FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME: Independence Place
OWNER: William Horman
PERSON IN CHARGE: William Horman
ADDRESS: 5 S. Henderson
CITY/ZIP: Cape Girardeau 63701
PHONE: 334-2939
FAX: P.H. PRIORITY: H M [ ] L

ESTABLISHMENT #: 0173
COUNTY: 031-500

TABLE

<table>
<thead>
<tr>
<th>ESTABLISHMENT TYPE</th>
<th>Purpose</th>
</tr>
</thead>
<tbody>
<tr>
<td>BAKERY</td>
<td>Pre-opening</td>
</tr>
<tr>
<td>RESTAURANT</td>
<td>Routine</td>
</tr>
<tr>
<td>C. STORE</td>
<td>Follow-up</td>
</tr>
<tr>
<td>RESTAURANT</td>
<td>Complaint</td>
</tr>
<tr>
<td>SENIOR CENTER</td>
<td>Other</td>
</tr>
</tbody>
</table>

FROZEN DESSERT

<table>
<thead>
<tr>
<th>Status</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Approved</td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
</tr>
<tr>
<td>Disapproved</td>
<td>Adequate handwashing facilities supplied and accessible</td>
</tr>
</tbody>
</table>

IN = in compliance  OUT = not in compliance

Preventing Contamination by Hands

<table>
<thead>
<tr>
<th>Status</th>
<th>Description</th>
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<tbody>
<tr>
<td>Approved</td>
<td>Food obtained from approved source</td>
</tr>
<tr>
<td>Disapproved</td>
<td>Food received at proper temperature</td>
</tr>
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Protection from Contamination

<table>
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<tr>
<th>Status</th>
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<tbody>
<tr>
<td>Approved</td>
<td>Food in good condition, safe and unadulterated</td>
</tr>
<tr>
<td>Disapproved</td>
<td>Required records available: shellstock tags, parasite destruction</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 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 and 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

Potentially Hazardous Foods

- Professional cooking, time and temperature
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures
- Time as a public health control (procedures / records)
- Consumer Advisory
- Consumer advisory provided for raw or undercooked food
- Highly Susceptible Populations
- Pasteurized foods used, prohibited foods not offered
- Chemical
- Food additives: approved and properly used
- Toxic substances properly identified, stored and used
- Conformance with Approved Procedures
- Compliance with approved Specialized Process and HACCP plan
- Physical Facilities
- Nonfood-contact surfaces clean
- Food temperature Control
- In-use utensils: properly stored
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Physical facilities installed, maintained, and clean

GOOD RETAIL PRACTICES

- Safe Food and Water
- Pasteurized eggs used where required
- Water and ice from approved source
- Adequate equipment for temperature control
- Approved thawing methods used
- Thermometers provided and accurate
- Food properly labeled; original container
- Prevention of Food Contamination
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping cloths: properly used and stored
- Fruits and vegetables washed before use
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Toilet facilities: properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

Person in Charge /Title: William Horman
Instructor: [Signature]
Telephone No. 335-7846
EPHS No. 1399
Date: 06-30-2015
Follow-up: [ ] Yes [ ] No
Follow-up Date: 

CCDH (10-13)
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Independence Place  
**ADDRESS:** 5 S. Henderson  
**CITY / ZIP:** Cape Girardeau 63701

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
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**CODE Reference**

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<th>CODE ITEMS</th>
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<tbody>
<tr>
<td></td>
<td>Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). <strong>These items are to be corrected by the next regular inspection or as stated.</strong></td>
</tr>
</tbody>
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<thead>
<tr>
<th>Code</th>
<th>Reference</th>
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<td>4-601.11</td>
<td>Gaskets on cooler doors have mold growth</td>
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**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.**

No priority items at this time.

Approved for liquor.

**CORE ITEMS**

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<td>Gaskets on cooler doors have mold growth</td>
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**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title:  
Date: 06-30-2015  
Inspector:  
Telephone No.: 335-7846  
EPHS No.: 1399  
Follow-up: ☐ Yes ☐ No  
Follow-up Date: ---------