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

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.

ESTABLISHMENT NAME: Pilot House
OWNER: Jim Byrd
PERSON IN CHARGE: Tim
ADDRESS: 3532 Perryville Rd
CITY/ZIP: Cape Girardeau 63701
PHONE: 334-7106
FAX: 0395

FOOD ESTABLISHMENT INSPECTION REPORT

License No. ______________

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>Person in charge present, demonstrates knowledge, and performs duties</th>
<th>Proper cooking, time and temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>COS R Compliance</td>
<td>COS R Potentially Hazardous Foods</td>
</tr>
</tbody>
</table>

Employee Health

Management awareness; policy present

Proper use of reporting, restriction and exclusion

Proper cold holding temperatures

Good Hygienic Practices

Proper eating, tasting, drinking or tobacco use

No discharge from ears, nose and mouth

Time as a public health control (procedures / records)

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

Pasteurized foods used, prohibited foods not offered

Approved Source

Food obtained from approved source

Food received at proper temperature

Compliance with approved Specialized Process and HACCP plan

Protection from Contamination

Food separated and protected

Food-contact surfaces cleaned & sanitized

Proper disposition of returned, previously served, reconditioned, and unsafe food

Proper use of reporting, restriction and exclusion

Proper date marking and disposition

Proper cooking, time and temperature

Proper cooling time and temperatures

Proper hot holding temperatures

Chemical

Food additives; approved and properly used

Toxic substances properly identified, stored and used

Compliance with approved Specialized Process and HACCP plan

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

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
<th>Proper Use of Utensils</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>X</td>
<td></td>
<td>Pasteurized eggs used where required</td>
<td>X</td>
<td></td>
<td>In-use utensils: properly stored</td>
<td></td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Water and ice from approved source</td>
<td>X</td>
<td></td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td></td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Adequate equipment for temperature control</td>
<td>X</td>
<td></td>
<td>Gloves used properly</td>
<td></td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Approved thawing methods used</td>
<td>X</td>
<td></td>
<td>Utensils, Equipment and Vending</td>
<td></td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Thermometers provided and accurate</td>
<td>X</td>
<td></td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Food Identification</td>
<td>X</td>
<td></td>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
<td></td>
<td></td>
</tr>
<tr>
<td>X</td>
<td></td>
<td>Food properly labeled; original container</td>
<td>X</td>
<td></td>
<td>Nonfood-contact surfaces clean</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Prevention of Food Contamination

Physical Facilities

Insects, rodents, and animals not present

Hot and cold water available; adequate pressure

Contamination prevented during food preparation, storage and display

Plumbing installed; proper backflow devices

Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry

Sewage and wastewater properly disposed

Wiping cloths: properly used and stored

Toilet facilities: properly constructed, supplied, cleaned

Fruits and vegetables washed before use

Garbage/refuse properly disposed; facilities maintained

Physical facilities installed, maintained, and clean

Person in Charge /Title: [Signature]

Telephone No. 335-7846

Date: 05-03-2016

EPHS No. 1399

Follow-up: ✔ Yes ☐ No

Follow-up Date: 05-10-16
<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>raw fish/walk in cooler</td>
<td>40</td>
<td>tomatoes/prep cooler</td>
<td>40</td>
</tr>
<tr>
<td>beef patty/prep cooler</td>
<td>39</td>
<td>pork/cook temp</td>
<td>167</td>
</tr>
</tbody>
</table>

### Code Reference | PRIORITY ITEMS                                                                 | Correct by (date) | Initial |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>3-302.11</td>
<td>Raw chicken over french fries in walk-in cooler</td>
<td>Corrected</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Cutting board at prep table in kitchen has deep cuts and soiled</td>
<td>05-10-16</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Mold growth on kick plate of ice machine</td>
<td>05-10-16</td>
<td></td>
</tr>
</tbody>
</table>

### Code Reference | CORE ITEMS                                                                 | Correct by (date) | Initial |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>4-601.11</td>
<td>Dry storage shelving is soiled with food debris and splatter</td>
<td>05-10-16</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Prep cooler is soiled inside and along gaskets with food debris</td>
<td>05-10-16</td>
<td></td>
</tr>
<tr>
<td>6-501.12</td>
<td>Walls throughout kitchen are soiled with food splatter</td>
<td>05-10-16</td>
<td></td>
</tr>
<tr>
<td>6-501.12</td>
<td>Ceiling and light shield above prep table are soiled with food splatter</td>
<td>05-10-16</td>
<td></td>
</tr>
<tr>
<td>6-501.12</td>
<td>Wall behind handsink and 3-vat sink have mold growth</td>
<td>05-10-16</td>
<td></td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**

**Inspector:**

**Telephone No.:** 335-7846

**EPHS No.:** 1399

**Follow-up:** Yes

**Follow-up Date:** 05-10-16