## Food Establishment Inspection Report

**Establishment Name:** Osage Community Center  
**Owner:** City of Cape Girardeau  
**Person in Charge:** Tessa Bollinger  
**Address:** 1625 N. Kingshighway  
**City/Zip:** Cape Girardeau 63701  
**Telephone:** (573) 334-2859  
**Fax:** (573) 339-6370  
**Establishment #:** 0162  
**County:** 031  
**License No.:** ______________

### Environmental Section

**Person in Charge:**
- Demonstrates knowledge, and performs duties (OUT)
- Management awareness; policy present (OUT)
- Proper use of reporting, restriction and exclusion (N/O)
- Proper eating, tasting, drinking or tobacco use (N/O)
- No discharge from eyes, nose and mouth (N/O)
- Hands clean and properly washed (OUT)
- Adequate handwashing facilities supplied & accessible (OUT)
- Food obtained from approved source (OUT)
- Food received at proper temperature (N/A)
- Food in good condition, safe and unadulterated (OUT)
- Required records available: shellstock tags, parasite destruction (IN)
- Food separated and protected (N/A)
- Food-contact surfaces cleaned & sanitized (N/A)
- Proper disposition of returned, previously served, reconditioned, and unsafe food (N/O)

### Food Temperature Control

- Pasteurized eggs used where required (IN)
- Water and ice from approved source (X)
- Adequate equipment for temperature control (X)
- Approved thawing methods used (X)
- Thermometers provided and accurate (X)
- Food properly labeled; original container (X)
- Food temperature control (X)
- Temperature consistency (X)
- Temperature control record (X)

### Prevention of Food Contamination

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

### Physical Facilities

- Hot and cold water available: adequate pressure (X)
- Plumbing installed; proper backflow devices (X)
- Sewage and wastewater properly disposed (X)
- Toilet facilities: properly constructed, supplied, cleaned (X)
- Garbage/refuse properly disposed; facilities maintained (X)
- Physical facilities installed, maintained, and clean (X)

### GOOD RETAIL PRACTICES

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>R</th>
<th>In</th>
<th>Out</th>
<th>Cos</th>
<th>R</th>
</tr>
</thead>
<tbody>
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</table>

### Risk Factors and Interventions

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<th>Interventions</th>
</tr>
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<tbody>
<tr>
<td>Food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention as contributing factors in foodborne illness outbreaks.</td>
<td>Preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.</td>
</tr>
</tbody>
</table>

### Date Sampled

**Date Sampled:** 07-01-2015

**Results:**
- Proper date marking and disposal (X)
- Proper cold holding temperatures (X)
- Time as a public health control (procedures / records) (X)
- Proper hot holding temperatures (X)
- Proper cooking, time and temperature (X)
- Timely reheating procedures for hot holding (X)
- Proper cooling time and temperatures (X)
- Consumer advisory provided for raw or undercooked food (X)
- Pasteurized foods used, prohibited foods not offered (X)

### Prevention of Food Contamination

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

### Physical Facilities

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- Garbage/refuse properly disposed; facilities maintained (X)
- Physical facilities installed, maintained, and clean (X)

**Person in Charge:**
- Tessa Bollinger

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

**Date:** 07-01-2015

**Follow-up:**
- Yes

**Follow-up Date:** 07-07-2015

**CCPD (10-13)__*/
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Osage Community Center  
**ADDRESS:** 1625 N. Kingshighway  
**CITY/ZIP:** Cape Girardeau 63701

<table>
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<tr>
<th>FOOD PRODUCT/LOCATION</th>
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</tr>
</thead>
<tbody>
<tr>
<td>ambient air-small glass front fridge</td>
<td>40°</td>
<td>ambient-air. other small fridge</td>
<td>41°</td>
</tr>
<tr>
<td>ambient air-walk in cooler35</td>
<td>35°</td>
<td></td>
<td></td>
</tr>
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</table>

**PRIORITY ITEMS**

- 3-701.11 employee food mixed with in house food in storage

**CORE ITEMS**

- 4-904.11 styro cups and plates out of pkg-rt side up.-clutter
- 4-602.11 top of popcorn container soiled
- 4-903.11 debris in utensil storage tray
- 4-904.11 plastic utensils with business ends mixed in storage-public display
- 6-501-114 numerous items not used in operation of snack stand-cluttering area.
- 5-501.113 dumpster lids open
- 4-602.13 inside of small refrigerators soiled and cluttered
- 6-501.11 two sections of ceiling in kitchen missing
- 4-302.14 No test strips for sanitizer

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**  
**Date:** 07-01-2015

**Inspector:**  
**Telephone No.:** 573-335-7846  
**EPHS No.:** 1129  
**Follow-up:** Yes  
**Follow-up Date:** 07-07-2015