## ESTABLISHMENT NAME: Winks Convenience Store
### Owner: Westside Investments
### Person in Charge: Dawn Lucas
### ADDRESS: 2017 Perryville Road
### PHONE: 573-5-0171
### FAX: 573-335-0358
### CITY/ZIP: Cape Girardeau 63701
### COUNTY: 031-500
### ESTABLISHMENT #: 031-500
### P.H. PRIORITY: ☐ H ☐ M ☐ L

### BASED ON AN INSPECTION THIS DAY, THE ITEMS NOTED BELOW IDENTIFY NONCOMPLIANCE IN OPERATIONS OR FACILITIES WHICH MUST BE CORRECTED WITHIN TWENTY (20) WORKING DAYS FROM THE DATE OF SERVICE. FAILURE TO COMPLY WITH ANY TIME LIMITS FOR CORRECTIONS SPECIFIED IN THIS NOTICE MAY RESULT IN CESSION OF YOUR FOOD OPERATIONS.

### Purpose
- ☐ Pre-opening
- ☐ Routine
- ☐ Follow-up
- ☐ Complaint
- ☐ Other

### Frozen Dessert
- ☐ Approved
- ☐ Disapproved
- ☐ Not Applicable

### Sewage Disposal
- ☐ PUBLIC
- ☐ PRIVATE
- ☐ WATER SUPPLY
- ☐ COMMUNITY
- ☐ NON-COMMUNITY
- ☐ Date Sampled
- ☐ Results

### Risk Factors and Interventions

#### Risk Factors
- 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
- Prevent food contamination.
- Good retail practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

### Compliance

#### Prevention of Food Contamination

- IN = in compliance
- OUT = not in compliance
- N/A = not applicable

<table>
<thead>
<tr>
<th>Item</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>Demonstrations of Knowledge</td>
<td></td>
<td></td>
<td>IN</td>
<td>Proper cooking, time and temperature</td>
</tr>
<tr>
<td>Employee Health</td>
<td></td>
<td></td>
<td>IN</td>
<td>Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>Management awareness; policy present</td>
<td></td>
<td></td>
<td>IN</td>
<td>Proper cooling time and temperatures</td>
</tr>
<tr>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
<td></td>
<td>IN</td>
<td>Proper hot holding temperatures</td>
</tr>
<tr>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
<td>OUT</td>
<td>Proper cold holding temperatures</td>
</tr>
<tr>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td></td>
<td></td>
<td>OUT</td>
<td>Time as a public health control (procedures / records)</td>
</tr>
<tr>
<td>Preventing Contamination by Hands</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>Consumer Advisory</td>
</tr>
<tr>
<td>Hands clean and properly washed</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>Pasteurized foods used, prohibited foods not offered</td>
</tr>
<tr>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>Consumer advisory provided for raw or undercooked food</td>
</tr>
<tr>
<td>Approved Source</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>Highly Susceptible Populations</td>
</tr>
<tr>
<td>Food obtained from approved source</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>Conformance with Approved Procedure</td>
</tr>
<tr>
<td>Food received at proper temperature</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>Compliance with approved Specialized Process and HACCP plan</td>
</tr>
<tr>
<td>Food in good condition, safe and unadulterated</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>OTHERS</td>
</tr>
<tr>
<td>Required records available: shelfstock tags, parasite destruction</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>OTHERS</td>
</tr>
<tr>
<td>Protection from Contamination</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>OTHERS</td>
</tr>
<tr>
<td>Food separated and protected</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>OTHERS</td>
</tr>
<tr>
<td>Food-contact surfaces cleaned &amp; sanitized</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>OTHERS</td>
</tr>
<tr>
<td>Proper disposition of returned, previously served, reconditioned, and unsafe food</td>
<td></td>
<td>N/A</td>
<td>IN</td>
<td>OTHERS</td>
</tr>
</tbody>
</table>

### Food Temperature Control

- ☐ X
- ☐ X

### Food Identification

- ☐ X
- ☐ X

### Food properly labeled; original container

- ☐ X

### Prevention of Food Contamination

- ☐ X

### Physical Facilities

- ☐ X

### Person in Charge /Title:

**Date:** 10-13-2016

**Inspector:** [Signature]

**Telephone No.:** 573-335-7846

**EPHS No.:** 1129

**Follow-up:** ☐ Yes ☐ No

**Follow-up Date:** xxxxxxxxx
## Winks Convenience Store

**Address:** 2017 Perryville Road  
**City/Zip:** Cape Girardeau 63701

<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>ambient air - milk cooler</td>
<td>41</td>
<td>chicken salad sandwich - open cold display</td>
<td>41</td>
</tr>
</tbody>
</table>

### 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.**

Correct by (date)  
Initial

### 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.**

Correct by (date)  
Initial

Corrections made.

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**EDUCATION PROVIDED OR COMMENTS**

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**Person in Charge /Title:**

**Date:** 10-13-2016

**Inspector:**

**Telephone No:** 573-335-7846  
**EPHS No:** 1129

**Follow-up:**  
**Yes**  
**No**

**Follow-up Date:** xxxxxxxxxx