FOOD ESTABLISHMENT INSPECTION REPORT

ENVIRONMENTAL SECTION

ESTABLISHMENT NAME: Pear Tree Inn Restaurant
OWNER: Drury Hotels
PERSON IN CHARGE: Debbie Kenninger
ADDRESS: 3248 William Street
CITY/ZIP: Cape Girardeau 63701
PHONE: 573-334-3000
FAX: 573-334-3000
ESTABLISHMENT #: 5266
COUNTY: 031-500

FOOD ESTABLISHMENT # 5266
01-20-2015

Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the person in charge. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

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.

Compliance

- Person in charge present, demonstrates knowledge, and performs duties

Employee Health

- Management awareness; policy present
- Proper use of reporting, restriction and exclusion

Good Hygiene Practices

- Proper eating, tasting, drinking or tobacco use
- No discharge from eyes, nose and mouth

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

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.

- Pasteurized foods used, prohibited foods not offered

IN OUT

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used where required</td>
<td>X</td>
<td>√</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Adequate equipment for temperature control</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Food temperature control</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Food identification</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Food contamination prevention</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Fruits and vegetables washed before use</td>
<td>X</td>
<td>√</td>
</tr>
<tr>
<td>In-use utensils: properly stored</td>
<td>X</td>
<td>√</td>
</tr>
<tr>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Single-use/single-service articles: properly stored, used</td>
<td>X</td>
<td>√</td>
</tr>
<tr>
<td>Gloves used properly</td>
<td>X</td>
<td>√</td>
</tr>
<tr>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>X</td>
<td>√</td>
</tr>
<tr>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
<td>√</td>
<td>X</td>
</tr>
<tr>
<td>Nonfood-contact surfaces clean</td>
<td>X</td>
<td>√</td>
</tr>
</tbody>
</table>

- Hot and cold water available: adequate pressure
- Plumbing installed: proper backflow devices
- Sewage and wastewater properly disposed
- Toilet facilities: properly constructed, supplied, cleaned
- Physical facilities installed, maintained, and clean

Person in Charge /Title: 
Inspector: 
Telephone No. 573-335-7846 
EPHS No. 1129 
Follow-up: Yes □ No □ 
Follow-up Date: 

CCHR (10-13)
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Oatmeal - Hot serving</td>
<td>160</td>
<td>Milk - Refrigerated holding</td>
<td>35</td>
</tr>
<tr>
<td>Milk - Refrigerated holding</td>
<td>35</td>
<td>ambient air - cold holding</td>
<td>35</td>
</tr>
</tbody>
</table>

**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.

**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.

- **3-501.16**: Milk tube on dispenser not cut properly - retains product - corrected

**Education Provided or Comments**: Sanitizer - 10ppm

**Person in Charge /Title**: [Signature]

**Date**: 01-20-2015

**Inspector**: [Signature]  
**Telephone No.**: 573-335-7846  
**EPHS No.**: 1129  
**Follow-up**: [No]