



**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	C. STORE	CATERER	DELI	GROCERY STORE	INSTITUTION
BAKERY	SCHOOL	SENIOR CENTER	SUMMER F.P.	TAVERN	TEMP.FOOD
RESTAURANT					MOBILE VENDORS
PURPOSE					
Pre-opening		Routine	Follow-up	Complaint	Other
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
Approved Disapproved		PUBLIC PRIVATE		COMMUNITY NON-COMMUNITY	
Not Applicable				Date Sampled _____	
License No. _____				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				
<b>Employee Health</b>												
		Management awareness; policy present						Proper reheating procedures for hot holding				
		Proper use of reporting, restriction and exclusion						Proper cooling time and temperatures				
		<b>Good Hygienic Practices</b>						Proper hot holding temperatures				
		Proper eating, tasting, drinking or tobacco use						Proper cold holding temperatures				
		No discharge from eyes, nose and mouth						Proper date marking and disposition				
		<b>Preventing Contamination by Hands</b>						Time as a public health control (procedures / records)				
		Hands clean and properly washed						<b>Consumer Advisory</b>				
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Consumer advisory provided for raw or undercooked food				
		Adequate handwashing facilities supplied & accessible						<b>Highly Susceptible Populations</b>				
		<b>Approved Source</b>						Pasteurized foods used, prohibited foods not offered				
		Food obtained from approved source						<b>Chemical</b>				
		Food received at proper temperature						Food additives: approved and properly used				
		Food in good condition, safe and unadulterated						Toxic substances properly identified, stored and used				
		Required records available: shellstock tags, parasite destruction						<b>Conformance with Approved Procedures</b>				
		<b>Protection from Contamination</b>						Compliance with approved Specialized Process and HACCP plan				
		Food separated and protected					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-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				
<b>Food Temperature Control</b>													
		Adequate equipment for temperature control							Single-use/single-service articles: properly stored, used				
		Approved thawing methods used							Gloves used properly				
		Thermometers provided and accurate							<b>Utensils, Equipment and Vending</b>				
		Food properly labeled; original container							Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
		<b>Prevention of Food Contamination</b>							Warewashing facilities: installed, maintained, used; test strips used				
		Insects, rodents, and animals not present							Nonfood-contact surfaces clean				
		Contamination prevented during food preparation, storage and display							<b>Physical Facilities</b>				
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry							Hot and cold water available; adequate pressure				
		Wiping cloths: properly used and stored							Plumbing installed; proper backflow devices				
		Fruits and vegetables washed before use							Sewage and wastewater properly disposed				
									Toilet facilities: properly constructed, supplied, cleaned				
									Garbage/refuse properly disposed; facilities maintained				
									Physical facilities installed, maintained, and clean				

Person in Charge /Title:		<i>Rah Subra</i>			Date:	
Inspector:	<i>Karen Clifton</i>		Telephone No.	EPHS No.	Follow-up:	Yes      No
					Follow-up Date:	

