Prevent. Promote. Protect.

CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
ENVIRONMENTAL SECTION
FOOD ESTABLISHMENT INSPECTION REPORT

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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:	OWNER:	PERSON IN CHARGE:
Amerimart #7	Midwest Energy	Allie

ADDRESS:	ESTABLISHMENT #:	COUNTY:
1320 W. Cape Rock Drive	5176	Cape Girardeau

CITY/ZIP:	PHONE:	FAX:	P.H. PRIORITY :
Cape Girardeau 63701	573-334-0485	n/a	☐ H ■ M ☐ L

ESTABLISHMENT TYPE
☐ BAKERY ■ C. STORE ☐ CATERER ☐ DELI ☐ GROCERY STORE ☐ INSTITUTION ☐ MOBILE VENDORS
☐ RESTAURANT ☐ SCHOOL ☐ SENIOR CENTER ☐ SUMMER F.P. ☐ TAVERN ☐ TEMP.FOOD ☐

PURPOSE
☐ Pre-opening ■ Routine ☐ Follow-up ☐ Complaint ☐ Other

FROZEN DESSERT
☐ Approved ☐ Disapproved ■ Not Applicable
License No. _____

SEWAGE DISPOSAL
■ PUBLIC ☐ PRIVATE

WATER SUPPLY
■ COMMUNITY ☐ NON-COMMUNITY ☐ PRIVATE
Date Sampled _____ 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	COS	R
IN ■OUT	Person in charge present, demonstrates knowledge, and performs duties	☐	☐
	Employee Health		
■ OUT	Management awareness; policy present	☐	☐
■ OUT	Proper use of reporting, restriction and exclusion	☐	☐
	Good Hygienic Practices		
■ OUT N/O	Proper eating, tasting, drinking or tobacco use	☐	☐
■ OUT N/O	No discharge from eyes, nose and mouth	☐	☐
	Preventing Contamination by Hands		
■ OUT N/O	Hands clean and properly washed	☐	☐
■ OUT N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed	☐	☐
IN ■OUT	Adequate handwashing facilities supplied & accessible	■	☐
	Approved Source		
■ OUT	Food obtained from approved source	☐	☐
IN OUT ■N/O N/A	Food received at proper temperature	☐	☐
IN ■OUT	Food in good condition, safe and unadulterated	■	☐
IN OUT N/O ■N/A	Required records available: shellstock tags, parasite destruction	☐	☐
	Protection from Contamination		
IN ■OUT N/A	Food separated and protected	■	☐
■ OUT N/A	Food-contact surfaces cleaned & sanitized	☐	☐
IN OUT ■N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food	☐	☐

Compliance	Potentially Hazardous Foods	COS	R
IN OUT ■N/O N/A	Proper cooking, time and temperature	☐	☐
IN OUT ■N/O N/A	Proper reheating procedures for hot holding	☐	☐
IN OUT ■N/O N/A	Proper cooling time and temperatures	☐	☐
■ OUT N/O N/A	Proper hot holding temperatures	☐	☐
IN ■OUT N/A	Proper cold holding temperatures	☐	☐
IN ■OUT N/O N/A	Proper date marking and disposition	■	☐
IN OUT N/O ■N/A	Time as a public health control (procedures / records)	☐	☐
	Consumer Advisory		
IN OUT ■N/A	Consumer advisory provided for raw or undercooked food	☐	☐
	Highly Susceptible Populations		
IN OUT N/O ■N/A	Pasteurized foods used, prohibited foods not offered	☐	☐
	Chemical		
IN OUT ■N/A	Food additives: approved and properly used	☐	☐
■ OUT	Toxic substances properly identified, stored and used	☐	☐
	Conformance with Approved Procedures		
IN OUT ■N/A	Compliance with approved Specialized Process and HACCP plan	☐	☐

The letter to the left of each item indicates that item's status at the time of the inspection.
IN = in compliance OUT = not in compliance
N/A = not applicable N/O = not observed

GOOD RETAIL PRACTICES

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

IN	OUT	Safe Food and Water	COS	R
X		Pasteurized eggs used where required		
X		Water and ice from approved source		
		Food Temperature Control		
X		Adequate equipment for temperature control		
X		Approved thawing methods used		
	X	Thermometers provided and accurate		
		Food Identification		
X		Food properly labeled; original container		
		Prevention of Food Contamination		
X		Insects, rodents, and animals not present		
X		Contamination prevented during food preparation, storage and display		
X		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry		
X		Wiping cloths: properly used and stored		
X		Fruits and vegetables washed before use		

IN	OUT	Proper Use of Utensils	COS	R
X		In-use utensils: properly stored		
X		Utensils, equipment and linens: properly stored, dried, handled		
X		Single-use/single-service articles: properly stored, used		
X		Gloves used properly		
		Utensils, Equipment and Vending		
X		Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		
X		Warewashing facilities: installed, maintained, used; test strips used		
X		Nonfood-contact surfaces clean		
		Physical Facilities		
X		Hot and cold water available; adequate pressure		
X		Plumbing installed; proper backflow devices		
X		Sewage and wastewater properly disposed		
X		Toilet facilities: properly constructed, supplied, cleaned		
X		Garbage/refuse properly disposed; facilities maintained		
X		Physical facilities installed, maintained, and clean		

Person in Charge /Title: Allie Miles — Date: 02-04-2020

Inspector: Karen Crites — Telephone No. 573.335.7846 x125 — EPHS No. 1492 — Follow-up: ☑ Yes ☐ No — Follow-up Date: please call

CCHD (10-13)

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ESTABLISHMENT NAME	ADDRESS	CITY /ZIP
Amerimart #7	1320 W. Cape Rock Drive	Cape Girardeau 63701

FOOD PRODUCT/LOCATION	TEMP. in ° F	FOOD PRODUCT/ LOCATION	TEMP. in ° F
green pepper/pizza make line	38	cajun turkey/deli cooler	48
pork topping/pizza make line	37	smoked turkey/deli cooler	51
ambient air/pizza make cooler	41	smoked ham/deli cooler	50
rotisserie chicken/deli cooler	54	deli bologna/deli cooler	51
chicken salad/deli cooler	51	cajun turkey/deli cooler	51

Code Reference	**PRIORITY 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.**	Correct by (date)	Initial
3-501.16B	Various potentially hazardous foods not held at 41F or below in deli cooler (all deli meats, sliced	COS	
	tomatoes and onions, 2 rotisserie chickens **voluntarily disposed of		
3-501.18	2 rotisserie chickens in walk-in cooler past 7 day discard date of 1-27-20, 2 rotissierie chickens	COS	
	in deli cooler past discard date of 1-22-20, 2 rotisserie chickens in walk-in have no date ---		
	****voluntarily disposed of		
3-501.17	Rotisserie chickens and deli meats not dated with 7 day discard date	COS	
7-301.11	Toxic item (Pinesol) stored next to boxes of saltine crackers ** shall be separated with spacing or	COS	
	partitioning		
2-102.11	Person in charge is unable to demonstrate knowledge of food code, etc.		
	Additional Temperatures:		
	ambient air/deli cooler top shelf --- 54F chili/soup warmer --- 178F		
	ambient air/deli cooler bottom shelf --- 49F tomato soup/soup warmer --- 176F		
	sliced tomato/deli cooler --- 47F hot dog/hot dog roller --- 148F		
	sliced onion/deli cooler --- 48F ambient air/walk-in cooler --- 37.5F		

Code Reference	**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.**	Correct by (date)	Initial
4-301.11	Deli cooler not maintaining temperature		
6-501.18	Handwashing sink has chewed gum in drain area	COS	
5-205.11B	Handwashing sink is being used for other purpose than handwashing - storing plastic container	COS	
4-204.112	No thermometer in deli cooler		
	Please call after deli cooler is serviced for re-inspection		

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Allie Miles			Date: 02-04-2020
Inspector: Karen Cayton	Telephone No. 573.335.7846 x125	EPHS No. 1492	Follow-up: ☑ Yes ☐ No Follow-up Date: please call

CCHD (10-13)