



CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER

FOOD ESTABLISHMENT INSPECTION REPORT

DATE	6/24/2013	PAGE 1 OF 2
TIME IN	1:15pm	TIME OUT
		2:pm

PRINT
SAVE

RESET

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 BG's Olde Tyme Deli		OWNER Gary Helwege	PERSON IN CHARGE Gail Zweigert
ADDRESS 205 S. Plaza Way		ESTABLISHMENT LICENSE NO. 2428	COUNTY 031-500
CITY/ZIP CODE Cape Girardeau/63701		TELEPHONE NUMBER 1-573-335-8860	REGION 04
		FAX NUMBER	P.H. PRIORITY <input checked="" type="checkbox"/> H <input type="checkbox"/> M <input type="checkbox"/> L

<input type="checkbox"/> Bakery	<input type="checkbox"/> C. Store	<input type="checkbox"/> Caterer	<input type="checkbox"/> Deli	<input type="checkbox"/> Grocery Store	<input type="checkbox"/> Institution	<input type="checkbox"/> Mobile
<input checked="" type="checkbox"/> Restaurant	<input type="checkbox"/> School	<input type="checkbox"/> Senior Center	<input type="checkbox"/> Summer F.P.	<input type="checkbox"/> Tavern	<input type="checkbox"/> Temporary	

SEWAGE DISPOSAL <input checked="" type="checkbox"/> Public <input type="checkbox"/> Private	WATER SUPPLY <input checked="" type="checkbox"/> Community <input type="checkbox"/> Non-Community <input type="checkbox"/> Private Date Sampled: _____ Satisfactory For Drinking: <input type="checkbox"/> Y <input type="checkbox"/> N	FROZEN DESSERT <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved <input checked="" type="checkbox"/> Not Applicable License Number: _____
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PURPOSE
 Pre-Opening Follow-Up Routine Complaint Other

FOOD PRODUCT	TEMP °F	LOCATION	FOOD PRODUCT	TEMP °F	LOCATION
Sliced jalapenos	49 °F	Buffet	Salsa	46 °F	Buffet
	°F			°F	
	°F			°F	
	°F			°F	

RISK FACTORS AND INTERVENTIONS

COMPLIANCE	DEMONSTRATION OF KNOWLEDGE	CODE REF.	R	COS	COMPLIANCE	POTENTIALLY HAZARDOUS FOODS TIME & TEMPERATURE	CODE REF.	R	COS
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Designated PIC, demonstration of knowledge and PIC duties	2-101.11 2-102.11 2-103.11	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Proper cooking, time and temperature	3-401.11-13	<input type="checkbox"/>	<input type="checkbox"/>
EMPLOYEE HEALTH					<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Reheating for hot holding	3-403.11	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Management awareness, policy present. Proper use of reporting restrictions and exclusion	2-201.11-15	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Cooling	3-501.14	<input type="checkbox"/>	<input type="checkbox"/>
GOOD HYGIENIC PRACTICES					<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Parasite destruction	3-402.11	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Eating, tasting, drinking or tobacco use	2-401.11	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Hot holding	3-501.16	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input checked="" type="checkbox"/> N/O	Discharges from eyes, nose, or mouth	2-401.12	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Cold holding	3-501.16	<input type="checkbox"/>	<input type="checkbox"/>
CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION					<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Date marking and disposition	3-501.17 3-501.18	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Clean condition, cleaning procedure, when to wash, and where to wash	2-301.11-12 2-301.14-15	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Time as a public health control (procedures / records)	3-501.19	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Bare hand contact with ready-to-eat foods	3-301.11	<input type="checkbox"/>	<input type="checkbox"/>	CONSUMER ADVISORY				
APPROVED SOURCES					<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input type="checkbox"/> N/A	Consumer advisory for raw or undercooked food	3-603.11	<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Food obtained from approved source	3-201.11-17	<input type="checkbox"/>	<input type="checkbox"/>	HIGHLY SUSCEPTIBLE POPULATIONS				
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O	Receiving temperature / condition	3-202.11-19	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Pasteurized foods used, prohibited foods not offered	3-801.11	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Records: shellstock tags, parasite destruction, required HACCP plan	3-202.18 3-203.12 3-402.11-12	<input type="checkbox"/>	<input type="checkbox"/>	CHEMICAL				
PROTECTION FROM CONTAMINATION					<input type="checkbox"/> IN <input type="checkbox"/> OUT	Toxic substances properly identified, stored and used	7-1,7-2,7-3	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food segregated, separated and protected	3-302.11	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Additives / approved, unapproved	3-202.12 3-302.14	<input type="checkbox"/>	<input type="checkbox"/>
<input type="checkbox"/> IN <input checked="" type="checkbox"/> OUT <input type="checkbox"/> N/A	Food contact surfaces cleaned & sanitized; cleaning frequency	4-601.11A 4-602.11	<input type="checkbox"/>	<input type="checkbox"/>	CONFORMANCE WITH APPROVED PROCEDURES				
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Food display, consumer self-service, returned food / re-service of food	3-306.11-14	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/> IN <input type="checkbox"/> OUT <input type="checkbox"/> N/O <input checked="" type="checkbox"/> N/A	Compliance with HACCP plan, variance / specialized process		<input type="checkbox"/>	<input type="checkbox"/>
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Preventing contamination from equipment	3-304.11	<input type="checkbox"/>	<input type="checkbox"/>	Legend: IN = In Compliance OUT = Not In Compliance N/A = Not Applicable COS = Corrected on Site R = Repeat N/O = Not Observed				
<input checked="" type="checkbox"/> IN <input type="checkbox"/> OUT	Discarding / reconditioning unsafe food	3-701.11	<input type="checkbox"/>	<input type="checkbox"/>					

RECEIVED BY (PERSON IN CHARGE/TITLE)	DATE		
<i>Denz...</i>	6/24/2013		
INSPECTOR/TELEPHONE NUMBER	EPHS NO.	FOLLOW-UP	DATE OF FOLLOW-UP
	1126	<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	7-1-2013



CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER

FOOD ESTABLISHMENT INSPECTION REPORT

2 OF 2

ESTABLISHMENT NAME BG's Olde Tyme Deli	ADDRESS 205 S. Plaza Way	CITY Cape Girardeau/63701
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FOOD CODE REFERENCES	CRITICAL ITEMS			
2 MANAGEMENT/PERSONNEL	CODE REF.	DESCRIPTION: These items relate directly to factors which lead to foodborne illness. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	CORRECT BY (DATE)	INIT.
2-1 Supervision				
2-2 Employee Health	3-501.16	Sliced jalapenos and salsa at 49 and 46 degrees Fahrenheit respectively	7/1/2013	
2-3 Personal Cleanliness				
2-4 Hygienic Practices	4-601.11	Light mold on deflector plate in both ice machines *corrected*	6/24/2013	
3 FOOD				
3-1 Characteristics	4-601.11	Food debris in clean dish tubs *corrected*	6/24/2013	
3-2 Sources, Containers & Records				
3-3 Protection from Contamination	3-302.11	Raw chicken stored next to cooked potato scraps from skins *corrected*	6/24/2013	
3-4 Cooking, Parasite Destruction,, Reheating				
3-5 Limiting Growth of Organisms				
3-6 Food Presentation & Labeling				
3-7 Disposition of Contaminated Food				
3-8 Highly Susceptible Populations				
4 EQUIP. UTENSILS & LINENS				
4-1 Characteristics & Use Limitations				
4-2 Design & Construction				
4-3 Numbers & Capacities				
4-4 Location & Installation				
4-5 Maintenance & Operation				
4-6 Cleaning of Equipment				
4-7 Sanitization				
4-8 Laundry				
4-9 Protection of Clean Items				
NON-CRITICAL ITEMS				
5 WATER, PLUMBING & WASTE	CODE REF.	DESCRIPTION: These items relate to maintenance of food operations and cleanliness. These items are to be corrected by the next regular inspection or as stated.	CORRECT BY (DATE)	INIT.
	6-501.12	Floor under fryers soiled with grease and food debris	7/1/2013	
5-1 Water Source, Quality, Capacity				
5-2 Plumbing	5-501.113	Dumpspter lid open *corrected*	6/24/2013	
5-3 Mobile Water Tanks				
5-4 Sewage & Rainwater	4-501.11	Beer cooler at bar holding water	7/1/2013	
5-5 Refuse & Recyclables	6-501.12	Bottom of both keg coolers in bar are both soiled	7/1/2013	
6 PHYSICAL FACILITIES				
6-1 Materials for Construction	6-501.12	Floor in bar area soiled.	7/1/2013	
6-2 Design, Construction, Installation				
6-3 Numbers & Capacities				
6-4 Location & Placement				
6-5 Maintenance & Operation				
7 POISONOUS OR TOXIC ITEMS				
7-1 Labeling & Identification				
7-2 Supplies & Applications				
7-3 Storage & Display				

EDUCATION PROVIDED OR COMMENTS

Bar floor and keg coolers are notably better, but could still use further cleaning. The same goes for the floor under the fryers.

Approved for liquor.

RECEIVED BY (PERSON IN CHARGE/TITLE) 	DATE 6/24/2013
INSPECTOR/TELEPHONE NUMBER 	EPHS NO. 1126
FOLLOW-UP <input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	DATE OF FOLLOW-UP 7-1-2013

[Link To Missouri Food Code](#)