



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

TIME IN 9:15am TIME OUT 10:45am
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: Comfort Suites Restaurant
OWNER: Pete Patel
PERSON IN CHARGE: Jena Mabry
ADDRESS: 2904 Old Orchard
ESTABLISHMENT #: 5250
CITY/ZIP: Cape Girardeau 63755
PHONE: 573-204-0014
FAX: 573-704-0203
COUNTY: 031
PURPOSE: Routine
FROZEN DESSERT: Disapproved
SEWAGE DISPOSAL: PUBLIC
WATER SUPPLY: COMMUNITY

RISK FACTORS AND INTERVENTIONS

Table with columns for Compliance, Demonstration of Knowledge, COS, R, Potentially Hazardous Foods, and Chemical. Rows include items like 'Person in charge present', 'Employee Health', 'Proper cooking, time and temperature', etc.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

Table with columns for IN, OUT, COS, R, and various practice categories like 'Safe Food and Water', 'Proper Use of Utensils', 'Food Temperature Control', etc.

Person in Charge /Title: Jena Mabry
Date: 10-16-2014
Inspector: [Signature]
Telephone No: 573-335-7846
EPHS No. 1129
Follow-up: Yes
Follow-up Date: 10-23-2014



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ESTABLISHMENT NAME Comfort Suites Restaurant		ADDRESS 2904 Old Orchard		CITY / ZIP Cape Girardeau 63755	
FOOD PRODUCT/LOCATION		TEMP. in ° F	FOOD PRODUCT/ LOCATION		TEMP. in ° F
ambient air - large two door cooler		38			
ambient air - Yogurt glass front cooler		29			
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
7-202.11	Raid ant and roach spray under hand sink in kitchen - discarded				
7-204.11	Sanitizer in 3rd vat and spray bottle extremely strong - corrected				
4-702.11	3-vat with only wash water in the first vat although washing - then no rinse water in 2nd vat			10-23-201	
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.					
3-304.14	wiping cloths not stored in sanitizer			10-23-201	
4-903.11	some single service not stored properly- corrected				
6-301.12	no paper towels at hand sink in kitchen or in employee restroom			"	
6-501.11	Tiles missing on baseboard in kitchen			"	
5-203.13	No useable mop sink			"	
EDUCATION PROVIDED OR COMMENTS					

Person in Charge /Title: <i>Jena Mabry</i>			Date: 10-16-2014
Inspector: <i>[Signature]</i>	Telephone No. 573-335-7846	EPHS No. 1129	Follow-up: <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No Follow-up Date: 10-23-2014