FOOD ESTABLISHMENT INSPECTION REPORT

ESTABLISHMENT NAME: Houck's Place
OWNER: SEMO University
PERSON IN CHARGE: Nickie Everly
ADDRESS: 1 University Plaza
CITY/ZIP: Cape Girardeau/63701
PHONE: 573-986-6152
FAX: none
License No. ______________

ESTABLISHMENT #: 5268
COUNTY: Cape Girardeau

CCHD (10-13)
Person in charge present, demonstrates knowledge, and performs duties

Employee Health

IN  OUT
Management awareness; policy present

IN  OUT
Proper use of reporting, restriction and exclusion

Good Hygienic Practices

IN  OUT
Proper eating, lasting, drinking or tobacco use

IN  OUT
No discharge from eyes, nose and mouth

Preventing Contamination by Hands

IN  OUT
Hands clean and properly washed

IN  OUT
No bare hand contact with ready-to-eat foods or approved alternate method properly followed

IN  OUT
Adequate handwashing facilities supplied & accessible

Approved Source

IN  OUT
Food obtained from approved source

IN  OUT
Food received at proper temperature

IN  OUT
Food in good condition, safe and unadulterated

IN  OUT
Required records available: shelfstock tags, parasite destruction

Protection from Contamination

IN  OUT
Food separated and protected

IN  OUT
Food-contact surfaces cleaned & sanitized

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

GOOD RETAIL PRACTICES

Safe Food and Water

IN  OUT
Pasteurized eggs used where required

IN  OUT
Water and ice from approved source

IN  OUT
Adequate equipment for temperature control

IN  OUT
Approved thawing methods used

IN  OUT
Thermometers provided and accurate

IN  OUT
Food properly labeled; original container

IN  OUT
Prevention of Food Contamination

IN  OUT
In-use utensils: properly stored

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

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

IN  OUT
Gloves used properly

IN  OUT
Utensils: Equipment and Vending

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

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

IN  OUT
Nonfood-contact surfaces clean

IN  OUT
Nonfood-contact surfaces clean

IN  OUT
Hot and cold water available; adequate pressure

IN  OUT
Plumbing installed; proper backflow devices

IN  OUT
Sewage and wastewater properly disposed

IN  OUT
Toilet facilities: properly constructed, supplied, cleaned

IN  OUT
Garbage/refuse properly disposed; facilities maintained

IN OUT
Physical facilities installed, maintained, and clean

Person in Charge /Title: Nickie Everly

Inspectors: Telephone No. 573-335-7846
EPHS No. 1126

Date: 12-17-2014
Follow-up: Yes □ No □
Follow-up Date: XXXXXXXXX

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

IN  OUT
Person in charge present, demonstrates knowledge, and performs duties

IN  OUT
Proper cooking, time and temperature

IN  OUT
Proper reheating procedures for hot holding

IN  OUT
Proper cooling time and temperatures

IN  OUT
Proper hot holding temperatures

IN  OUT
Proper cold holding temperatures

IN  OUT
Time as a public health control (procedures / records)

IN  OUT
Consumer advisory

IN  OUT
Consumer advisory provided for raw or undercooked food

IN  OUT
Highly Susceptible Populations

IN  OUT
Pasteurized foods used, prohibited foods not offered

IN  OUT
Food additives; approved and properly used

IN  OUT
Toxic substances properly identified, stored and used

IN  OUT
Compliance with approved Specialized Process and HACCP plan

IN  OUT
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

CCHD (10-13)
### ESTABLISHMENT NAME
Houck's Place

### ADDRESS
1 University Plaza

### CITY / ZIP
Cape Girardeau / 63701

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
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<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ambient Air (AA)/Walk-in cooler</td>
<td>28</td>
<td>AA/Upright cooler</td>
<td>37</td>
</tr>
<tr>
<td>AA/Sandwich prep cooler</td>
<td>38</td>
<td>AA/2-door cooler</td>
<td>26</td>
</tr>
<tr>
<td>AA/Right Pepsi cooler</td>
<td>35</td>
<td>AA/Left Pepsi cooler</td>
<td>38</td>
</tr>
<tr>
<td>AA/Display cooler</td>
<td>39</td>
<td>AA/Pizza dough cooler</td>
<td>37</td>
</tr>
<tr>
<td>Diced tomatoes/Pizza prep cooler</td>
<td>38</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### Code Reference

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>PRIORITY ITEMS</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-302.11(a)</td>
<td>Uncooked chicken patties stored over fully cooked/ready-to-eat foods</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>

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**Sanitizer dispenser output is 150 ppm. While this concentration is within the acceptable range, it is the minimum. Any use or evaporation will render fresh sanitizer ineffective. The uncooked chicken patties are back stock for Tower's Cafe.**

**Managers need ServSafe or an equivalent course. Food handlers need the Basic Sanitation or equivalent course. Please keep records of food safety training for review.**

**Next Routine Inspection: NRI**

Person in Charge / Title: [Signature]

Date: 12-17-2014

Inspector: [Signature]

TelephoneNumber: 573-335-7846

EPHS No.: 1126

Follow-up: [ ] Yes [ ] No

Follow-up Date: XXXXXXXXXX

CCHD (10-13)