



**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 BAKERY RESTAURANT		C. STORE SCHOOL	CATERER SENIOR CENTER	DELI SUMMER F.P.	GROCERY STORE TAVERN	INSTITUTION TEMP.FOOD	MOBILE VENDORS
PURPOSE Pre-opening      Routine      Follow-up      Complaint      Other							
FROZEN DESSERT Approved      Disapproved Not Applicable License No. _____		SEWAGE DISPOSAL PUBLIC      PRIVATE		WATER SUPPLY COMMUNITY      NON-COMMUNITY Date Sampled _____		PRIVATE 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				
Employee Health											
IN      OUT	Management awareness; policy present					IN      OUT      N/O      N/A	Proper reheating procedures for hot holding				
IN      OUT	Proper use of reporting, restriction and exclusion					IN      OUT      N/O      N/A	Proper cooling time and temperatures				
Good Hygienic Practices											
IN      OUT      N/O	Proper eating, tasting, drinking or tobacco use					IN      OUT      N/O      N/A	Proper hot holding temperatures				
IN      OUT      N/O	No discharge from eyes, nose and mouth					IN      OUT      N/O      N/A	Proper cold holding temperatures				
Preventing Contamination by Hands											
IN      OUT      N/O	Hands clean and properly washed					IN      OUT      N/A	Proper date marking and disposition				
IN      OUT      N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Time as a public health control (procedures / records)				
IN      OUT	Adequate handwashing facilities supplied & accessible					IN      OUT      N/O      N/A	Consumer Advisory				
Approved Source											
IN      OUT	Food obtained from approved source					IN      OUT      N/A	Consumer advisory provided for raw or undercooked food				
IN      OUT      N/O      N/A	Food received at proper temperature					IN      OUT	Highly Susceptible Populations				
IN      OUT	Food in good condition, safe and unadulterated						Pasteurized foods used, prohibited foods not offered				
IN      OUT      N/O      N/A	Required records available: shellstock tags, parasite destruction					IN      OUT      N/A	Chemical				
Protection from Contamination											
IN      OUT      N/A	Food separated and protected					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-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				
Food Temperature Control													
		Adequate equipment for temperature control							Single-use/single-service articles: properly stored, used				
		Approved thawing methods used							Gloves used properly				
		Thermometers provided and accurate							Utensils, Equipment and Vending				
		Food properly labeled; original container							Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
Food Identification													
		Food properly labeled; original container							Warewashing facilities: installed, maintained, used; test strips used				
Prevention of Food Contamination													
		Insects, rodents, and animals not present							Nonfood-contact surfaces clean				
		Contamination prevented during food preparation, storage and display							Physical Facilities				
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry							Hot and cold water available; adequate pressure				
		Wiping cloths: properly used and stored							Plumbing installed; proper backflow devices				
		Fruits and vegetables washed before use							Sewage and wastewater properly disposed				
									Toilet facilities: properly constructed, supplied, cleaned				
									Garbage/refuse properly disposed; facilities maintained				
									Physical facilities installed, maintained, and clean				

Person in Charge /Title: <i>Jana Jarrow</i>				Date:			
Inspector: <i>Maria Lundy</i>		Telephone No.	EPHS No.	Follow-up:	Yes	No	
				Follow-up Date:			



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

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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	Correct by (date)	Initial
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>			


Code Reference	CORE ITEMS	Correct by (date)	Initial
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>			


EDUCATION PROVIDED OR COMMENTS	

Person in Charge /Title: <u>  Jana Janna  </u>		Date:
Inspector:	Telephone No.	EPHS No.
Follow-up:	Yes	No
Follow-up Date:		