**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Family Dollar #10606  
**OWNER:** Brad Vandiver  
**ADDRESS:** 736 William St.  
**PHONE:** 200-8916  
**COUNTY:** Cape Girardeau

**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, handling, drinking or tobacco use
  - No discharge from eyes, nose and mouth

- **Preventing Contamination by Hands**
  - Hands clean and properly washed
  - 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: shellock tags, parasite destruction

- **Protection from Contamination**
  - Food separated and protected
  - Food-contact surfaces cleaned & sanitized
  - Proper disposal 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

**Proper Use of Utensils**

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces clean, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces clean

**Physical Facilities**

- Hot and cold water available: adequate pressure
- 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**

**Date:** 11-17-14

**Follow-up:**

- **Yes**
- **No**
- **Follow-up Date:** N/A

**Telephone No.** 573-445-7846 x 136  
**EPHS No.** 947  
**Inspector:** Brad Vandiver
## FOOD ESTABLISHMENT INSPECTION REPORT

**ESTABLISHMENT NAME**
Family Dollar #10606

**ADDRESS**
736 William St.

**CITY /ZIP**
Cape Girardeau

### FOOD PRODUCT/LOCATION

<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></td>
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</tbody>
</table>

### Code Reference

#### PRIORITY ITEMS

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>5-501.113</td>
<td>dumpster lids are open; blocked by posts</td>
<td>11-18-14</td>
<td></td>
</tr>
</tbody>
</table>

#### CORE ITEMS

<table>
<thead>
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</tr>
</thead>
<tbody>
<tr>
<td>5-501.113</td>
<td>standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.</td>
<td>11-18-14</td>
<td></td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

Coilers and freezers are in defrost mode at time of visit. Unable to take temperatures. Per operator, units have been on for two weeks. Units are alarmed when temperature falls into danger zone. Units are also monitored by corporate in Charlotte, NC.

**Person in Charge /Title:**

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

**EPHS No.:** 947

**Follow-up:** No

**Follow-up Date:** N/A

**Date:** 11-17-14