



CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER

ENVIRONMENTAL SECTION

FOOD ESTABLISHMENT INSPECTION REPORT

TIME IN	TIME OUT
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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					
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		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					IN	OUT	N/O	N/A		
		Person in charge present, demonstrates knowledge, and performs duties									
		Employee Health									
		Management awareness; policy present									
		Proper use of reporting, restriction and exclusion									
		Good Hygienic Practices									
			N/O								
		Proper eating, tasting, drinking or tobacco use									
			N/O								
		Preventing Contamination by Hands									
			N/O								
		Hands clean and properly washed									
			N/O								
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed									
			N/O								
		Adequate handwashing facilities supplied & accessible									
		Approved Source									
		Food obtained from approved source									
			N/A								
		Food received at proper temperature									
			N/A								
		Food in good condition, safe and unadulterated									
			N/A								
		Required records available: shellstock tags, parasite destruction									
		Protection from Contamination									
			N/A								
		Food separated and protected									
			N/A								
		Food-contact surfaces cleaned & sanitized									
			N/A								
		Proper disposition of returned, previously served, reconditioned, and unsafe food									
			N/O								

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>Candice F. Fouts</i>				Date:			
Inspector: <i>Natalie Laveau</i>		Telephone No.:		EPHS No.:		Follow-up: Yes No	
Follow-up Date:							



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ESTABLISHMENT NAME		ADDRESS		CITY/ZIP	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F

Code Reference	PRIORITY ITEMS	Correct by (date)	Initial
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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.**

Code Reference	CORE ITEMS	Correct by (date)	Initial
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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.**

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: <u>Caroline B. Fouts</u>			Date:	
Inspector: <u>Natalie Lorneau</u>	Telephone No.	EPHS No.	Follow-up: Yes No	Follow-up Date: