

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

BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED BY THE

ĺ	TIME IN			TIME OUT
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NITH ANY TIME I	LIMITS	FOR CORRE	CH SHORTER PERI CTIONS SPECIFIED	IN THIS NOT									COMPL	Y
ESTABLISHMENT NAME: OWNER:											PERSON IN CHARGE:			
ADDRESS:							ESTABLISHMENT #:			HMENT #	‡ :	COUNTY:		
CITY/ZIP: PHONE:									FAX:			P.H. PRIORITY: H	М	L
ESTABLISHMENT BAKERY RESTAURA PURPOSE Pre-openin	ANT	C. STOR SCHOO Routine				MER F.			GROCE AVERN	ERY STOR	Ε	INSTITUTION MOBILE \ TEMP.FOOD	ENDOR	S
FROZEN DES Approved Not Applicabl License No.	SERT Disa		SEWAGE DISPO PUBLIC	SAL PRIV	ATE	,	WAT (COMM	UPPL`	Υ		-COMMUNITY PRIVATE e Sampled Results		
Dick factors are	food n	roparation pra	ctices and employee							TIONS	.0250 C	Control and Prevention as contributing fact	ore in	
			ealth interventions			to prev	ent fo	odbor	ne illne	ss or injury		control and Prevention as contributing fact		
Compliance Demonstration of Knowledge					COS	R	Coi	mpliance	9		Potentially Hazardous Foods	CO	S R	
IN OUT Person in charge present, demonstrate and performs duties				age,					N/O N/A		er cooking, time and temperature er reheating procedures for hot holding			
Employee Health IN OUT Management awareness; policy present							_			N/O N/A	Prope			
IN OL			f reporting, restriction	and exclusion	n			_		N/O N/A	Prope			
IN OUT	N/O	Dropor opting	Good Hygienic Prac					IN (OUT	T N/A N/O N/A	Prope			
IN OUT	N/O		g, tasting, drinking or from eyes, nose and					1			Prope Time			
IN OUT	001 N/O							IN (TUC	N/O N/A	record	ds)		
IN OUT	N/O	Preventing Contamination by Hands N/O Hands clean and properly washed						IN	OU ⁻	Γ N/A		Consumer Advisory umer advisory provided for raw or		
IN OUT	OLIT N/O No bare hand contact with ready-to-eat foods or										under	rcooked food Highly Susceptible Populations		
IN OUT Adequate handwashing facilities supplied & accessible							IN (TUC	N/O N/A	Paste offere				
			Approved Source	е								Chemical		
IN OUT Food obtained from approved source						IN	OU	T N/A	Food additives: approved and properly used Toxic substances properly identified, stored and					
IN OUT N/O N/A Food received at proper temperature							II.	1	OUT	used	J			
IN OUT Food in good condition, safe and unadulterated Required records available: shellstock tags, para			asite							Conformance with Approved Procedures pliance with approved Specialized Proces	2			
IN OUT N/O	N/A	destruction			dollo			IN	OU ⁻	T N/A		HACCP plan		
Protection from Contamination IN OUT N/A Food separated and protected							The letter to the left of each item indicates that item's status at the tim					of the		
11 OO1 11/A						inspection. IN = in compliance OUT = not in compliance								
IN OUT N/A Food-contact surfaces cleaned & sanitized IN OUT N/O Proper disposition of returned, previously se			viously served	d,			N/A = not applicable N/O = not observed							
114 001	14/0	reconditioned	d, and unsafe food		GOC	D RET		DDACT	ICES					
		Good Retail P	ractices are preventa	tive measures						nogens, ch	emicals	s, and physical objects into foods.		
IN OUT			fe Food and Water		С	OS	R	IN	OUT			Proper Use of Utensils	cos	R
			ed where required pproved source									properly stored ment and linens: properly stored, dried,		
	water	and ice nom a	pproved source							handled	i ·			
	Food Temperature Control Adequate equipment for temperature control Approved thawing methods used											ple-service articles: properly stored, used		
								Gloves	usea pro Uter					
	Thermometers provided and accurate								Food an designe	d nonfo				
	Food Identification									Warewa	shing fa			
	Food properly labeled; original container									nfood-contact surfaces clean				
	Prevention of Food Contamination									11.				
Insects, rodents, and animals not present Contamination prevented during food preparation, storage and display					ae							ater available; adequate pressure lled; proper backflow devices		
	Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry				,					Ŭ	ewage and wastewater properly disposed			
	Wiping cloths: properly used and stored Fruits and vegetables washed before use			-+			!	Toilet facilities: properly constructed, suppli			1			
	i-TullS i	and vegetable	s washed before USE		-+	1					Garbage/refuse properly disposed; facilities maintained Physical facilities installed, maintained, and clean			1
Person in Cha	rge /Ti	itle:				1				, , , , , , ,		Date:		•
Inspector:	Motar	u Karreau	•	Т	elepho	ne No	Э.			EPHS N	0.	Follow-up: Yes	١	No



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ESTABLISHMENT NAME		ADDRESS			CITY/ZIP			
FO	OD PRODUCT/LOCATION	TEMP.	in ° E	FOOD PRODUCT/	LOCAT	TON	TEMP. in ° F	
	OD FRODUCT/LOCATION	TEIVIF.	III I	FOOD FRODUCT/	LOCATION		TEMP. II	1 F
	·							
Code Reference	Priority items contribute directly to the or injury. These items MUST RECEIV	elimination, prev	PRIORITY ITEMS vention or reduction to an a ACTION within 72 hours	acceptable level, hazards a or as stated.	ssociate	d with foodborne illness	Correct by (date)	Initial
0 1							0 11	1 141 1
Code Reference	Core items relate to general sanitation standard operating procedures (SSOF	i, operational cor	CORE ITEMS ntrols, facilities or structure	s, equipment design, gene	ral maint	tenance or sanitation	Correct by (date)	Initial
	standard operating procedures (550)	oj. These items	s are to be corrected by t	ine next regular inspection	ni oi as	Stateu.		
			-					
			-					
<u> </u>								
		EDU	ICATION PROVIDED C	OR COMMENTS				
Person in Ch	narge /Title:					Date:		
Inspector:			Telephone No.	EPHS No.		Follow-up:	Yes	No