Prevent. Promote. Protect.

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

TIME IN 10:00am	TIME OUT 12:00pm
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:
BG's Olde Tyme Deli	BG's Olde Tyme Deli, LLC	Lani Steimle

ADDRESS:	ESTABLISHMENT #:	COUNTY:
205 S. Plaza Way	2428	Cape Girardeau

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Cape Girardeau	335-8860		■ 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 ☐ 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		
■ OUT N/O	Proper eating, tasting, drinking or tobacco use	☐	☐
■ OUT N/O	No discharge from eyes, nose and mouth	☐	☐
	Preventing Contamination by Hands		
■ OUT N/O	Hands clean and properly washed	☐	☐
■ 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		
■ OUT	Food obtained from approved source	☐	☐
IN OUT ■/O N/A	Food received at proper temperature	☐	☐
■ OUT	Food in good condition, safe and unadulterated	☐	☐
IN OUT N/O ■/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 ■/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ■/O N/A	Proper cooking, time and temperature	☐	☐
■ OUT N/O N/A	Proper reheating procedures for hot holding	☐	☐
IN OUT ■/O N/A	Proper cooling time and temperatures	☐	☐
■ 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 ■/A	Time as a public health control (procedures / records)	☐	☐
	Consumer Advisory		
■ OUT N/A	Consumer advisory provided for raw or undercooked food	☐	☐
	Highly Susceptible Populations		
IN OUT N/O ■/A	Pasteurized foods used, prohibited foods not offered	☐	☐
	Chemical		
IN OUT ■/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
X		Pasteurized eggs used where required		
		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		
		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: 12-07-18
Inspector:	Telephone No. 573-335-7846 x 136	EPHS No. 947	Follow-up: ☑ Yes ☐ No Follow-up Date: 12-14-18

CCHD (10-13)

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TIME IN	TIME OUT
10:00am	12:00pm

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
BG's Olde Tyme Deli	205 S. Plaza Way	Cape Girardeau

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
potato/ walk-in cooler	39	sauerkraut / reheating temp	200
potato/ potato prep station	40	chicken/ chicken prep cooler	32
ham/roast beef/ sandwich prep cooler	33/34	chili/ hot holding	180
gravy/ hot holding	167	tomatoes/ salad prep	38
taco meat/ hot holding	187		

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
4-601.11	employee didn't sanitize the thermometer prior to checking food temperatures	COS	
7-102.11	2 unlabelled spray bottles in dish washing area	COS	
3-502.12	vacuum packaging deli meats -- must have special process approval and HACCP to use reduced		
	oxygen packaging	12=7-18	
3-302.11	sour cream stored next to raw chicken in walk-in cooler	COS	
5-203.14	no backflow preventer on hose that hangs below the flood rim at mop sink	12-9-18	
	---hose bib vacuum breaker		

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
6-501.11	floor tiles missing in bar area; wall tiles missing at 3-vat sink	6-30-18	
4-501.11	handle is broken on glass freezer in bar area	12-14-18	
6-501.11	ceiling tiles in mens room show evidence of water leak	12-14-18	
6-501.12	recess next to beer walk-in has a lot of debris on the floor	12-14-18	
4-602.13	bakers rack for storing potatoes is soiled	12-14-18	
5-205.15	cloth towel tied around leaking faucet at 2-bay prep sink	12-14-18	
3-501.13	thawing chili in pan of water -- must use running water, refrigeration, cooking, or microwave	COS	
6-501.12	walls and shelving soiled with food debris throughout facility	12-14-18	
4-602.13	cart used to transport food from the oven to the hot holding area is soiled	12-14-18	
4-501.11	walk-in cooler door is broken -- using tape to cover jagged edges	6-30-18	
6-501.12	wall behind fryers has grease and dust buildup	12-14-18	
6-501.12	floor behind deep freeze in fryer area has a lot of food debris and an empty box	12-14-18	
3-302.11	various squeeze bottles used in grill area are not labeled with contents	12-7-18	
5-501.113	dumpster is overfilled --unable to close lids	12-8-18	
3-302.11	tea urns at wait station are uncovered	12-7-18	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:			Date: 12-07-18
Inspector:	Telephone No. 573-335-7846 x 136	EPHS No. 947	Follow-up: ☑ Yes ☐ No Follow-up Date: 12-14-18

CCHD (10-13)