



**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:
ESTABLISHMENT TYPE		P.H. PRIORITY:     H     M     L
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					
		<b>Employee Health</b>					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					
		<b>Good Hygienic Practices</b>					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)				
		<b>Preventing Contamination by Hands</b>							<b>Consumer Advisory</b>							
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							<b>Highly Susceptible Populations</b>						
IN	OUT		Adequate handwashing facilities supplied & accessible					IN	OUT	N/O	N/A	Pasteurized foods used, prohibited foods not offered				
		<b>Approved Source</b>							<b>Chemical</b>							
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							<b>Conformance with Approved Procedures</b>						
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				
		<b>Protection from Contamination</b>										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				
		<b>Food Temperature Control</b>							Single-use/single-service articles: properly stored, used				
		Adequate equipment for temperature control							Gloves used properly				
		Approved thawing methods used							<b>Utensils, Equipment and Vending</b>				
		Thermometers provided and accurate							Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
		<b>Food Identification</b>							Warewashing facilities: installed, maintained, used; test strips used				
		Food properly labeled; original container							Nonfood-contact surfaces clean				
		<b>Prevention of Food Contamination</b>							<b>Physical Facilities</b>				
		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	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
Code Reference	PRIORITY ITEMS			Correct by (date)	Initial
	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>				
Code Reference	CORE ITEMS			Correct by (date)	Initial
	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>				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Lucretia Perry</i>				Date:	
Inspector: <i>Amy M.</i>	Telephone No.	EPHS No.	Follow-up:	Yes	No
			Follow-up Date:		