### 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.**

<table>
<thead>
<tr>
<th>Establishment Name:</th>
<th>Broussard's Cajun Cuisine</th>
</tr>
</thead>
<tbody>
<tr>
<td>Owner:</td>
<td>Hunter Clark</td>
</tr>
<tr>
<td>Person in Charge</td>
<td>Hunter Clark</td>
</tr>
<tr>
<td>Address:</td>
<td>120 N. Main</td>
</tr>
<tr>
<td>City/ZIP:</td>
<td>Cape Girardeau/63701</td>
</tr>
<tr>
<td>Establishment #:</td>
<td>2074</td>
</tr>
<tr>
<td>County:</td>
<td>Cape Girardeau</td>
</tr>
<tr>
<td>Phone:</td>
<td>573-334-7235</td>
</tr>
<tr>
<td>Fax:</td>
<td>573-332-1878</td>
</tr>
<tr>
<td>P.H. Priority:</td>
<td>H M L</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>Potentially Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Proper cooking, time and temperature</td>
</tr>
<tr>
<td></td>
<td>Management awareness; policy present</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td></td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>Proper cooling time and temperatures</td>
</tr>
<tr>
<td></td>
<td>Proper date marking and disposition</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td></td>
<td>Time as a public health control (procedures / records)</td>
<td>Proper cold holding temperatures</td>
</tr>
</tbody>
</table>

**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 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**

- 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
  - Non-food-contact surfaces clean

**Person in Charge/Title:**

**Inspector:**

**Telephone No.**

**EPHS No.**

**Follow-up:**

**Follow-up Date:**

**Date:**

**License No.:**

**Results:**

**Page:** 1 of 2
## CODE REFERENCE

**PRIORITY ITEMS**

Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. **These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
</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>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
</table>

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**EDUCATION PROVIDED OR COMMENTS**

All violations corrected. Approved for liquor.

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**Person in Charge /Title:**

[Signature]

**Date:** 6-23-2014

**Inspector:**

[Signature]

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

**EPHS No.:** 1126

**Follow-up:** [ ] Yes [ ] No

**Follow-up Date:** XXXXXXXX