



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

TIME IN	TIME OUT
PAGE 1 of	

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:	
ADDRESS:			ESTABLISHMENT #:		COUNTY:
CITY/ZIP:		PHONE:		FAX:	
P.H. PRIORITY :      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 Date Sampled _____                      PRIVATE 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	Compliance	Potentially Hazardous Foods			COS	R
IN      OUT	Person in charge present, demonstrates knowledge, and performs duties					IN      OUT      N/O      N/A	Proper cooking, time and temperature				
<b>Employee Health</b>											
IN      OUT	Management awareness; policy present					IN      OUT      N/O      N/A	Proper reheating procedures for hot holding				
IN      OUT	Proper use of reporting, restriction and exclusion					IN      OUT      N/O      N/A	Proper cooling time and temperatures				
<b>Good Hygienic Practices</b>											
IN      OUT      N/O	Proper eating, tasting, drinking or tobacco use					IN      OUT      N/O      N/A	Proper hot holding temperatures				
IN      OUT      N/O	No discharge from eyes, nose and mouth					IN      OUT      N/O      N/A	Proper cold holding temperatures				
<b>Preventing Contamination by Hands</b>											
IN      OUT      N/O	Hands clean and properly washed					IN      OUT      N/A	Proper date marking and disposition				
IN      OUT      N/O	No bare hand contact with ready-to-eat foods or approved alternate method properly followed						Time as a public health control (procedures / records)				
IN      OUT	Adequate handwashing facilities supplied & accessible					IN      OUT      N/O      N/A	Consumer Advisory				
<b>Approved Source</b>											
IN      OUT	Food obtained from approved source					IN      OUT      N/A	Consumer advisory provided for raw or undercooked food				
IN      OUT      N/O      N/A	Food received at proper temperature					IN      OUT	Highly Susceptible Populations				
IN      OUT	Food in good condition, safe and unadulterated					IN      OUT      N/O      N/A	Pasteurized foods used, prohibited foods not offered				
IN      OUT      N/O      N/A	Required records available: shellstock tags, parasite destruction					IN      OUT      N/A	Chemical				
<b>Protection from Contamination</b>											
IN      OUT      N/A	Food separated and protected					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					
IN      OUT      N/A	Food-contact surfaces cleaned & sanitized										
IN      OUT      N/O	Proper disposition of returned, previously served, reconditioned, and unsafe food										

**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	IN	OUT	Proper Use of Utensils			COS	R
		Pasteurized eggs used where required							In-use utensils: properly stored				
		Water and ice from approved source							Utensils, equipment and linens: properly stored, dried, handled				
<b>Food Temperature Control</b>													
		Adequate equipment for temperature control							Single-use/single-service articles: properly stored, used				
		Approved thawing methods used							Gloves used properly				
		Thermometers provided and accurate							<b>Utensils, Equipment and Vending</b>				
		Food properly labeled; original container							Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used				
		Prevention of Food Contamination							Warewashing facilities: installed, maintained, used; test strips used				
		Insects, rodents, and animals not present							Nonfood-contact surfaces clean				
		Contamination prevented during food preparation, storage and display							<b>Physical Facilities</b>				
		Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry							Hot and cold water available; adequate pressure				
		Wiping cloths: properly used and stored							Plumbing installed; proper backflow devices				
		Fruits and vegetables washed before use							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 /Title: <i>Marlene Moud</i>						Date:					
Inspector: <i>Natalie Lavoie</i>				Telephone No.		EPHS No.		Follow-up:                      Yes                      No			
						Follow-up Date:					

