



**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	C. STORE	CATERER	DELI	GROCERY STORE	INSTITUTION
BAKERY	SCHOOL	SENIOR CENTER	SUMMER F.P.	TAVERN	TEMP.FOOD
RESTAURANT					MOBILE VENDORS
PURPOSE					
Pre-opening		Routine	Follow-up	Complaint	Other
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
Approved	Disapproved	PUBLIC PRIVATE		COMMUNITY NON-COMMUNITY	
Not Applicable				Date Sampled _____	
License No. _____				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						
		<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	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>																
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							
		<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: <i>Brandy [Signature]</i>			Date:		
Inspector: <i>Jamario [Signature]</i>	Telephone No. _____	EPHS No. _____	Follow-up: Yes	No	Follow-up Date: _____



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

Code Reference	<b>PRIORITY ITEMS</b> 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
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Code Reference	<b>CORE ITEMS</b> 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
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EDUCATION PROVIDED OR COMMENTS			

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