



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						IN	OUT	N/O	N/A				
		Person in charge present, demonstrates knowledge, and performs duties							Proper cooking, time and temperature					
		Employee Health							Proper reheating procedures for hot holding					
		Management awareness; policy present							Proper cooling time and temperatures					
		Proper use of reporting, restriction and exclusion							Proper hot holding temperatures					
		Good Hygienic Practices							Proper cold holding temperatures					
		Proper eating, tasting, drinking or tobacco use							Proper date marking and disposition					
		No discharge from eyes, nose and mouth							Time as a public health control (procedures / records)					
		Preventing Contamination by Hands							Consumer Advisory					
		Hands clean and properly washed							Consumer advisory provided for raw or undercooked food					
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed							Highly Susceptible Populations					
		Adequate handwashing facilities supplied & accessible							Pasteurized foods used, prohibited foods not offered					
		Approved Source							Chemical					
		Food obtained from approved source							Food additives: approved and properly used					
		Food received at proper temperature							Toxic substances properly identified, stored and used					
		Food in good condition, safe and unadulterated							Conformance with Approved Procedures					
		Required records available: shellstock tags, parasite destruction							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						
		Food separated and protected												
		Food-contact surfaces cleaned & sanitized												
		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: awr				Date:			
Inspector: Natalie Neward		Telephone No.:		EPHS No.:		Follow-up: Yes No	
Follow-up Date:							



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PAGE 2 of	

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

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

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:			Date:
Inspector: <i>Martin Johnson</i>	Telephone No.	EPHS No.	Follow-up: Yes No
			Follow-up Date: