



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	MOBILE VENDORS
BAKERY	SCHOOL	SENIOR CENTER	SUMMER F.P.	TAVERN	TEMP.FOOD	
RESTAURANT						
PURPOSE						
Pre-opening	Routine	Follow-up	Complaint	Other		
FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY		NON-COMMUNITY		PRIVATE
Approved Disapproved	PUBLIC PRIVATE	COMMUNITY		Date Sampled _____		Results _____
Not Applicable						
License No. _____						

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			
		Employee Health								Proper reheating procedures for hot holding			
		Management awareness; policy present								Proper cooling time and temperatures			
		Proper use of reporting, restriction and exclusion								Proper hot holding temperatures			
		Good Hygienic Practices								Proper cold holding temperatures			
										Proper date marking and disposition			
										Time as a public health control (procedures / records)			
		Preventing Contamination by Hands								Consumer Advisory			
										Consumer advisory provided for raw or undercooked food			
										Highly Susceptible Populations			
										Pasteurized foods used, prohibited foods not offered			
		Approved Source								Chemical			
										Food additives: approved and properly used			
										Toxic substances properly identified, stored and used			
										Conformance with Approved Procedures			
										Compliance with approved Specialized Process and HACCP plan			
		Protection from Contamination				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			
		Food Temperature Control						Single-use/single-service articles: properly stored, used			
		Adequate equipment for temperature control						Gloves used properly			
		Approved thawing methods used						Utensils, Equipment and Vending			
		Thermometers provided and accurate						Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used			
		Food Identification						Warewashing facilities: installed, maintained, used; test strips used			
		Food properly labeled; original container						Nonfood-contact surfaces clean			
		Prevention of Food Contamination						Physical Facilities			
		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: <i>Libby Jansen</i>	Date:
Inspector: <i>Samuel...</i>	Telephone No.:
EPHS No.:	Follow-up: Yes No
Follow-up Date:	



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

TIME IN _____ TIME OUT _____

PAGE 2 of _____

ESTABLISHMENT NAME _____ ADDRESS _____ CITY /ZIP _____

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F

Code Reference	PRIORITY ITEMS Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.	Correct by (date)	Initial

Code Reference	CORE ITEMS Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.	Correct by (date)	Initial

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Lizbeth Janson Date: _____
 Inspector: Jamie Hopper Telephone No. _____ EPHS No. _____ Follow-up: Yes No
 Follow-up Date: _____