FOOD ESTABLISHMENT INSPECTION REPORT

ENVIRONMENTAL SECTION

ESTABLISHMENT NAME: Teen Challenge of Mid America

OWNER: Teen Challenge

PERSON IN CHARGE: Shane

ADDRESS: 303 MATC Lane

CITY/ZIP: Cape Girardeau 63701

PHONE: 573-335-6508

FAX: 5066

Estab. # 5066

County: 031

Establishment #: 5066

09-18-2015

3:15 pm

11:15 am

TIME IN

TIME OUT

09-18-2015

09-18-2015

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

Person in charge present, demonstrates knowledge, and performs duties

Employee Health

Management awareness; policy present

Proper use of reporting, restriction and exclusion

Proper hygiene practices

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

Food in good condition, safe and unadulterated

Required records available: shell stock tags, parasite destruction

Protection from Contamination

Food separated and protected

Food-contact surfaces cleaned & sanitized

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

GROUNDS PRACTICES

Safe Food and Water

Pasteurized eggs used where required

Water and ice from approved source

Adequate equipment for temperature control

Approved thawing methods used

Thermometers provided and accurate

Food properly labeled, original container

Prevention of Food Contamination

Insects, rodents, and animals not present

Contamination prevented during food preparation, storage and display

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

Wiping cloths: properly used and stored

Fruits and vegetables washed before use

Food Temperature Control

In-use utensils properly stored

Utensils, equipment and linens: properly stored, dried, handled

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

Covers used properly

Utensils: Equipment and Vending

Food and non-food-contact surfaces cleanable, properly designed, constructed, and used

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

Non-food-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

Garbage/refuse properly disposed; facilities maintained

Physical facilities installed, maintained, and clean

Cape Girardeau 63701

3:15 pm

11:15 am

SCHOOL

BAKERY

CATERER

RESTAURANT

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<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>40</td>
<td>potato salad/walk in cooler</td>
<td>39.9</td>
</tr>
</tbody>
</table>

### PRIORITY ITEMS

- **7-102.11** 3 unlabeled spray bottles in chemical cabinet
  - Corrected
- **3-202.15** 3 severely dented cans in dry storage
  - Discarded

### CORE ITEMS

- **6-202.11** Unshielded light bulbs in dry storage area
  - NRI

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**EDUCATION PROVIDED OR COMMENTS**

Person in Charge /Title: [Signature]
Date: 09-18-2015

Inspector: [Signature]
Telephone No. 335-7846
EPHS No. 1399
Follow-up: [ ] Yes  [ ] No
Follow-up Date: 

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

**ESTABLISHMENT NAME**
Teen Challenge of Mid America

**ADDRESS**
303 MATC Lane

**CITY / ZIP**
Cape Girardeau 63701

**TIME IN** 10:15 am  **TIME OUT** 11:15 am

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