**FOOD ESTABLISHMENT INSPECTION REPORT**

**WEBSITE:** www.moph.gov/health/food/inspections報告

**ESTABLISHMENT NAME:** Walgreens

**OWNER:** Walgreens CO

**PERSON IN CHARGE:** Bobby Rider

**ADDRESS:** 1 S Kingshighway

**CITY/ZIP:** Cape Girardeau 63701

**PHONE:** 573-339-1700

**FAX:** None

**PHONE:** 031-500

**ESTABLISHMENT #:** 130

**COUNTY:** 031-500

**ESTABLISHMENT TYPE:**
- [ ] BAKERY
- [ ] RESTAURANT
- [ ] C. STORE
- [ ] SCHOOL
- [ ] CATERER
- [ ] SENIOR CENTER
- [ ] DELI
- [ ] SUMMER F.P.
- [ ] GROCERY STORE
- [ ] INSTITUTION
- [ ] TAVERN
- [ ] TEMP.FOOD
- [ ] MOBILE VENDORS

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

**INCEPTION DATE:** 02-23-2017

**TIME IN:** 9:00am | **TIME OUT:** 10:00am

**DATE SAMPL ED:**

**PUBLIC**

**COMMUNITY**

**NON-COMMUNITY**

**PRIVATE**

**Date Sampled:**

**PRIVATE Results:**

**RISK FACTORS AND INTERVENTIONS**

**Compliance**

**Demonstration of Knowledge**

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

**Proper cooking, time and temperature**

**Proper reheating procedures for hot holding**

**Proper cooling time and temperatures**

**Proper hot holding temperatures**

**Proper cold holding temperatures**

**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 |

**Consumer Advisory**

| Consumer advisory provided for raw or undercooked foods |

**Highly Susceptible Populations**

| Pasteurized foods used, prohibited foods not offered |

**Approved Source**

| Food obtained from approved source |
| Food received at proper temperature |

**Chemical**

| Food additives; approved and properly used |

**Toxic substances properly identified, stored and used**

**Compliance with Approved Procedures**

| Compliance with approved Specialized Process and HACCP plan |

**Protection from Contamination**

| Food separated and protected |
| Food-contact surfaces cleaned & sanitized |

**Physical Facilities**

| Hot and cold water available; adequate pressure |

**Plumbing installed; proper backflow devices**

**Sewage and wastewater properly disposed**

**Garbage/refuse properly disposed; facilities maintained**

**Physical facilities installed, maintained, and clean**

**GOOD RETAIL PRACTICES**

| Pasteurized eggs used where required |
| Water and ice from approved source |

**Proper Use of Utensils**

| In-use utensils: properly stored |

**Single-use/single-service articles: properly stored, used**

**Covers used properly**

**Wearwashing facilities: installed, maintained, used; test strips used**

**Nonfood-contact surfaces clean**

**Prevention of Food Contamination**

| Nonfood-contact surfaces clean |

**Nonfood-contact surfaces clean**

**Physical Facilities**

| 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:**

**Telephone No:**

**EPHS No:**

**Follow-up:** Yes

**Follow-up Date:** xxxxxxxxxx
**FOOD PRODUCT/LOCATION** | TEMP. in °F | **FOOD PRODUCT/LOCATION** | TEMP. in °F  
---|---|---|---  
ambient air - walk incooler | 32 |  

**PRIORITY ITEMS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>Item Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>7-102.11</td>
<td></td>
<td>Spitfire RTU cleaning spray left on shelf over Ensure products - corrected</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**CORE ITEMS**

<table>
<thead>
<tr>
<th>Code</th>
<th>Reference</th>
<th>Item Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-501.12</td>
<td></td>
<td>Edges of floor in walk in with cumulative soil, paper litter on freezer floor</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3-305.11</td>
<td></td>
<td>Personal food stored on bottled product in walk in cooler</td>
<td></td>
<td></td>
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</tbody>
</table>