



**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 BAKERY RESTAURANT		C. STORE SCHOOL	CATERER SENIOR CENTER	DELI SUMMER F.P.	GROCERY STORE TAVERN	INSTITUTION TEMP.FOOD	MOBILE VENDORS
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**

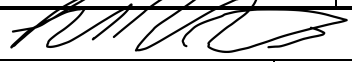
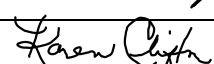
**Risk factors** are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks. **Public health interventions** are control measures to prevent foodborne illness or injury.

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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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 Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. <b>These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.</b>	Correct by (date)	Initial

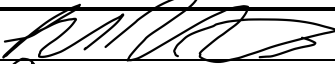
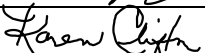
Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <b>These items are to be corrected by the next regular inspection or as stated.</b>	Correct by (date)	Initial

EDUCATION PROVIDED OR COMMENTS

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