



**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	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							
<b>Employee Health</b>																		
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							
<b>Good Hygienic Practices</b>																		
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						
<b>Preventing Contamination by Hands</b>																		
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						
<b>Approved Source</b>																		
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						
<b>Protection from Contamination</b>																		
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				
<b>Food Temperature Control</b>													
		Adequate equipment for temperature control							Single-use/single-service articles: properly stored, used				
		Approved thawing methods used							Gloves used properly				
<b>Utensils, Equipment and Vending</b>													
		Thermometers provided and accurate							Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
<b>Food Identification</b>													
		Food properly labeled; original container							Warewashing facilities: installed, maintained, used; test strips used				
<b>Prevention of Food Contamination</b>													
		Insects, rodents, and animals not present							Nonfood-contact surfaces clean				
		Contamination prevented during food preparation, storage and display							Physical Facilities				
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry							Hot and cold water available; adequate pressure				
		Wiping cloths: properly used and stored							Plumbing installed; proper backflow devices				
		Fruits and vegetables washed before use							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: <i>Johanna</i>				Date:			
Inspector: <i>Natalie Lorraine</i>	Telephone No.	EPHS No.	Follow-up: Yes    No	Follow-up Date:			

