Prevent. Promote. Protect.

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

TIME IN 1:45 pm	TIME OUT 2:45 pm
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:
Conchita International Market	Sergio Fuentas	Conception Martinez

ADDRESS:	ESTABLISHMENT #:	COUNTY:
525 N Silver Springs	0209	031-500

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Cape Giradeau 63701	335-2228		■ 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
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ 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		
IN OUT ■	Hands clean and properly washed	☐	☐
IN OUT ■	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		
IN ■ 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	☐	☐
IN OUT ■ N/A	Proper cooling time and temperatures	☐	☐
IN ■ N/O N/A	Proper hot holding temperatures	☐	☐
■ OUT N/A	Proper cold holding temperatures	☐	☐
IN ■ N/O N/A	Proper date marking and disposition	☐	☐
IN OUT N/O ■	Time as a public health control (procedures / records)	☐	☐
	Consumer Advisory		
IN OUT ■	Consumer advisory provided for raw or undercooked food	☐	☐
	Highly Susceptible Populations		
■ OUT N/O N/A	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
X		Pasteurized eggs used where required		
X		Water and ice from approved source		
		Food Temperature Control		
X		Adequate equipment for temperature control		
	X	Approved thawing methods used		
X		Thermometers provided and accurate		
		Food Identification		
	X	Food properly labeled; original container		
		Prevention of Food Contamination		
X		Insects, rodents, and animals not present		
	X	Contamination prevented during food preparation, storage and display		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
X		Wiping cloths: properly used and stored		
X		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
X		In-use utensils: properly stored		
X		Utensils, equipment and linens: properly stored, dried, handled		
X		Single-use/single-service articles: properly stored, used		
X		Gloves used properly		
		Utensils, Equipment and Vending		
X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
	X	Warewashing facilities: installed, maintained, used; test strips used		
	X	Nonfood-contact surfaces clean		
		Physical Facilities		
X		Hot and cold water available; adequate pressure		
X		Plumbing installed; proper backflow devices		
X		Sewage and wastewater properly disposed		
	X	Toilet facilities: properly constructed, supplied, cleaned		
X		Garbage/refuse properly disposed; facilities maintained		
X		Physical facilities installed, maintained, and clean		

Person in Charge /Title: Conception Martinez Date: 09-01-2015

Inspector: Samantha Powers Telephone No. 335-7846 EPHS No. 1399

Follow-up: ☑ Yes ☐ No
Follow-up Date: 09-08-2015

CCHD (10-13)

Prevent. Promote. Protect.

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

TIME IN	TIME OUT
1:45 pm	2:45 pm

ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Conchita International Market	525 N Silver Springs	Cape Giradeau 63701

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
ambient air/cheese cooler	42	cooked chicken/prep pan by grill	73
cooked beef/prep pan by grill	73	ambient air/milk cooler	40
ambient air/prep cooler in kitchen	40		

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
3-501.17	No 7-day discard date on potentially hazardous foods in prep cooler or beans in milk display cooler.	ASAP	
3-302.11	Raw shrimp in popsicle display freezer by front door is mixed in with popsicles and frozen juice	ASAP	
7-201.11	Laundry detergent stored on shelf under frozen coffee machines next to single service items	ASAP	
7-202.11	Unlabeled spray bottle underneath drain board of 3-vat sink	ASAP	
4-601.11	Potato press in kitchen is soiled with dried food debris	ASAP	
3-501.16a	Chicken and beef in prep pans beside grill are not held under temperature control, temperature is 73 F.	Discarded	

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
3-302.12	Large container of beans in milk display cooler is not labeled	9-8-2015	
4-601.11	Mold growth in overflow pans of Bunn iced coffee machines	9-8-2015	
4-601.11	Mold growth in overflow pan of Coke machine	9-8-2015	
4-601.11	Handsink in kitchen is soiled	9-8-2015	
4-601.11	Handsink in restroom near kitchen is soiled	9-8-2015	
6-501.12a	Walls throughout kitchen are soiled with food splatter	9-8-2015	
4-601.11	Microwave is soiled on the inside and outside with splatter	9-8-2015	
4-601.11	Grill table and prep tables in kitchen are soiled	9-8-2015	
3-501.13	Whole beef is thawing at room temperature on drain board of 3-vat sink	9-8-2015	
4-501.14	3-vat sink is soiled with food debris	9-8-2015	
4-601.11	Cardboard underneath 5 gallon buckets holding used oil is molded	9-8-2015	
4-601.11	Top of chest freezer is soiled with food splatter from blender	9-8-2015	
4-601.11	White refrigerator is soiled outside and inside of freezer with splatter and spills	9-8-2015	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Conception Martinez	Date: 09-01-2015	
Inspector: Samantha Powers	Telephone No. 335-7846	EPHS No. 1399
	Follow-up: ☑ Yes ☐ No	Follow-up Date: 09-08-2015

CCHD (10-13)