



**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	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	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	Management awareness; policy present						IN	OUT	N/O	N/A	Proper reheating procedures for hot holding							
IN	OUT	Proper use of reporting, restriction and exclusion						IN	OUT	N/O	N/A	Proper cooling time and temperatures							
<b>Good Hygienic Practices</b>																			
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use						IN	OUT	N/O	N/A	Proper hot holding temperatures						
IN	OUT	N/O	No discharge from eyes, nose and mouth						IN	OUT	N/O	N/A	Proper cold holding temperatures						
<b>Preventing Contamination by Hands</b>																			
IN	OUT	N/O	Hands clean and properly washed						IN	OUT	N/A		Proper date marking and disposition						
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed										Time as a public health control (procedures / records)						
IN	OUT		Adequate handwashing facilities supplied & accessible						IN	OUT	N/O	N/A	Consumer Advisory						
<b>Approved Source</b>																			
IN	OUT	Food obtained from approved source						IN	OUT	N/A		Consumer advisory provided for raw or undercooked food							
IN	OUT	N/O	N/A	Food received at proper temperature						IN	OUT			Highly Susceptible Populations					
IN	OUT	Food in good condition, safe and unadulterated										Pasteurized foods used, prohibited foods not offered							
IN	OUT	N/O	N/A	Required records available: shellstock tags, parasite destruction						IN	OUT	N/A		Chemical					
<b>Protection from Contamination</b>																			
IN	OUT	N/A	Food separated and protected										Food additives: approved and properly used						
IN	OUT	N/A	Food-contact surfaces cleaned & sanitized										Toxic substances properly identified, stored and used						
IN	OUT	N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food										Conformance with Approved Procedures						
														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	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					
<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>															
		Food properly labeled; original container								Warewashing facilities: installed, maintained, used; test strips used					
<b>Prevention of Food Contamination</b>															
		Insects, rodents, and animals not present								Nonfood-contact surfaces clean					
		Contamination prevented during food preparation, storage and display								Physical Facilities					
		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:						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	
Code Reference	<b>PRIORITY ITEMS</b> 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)
Code Reference	<b>CORE ITEMS</b> 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)

EDUCATION PROVIDED OR COMMENTS

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