**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** BG’s Old Tyme Deli

**OWNER:** Jerry Lynn/ Shining Lite LLC

**PERSON IN CHARGE:** Mike Rivers

**ADDRESS:** 205 S. Plaza Way

**PHONE:** 335-8860

**FAX:**

**CITY/ZIP:** Cape Girardeau

**PHONE:**

**FAX:**

**LICENSE NO.:**

**FOLLOW-UP ON PRIORITY ITEMS FROM 5-19-15 INSPECTION**

Follow-up on priority items from 5-19-15 inspection

**PERSON IN CHARGE PRESENT, DEMONSTRATES KNOWLEDGE, AND PERFORMS DUTIES:**

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<tr>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
<th>R</th>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
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<td>IN</td>
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<td>R</td>
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**FROZEN DESSERT**

**SEWAGE DISPOSAL**

**WATER SUPPLY**

**NON-COMMUNITY**

**PRIVATE**

**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**

**Potentially Hazardous Foods**

**COS**

**R**

**Employee Health**

**Management awareness; policy present**

**Proper use of reporting, restriction and exclusion**

**Proper eating, tasting, drinking or tobacco use**

**Preventing Contamination by Hands**

**Hands clean and properly washed**

**No discharge from eyes, nose and mouth**

**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**

**Proper Use of Utensils**

**Prevention of Food Contamination**

**Physical Facilities**

**Insects, rodents, and animals not present**

**Contamination prevented during food preparation, storage and display**

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

**Wiping cloths: properly used and stored**

**Fruits and vegetables washed before use**

**Follow-up on priority items from 5-19-15 inspection**

Follow-up on priority items from 5-19-15 inspection

**Person in Charge / Title:**

**Telephone No.:** 573-445-7846 x 136

**EPHS No.:** 947

**Date:** 5-22-15

**Follow-up:** Yes

**Follow-up Date:** 5-26-15

**COMMUNITY:**

**PRIVATE:**

**Date Sampled**

**PRIVATE Results**

**NON-COMMUNITY:**

**PRIVATE Results**

** Date:**

**PRIVATE Results**

**COMMUNITY:**

**PRIVATE Results**

**Date:**

**PRIVATE Results**

**NON-COMMUNITY:**

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**ESTABLISHMENT NAME**
BG's Old Tyme Deli

**ADDRESS**
205 S. Plaza Way

**CITY / ZIP**
Cape Girardeau

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>chili/warmer</td>
<td>165</td>
<td>potato skins/skins cooler</td>
<td>37</td>
</tr>
</tbody>
</table>

**Code Reference**

### PRIORITY ITEMS

- **50205.12** Hose on mopsink extends below flood rim on sink creating cross connection. Backflow prevention may be accomplished by installing a backflow prevention device like a hose bibb vacuum breaker on the faucet or cutting the hose so it does not hang below the flood rim.
  
  Correct by: 5-23-15

- **5-203.15** No backflow prevention devices on tea and coffee machines. Scheduled for 5-26-15
  
  ---backflow device verified on soda machine carbonator. Was not able to locate the carbonator during the routine inspection.

  Correct by: 5-26-15

- **3-501.17** Date marking is not transferring once items are taken to prep coolers on the line.

  Correct by: 5-23-15

**NOTE:** Only priority items were checked during today's follow-up. The above items must be corrected by the recorded date next to the violation.

### 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.

**NOTE:** Correction on core item has begun. All core items from 5-19-15 inspection will be checked during follow up scheduled for 5-26-15.

**EDUCATION PROVIDED OR COMMENTS**

Date marking

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**Person in Charge / Title:**

Date: 5-22-15

**Inspector:**

**Telephone No.** 573-445-7846 x 136

**EPHS No.** 947

Follow-up: ☐ Yes ☐ No

Follow-up Date: 5-26-15

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CCHD (10-13)