CAFE 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: BG's Olde Tyme Deli
OWNER: Jerry Lynn
PERSON IN CHARGE: Jerry Lynn
ADDRESS: 205 S. Plaza Way
CITY/ZIP: Cape Girardeau 63701
PHONE: 573-335-8860
FAX: P.H. PRIORITY:

ESTABLISHMENT #: 2428
COUNTY: 031-500

PURPOSE
Pre-opening Routine Follow-up Complaint Other

FROZEN DESSERT Approved Disapproved

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 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

Person in charge present, demonstrates knowledge, and performs duties

Employee Health

Management awareness; policy present

Proper use of reporting, restriction and exclusion

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

No discharge from eyes, nose and mouth

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

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

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

Safe Food and Water

Pasteurized eggs used where required

Water and ice from approved source

Food Temperature Control

Adequate equipment for temperature control

Approved thawing methods used

Thermometers provided and accurate

Food Identification

Food properly labeled; original container

Prevention of Food Contamination

Physical Facilities

Preventive practices

Passed ________ Date: 02-24-2014

Follow-up: Yes
Follow-up Date: 3-3-2014

CCIDH (10-13)
**PRELIMINARY DATA**

**FOOD PRODUCT/LOCATION** | **TEMP. in °F** | **FOOD PRODUCT/LOCATION** | **TEMP. in °F**  
--- | --- | --- | ---  
Sliced Ham/ Prep Table | 40.1 | Chili/ Hot Holding Station (2) | 163  
Tuna Salad/ Prep Table | 37.3 | Ambient Air/ Prep Table (2) | 38  
Chicken/ Hot Holding Station | 161 | Sour Cream/ Potato Prep Cooler | 48.2  
Ambient Air/ Prep Table | 34 | Raw Fish/ Potato Prep Cooler | 47.8  
Roast Beef/ Prep Table (2) | 37.1 | Raw Chicken/ Prep Cooler next to fryer | 35.2

**PRIORITY ITEMS**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Item</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-302.11</td>
<td>Cheese stored next to raw hamburger meat in prep cooler (2), <strong>Corrected</strong></td>
<td>corrected</td>
<td></td>
</tr>
<tr>
<td>3-302.11</td>
<td>Raw fish stored over pre cooked fish in potato cooler <strong>Corrected</strong></td>
<td>corrected</td>
<td></td>
</tr>
<tr>
<td>3-302.11</td>
<td>Raw hamburger stored next to buns and raw chicken stored over butter milk in walk-in cooler</td>
<td>corrected</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Can opener blade is soiled <strong>corrected</strong></td>
<td>corrected</td>
<td></td>
</tr>
<tr>
<td>3-501.16</td>
<td>Sour cream (48.2) and Raw fish (47.8) located at potato prep cooler are out of temperature. <strong>Moved to walk-in cooler</strong></td>
<td>3-3-14</td>
<td></td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Item</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>5-205.11</td>
<td>Scrub pad stored in hand sink in kitchen</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>4-501.11</td>
<td>Kitchen hand sink is slow to drain</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Knives stored between counters in kitchen <em>corrected</em></td>
<td>corrected</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Grount missing on counter top in kitchen</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>3-305.11</td>
<td>Boxes of hoagie stored on floor in kitchen</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Warmer next to grill is soiled</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>3-305.11</td>
<td>Box of ground beef stored on floor in walk-in freezer</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Walk-in freezer is soiled</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>3-304.14</td>
<td>Various wiping cloths laying out throughout establishment</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Walk-in cooler shelves, floors, and walls are soiled</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>6-501.12</td>
<td>Missing grout around tile in the third stall of the women's restroom</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Fan is soiled in men's restroom</td>
<td>3-3-14</td>
<td></td>
</tr>
<tr>
<td>4-501.11</td>
<td>Potato prep cooler is out of temperature <strong>items moved to walk-in cooler</strong></td>
<td>3-3-14</td>
<td></td>
</tr>
</tbody>
</table>

**Additional Temps**

- Pasta Salad/ Cold Bar 38
- Ambient Air/ Prep cooler under tea station 36
- Ham and Bean Soup/ Hot holding bar 145

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title:  
Date: 02-24-2014

Inspector:  
Telephone No. 573-335-7846  
EPHS No. 1450  
Follow-up: Yes  
Follow-up Date: 3-3-2014