## Environmental Section

### Food Establishment Inspection Report

**Establishment Name:** Cape Christian School  
**Owner:** Bethel Assembly  
**Establishment #:** 0392  
**County:** 031-500

**Address:** 1855 Perryville  
**City/Zip:** Cape Girardeau 63701  
**Phone:** 573-335-8333  
**Fax:**

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

**Frozen Dessert:** Approved

- **Seawage Disposal:** Public
  - **Water Supply:** Community
  - **Non-Community:** No

**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
- Proper hygiene
- Proper use of personal protective equipment

**Good Hygienic Practices**
- Proper working conditions; personal cleanliness
- Adequate handwashing facilities supplied and accessible
- No discharge from eyes, nose and mouth

**In-Compliance**

- Compliant
- Not applicable

**Consumer Advisory**

- Consumer advisory provided for raw or undercooked food
- Food additives: approved and properly used
- Food and nonfood contact surfaces cleanable, properly maintained
- Pasteurized foods used, prohibited foods not offered

**Conformance with Approved Procedures**

- Food received at proper temperature
- Required records available: shellstock tags, parasite destruction
- Food in good condition, safe, and unadulterated
- Food separated and protected
- Food-contact surfaces cleaned and sanitized
- Proper disposition of returned, previously served, reconditioned, and unsafe food

**Food and Water Safety and Sanitation**

- **Sanitation Effort:** A creditable effort is being made to improve cleanliness and correct deficiencies

**Good Retail Practices**

- Pasteurized eggs used where required
- In-use utensils: properly stored
- Water and ice from approved source
- Single-use/single-service articles: properly stored, used
- Adequate equipment for temperature control
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Nonfood-contact surfaces cleanable

**Prevention of Food Contamination**

- In-use utensils: properly stored
- Water and ice from approved source
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Nonfood-contact surfaces cleanable

**Physical Facilities**

- In-use utensils: properly stored
- Water and ice from approved source
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Nonfood-contact surfaces cleanable

**Person in Charge/Title:** Kate McMullen

**Date:** 03-17-2015

**Telephone No.** 335-7847  
**EPRH No.** 1399
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME**: Cape Christian School  
**ADDRESS**: 1855 Perryville  
**CITY/ZIP**: Cape Girardeau 63701

<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>38.7</td>
<td>ambient air/milk cooler</td>
<td>39</td>
</tr>
</tbody>
</table>

**CODE REFERENCE**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>PRIORITY ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td>Correct by (date)</td>
</tr>
</tbody>
</table>

No violations at the time

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title**:  
**Inspector**:  
**Telephone No.**: 335-7847  
**EPHS No.**: 1399  
**Date**: 03-17-2015  
**Follow-up**: Yes  
**Follow-up Date**:  

CCHD (10-13)