



# 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	
BAKERY RESTAURANT		SCHOOL		SENIOR CENTER	
				DELI SUMMER F.P.	
				GROCERY STORE TAVERN	
				INSTITUTION TEMP.FOOD	
				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						IN	OUT	N/O	N/A						
		Person in charge present, demonstrates knowledge, and performs duties									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>														
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>Julia Evans</i>			Date:		
Inspector: <i>Natalie Lavoie</i>		Telephone No.:		EPHS No.:	
				Follow-up: Yes No	
				Follow-up Date:	

