FOOD ESTABLISHMENT INSPECTION REPORT

CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER
ENVIRONMENTAL SECTION

ESTABLISHMENT NAME: Papa Johns
OWNER: PJ Cheese, INC
PERSON IN CHARGE: Grace
ADDRESS: 841 N Kingshighway
CITY/ZIP: Cape Girardeau 63701
PHONE: 573-334-9300
FAX: 573-334-7216
ESTABLISHMENT #: 3888
COUNTY: 031-500

FOOD SERVICE ESTABLISHMENT:

PREPARATION AND SERVICE OF MEALS TO THE GENERAL PUBLIC

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.

<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>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>N/A</td>
<td>N/Out</td>
<td>Proper cooking, time and temperature</td>
<td>Out</td>
<td>In</td>
</tr>
<tr>
<td>OUT</td>
<td>N/O</td>
<td>Management awareness; policy present</td>
<td>N/O</td>
<td>N/Out</td>
<td>Proper reheating procedures for hot holding</td>
<td>N/O</td>
<td>N/O</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>N/O</td>
<td>N/Out</td>
<td>Proper cooling time and temperatures</td>
<td>N/O</td>
<td>N/O</td>
</tr>
<tr>
<td>OUT</td>
<td>N/O</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>N/O</td>
<td>N/Out</td>
<td>Proper hot holding temperatures</td>
<td>N/O</td>
<td>N/O</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>No discharge from eyes, nose and mouth</td>
<td>N/O</td>
<td>N/Out</td>
<td>Proper cold holding temperatures</td>
<td>N/O</td>
<td>N/O</td>
</tr>
</tbody>
</table>

**Preventing Contamination by Hands**

- Hands clean and properly washed:
  - IN = in compliance
  - OUT = not in compliance

**Consumer Advisory**

- Consumer advisory provided for raw or undercooked food:
  - IN = in compliance
  - OUT = not in compliance

**Chemical**

- Chemicals used properly:
  - IN = in compliance
  - OUT = not in compliance

**Safety factor**

- Food properly stored, adequately handled, and protected:
  - IN = in compliance
  - OUT = not in compliance

**Food Temperature Control**

- Food obtained from approved source:
  - IN = in compliance
  - OUT = not in compliance

**Food Separation**

- Food in good condition, safe and unadulterated:
  - IN = in compliance
  - OUT = not in compliance

**Food Contact Surfaces**

- Required records available: shelf tags, parasite destruction:
  - IN = in compliance
  - OUT = not in compliance

**Universal Instructions**

- Proper cooking, time and temperature:
  - IN = in compliance
  - OUT = not in compliance

**Proper Use of Utensils**

- Food properly labeled: original container:
  - IN = in compliance
  - OUT = not in compliance

**Prevention of Food Contamination**

- Food properly handled:
  - IN = in compliance
  - OUT = not in compliance

- Preventing cross-contamination:
  - IN = in compliance
  - OUT = not in compliance

**Sewage Disposal**

- Sewage and wastewater properly disposed:
  - IN = in compliance
  - OUT = not in compliance

**FROZEN DESSERT**

- Food obtained from approved source:
  - IN = in compliance
  - OUT = not in compliance

**Purpose**

- Establishment Type:
  - BAKERY
  - RESTAURANT
  - C. STORE
  - SCHOOL
  - CATERER
  - SENIOR CENTER
  - DELI
  - SUMMER F.P.
  - GROCERY STORE
  - INSTITUTION
  - TAVERN
  - TEMP. FOOD
  - MOBILE VENDORS

**Suicide and Wound Prevention**

- Food successfully processed:
  - IN = in compliance
  - OUT = not in compliance

**Insects, Rodents, and Animals Not Present**

- Food successfully processed:
  - IN = in compliance
  - OUT = not in compliance

**Proper Cooking, Time and Temperature**

- Food successfully processed:
  - IN = in compliance
  - OUT = not in compliance

**Toilet Facilities**

- Toilet facilities: properly constructed, supplied, cleaned:
  - IN = in compliance
  - OUT = not in compliance

**Garbage Disposal**

- Garbage disposal performed properly:
  - IN = in compliance
  - OUT = not in compliance

**Physical Facilities**

- Physical facilities installed, maintained, and cleaned:
  - IN = in compliance
  - OUT = not in compliance

**Food Identification**

- Food obtained from approved source:
  - IN = in compliance
  - OUT = not in compliance

**Conformance with Approved Procedures**

- Conformance with approved specialized process and HACCP plan:
  - IN = in compliance
  - OUT = not in compliance

**Washing Hands**

- Hands clean and properly washed:
  - IN = in compliance
  - OUT = not in compliance

**Proper Use of Utensils**

- Utensils, equipment and linens: properly stored, dried, and used:
  - IN = in compliance
  - OUT = not in compliance

**Chemical**

- Chemicals used properly:
  - IN = in compliance
  - OUT = not in compliance

**Physical Facilities**

- Physical facilities installed, maintained, and cleaned:
  - IN = in compliance
  - OUT = not in compliance

**Compliance**

- Compliance:
  - IN = in compliance
  - OUT = not in compliance

**Food Temperature Control**

- Food received at proper temperature:
  - IN = in compliance
  - OUT = not in compliance

**Prevention of Food Contamination**

- Food properly handled:
  - IN = in compliance
  - OUT = not in compliance

**Food Separation**

- Food in good condition, safe and unadulterated:
  - IN = in compliance
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**Food Contact Surfaces**

- Required records available: shelf tags, parasite destruction:
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**Proper Cooking, Time and Temperature**

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**FOOD PRODUCT/LOCATION** | **TEMP. in ° F** | **FOOD PRODUCT/LOCATION** | **TEMP. in ° F**
--- | --- | --- | ---
sausage/walk in cooler | 40.5 | tomatoes/prep cooler | 39.7 |
sausage/prep cooler | 41.2 |  

**Code Reference**

**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

**Code Reference**

**CORE ITEMS**

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.**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Description</th>
<th>Correct by</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-601.11</td>
<td>Caulk around top and base of mop sink has mold growth</td>
<td>NRI</td>
<td>NRI</td>
</tr>
<tr>
<td>6-501.12</td>
<td>Baseboards are missing behind hot water heater and under prep table in kitchen</td>
<td>NRI</td>
<td>NRI</td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

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**Person in Charge / Title:** 

**Date:** 04/29/2014

**Inspector:** 

**Telephone No.** 335-7846  

**EPHS No.** 1399  

**Follow-up:** ☑ Yes ☐ No  

**Follow-up Date:** ---------------