FOOD ESTABLISHMENT INSPECTION REPORT

CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
ENVIRONMENTAL SECTION

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 CESSIONATION OF YOUR FOOD OPERATIONS.

ESTABLISHMENT NAME: Olives at New Hall
OWNER: Compass Group
PERSON IN CHARGE: Britne Amick
ADDRESS: 330 N. Henderson
CITY/ZIP: Cape Girardeau 63701
PHONE: 986-6152
FAX: N/A
COUNTY: 031-500

RISK FACTORS AND INTERVENTIONS

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>Potential Hazardously Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>L OUT L OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>Proper cooking, time and temperature</td>
</tr>
<tr>
<td>L OUT L OUT</td>
<td>Management awareness; policy present</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>L OUT L OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>Proper cooling time and temperatures</td>
</tr>
<tr>
<td>L OUT NO L OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>L OUT NO L OUT</td>
<td>No discharge from eyes, nose and mouth</td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>L OUT NO L OUT</td>
<td>Proper cleaning of hands</td>
<td>Time as a public health control (procedures / records)</td>
</tr>
</tbody>
</table>

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: shelfstock 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

- 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 cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces clean

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Person in Charge / Title: Britne Amick
Date: 12-17-2013

Inspector: ____________________________ Telephone No. 335-7846
EPRH No. 1399
Follow-up: ☐ Yes ☐ No
Follow-up Date: ____________
## Food Establishment Inspection Report

### Olives at New Hall

**Address:** 330 N. Henderson  
**City:** Cape Girardeau  
**Zip:** 63701

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
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<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sliced tomatoes/prep table</td>
<td>40.3</td>
<td>Ambient air/pasta prep cooler</td>
<td>38.8</td>
</tr>
<tr>
<td>Broccoli and cheddar soup/warmer</td>
<td>180.1</td>
<td>Ambient air/reach in cooler</td>
<td>39</td>
</tr>
<tr>
<td>Ambient air/reach in cooler</td>
<td>40</td>
<td>Ambient air/milk cooler</td>
<td>41.2</td>
</tr>
<tr>
<td>Sausage/prep table</td>
<td>40</td>
<td>Ambient air/walk in cooler</td>
<td>40.8</td>
</tr>
<tr>
<td>Diced chicken</td>
<td>38</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Priority Items

- **Code:** 4-601.11  
  - **Reference:** Large white cutting board behind stored at 3-vat sink in heavily scared and stained.  
  - **Correct by:** ASAP

### Core Items

- **Code:** 5-205.15  
  - **Reference:** Handsink is slow to drain  
  - **Correct by:** NRI

- **Code:** 6-501.11  
  - **Reference:** Large area of duct tape around drain pipe in dishwashing area.  
  - **Correct by:** NRI

- **Code:** 4-601.11  
  - **Reference:** Area behind soda machines is soiled with debris.  
  - **Correct by:** NRI

**Follow-up:** No  
**Follow-up Date:**

**Education Provided or Comments**

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**Person in Charge / Title:**  
**Date:** 12-17-2013

**Inspector:**  
**Telephone No.:** 335-7846  
**EPHS No.:** 1399  
**Follow-up:** No  
**Follow-up Date:**

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CCHD (10-13)