Prevent. Promote. Protect.

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

TIME IN 2:00pm	TIME OUT 3:00pm
PAGE 1 of 2	

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:
AMEN Center	Danny Hollowell	Toby Smalley
ADDRESS: 3600 State Hwy N	ESTABLISHMENT #: 5359	COUNTY: Cape Girardeau
CITY/ZIP: Delta, MO	PHONE: 573-794-2900	FAX:
		P.H. PRIORITY : ■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD ☐

PURPOSE
☐ Pre-opening ☐ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved ☐ Not Applicable License No. _____	☐ PUBLIC ☐ PRIVATE	☐ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE 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
■ OUT	Person in charge present, demonstrates knowledge, and performs duties	☐	☐
	Employee Health		
■ OUT	Management awareness; policy present	☐	☐
■ OUT	Proper use of reporting, restriction and exclusion	☐	☐
	Good Hygienic Practices		
IN OUT ■	Proper eating, tasting, drinking or tobacco use	☐	☐
IN OUT ■	No discharge from eyes, nose and mouth	☐	☐
	Preventing Contamination by Hands		
IN OUT ■	Hands clean and properly washed	☐	☐
IN OUT ■	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	☐	☐
IN ■	Adequate handwashing facilities supplied & accessible	☐	☐
	Approved Source		
■ OUT	Food obtained from approved source	☐	☐
IN OUT ■ N/A	Food received at proper temperature	☐	☐
IN ■	Food in good condition, safe and unadulterated	☐	☐
IN OUT N/O ■	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
IN ■ N/A	Food separated and protected	☐	☐
■ OUT N/A	Food-contact surfaces cleaned & sanitized	☐	☐
IN OUT ■	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ■ N/A	Proper cooking, time and temperature	☐	☐
IN OUT ■ N/A	Proper reheating procedures for hot holding	☐	☐
IN OUT ■ N/A	Proper cooling time and temperatures	☐	☐
IN OUT ■ N/A	Proper hot holding temperatures	☐	☐
IN ■ N/A	Proper cold holding temperatures	☐	☐
IN ■ N/O N/A	Proper date marking and disposition	☐	☐
IN OUT N/O ■	Time as a public health control (procedures / records)	☐	☐
	Consumer Advisory		
IN OUT ■	Consumer advisory provided for raw or undercooked food	☐	☐
	Highly Susceptible Populations		
IN OUT N/O ■	Pasteurized foods used, prohibited foods not offered	☐	☐
	Chemical		
IN OUT ■	Food additives: approved and properly used	☐	☐
■ OUT	Toxic substances properly identified, stored and used	☐	☐
	Conformance with Approved Procedures		
IN OUT ■	Compliance with approved Specialized Process and HACCP plan	☐	☐

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

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
X		Pasteurized eggs used where required		
X		Water and ice from approved source		
		Food Temperature Control		
X		Adequate equipment for temperature control		
	X	Approved thawing methods used		
X		Thermometers provided and accurate		
		Food Identification		
X		Food properly labeled; original container		
		Prevention of Food Contamination		
X		Insects, rodents, and animals not present		
X		Contamination prevented during food preparation, storage and display		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
X		Wiping cloths: properly used and stored		
X		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
X		In-use utensils: properly stored		
X		Utensils, equipment and linens: properly stored, dried, handled		
X		Single-use/single-service articles: properly stored, used		
X		Gloves used properly		
		Utensils, Equipment and Vending		
X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
X		Warewashing facilities: installed, maintained, used; test strips used		
	X	Nonfood-contact surfaces clean		
		Physical Facilities		
X		Hot and cold water available; adequate pressure		
X		Plumbing installed; proper backflow devices		
X		Sewage and wastewater properly disposed		
X		Toilet facilities: properly constructed, supplied, cleaned		
	X	Garbage/refuse properly disposed; facilities maintained		
	X	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Toby Smalley			Date: 1-15-19
Inspector: Amy Mueller	Telephone No. 573-335-7846 x 136	EPHS No. 947	Follow-up: ☑ Yes ☐ No Follow-up Date: 1-22-19

CCHD (10-13)

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TIME IN	TIME OUT
2:00pm	3:00pm

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
AMEN Center	3600 State Hwy N	Delta, MO

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
chili/ reach in cooler	38		
ham/ reach in cooler	50		
ambient air/ produce reach-in cooler	39		

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. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**	Correct by (date)	Initial
4-601.11	can opener blade is soiled	1-15-19	
3-501.17	chili prepared yesterday is not dated with a discard date; also hot dogs and deli meat	1-15-19	
3-302.11	raw bacon stored above sour cream in reach in cooler	1-15-19	
3-501.16	ham in reach - in cooler is 50 degrees F. Thawed overnight in sink (discarded)	COS	
4-601.11	microwave is soiled	1-15-19	
3-302.11	raw meat stored over cheese in reach in freezer	1-15-19	
3-101.11	several cans of evaporated milk are severely dented in dry storage	1-15-19	

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). **These items are to be corrected by the next regular inspection or as stated.**	Correct by (date)	Initial
5-205-11	hand sink is blocked by upright fan	1-15-19	
6-501.18	hand sink is heavily soiled	1-15-19	
4-602.13	grease buildup on shelving under flat grill at cooking station	1-22-19	
6-101.11	cloth curtain hanging in walk-in cooler	1-22-19	
6-101.11	using absorbent padding under drying racks at 3-vat sink	1-22-19	
4-501.11	excessive ice buildup in outside storage cooler/trailer	1-22-19	
5-501.113	dumpster lid is open	1-22-19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:			Date: 1-15-19
Inspector:	Telephone No. 573-335-7846 x 136	EPHS No. 947	Follow-up: ☑ Yes ☐ No Follow-up Date: 1-22-19

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