FOOD ESTABLISHMENT INSPECTION REPORT

A.C. Brase Arena Building

City of Cape Girardeau

Address: 410 Kiwanis

PHONE: 573-339-6340

FAX: 573-339-6393

ESTABLISHMENT #: 5149

COUNTY: 031-500

P.H. PRIORITY: H M L

BAKERY

RESTAURANT

C. STORE

SCHOOL

CATERER

SENIOR CENTER

DELI

SUMMER F.P.

GROCERY STORE

TAVERN

INSTITUTION

TEMP.FOOD

MOBILE VENDORS

rental facilities

Purpose:

Pre-opening

Routine

Follow-up

Complaint

Other

FROZEN DESSERT

Approved

Disapproved

Not Applicable

License No. N/A = not applicable                         N/O = not observed

Drivers License No. N/A = not applicable                         N/O = not observed

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.

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, 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

GOOD RETAIL PRACTICES

Safe Food and Water

Pasteurized eggs used where required

In-use utensils: properly stored

Water and ice from approved source

Utensils, equipment and linens: properly stored, dried, handled

Adequate equipment for temperature control

Single-use/single-service articles: properly stored, used

Approved thawing methods used

Cloves used properly

Thermometers provided and accurate

Utensils: Equipment and Vending

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

Food Identification

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

Food properly labeled: original container

Nonfood-contact surfaces clean

Prevention of Food Contamination

Physical Facilities

Insects, rodents, and animals not present

Hot and cold water available: adequate pressure

Contamination prevented during food preparation, storage and display

Plumbing installed; proper backflow devices

Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry

Sewage and wastewater properly disposed

Wiping cloths: properly used and stored

Toilet facilities: properly constructed, supplied, cleaned

Fruits and vegetables washed before use

Garbage/refuse properly disposed; facilities maintained

Physical facilities installed, maintained, and cleaned

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Person in Charge/Title: Tony Weatherby

Telephone No. 573-335-7846

EPHS No. 1129

Follow-up: Yes No

Follow-up Date: 11-15-2016

Date: 11-15-2016

Follow-up: Yes No

Follow-up Date: XXXXXXXXXXXX

CCDH (10-13)
<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Core Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-702.11</td>
<td>No sanitizer in evidence -corrected</td>
<td>✔</td>
<td>✔</td>
</tr>
<tr>
<td>4-903.11</td>
<td>Boxes of plastic bags, cases of styro to-gos on floors of storerooms. Al pans rt side up - uncovered</td>
<td>NRI</td>
<td></td>
</tr>
<tr>
<td>3-305.11</td>
<td>Boxes of pasta in bags on floor of storeroom. Cases of frozen bread on floor of walk in.</td>
<td>&quot;</td>
<td>&quot;</td>
</tr>
<tr>
<td>6-501.11</td>
<td>Hole in the wall behind the ice machine.</td>
<td>&quot;</td>
<td>&quot;</td>
</tr>
<tr>
<td>6-303.11</td>
<td>Better light needed in walk in freezer.</td>
<td>&quot;</td>
<td>&quot;</td>
</tr>
<tr>
<td>4-204.112</td>
<td>No thermometer in white reach in fridge.</td>
<td>&quot;</td>
<td>&quot;</td>
</tr>
<tr>
<td>3-302.11</td>
<td>No shelves in reach in freezer - cases of food piled on each other.</td>
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<td>&quot;</td>
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</tbody>
</table>

Cleaning up after huge spaghetti dinner....

Person in Charge /Title: Tanya Barnes

Date: 11-15-2016

Inspector: James Medley

Telephone No. 573-335-7846

EPHS No. 1129

Follow-up: ☐ Yes ☐ No

Follow-up Date: xxxxxxxxxxxxx