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**
Cape Cape Christian Bulk

**ADDRESS**
1835 Perryville Rd

**TELEPHONE NUMBER**
(573)335-8333

**FAX NUMBER**
- none

**CITY/ZIP CODE**
Cape Girardeau 63701

**ESTABLISHMENT TYPE**
- Bakery
- C. Store
- Caterer
- Deli
- Grocery Store
- Institution
- Mobile
- School
- Senior Center
- Summer F.P.
- Tavern
- Temporary

**SEWAGE DISPOSAL**
- Public
- Private

**WATER SUPPLY**
- Community
- Non-Community
- Private

**FOOD PRODUCT**
- Milk cooler
- Fat free milk
- Ambient air
- 2-dr True cooler

**DATE OF FOLLOW-UP**
- 09-26-2013

**SITE OF FOLLOW-UP**
- Site 1

**COMPLAINTS**
- Satisfactory for drinking
- Approved
- Disapproved
- Not Applicable

**EMPLOYEE HEALTH**
- Management awareness, policy present, Proper use of reporting restrictions and exclusion

**GOOD HYGIENIC PRACTICES**
- Eating, tasting, drinking or tobacco use
- Discharges from eyes, nose, or mouth

**CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION**
- Clean condition, cleaning procedure, when to wash, and where to wash
- Bare hand contact with ready-to-eat foods

**APPROVED SOURCES**
- Food obtained from approved source
- Receiving temperature / condition
- Records: shelfstock tags, parasite destruction, required HACCP plan

**PROTECTION FROM CONTAMINATION**
- Food segregated, separated and protected
- Food contact surfaces cleaned & sanitized; cleaning frequency
- Food display, consumer self-service, returned food / re-service of food
- Preventing contamination from equipment
- Discarding / reconditioning unsafe food

**RISK FACTORS AND INTERVENTIONS**

<table>
<thead>
<tr>
<th>COMPLIANCE</th>
<th>CODE REF.</th>
<th>R</th>
<th>COS</th>
<th>DATE OF FOLLOW-UP</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>2-101.11</td>
<td>✔</td>
<td>N/O</td>
<td>09-26-2013</td>
</tr>
<tr>
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<td>09-26-2013</td>
</tr>
</tbody>
</table>

**EMPLOYEE HEALTH**
- Designated PIC, demonstration of knowledge and PIC duties

**GOOD HYGIENIC PRACTICES**
- Eating, tasting, drinking or tobacco use

**CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION**
- Clean condition, cleaning procedure, when to wash, and where to wash

**APPROVED SOURCES**
- Food obtained from approved source

**PROTECTION FROM CONTAMINATION**
- Food segregated, separated and protected

**CONFORMANCE WITH APPROVED PROCEDURES**
- Compliance with HACCP plan, variance / specialized process

**HIGHLY SUSCEPTIBLE POPULATIONS**
- Pasteurized foods used, prohibited foods not offered

**CHEMICAL**
- Toxic substances properly identified, stored and used

**CONSUMER ADVISORY**
- Consumer advisory for raw or undercooked food

**DISCARDING / RECONDITIONING**
- Discarding / reconditioning unsafe food

**DATE**
- 09-26-2013
## Critical Items

<table>
<thead>
<tr>
<th>Code Ref.</th>
<th>Description</th>
<th>Correct by Date</th>
<th>INIT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>7-202.12</td>
<td>Hide-a-Bug and Hotshot Ant and Roach killer</td>
<td>NRI</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Hot Shot flying insect killer</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rid Bug Wasp and Hornet killer</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Critical Items

- Will move out of the building

## Non-Critical Items

<table>
<thead>
<tr>
<th>Code Ref.</th>
<th>Description</th>
<th>Correct by Date</th>
<th>INIT.</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-903-11</td>
<td>Disposable items sored without packaging at several locations</td>
<td>NRI</td>
<td></td>
</tr>
<tr>
<td>4-903.11</td>
<td>Spices stored in drawer with sanitized items - corrected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4-904.11</td>
<td>Plasticware presented business side up - corrected</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-305.11</td>
<td>Handle of scoop (mixing cup) in sugar lying on product - corrected</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

## Additional Information

- Dishwasher sanitizing
- Spices stored in drawer with sanitized items - corrected
- Handle of scoop (mixing cup) in sugar lying on product - corrected
- Plasticware presented business side up - corrected

## Follow-Up

- Yes ✅ No ❌
- Date of Follow-Up: 10-03-2013