FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME: Hampton Inn Restaurant
OWNER: Drury Inns Inc
ADDRESS: 103 Cape West Parkway
CITY/ZIP: Cape Girardeau 63701
PHONE: 573-651-3000
FAX: 573-651-0882

ESTABLISHMENT #: 6755
CITY: Cape Girardeau
COUNTY: 031-500

P.H. PRIORITY: \[ H \ M \ L \]

PERSON IN CHARGE: Patti Mercer

FOOD SECTOR: RESTAURANT
Bakery: Yes
\[ \]
Restaurant: Yes
\[ \]
Caterer: No
\[ \]
C. Store: Yes
\[ \]
School: No
\[ \]
Senior Center: Yes
\[ \]
Summer Food Programs: No
\[ \]
Deli: Yes
\[ \]
Grocery Store: Yes
\[ \]
Institution: No
\[ \]
Tavern: No
\[ \]
Temp. Food: Yes
\[ \]
Mobile Vendors: No
\[ \]

PRE-OPENING: Yes
\[ \]
Routine: No
\[ \]
Follow-up: No
\[ \]
Complaint: No
\[ \]
Other: No
\[ \]

FOOD SERVICES:
Pre-Opening
\[ \]
Routine
\[ \]
Follow-up
\[ \]
Complaint
\[ \]
Other
\[ \]

FOOD: FROZEN DESSERT

IN  OUT N/O
1. Fruits and vegetables
IN  OUT N/O
2. Adequate handwashing facilities supplied & accessible
IN  OUT N/O
3. Food obtained from approved source
IN  OUT N/O
4. Food received at approved temperature
IN  OUT N/O
5. Food in good condition, safe and unadulterated
IN  OUT N/O
6. Required records available: shellstock tags, parasite destruction

CHEMICAL:

Chemical

IN  OUT N/O
1. Food additives: approved and properly used
IN  OUT N/O
2. Toxic substances properly identified, stored and used

SAFETY:

E. Food Temperature Control

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

F. Food Identification

IN  OUT N/O
1. Food and nonfood-contact surfaces clean, properly designed, constructed, and used
IN  OUT N/O
2. Warewashing facilities: installed, maintained, used; test strips used
IN  OUT N/O
3. Nonfood-contact surfaces clean

G. Food Preparation Practices

IN  OUT N/O
1. Food properly labeled: original container
IN  OUT N/O
2. Nonfood-contact surfaces clean

H. Physical Facilities

IN  OUT N/O
1. Hot and cold water available: adequate pressure
IN  OUT N/O
2. Plumbing installed; proper backflow devices
IN  OUT N/O
3. Sewage and wastewater properly disposed

I. Preventive Measures

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

J. Specialized Process

IN  OUT N/O
1. Food and nonfood-contact surfaces clean, properly designed, constructed, and used
IN  OUT N/O
2. Warewashing facilities: installed, maintained, used; test strips used
IN  OUT N/O
3. Nonfood-contact surfaces clean

K. Critical Control Points

IN  OUT N/O
1. Food properly labeled: original container
IN  OUT N/O
2. Nonfood-contact surfaces clean

L. Sanitation

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

M. Sanitation

IN  OUT N/O
1. Food and nonfood-contact surfaces clean, properly designed, constructed, and used
IN  OUT N/O
2. Warewashing facilities: installed, maintained, used; test strips used
IN  OUT N/O
3. Nonfood-contact surfaces clean

N. Sanitation

IN  OUT N/O
1. Food properly labeled: original container
IN  OUT N/O
2. Nonfood-contact surfaces clean

O. Food Temperature Control

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

P. Food Identification

IN  OUT N/O
1. Food and nonfood-contact surfaces clean, properly designed, constructed, and used
IN  OUT N/O
2. Warewashing facilities: installed, maintained, used; test strips used
IN  OUT N/O
3. Nonfood-contact surfaces clean

Q. Physical Facilities

IN  OUT N/O
1. Hot and cold water available: adequate pressure
IN  OUT N/O
2. Plumbing installed; proper backflow devices
IN  OUT N/O
3. Sewage and wastewater properly disposed

R. Preventive Measures

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

S. Specialized Process

IN  OUT N/O
1. Food and nonfood-contact surfaces clean, properly designed, constructed, and used
IN  OUT N/O
2. Warewashing facilities: installed, maintained, used; test strips used
IN  OUT N/O
3. Nonfood-contact surfaces clean

T. Sanitation

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

U. Food Temperature Control

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

V. Food Identification

IN  OUT N/O
1. Food and nonfood-contact surfaces clean, properly designed, constructed, and used
IN  OUT N/O
2. Warewashing facilities: installed, maintained, used; test strips used
IN  OUT N/O
3. Nonfood-contact surfaces clean

W. Physical Facilities

IN  OUT N/O
1. Hot and cold water available: adequate pressure
IN  OUT N/O
2. Plumbing installed; proper backflow devices
IN  OUT N/O
3. Sewage and wastewater properly disposed

X. Preventive Measures

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

Y. Specialized Process

IN  OUT N/O
1. Food and nonfood-contact surfaces clean, properly designed, constructed, and used
IN  OUT N/O
2. Warewashing facilities: installed, maintained, used; test strips used
IN  OUT N/O
3. Nonfood-contact surfaces clean

Z. Sanitation

IN  OUT N/O
1. In-use utensils: properly stored
IN  OUT N/O
2. Single-use/single-service articles: properly stored, used
IN  OUT N/O
3. Gloves used properly

CCHD (10-13)

Date: 05-20-2014
Follow-up: Yes
Follow-up Date: xxxxxxxxxxxxxxxx
<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>PRIORITY ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Correct by (date)</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>CORE ITEMS</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>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.</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Correct by (date)</td>
</tr>
</tbody>
</table>

All corrections made. Thank you.

Person in Charge /Title: [Signature]
Date: 05-20-2014
Inspector: [Signature]
Telephone No. 573-335-7846
EPHS No. 1129
Follow-up: [ ] Yes [ ] No
Follow-up Date: xxxxxxxxxxxxx