Prevent. Promote. Protect.

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

TIME IN 1:15pm	TIME OUT 3:40pm
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	Loronzo Martin

ADDRESS:	ESTABLISHMENT #:	COUNTY:
100 Counry Club Ln	2506	Cape Girardeau

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Cape Girardeau	335-8251 ext 11		■ H ☐ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ☐ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
■ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD ☐

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
☐ Approved ☐ Disapproved ■ Not Applicable License No. _____	■ PUBLIC ☐ PRIVATE	■ 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	☐	☐
■ OUT	Adequate handwashing facilities supplied & accessible	☐	☐
	Approved Source		
■ OUT	Food obtained from approved source	☐	☐
IN OUT ■ N/A	Food received at proper temperature	☐	☐
■ OUT	Food in good condition, safe and unadulterated	☐	☐
IN OUT N/O ■	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
■ OUT N/A	Food separated and protected	☐	☐
IN ■ N/A	Food-contact surfaces cleaned & sanitized	☐	☐
IN OUT ■	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐

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

IN	OUT	Proper Use of Utensils	COS	R
×		In-use utensils: properly stored		
	×	Utensils, equipment and linens: properly stored, dried, handled		
	×	Single-use/single-service articles: properly stored, used		
×		Gloves used properly		
		Utensils, Equipment and Vending		
	×	Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	×	Warewashing facilities: installed, maintained, used; test strips used		
	×	Nonfood-contact surfaces clean		
		Physical Facilities		
×		Hot and cold water available; adequate pressure		
×		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: 10-16-18
Inspector:	Telephone No. 573-335-7846 x 136 / EPHS No. 947 / Follow-up: ☑ Yes ☐ No / Follow-up Date: 10-30-18

CCHD (10-13)

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TIME IN	TIME OUT
1:15pm	3:40pm

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Cape Girardeau Country Club	100 Counry Club Ln	Cape Girardeau

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
chicken / cooling on counter	75	tomato/ salad prep line cooler	41
boiled eggs in shell in water/ salad prep line cooler	42	cheese/ reach in cooler	37
ambient air/ dessert cooler	37		

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
4-501.114	sanitizer bucket at cook line is about 100 ppm quaternary ammonia -- should be 200-400 ppm	10-16-18	
5-205.15	drain in front of walk-in coolers (for condensation line) has standing water (appears to be clogged)	10-18-18	
	---ran water at hand sink and dishwasher to try to determine if clogged drain was affecting		
	food operations		
4-501.114	sanitizer in 3rd sink at bar 3-vat is between 10-50ppm - - should be at least 50ppm	10-16-18	
6-501.111	small insect found in bottle of tequila at bar (discarded)	COS	
4-601.11	microwave in kitchen is soiled inside and out	10-16-18	
3-501.16	breading for raw chicken and cornmeal for fish is stored on shelf at room temperature (discarded)	COS	
7-102.11	spray bottle on chemical storage rack outside of dry storage has worn label - not legible	10-16-18	
6-501.111	mouse dropping present in containers holding loose utensils	10-16-18	

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
6-501.11	wall and ceiling have peeling paint in top corner of ladies room next to offices	10-30-18	
4-903.12	clean linens/tablecloths stored in womens restroom next to offices	10-30-18	
6-501.18	hand sink in kitchen prep area is heavily soiled	10-30-18	
6-501.11	wall behind hand sink in kitchen prep area has a large chunk missing -- not smooth or cleanable	10-30-18	
5-501.116	trash can at hand sink in kitchen prep area is soiled	10-30-18	
4-602.13	shelving in walk-in cooler is heavily soiled	10-30-18	
6-501.12	fan guards in walk-in cooler are soiled	10-30-18	
4-301.11	food in walk-in freezer is not hard frozen (exception: bags of frozen vegetables) Temp is 32 deg F	10-30-18	
4-602.13	dumbwaiter door is sticky and there is a food spill on the inside ledge	10-30-18	
4-501.11	grate on back of salad prep cooler is dusty and has come loose from the unit	10-30-18	
4-602.13	grill is heavily soiled in catch trays, sides, and back	10-30-18	
4-602.13	fryers are heavily soiled on the outside	10-30-18	
4-501.11	seals are broken on several pieces of equipment -- reach in coolers, refrigerator and warmer	10-30-18	
4-501.11	upright Kenmore refrigerator is heavily iced	10-30-18	
4-602.13	rolling carts in dish room are soiled with food debris	10-30-18	
6-501.12	top of dishwasher has lots of crumbs and debris	10-30-18	
4-501.11	caulk along top of kickplate is hanging -- replace caulk	10-30-18	

EDUCATION PROVIDED OR COMMENTS

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Cape Girardeau Country Club	100 Country Club Ln	Cape Girardeau 63701

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

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6-501.114	wire racks stored between ice machine and pan storage are soiled -- appear to be unused	10-30-18	
6-501.12	upright fan next to 3-vat in kitchen is dusty	10-30-18	
5-501.11	baseboard under dish washer has peeled away from the wall	10-30-18	
6-501.12	fan and ceiling above dish washer is soiled	10-30-18	
3-305.11	single service cups and bottles of water stored directly on the floor in bar dry storage	10-30-18	
4-302.14	no test strips available for heat sanitizing dish washer	10-30-18	

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