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

Prevent. Promote. Protect.

TIME IN	TIME OUT
11:15am	11:35am

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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:
2 Sides Grillin'	Robert & Crystal Sides	Crystal Sides
ADDRESS: 133 Ryerson Road	ESTABLISHMENT #: 5396	COUNTY: 031
CITY/ZIP: Benton 63736	PHONE: 573 382 4007	FAX: ———
		P.H. PRIORITY: [X] H [ ] M [ ] L

ESTABLISHMENT TYPE
[ ] BAKERY [ ] C. STORE [ ] CATERER [ ] DELI [ ] GROCERY STORE [ ] INSTITUTION [X] MOBILE VENDORS
[ ] RESTAURANT [ ] SCHOOL [ ] SENIOR CENTER [ ] SUMMER F.P. [ ] TAVERN [ ] TEMP.FOOD [ ]

PURPOSE
[ ] Pre-opening [ ] Routine [ ] Follow-up [ ] Complaint [ ] Other

FROZEN DESSERT	SEWAGE DISPOSAL	WATER SUPPLY
[ ] Approved [ ] Disapproved [X] Not Applicable License No. ———	[X] PUBLIC [ ] PRIVATE	[X] COMMUNITY [ ] NON-COMMUNITY [ ] PRIVATE Date Sampled ——— Results ———

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			COS	R
		Person in charge present, demonstrates knowledge, and performs duties		
		Management awareness; policy present		
		Proper use of reporting, restriction and exclusion		
		Proper eating, tasting, drinking or tobacco use		
		No discharge from eyes, nose and mouth		
		Hands clean and properly washed		
		No bare hand contact with ready-to-eat foods or approved alternate method properly followed		
		Adequate handwashing facilities supplied & accessible		
		Food obtained from approved source		
		Food received at proper temperature		
		Food in good condition, safe and unadulterated		
		Required records available: shellstock tags, parasite destruction		
		Food separated and protected		
		Food-contact surfaces cleaned & sanitized		
		Proper disposition of returned, previously served, reconditioned, and unsafe food		

Compliance				COS	R
			Proper cooking, time and temperature		
			Proper reheating procedures for hot holding		
			Proper cooling time and temperatures		
			Proper hot holding temperatures		
			Proper cold holding temperatures		
			Proper date marking and disposition		
			Time as a public health control (procedures / records)		
			Consumer advisory provided for raw or undercooked food		
			Pasteurized foods used, prohibited foods not offered		
			Food additives: approved and properly used		
			Toxic substances properly identified, stored and used		
			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 are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT		COS	R
		Pasteurized eggs used where required		
		Water and ice from approved source		
		Adequate equipment for temperature control		
		Approved thawing methods used		
		Thermometers provided and accurate		
		Food properly labeled; original container		
		Insects, rodents, and animals not present		
		Contamination prevented during food preparation, storage and display		
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
		Wiping cloths: properly used and stored		
		Fruits and vegetables washed before use		

IN	OUT		COS	R
		In-use utensils: properly stored		
		Utensils, equipment and linens: properly stored, dried, handled		
		Single-use/single-service articles: properly stored, used		
		Gloves used properly		
		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
		Warewashing facilities: installed, maintained, used; test strips used		
		Nonfood-contact surfaces clean		
		Hot and cold water available; adequate pressure		
		Plumbing installed; proper backflow devices		
		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: Crystal Sides Date: 05 - 10 - 2019

Inspector: Natalie Downs Telephone No. 573 335 7846 EPHS No. 1450 Follow-up: [ ] Yes [ ] No Follow-up Date:

CCHD (10-13)

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ESTABLISHMENT NAME	ADDRESS	CITY/ZIP
2 Sides Grillin'	133 Ryerson Road	Benton 63736

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
Ambient Air / Reach-in cooler	40.1	Pulled chicken / warmer	139
Pimento Cheese / Reach-in cooler	40.7		

4.601.11	Wooden Shelves need to be sealed in cabinet.	NRI	

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Crystal Sides

Date: 05-10-2018

Inspector: Natalie Dorner

Telephone No. 573 335 7846

EPHS No. 1450

Follow-up: ☐ Yes ☐ No

Follow-up Date:

CCHD (10-13)