





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

TIME IN 10:15 am	TIME OUT 11:10 am
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ESTABLISHMENT NAME <b>Burger King</b>		ADDRESS <b>2346 Broadway</b>		CITY /ZIP <b>Cape Girardeau 63701</b>	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
raw beef/walk in cooler		37.7			
cooked beef patty/ warmer drawer		167			
ice cream/hopper #1		38.9			
ice cream/hopper #2		38			
pre-cooked chicken/prep cooler		39.8			
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)	Initial
	No priority items at this time.				
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)	Initial
4-601.11	Black tubs holding dishes are soiled inside with food debris			NRI	
4-601.11	Top drawer of cooler has mold growth along the seal			NRI	
5-501.113	Dumpster lid open ** Corrected **			Corrected	
	Note :				
	* Trash can used when prepping vegetables was placed in front of hand sink, manager moved the trash can to prevent blocking the hand sink for other employees working in that area.				
EDUCATION PROVIDED OR COMMENTS					
Person in Charge /Title: <i>Cheryl Meyer</i>				Date: 07-29-2015	
Inspector: <i>Jamisha Powers</i>	Telephone No. 335-7846	EPHS No. 1399	Follow-up: <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No Follow-up Date: -----		