



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

TIME IN	TIME OUT
PAGE 1 of	

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                      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 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	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		
		Good Hygienic Practices				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)	
		Preventing Contamination by Hands								Consumer Advisory		
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						Highly Susceptible Populations			
IN	OUT		Adequate handwashing facilities supplied & accessible				IN	OUT	N/O	N/A	Pasteurized foods used, prohibited foods not offered	
		Approved Source								Chemical		
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						Conformance with Approved Procedures			
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	
		Protection from Contamination								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			
		Food Temperature Control						Single-use/single-service articles: properly stored, used			
		Adequate equipment for temperature control						Gloves used properly			
		Approved thawing methods used						Utensils, Equipment and Vending			
		Thermometers provided and accurate						Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification						Warewashing facilities: installed, maintained, used; test strips used			
		Food properly labeled; original container						Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
		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:				Date:			
Inspector:		Telephone No.		EPHS No.		Follow-up:                      Yes                      No	
						Follow-up Date:	



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PAGE 2 of	

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
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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.**


Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**


**EDUCATION PROVIDED OR COMMENTS**


Person in Charge /Title:	Date:
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Inspector:	Telephone No.	EPHS No.	Follow-up:	Yes	No
			Follow-up Date:		