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

ESTABLISHMENT NAME: Amerimart #3
OWNER: LL Investment LLC
PERSON IN CHARGE: Cindy Kile
ADDRESS: 1803 Independence
CITY/ZIP: Cape Girardeau 63701
PHONE: 573-338-4860
FAX: none

EVALUATION

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 controls measures to prevent foodborne illness or injury.

Compliance | Demonstration of Knowledge | COS | R | Compliance | Potentially Hazardous Foods |
---|---|---|---|---|---|
IN OUT | Pre-opening | N/A | N/A | N/A | N/A |
IN OUT | CATERER | N/A | N/A | N/A | N/A |
IN OUT | SEWAGE DISPOSAL | N/A | N/A | N/A | N/A |
IN OUT | PUBLIC | N/A | N/A | N/A | N/A |
IN OUT | PRIVATE | N/A | N/A | N/A | N/A |
IN OUT | WATER SUPPLY | N/A | N/A | N/A | N/A |
IN OUT | COMPLIANCE | N/A | N/A | N/A | N/A |
IN OUT | NON-COMMUNITY | N/A | N/A | N/A | N/A |
IN OUT | PRIVATE | N/A | N/A | N/A | N/A |
IN OUT | Date Sampled | N/A | N/A | N/A | N/A |
IN OUT | Results | N/A | N/A | N/A | N/A |

RISK FACTORS AND INTERVENTIONS

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

Food Temperature Control

- Food properly labeled; original container
- Food properly stored, dried, handled
- Food properly used and stored
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Food Identification

- Food properly labeled; original container
- Food properly stored, dried, handled
- Food properly used and stored
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

Prevention of Food Contamination

- Food properly labeled; original container
- Food properly stored, dried, handled
- Food properly used and stored
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

GOOD RETAIL PRACTICES

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

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
<th>R</th>
<th>PIC</th>
<th>N/A</th>
<th>Date Sampled</th>
<th>Results</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used where required</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<tr>
<td>Adequate equipment for temperature control</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<tr>
<td>Approved thawing methods used</td>
<td>N/A</td>
<td>N/A</td>
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<tr>
<td>Thermometers provided and accurate</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<tr>
<td>Prevention of Food Contamination</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<tr>
<td>In-use utensils: properly stored</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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</tr>
<tr>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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</tr>
<tr>
<td>Single-use/single-service articles: properly stored, used</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<tr>
<td>Gloves used properly</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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</tr>
<tr>
<td>Garbage/refuse properly disposed; facilities maintained</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
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<tr>
<td>Physical facilities installed, maintained, and clean</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

Person in Charge /Title: 

Inspector: 

Telephone No: 573-335-7846
EPHS No: 1129
Follow-up: Yes
Follow-up Date: xxxxxxxxxxx
## FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/ LOCATION | TEMP. in ° F
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### PRIORITY ITEMS

**7-204.11** Sanitizer in spray bottle too strong -corrected

post directions for prep of sanitizer

### CORE ITEMS

**4-501.16** Ware washing sinks used for assorted purposes other than ware washing

**3-305.11** Drinks displayed on undrained ice - partially corrected

**3-304.11** Dry wiping cloths in use -corrected

**5-501.113** Dumpster lids open - corrected

**6-501.11** Tile baseboard piece missing by back door

**4-203.11** cooks thermometer is not 0-220 degree scale

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**EDUCATION PROVIDED OR COMMENTS**

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**Person in Charge /Title:**

**Date:** 123-29-2015

**Inspector:**

**Telephone No.** 573-335-7846

**EPHS No.** 1129

**Follow-up:** □ Yes □ No

**Follow-up Date:** xxxxxxxxxxxx