FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME: Conchita International Market
OWNER: Sergio Fuentas
PERSON IN CHARGE: Concepcion

ADDRESS: 525 N Silver Springs Rd
CITY/ZIP: Cape Girardeau 63701
PHONE: 335-2228

FROZEN DESSERT
- Approved
- Disapproved
- Not Applicable

SEWAGE DISPOSAL
- PUBLIC
- PRIVATE

WATER SUPPLY
- COMMUNITY
- NON-COMMUNITY

Date Sampled: 09-13-2016
Date of Results: 09-13-2016

RISK FACTORS AND INTERVENTIONS

Compliance Demonstration of Knowledge |
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 |
Proper eating, tasting, drinking or tobacco use |
No discharge from eyes, nose and mouth |
Preventing Contamination by Hands |
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 |
Approved Source |
Food obtained from approved source |
Food received at proper temperature |
Food in good condition, safe and unadulterated |
Required records available: shellstock tags, parasite destruction |
Protection from Contamination |
Food separated and protected |
Food-contact surfaces cleaned & sanitized |
Proper disposition of returned, previously served, reconditioned, and unsafe food |

GROcery STORE |
IN  OUT |
Food properly labeled; original container |

Safe Food and Water |
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 |

Food Temperature Control |
Use-in-utensils: properly stored |
Gloves used properly |
Single-use/single-service articles: properly stored, used |

Approved thawing methods |
Food and food-contact surfaces clean, properly designed, constructed, and used |
Warewashing facilities: installed, maintained, used; test strips used |

Food Identification |
Nonfood-contact surfaces clean |

Prevention of Food Contamination |
Physical Facilities |

Physical Facilities |

GLOD RETAIL PRACTICES

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

<table>
<thead>
<tr>
<th>In</th>
<th>Out</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proper Use of Utensils</td>
<td></td>
</tr>
<tr>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
</tr>
<tr>
<td>Gloves used properly</td>
<td></td>
</tr>
<tr>
<td>Single-use/single-service articles: properly stored, used</td>
<td></td>
</tr>
<tr>
<td>Food and food-contact surfaces clean, properly designed, constructed, and used</td>
<td></td>
</tr>
<tr>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
<td></td>
</tr>
<tr>
<td>Nonfood-contact surfaces clean</td>
<td></td>
</tr>
</tbody>
</table>

Person in Charge /Title: Concepcion

Inspection Date: 09-01-2016

Follow-up Date: 09-13-2016

Inspector:

Date:

Follow-up:

Yes

No

Telephone No.

335-7846

EPHS No.

1399
## Code Reference

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>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.</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Core Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-601.11</td>
<td>Ice machine has mold growth on inside</td>
<td>09-02-16</td>
<td>✔</td>
</tr>
<tr>
<td>4-601.11</td>
<td>Potato press in kitchen is soiled with food debris</td>
<td>09-02-16</td>
<td>✔</td>
</tr>
<tr>
<td>4-601.11</td>
<td>Soda machine is soiled and out of service</td>
<td>09-13-16</td>
<td>✔</td>
</tr>
<tr>
<td>4-904.11</td>
<td>Cups next to soda machine have plant debris on them from plant that sits above</td>
<td>09-13-16</td>
<td>✔</td>
</tr>
<tr>
<td>4-501.11</td>
<td>Prep cooler in the kitchen has a large amount of standing water in the bottom</td>
<td>09-13-16</td>
<td>✔</td>
</tr>
<tr>
<td>4-601.11</td>
<td>Equipment throughout kitchen is soiled with food debris and splatter</td>
<td>09-13-16</td>
<td>✔</td>
</tr>
<tr>
<td>4-601.11</td>
<td>Hand sink in kitchen and hand sinks in both bathrooms are soiled</td>
<td>09-13-16</td>
<td>✔</td>
</tr>
<tr>
<td>3-302.11</td>
<td>Food in prep cooler is not covered</td>
<td>09-13-16</td>
<td>✔</td>
</tr>
</tbody>
</table>

**Note:** They only serve food on Saturday and Sunday until further notice.

*** 2 cartons of eggs have exceeded their sell by date of 07/11/2016

---

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title: ___________________________ Date: 09-01-2016

Inspector: ___________________________ Telephone No. 335-7846

EPHS No. 1399 Follow-up: □ Yes □ No

Follow-up Date: 09-13-2016