Prevent. Promote. Protect.

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

TIME IN 11:10am	TIME OUT 11:25am
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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:
Barrell 131	Joe Hobbs	

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

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Jackson 63755	73-204-9131	----------	☐ 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
IN OUT	Person in charge present, demonstrates knowledge, and performs duties	☐	☐
	Employee Health		
IN OUT	Management awareness; policy present	☐	☐
IN 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	☐	☐
■ OUT	Adequate handwashing facilities supplied & accessible	☐	☐
	Approved Source		
IN OUT	Food obtained from approved source	☐	☐
IN OUT N/O N/A	Food received at proper temperature	☐	☐
IN OUT	Food in good condition, safe and unadulterated	☐	☐
IN OUT N/O N/A	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
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	☐	☐

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	☐	☐
IN OUT N/A	Proper cold holding temperatures	☐	☐
IN 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	☐	☐
IN 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
		Pasteurized eggs used where required		
		Water and ice from approved source		
		Food Temperature Control		
	X	Adequate equipment for temperature control		
		Approved thawing methods used		
		Thermometers provided and accurate		
		Food Identification		
		Food properly labeled; original container		
		Prevention of Food Contamination		
		Insects, rodents, and animals not present		
		Contamination prevented during food preparation, storage and display		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
		Wiping cloths: properly used and stored		
		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
		In-use utensils: properly stored		
		Utensils, equipment and linens: properly stored, dried, handled		
	X	Single-use/single-service articles: properly stored, used		
		Gloves used properly		
		Utensils, Equipment and Vending		
		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Warewashing facilities: installed, maintained, used; test strips used		
		Nonfood-contact surfaces clean		
		Physical Facilities		
		Hot and cold water available; adequate pressure		
		Plumbing installed; proper backflow devices		
		Sewage and wastewater properly disposed		
		Toilet facilities: properly constructed, supplied, cleaned		
		Garbage/refuse properly disposed; facilities maintained		
	X	Physical facilities installed, maintained, and clean		

Person in Charge /Title:	Date: 05-07-19

Inspector:	Telephone No.	EPHS No.	Follow-up: ☑ Yes ☐ No
Natalie Davreaux	335-7846	1450	Follow-up Date: 5-14-19

CCHD (10-13)

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

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
ambient air/ bottom of prep table reach-in cooler	50	chicken/ top of prep table	38

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

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
3-305.11	Boxes of single service items stored on floor in basement	5-14-19	
4-301.11	Bottom of prep table reach-in cooler has an ambient air temperature of 50 degrees	5-14-19	
4-601.11	Fan in restroom has heavy dust build up	5-14-19	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Kat Carls			Date: 05-07-19
Inspector: Natalie Gorneau	Telephone No. 335-7846	EPHS No. 1450	Follow-up: ☑ Yes ☐ No Follow-up Date: 5-14-19

CCHD (10-13)