Practices</b>			IN    OUT    N/A	Proper cold holding temperatures		
IN    OUT    N/O	Proper eating, tasting, drinking or tobacco use			IN    OUT    N/O    N/A	Proper date marking and disposition		
IN    OUT    N/O	No discharge from eyes, nose and mouth			IN    OUT    N/O    N/A	Time as a public health control (procedures / records)		
	<b>Preventing Contamination by Hands</b>				<b>Consumer Advisory</b>		
IN    OUT    N/O	Hands clean and properly washed			IN    OUT    N/A	Consumer advisory provided for raw or undercooked food		
IN    OUT    N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed				<b>Highly Susceptible Populations</b>		
IN    OUT	Adequate handwashing facilities supplied & accessible			IN    OUT    N/O    N/A	Pasteurized foods used, prohibited foods not offered		
	<b>Approved Source</b>				<b>Chemical</b>		
IN    OUT	Food obtained from approved source			IN    OUT    N/A	Food additives: approved and properly used		
IN    OUT    N/O    N/A	Food received at proper temperature			IN    OUT	Toxic substances properly identified, stored and used		
IN    OUT	Food in good condition, safe and unadulterated				<b>Conformance with Approved Procedures</b>		
IN    OUT    N/O    N/A	Required records available: shellstock tags, parasite destruction			IN    OUT    N/A	Compliance with approved Specialized Process and HACCP plan		
	<b>Protection from Contamination</b>			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			
IN    OUT    N/A	Food separated and protected						
IN    OUT    N/A	Food-contact surfaces cleaned & sanitized						
IN    OUT    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
		Pasteurized eggs used where required					In-use utensils: properly stored		
		Water and ice from approved source					Utensils, equipment and linens: properly stored, dried, handled		
		<b>Food Temperature Control</b>					Single-use/single-service articles: properly stored, used		
		Adequate equipment for temperature control					Gloves used properly		
		Approved thawing methods used					<b>Utensils, Equipment and Vending</b>		
		Thermometers provided and accurate					Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		<b>Food Identification</b>					Warewashing facilities: installed, maintained, used; test strips used		
		Food properly labeled; original container					Nonfood-contact surfaces clean		
		<b>Prevention of Food Contamination</b>					<b>Physical Facilities</b>		
		Insects, rodents, and animals not present					Hot and cold water available; adequate pressure		
		Contamination prevented during food preparation, storage and display					Plumbing installed; proper backflow devices		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry					Sewage and wastewater properly disposed		
		Wiping cloths: properly used and stored					Toilet facilities: properly constructed, supplied, cleaned		
		Fruits and vegetables washed before use					Garbage/refuse properly disposed; facilities maintained		
							Physical facilities installed, maintained, and clean		

Person in Charge /Title: <span style="font-family: cursive;">L.A.P.</span>				Date:	
Inspector: <span style="font-family: cursive;">S. Smith / M. Lundy</span>		Telephone No.:		EPHS No.:	
Follow-up:                      Yes                      No				Follow-up Date:	



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ESTABLISHMENT NAME	ADDRESS	CITY/ZIP
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FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial

EDUCATION PROVIDED OR COMMENTS

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Person in Charge /Title: <i>[Signature]</i>			Date:
Inspector: <i>[Signature]</i>	Telephone No.	EPHS No.	Follow-up: Yes No
			Follow-up Date: