### Cape Girardeau County Public Health Center
#### Environmental Section
#### Food Establishment Inspection Report

**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:** Andy's Sweet Tooth

**Owner:** Andy Tiller

**Address:** 130 Timber Hill Tr

**Phone:** 417-590-2019

**Fax:** 

**Establishment #:**

**County:** 03

**City:** Cape Girardeau

**Zip:** 63701

**Establishment Type:**

- BAKERY
- RESTAURANT
- C. STORE
- SCHOOL
- SENIOR CENTER
- DELI
- SUMMER P.P.
- GROcery Store
- INSTITUTION
- TEMP FOOD
- MOBILE VENDORS

**Purpose:**

- Pre-opening
- Routine
- Follow-up
- Complaint
- Other

**FROZEN DESSERT**

- Approved
- Disapproved
- Not Applicable

**SEWAGE DISPOSAL**

- PUBLIC
- PRIVATE

**WATER SUPPLY**

- COMMUNITY
- NON-COMMUNITY
- Date Sampled

**RESULTS**

### Risk Factors and Interventions

Risk factors are food preparation practices and employee behaviors that are 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.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Person in charge present, demonstrates knowledge, and performs duties</th>
<th>Management: policy present</th>
<th>Proper use of cleaning, sanitization and handling</th>
<th>Proper cleaning, sanitization and handling</th>
<th>Employee Health</th>
<th>Prevention of Food Contamination</th>
<th>Food obtained from approved source</th>
<th>Food received at proper temperature</th>
<th>Food in good condition, safe and unadulterated</th>
<th>Required records available: shelf life, expiration dates</th>
<th>Protection from Contamination</th>
<th>Food separations protected</th>
<th>Food-contact surfaces cleaned and sanitized</th>
<th>Proper disposition of returned, previously served, reconditioned and unsafe food</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>IN</strong></td>
<td><strong>OUT</strong></td>
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</tr>
</tbody>
</table>

**IN = In compliance**

**OUT = Not in compliance**

**N/A = Not applicable**

**COS = Corrected**

**R = Recheck**

**Hazardous Food:**

- Proper cooking, time and temperature
- Proper reheating procedures for hot holding
- Proper cooling time and temperature
- Proper hot holding temperatures
- Proper cold holding temperatures
- Proper date marking and disposition
- Time as a public health control (procedures / records)

**Consumer Advisory:**

- Consumer advisory provided for raw or undercooked food
- Pasteurized foods used, prohibited foods not offered
- Food additives; approved and properly used
- Toxic substances properly identified, stored and used
- Compliance with approved Specialized Procedures and HACCP plan

**Good Retail Practices:**

- Pasteurized eggs used where required
- Use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Gloves used properly
- Single-use/single-service articles: properly stored, used
- Equipment and utensils: properly used
- Food and non-food-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities; installed, maintained, used; test strips provided
- Hot and cold water available; adequate pressure
- Non-food-contact surfaces cleanable
- Physical Facilities: installed, maintained, and clean
- Plumbing; installed; proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

**Person in Charge Name:** Andy Tiller

**Telephone No:** 238-7854

**EPHS No:** 1950

**Date:** 10-1-17

**Follow-up:** Yes

**Follow-up Date:**
<table>
<thead>
<tr>
<th>Date:</th>
<th>10-1-17</th>
</tr>
</thead>
<tbody>
<tr>
<td>Follow-up Date:</td>
<td>No</td>
</tr>
<tr>
<td>No Violations at this time</td>
<td></td>
</tr>
</tbody>
</table>