## Environmental Section
### Food Establishment Inspection Report

**Establishment Name:** Cafe N Me  
**Owner:** Schnatz Wongtawatnugool  
**Person in Charge:**  
**Address:** 830 N. Sprigg #5  
**City/Zip:** Cape Girardeau 63701  
**Establishment #:** 276  
**County:** 031-500  
**Telephone:** 573-334-2777  
**Fax:**  

**Purpose**  
- Pre-opening  
- Routine  
- Follow-up  
- Complaint  
- Other  

**Frozen Desert:** Not Applicable  
**Sewage Disposal:** Public  
**Water Supply:**  
**Non-Community:**  
**Private:**  

**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.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper cooking, time and temperature</td>
<td></td>
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<tr>
<td></td>
<td>Management awareness; policy present</td>
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<td></td>
<td></td>
<td>Proper reheating procedures for hot holding</td>
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<tr>
<td></td>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper cooling time and temperatures</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>Good Hygiene Practices</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper hot holding temperatures</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>Proper eating, taste, drinking or tobacco use</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>Proper cold holding temperatures</td>
<td></td>
<td></td>
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<tr>
<td></td>
<td>No discharge from eyes, nose and mouth</td>
<td></td>
<td></td>
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<td></td>
<td>Time as a public health control (procedures / records)</td>
<td></td>
<td></td>
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</tbody>
</table>

**Preventing Contamination by Hands**

- Hands clean and properly washed [IN]  
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed [OUT]  
- Adequate handwashing facilities supplied & accessible [OUT]

**Approved Source**

- Food obtained from approved source [IN]
- Food received at proper temperature [OUT]
- Food in good condition, safe and unadulterated [IN]
- Required records available: shellstock tags, parasite destruction [OUT]

**Protection from Contamination**

- Food separated and protected [OUT]
- Food-contact surfaces cleaned & sanitized [OUT]
- Proper disposition of returned, previously served, reconditioned, and unsafe food [IN]

**Good Retail Practices**

- Safe Food and Water: Pasteurized eggs used where required [OUT]
- Food temperature control: Adequate equipment for temperature control [OUT]
- Food measurement provided and accurate: Thermometers provided and accurate [OUT]
- Food identification: Food properly labeled, original container [OUT]

**Prevention of Food Contamination**

- Physical Facilities: Insects, rodents, and animals not present [OUT]
- Insects, rodents, and animals not present: Contamination prevented during food preparation, storage and display [OUT]
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry [OUT]
- Wiping cloths: properly used and stored [OUT]
- Fruits and vegetables washed before use [OUT]

**Results**

**Date Sampled:** [IN]  
**Results:** [OUT]

**Inspector:** [Signature]  
**Telephone No.:** 573-335-7846

**Company:**カフェ・エムの米
**Address:** 830 N. Sprigg #5
**City/Zip:** Cape Girardeau 63701

**County:** 031-500
**Telephone:** 573-334-2777

**Fax:**

**Follow-up:** [Yes]  
**Follow-up Date:** 06-21-2016

**Date:** 06-17-2016

**Time In:** 10:30am  
**Time Out:** 11:00am

**Page 1 of 2**
<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-703.11</td>
<td>dish washer is not sanitizing</td>
<td>6-17-16</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-302.11</td>
<td>live ants present at counter holding wine chiller</td>
<td>6-17-16</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>dish washing chemical buckets and rollers holding buckets are soiled</td>
<td>6-21-16</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>white shelving in back are dusty</td>
<td>6-21-16</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>