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.

**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment Name:** Osage Community Center  
**Owner:** City of Cape Girardeau  
**Person in Charge:** Heather

**Address:** 1625 N Kingshighway  
**City/Zip:** Cape Girardeau 63701  
**Telephone:** (573)334-2859  
**Fax:** (573)339-6370

**Establishment #:** 0162  
**County:** 04-500

**Establishment Type:**  
- [ ] Bakery  
- [ ] Restaurant  
- [ ] C. Store  
- [ ] Caterer  
- [ ] School  
- [ ] Senior Center  
- [ ] Deli  
- [ ] Summer F.P.  
- [ ] Grocery Store  
- [ ] Institution  
- [ ] Tavern  
- [ ] Temp. Food  
- [ ] Mobile Vendors  
- [ ] Other

**Purpose:**  
- [ ] Pre-opening  
- [ ] Routine  
- [ ] Follow-up  
- [ ] Complaint  
- [ ] Other

**Frozen Dessert:**  
- [ ] Approved  
- [ ] Disapproved  
- [ ] Not Applicable

**Fare Disposal:**  
- [ ] Public  
- [ ] Private  
- [ ] Non-Community  
- [ ] Community

**Water Supply:**  
- [ ] Public  
- [ ] Private  
- [ ] Non-Community  
- [ ] Community

**License No.:** ______________

**Compliance:**  
- [ ] Person in charge present, demonstrates knowledge, and performs duties
- [ ] Proper 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 provided for raw or undercooked foods
- [ ] Highly Susceptible Populations
- [ ] Pasteurized foods used, prohibited foods not offered
- [ ] Compliance with approved Specialized Process and HACCP plans
- [ ] Food separated and protected
- [ ] Food-contact surfaces cleaned & sanitized
- [ ] Proper disposition of returned, previously served, reconditioned, and unsafe food
- [ ] Nonfood-contact surfaces clean
- [ ] Physical facilities clean
- [ ] Plumbing installed; proper backflow devices
- [ ] Warewashing facilities: installed, maintained, used; test strips used
- [ ] Food properly labeled; original container
- [ ] Food Temperature Control
- [ ] 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
- [ ] Nonfood-contact surfaces clean
- [ ] Physical facilities clean
- [ ] Food properly labeled; original container
- [ ] Food temperature control
- [ ] In-use utensils: properly stored
- [ ] Utensils, equipment and linens: properly stored, dried, handled
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- [ ] Nonfood-contact surfaces clean
- [ ] Physical facilities clean

**Risk Factors and Interventions**

- **Risk Factors**: 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.

- **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: 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**: Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

**Inspection**:  
- [ ] Removed__

**Date:** 07-29-2014  
**Telephone No.:** 573-335-7846  
**EPHS No.:** 1129

**Person in Charge:**

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

**Follow-up Date:** xxxxxxxxxxxxxx
**ESTABLISHMENT NAME**
Osage Community Center

**ADDRESS**
1625 N Kingshighway

**CITY /ZIP**
Cape Girardeau 63701

**FOOD PRODUCT/LOCATION** | **TEMP. in ° F** | **FOOD PRODUCT/ LOCATION** | **TEMP. in ° F**
--- | --- | --- | ---
ambient air - walk in cooler | 40 |  

**CODE REFERENCE**

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

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>CORE ITEMS</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<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). These items are to be corrected by the next regular inspection or as stated.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

All corrections made. Thank you.

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**

**Date:** 07-29-2014

**Inspector:**

**Telephone No.:** 573-335-7846 **EPHS No.:** 1129

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

**Follow-up Date:** xxxxxxxxxxxxxxx