



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 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					
Employee Health													
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					
Good Hygienic Practices													
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					
Preventing Contamination by Hands													
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					
Approved Source													
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					
Protection from Contamination													
IN OUT N/A	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						
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					
Food Temperature Control															
		Adequate equipment for temperature control								Single-use/single-service articles: properly stored, used					
		Approved thawing methods used								Gloves used properly					
		Thermometers provided and accurate								Utensils, Equipment and Vending					
		Food properly labeled; original container								Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used					
Food Identification															
		Insects, rodents, and animals not present								Warewashing facilities: installed, maintained, used; test strips used					
		Contamination prevented during food preparation, storage and display								Nonfood-contact surfaces clean					
Prevention of Food Contamination															
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry								Physical Facilities					
		Wiping cloths: properly used and stored								Hot and cold water available; adequate pressure					
		Fruits and vegetables washed before use								Plumbing installed; proper backflow devices					
										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: _____									

