FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME: West Park Lanes, Inc.

OWNER: West Park Lanes, Inc.

PERSON IN CHARGE: Darryl

ADDRESS: 354 S Silver Springs

CITY/ZIP: Cape Girardeau  63701

ESTABLISHMENT #: 2777

PHONE: 334-1047

FAX: 334-5810

COUNTY: 031-500

PREPARATION TYPE: BAKERY, RESTAURANT, C. STORE, SCHOOL, CATERER, SENIOR CENTER, DELI, SUMMER F.P.

FOOD TENT: GROCERY STORE, INSTITUTION, TAVERN, TEMP. FOOD, MOBILE VENDORS

PURPOSE: Pre-opening

FROZEN DESSERT

SEWAGE DISPOSAL

WATER SUPPLY

LICENSE NO.

IN  OUT

IN  OUT

IN  OUT

IN  OUT

N/A

N/O

IN  OUT

IN  OUT

IN  OUT

IN  OUT

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

Demonstration of Knowledge

COS R

Compliance

Potentially Hazardous Foods

COS R

Employee Health

IN OUT B D N/A

Proper cooking, time and temperature

IN OUT B D N/A

Proper reheating procedures for hot holding

Proper cooling time and temperatures

Proper hot holding temperatures

Proper cold holding temperatures

R \ N/A Proper date marking and disposition

Time as a public health control (procedures / records)

Preventing Contamination by Hands

IN OUT N/A

Hands clean and properly washed

IN OUT N/A

Consumer advisory provided for raw or undercooked food

Highly Susceptible Populations

IN OUT N/O N/A Pasteurized foods used, prohibited foods not offered

Approved Source

IN OUT N/A

Food obtained from approved source

IN OUT N/A

Chemical

IN OUT N/A

Food additives; approved and properly used

IN OUT N/O N/A

Toxic substances properly identified, stored and used

Conformance with Approved Procedures

IN OUT N/O N/A

Compliance with approved Specialized Process and HACCP plan

Protection from Contamination

IN OUT N/A

Food separated and protected

IN OUT N/A

The letter to the left of each item indicates that item’s status at the time of the inspection.

IN = in compliance

N/A = not applicable

OUT = not in compliance

N/O = not observed

GOOD RETAIL PRACTICES

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

IN OUT

Safe Food and Water

COS R

Proper Use of Utensils

COS R

x Pasteurized eggs used where required

x In-use utensils; properly stored

x Water and ice from approved source

x Utensils, equipment and linens; properly stored, dried, handled

x Adequate equipment for temperature control

x Single-use/single-service articles; properly stored, used

x Approved thawing methods used

x Gloves used properly

x Thermometers provided and accurate

x Equipment; Use and Storage

x Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used

x Food Identification

x Warewashing facilities: installed, maintained, used; test strips used

x Food properly labeled; original container

x Nonfood-contact surfaces clean

x Prevention of Food Contamination

x Physical Facilities

x Insects, rodents, and animals not present

x Hot and cold water available; adequate pressure

x Contamination prevented during food preparation, storage and display

x Plumbing installed; proper backflow devices

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

x Sewage and wastewater properly disposed

x Wiping cloths: properly used and stored

x Toilet facilities: properly constructed, supplied, cleaned

x Fruits and vegetables washed before use

x Garbage/refuse properly disposed; facilities maintained

x Physical facilities installed, maintained, and clean

Person in Charge /Title: 

Date: 06-17-2015

Inspector: 

Telephone No. 335-7846

EPRH No. 1399

Follow-up:  Yes No

Follow-up Date:  

Page 1 of 2

Prevent. Provide. Protect.
**FOOD PRODUCT/LOCATION** | **TEMP. in °F**
---|---
ambient air/reach in refrigerator | 38

**CODE** | **REFERENCE** | **DESCRIPTION** | **CORRECT BY** | **DATE** | **INITIAL**
---|---|---|---|---|---
5-501.113 | Dumpster lid is open | 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. | NRI | |

No priority violations at this time.

Approved for liquor license.

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**

**Date:** 06-17-2015

**Inspector:**

**Telephone No.:** 335-7846  
**EPHS No.:** 1399  
**Follow-up:** [ ] Yes  [ ] No  
**Follow-up Date:** ________