**CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER**
**ENVIRONMENTAL SECTION**
**FOOD ESTABLISHMENT INSPECTION REPORT**

**ESTABLISHMENT NAME:** Popcorn Express  
**OWNER:** Jesse Hall  
**PERSON IN CHARGE:** Jesse Hall

**ADDRESS:** 2427 Lexington Ave.  
**PHONE:** 573-5843

**CITY/ZIP:** Cape Girardeau  
**FAX:**

**ESTABLISHMENT TYPE:**  
- [ ] Bakery  
- [x] Restaurant  
- [ ] C. Store  
- [ ] Caterer  
- [ ] Deli  
- [ ] Grocery Store  
- [ ] Institutional  
- [ ] Mobile Vendors  
- [ ] Temp Food  
- [ ] Tavern  
- [ ] Summer F.P.

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

**FROZEN DESSERT:** Not Applicable  
**SEWAGE DISPOSAL:**  
- [ ] Public  
- [x] Private

**WATER SUPPLY:**  
- [x] Public  
- [ ] Private  
- [ ] Community  
- [ ] Non-Community

**Date Sampled:**  
**Results:**

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**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 illnesses. Public health interventions are control measures to prevent foodborne illness or injury.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
<th>COS</th>
<th>R</th>
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</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>[ ]</td>
<td>[ ]</td>
<td>[ ]</td>
<td>Proper cooking, time and temperature</td>
<td>[ ]</td>
<td>[ ]</td>
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<tr>
<td>IN OUT</td>
<td>Employee Health</td>
<td>[ ]</td>
<td>[ ]</td>
<td>[ ]</td>
<td>Proper reheating procedures for hot holding</td>
<td>[ ]</td>
<td>[ ]</td>
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<tr>
<td>IN OUT</td>
<td>Management awareness, policy present</td>
<td>[ ]</td>
<td>[ ]</td>
<td>[ ]</td>
<td>Proper cooking time and temperatures</td>
<td>[ ]</td>
<td>[ ]</td>
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<tr>
<td>IN OUT</td>
<td>Good Hygiene Practices</td>
<td>[ ]</td>
<td>[ ]</td>
<td>[ ]</td>
<td>Proper hot holding temperatures</td>
<td>[ ]</td>
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<tr>
<td>IN OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>[ ]</td>
<td>[ ]</td>
<td>[ ]</td>
<td>Proper cold holding temperatures</td>
<td>[ ]</td>
<td>[ ]</td>
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<tr>
<td>IN OUT</td>
<td>No discharge from eyes, nose and mouth</td>
<td>[ ]</td>
<td>[ ]</td>
<td>[ ]</td>
<td>Time as a public health control (procedures / records)</td>
<td>[ ]</td>
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**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

**Protection from Contamination**

- [ ] Food in good condition, safe and undegraded
- [ ] Required records available: shelf-life tags, parasite destruction

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**GOOD RETAIL PRACTICES**

- [ ] Pasteurized eggs used where required
- [ ] Safe Food and Water
- [ ] 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

**Physical Facilities**

- [ ] Hot cold water available; adequate pressure
- [ ] Plumbing installed; proper backflow devices
- [ ] Sewage and wastewater properly disposed

**Person in Charge/Title:**  
**Date:** 9/1/17

**Inspector:**  
**Telephone No.:** 573-5843

**Follow-up:**  
**Follow-up Date:**  
**EPHS No.:** 9-1
**Establishment Name**: Popcorn Express  
**Address**: 2427 Lexington Ave, Cape Girardeau

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp. in °F</th>
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**No violations at this time.**

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**Education Provided or Comments**

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**Signed by**:  
**Date**: 9/19/17  
**Follow-up Date**: N/A