



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
BAKERY	SCHOOL	SENIOR CENTER	SUMMER F.P.	TAVERN	TEMP.FOOD
RESTAURANT					MOBILE VENDORS
PURPOSE					
Pre-opening		Routine		Follow-up	
		Complaint		Other	
FROZEN DESSERT		SEWAGE DISPOSAL		WATER SUPPLY	
Approved Disapproved		PUBLIC PRIVATE		COMMUNITY NON-COMMUNITY	
Not Applicable				Date Sampled _____	
License No. _____				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	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	N/O	N/A	Proper reheating procedures for hot holding				
IN	OUT	Management awareness; policy present						IN	OUT	N/O	N/A	Proper cooling time and temperatures				
IN	OUT	Proper use of reporting, restriction and exclusion						IN	OUT	N/O	N/A	Proper hot holding temperatures				
		Good Hygienic Practices						IN	OUT	N/A		Proper cold holding temperatures				
IN	OUT	N/O	Proper eating, tasting, drinking or tobacco use						IN	OUT	N/O	N/A	Proper date marking and disposition			
IN	OUT	N/O	No discharge from eyes, nose and mouth						IN	OUT	N/O	N/A	Time as a public health control (procedures / records)			
		Preventing Contamination by Hands										Consumer Advisory				
IN	OUT	N/O	Hands clean and properly washed						IN	OUT	N/A	Consumer advisory provided for raw or undercooked food				
IN	OUT	N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed								Highly Susceptible Populations					
IN	OUT		Adequate handwashing facilities supplied & accessible						IN	OUT	N/O	N/A	Pasteurized foods used, prohibited foods not offered			
		Approved Source										Chemical				
IN	OUT		Food obtained from approved source						IN	OUT	N/A	Food additives: approved and properly used				
IN	OUT	N/O	N/A	Food received at proper temperature						IN	OUT		Toxic substances properly identified, stored and used			
IN	OUT		Food in good condition, safe and unadulterated								Conformance with Approved Procedures					
IN	OUT	N/O	N/A	Required records available: shellstock tags, parasite destruction						IN	OUT	N/A	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								
IN	OUT	N/A	Food separated and protected													
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								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>S. A.</i>			Date: _____		
Inspector: <i>J. M. P.</i>	Telephone No. _____	EPHS No. _____	Follow-up: Yes	No	Follow-up Date: _____

