Prevent. Promote. Protect.

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

TIME IN 10:00am	TIME OUT 11:30am
PAGE 1 of 2	

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:
Cape Girardeau Country Club	Cape Girardeau Country Club Trust	Jenny Briscoe
ADDRESS: 100 Country Club Dr.	ESTABLISHMENT #: 2506	COUNTY: Cape Girardeau
CITY/ZIP: Cape Girardeau	PHONE: 335-8251 ext 13	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 ☐ PRIVATE
Date Sampled _____ 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
■ OUT	Person in charge present, demonstrates knowledge, and performs duties	☐	☐
	Employee Health		
■ OUT	Management awareness; policy present	☐	☐
■ OUT	Proper use of reporting, restriction and exclusion	☐	☐
	Good Hygienic Practices		
■ OUT N/O	Proper eating, tasting, drinking or tobacco use	☐	☐
■ OUT N/O	No discharge from eyes, nose and mouth	☐	☐
	Preventing Contamination by Hands		
■ OUT N/O	Hands clean and properly washed	☐	☐
■ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	☐	☐
IN ■UT	Adequate handwashing facilities supplied & accessible	☐	☐
	Approved Source		
■ OUT	Food obtained from approved source	☐	☐
IN OUT ■/O N/A	Food received at proper temperature	☐	☐
IN ■UT	Food in good condition, safe and unadulterated	☐	☐
IN OUT N/O ■/A	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
■ OUT N/A	Food separated and protected	☐	☐
IN ■UT N/A	Food-contact surfaces cleaned & sanitized	☐	☐
■ OUT N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ■/O N/A	Proper cooking, time and temperature	☐	☐
IN OUT ■/O N/A	Proper reheating procedures for hot holding	☐	☐
IN OUT ■/O N/A	Proper cooling time and temperatures	☐	☐
IN OUT N/O ■/A	Proper hot holding temperatures	☐	☐
■ OUT N/A	Proper cold holding temperatures	☐	☐
■ OUT N/O N/A	Proper date marking and disposition	☐	☐
IN OUT N/O ■/A	Time as a public health control (procedures / records)	☐	☐
	Consumer Advisory		
IN OUT ■/A	Consumer advisory provided for raw or undercooked food	☐	☐
	Highly Susceptible Populations		
IN OUT N/O ■/A	Pasteurized foods used, prohibited foods not offered	☐	☐
	Chemical		
IN OUT ■/A	Food additives: approved and properly used	☐	☐
■ OUT	Toxic substances properly identified, stored and used	☐	☐
	Conformance with Approved Procedures		
IN OUT ■/A	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
		Pasteurized eggs used where required		
X		Water and ice from approved source		
		Food Temperature Control		
X		Adequate equipment for temperature control		
	X	Approved thawing methods used		
		Thermometers provided and accurate		
		Food Identification		
X		Food properly labeled; original container		
		Prevention of Food Contamination		
	X	Insects, rodents, and animals not present		
X		Contamination prevented during food preparation, storage and display		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
X		Wiping cloths: properly used and stored		
		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
	X	In-use utensils: properly stored		
	X	Utensils, equipment and linens: properly stored, dried, handled		
	X	Single-use/single-service articles: properly stored, used		
X		Gloves used properly		
		Utensils, Equipment and Vending		
X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	X	Warewashing facilities: installed, maintained, used; test strips used		
	X	Nonfood-contact surfaces clean		
		Physical Facilities		
X		Hot and cold water available; adequate pressure		
X		Plumbing installed; proper backflow devices		
X		Sewage and wastewater properly disposed		
X		Toilet facilities: properly constructed, supplied, cleaned		
	X	Garbage/refuse properly disposed; facilities maintained		
	X	Physical facilities installed, maintained, and clean		

Person in Charge /Title: Jenny Briscoe — Date: 6-8-17

Inspector: Amy Mu — Telephone No. 573-335-7846 x 136 — EPHS No. 947 — Follow-up: ☑ Yes ☐ No — Follow-up Date: 6-15-17

CCHD (10-13)

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TIME IN	TIME OUT
10:00am	11:30am

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Cape Girardeau Country Club	100 Country Club Dr.	Cape Girardeau

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
hamburger patties/ thawing on prep table	33	black olives/ make line reach in cooler	30
diced tomatoes/ make line prep table on left	43	ambient air/ reach in across from slicer	35
salsa/ make line prep table on left	40	ambient air/ dessert reach in cooler	37
sliced tomatoes/ make line prep table on right	33		
pork tenderloin/ bottom of make line prep cooler on right	33		

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
4-601.11	dirty knives stored with clean knives on magnetic strip	6-8-17	
4-601.11	can opener blade has dried food debris on the blade	6-8-17	
4-601.11	slicer has a dried spill on the blade and crumbs underneath	6-10-17	
3-101.11	can of marinara sauce is dented along both the top and bottom seals	6-8-17	
4-703.11	dishwasher is not sanitizing-- rinse temp on booster is reading 107. Booster was not turned on.	6-10-17	
6-501.111	dead bug and insect parts present in cabinet under bar hand sink	6-8-17	
4-601.11	cutting board at bar is heavily scored and discolored	6-10-17	

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
5-501.16	no trash can at hand sink in prep room	6-15-17	
6-501.18	both hand sinks in kitchen area are soiled	6-15-17	
3-501.13	thawing frozen sliced ham and hamburger patties on prep table at room temperature	6-15-17	
4-602.13	make line prep coolers are soiled with food debris on inside, behind the lids, handles, and shelving	6-15-17	
6-202.15	back door and screen door are propped open in the kitchen	6-15-17	
5-501.113	lids are open on the dumpster	6-15-17	
3-305.11	box of to-go containers stored directly on the floor in dry storage	6-15-17	
4-501.11	sprayer head is wrapped in duct tape at the dishwasher station	6-15-17	
4-302.14	no dishwasher test strips available	6-15-17	
6-501.11	baseboard under dishwasher has broken away from the wall exposing a lot of debris	6-15-17	
3-304.12	ice scoop handle touching the ice in the ice bin at bar	6-15-17	
5-205.11	ice present in hand sink at bar-- hand sink may be used for handwashing only	6-15-17	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title:		Date: 6-8-17
Inspector:	Telephone No. 573-335-7846 x 136 / EPHS No. 947	Follow-up: ☑ Yes ☐ No Follow-up Date: 6-15-17

CCHD (10-13)