FOOD ESTABLISHMENT INSPECTION REPORT

TAVERN

Cafe N Me

ESTABLISHMENT #: 276

Cape Girardeau 63701

Schnitt Wongtawatnugool

CITY/ZIP: Cape Girardeau 63701

PHONE: 334-2777

Address: 820 N Sprigg St #5

FAX: 335-7846

License No. __________________

P.H. PRIORITY: □ H □ M □ L

COUNTY: 031-500

PERSON IN CHARGE: Schnatz Wongtawatnugool

FOOD ESTABLISHMENT INSPECTION REPORT

ENVIRONMENTAL SECTION

ESTABLISHMENT TYPE

N/A

Purpose

Pre-opening □ Routine □ Follow-up □ Complaint □ Other

FROZEN DESSERT

Not Applicable

SEWAGE DISPOSAL

Disapproved

WATER SUPPLY

Disapproved

NON-COMMUNITY

Date Sampled: 06-22-2015

PRIVATE

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

Person in charge present, demonstrates knowledge, and performs duties

Employee Health

Management awareness; policy present

Proper use of reporting, correction 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

GOOD RETAIL PRACTICES

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

Compliance

Safe Food and Water

Pasteurized eggs used where required

Water and ice from approved source

Food Temperature Control

Adequate equipment for temperature control

Approved thawing methods used

Thermometers provided and accurate

Food Identification

Food properly labeled; original container

Prevention of Food Contamination

Prevent physical contact

Physical Facilities

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

Physical facilities installed, maintained, and cleaned

Nonfood Contact Surfaces Clean

Use of single-source utensils: properly stored

Covers used properly

Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Wearwashing facilities: installed, maintained, used; test strips used

Nonfood-contact surfaces clean

Physical Facilities

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

Date: 06-22-2015

Inspector: [Signature]

Telephone No. 335-7846

EPHS No. 1399

Follow-up: □ Yes □ No

Follow-up Date: __________
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>ambient air/reach in cooler</td>
<td>38.9</td>
<td></td>
<td></td>
</tr>
<tr>
<td>fruit/prep cooler</td>
<td>40.7</td>
<td></td>
<td></td>
</tr>
<tr>
<td>ambient air/small refrigerator with milk</td>
<td>41.1</td>
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</tbody>
</table>

**PRIOIRITY 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.

No priority items at this time.

Approved for liquor license.

**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.

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Item Description</th>
<th>Corrected</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-601.11</td>
<td>Small blue fan over clean dishes has a build up of dust</td>
<td>Corrected</td>
<td></td>
</tr>
<tr>
<td>6-501.11</td>
<td>Wall behind 4-door reach-in refrigerator has large dust accumulation</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title: __________________________ Date: 06-22-2015

Inspector: __________________________ Telephone No. 335-7846

EPHS No. 1399 Follow-up: ☐ Yes ☐ No Follow-up Date: __________