Prevent. Promote. Protect.

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

TIME IN 10:50am	TIME OUT 11:20am
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:
Barrel 131	Joe Hobbs	

ADDRESS:	ESTABLISHMENT #:	COUNTY:
131 S. High Street	5509	031

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Jackson 63755	573-204-9131	----------	☐ 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 ■N/O	Proper eating, tasting, drinking or tobacco use	☐	☐
IN OUT ■N/O	No discharge from eyes, nose and mouth	☐	☐
	Preventing Contamination by Hands		
IN OUT ■N/O	Hands clean and properly washed	☐	☐
IN OUT ■N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	☐	☐
IN ■OUT	Adequate handwashing facilities supplied & accessible	■	☐
	Approved Source		
■ OUT	Food obtained from approved source	☐	☐
IN OUT ■N/O N/A	Food received at proper temperature	☐	☐
■ OUT	Food in good condition, safe and unadulterated	☐	☐
IN OUT N/O ■N/A	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
■ OUT N/A	Food separated and protected	☐	☐
■ OUT N/A	Food-contact surfaces cleaned & sanitized	☐	☐
IN OUT ■N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ■N/O N/A	Proper cooking, time and temperature	☐	☐
IN OUT ■N/O N/A	Proper reheating procedures for hot holding	☐	☐
IN OUT ■N/O N/A	Proper cooling time and temperatures	☐	☐
IN OUT ■N/O N/A	Proper hot holding temperatures	☐	☐
■ OUT N/A	Proper cold holding temperatures	☐	☐
■ OUT N/O N/A	Proper date marking and disposition	☐	☐
IN OUT N/O ■N/A	Time as a public health control (procedures / records)	☐	☐
	Consumer Advisory		
IN OUT ■N/A	Consumer advisory provided for raw or undercooked food	☐	☐
	Highly Susceptible Populations		
IN OUT N/O ■N/A	Pasteurized foods used, prohibited foods not offered	☐	☐
	Chemical		
IN OUT ■N/A	Food additives: approved and properly used	☐	☐
■ OUT	Toxic substances properly identified, stored and used	☐	☐
	Conformance with Approved Procedures		
IN OUT ■N/A	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		X
		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:	Date: 04-25-2019

Inspector: Natalie Hannan	Telephone No. 335-7846	EPHS No. 1450	Follow-up: ☑ Yes ☐ No Follow-up Date: 5-2-19

CCHD (10-13)

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TIME IN	TIME OUT
10:50am	11:20am

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Barrel 131	131 S. High Street	Jackson 63755

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
salami/ top of prep table	40	ambient air/ kitchen white refrigerator	40
ambient air/ bottom reach-in of prep table	50		

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
	No prioirty violations at this time.		

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
6-301.12	No paper towels at kitchen hand washing sink	corrected	
3-305.11	Boxes of single service items and boxed soda syrup stored on floor of basement	5-2-19	
4-301.11	Bottom of prep table reach-in cooler has an ambient air temperature of 50 degrees	5-2-19	
4-601.11	Fan in restroom has heavy dust build up	5-2-19	

EDUCATION PROVIDED OR COMMENTS

Top of prep table is maintaining proper cold holding temperature, the bottom is out of temperature. Nothing on bottom is storing any potentially hazardous foods.

Person in Charge /Title:	Date: 04-25-2019	
Inspector:	Telephone No. 335-7846 / EPHS No. 1450	Follow-up: ☑ Yes ☐ No Follow-up Date: 5-2-19

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