# Environmental Section

**Food Establishment Inspection Report**

**Establishment Name:** Towers Cafeteria  
**Owner:** SEMO  
**Person in Charge:** John Jenkins  
**Address:** 1 University Plaza, Cape Girardeau 63701  
**Establishment #:** 0138  
**County:** Cape Girardeau  
**Business Phone:** 573-651-2305  
**Fax:** 573-651-5115  
**License No.:** 031-19020

## 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.

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Demonstration of Knowledge</th>
<th>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper cooking, time and temperature</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Management awareness; policy present</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper reheating procedures for hot holding</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Proper use of reporting, restriction and exclusion</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper cooling time and temperatures</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper hot holding temperatures</td>
<td>N/A</td>
<td>N/A</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>No discharge from eyes, nose and mouth</td>
<td>N/A</td>
<td>N/A</td>
<td>Proper cold holding temperatures</td>
<td>N/A</td>
<td>N/A</td>
</tr>
</tbody>
</table>

## Prevention of Food Contamination

| IN | OUT | Hands clean and properly washed | N/A | N/A | Time as a public health control (procedures / records) | N/A | N/A |
| IN | OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | N/A | N/A | Pasteurized foods used, prohibited foods not offered | N/A | N/A |
| IN | OUT | Adequate handwashing facilities supplied & accessible | N/A | N/A | | N/A | N/A |

## Approved Source

| IN | OUT | Food obtained from approved source | N/A | N/A | | N/A | N/A |
| IN | OUT | Food received at proper temperature | N/A | N/A | | N/A | N/A |
| IN | OUT | Food in good condition, safe and unadulterated | N/A | N/A | | N/A | N/A |

## Protection from Contamination

| IN | OUT | Required records available: shellstock tags, parasite destruction | N/A | N/A | Compliance with approved Specialized Process and HACCP plan | N/A | N/A |
| IN | OUT | Food separated and protected | N/A | N/A | | N/A | N/A |
| IN | OUT | Food-contact surfaces cleaned & sanitized | N/A | N/A | | N/A | N/A |
| IN | OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | N/A | N/A | | N/A | N/A |

## Good Retail 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

- **Food Temperature Control**
  - In-use utensils: properly stored
  - Single-use/single-service articles: properly stored, used
  - Gloves used properly
  - Utensils, Equipment and Vending
  - Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
  - Warewashing facilities: installed, maintained, used; test strips used
  - Nonfood-contact surfaces clean

- **Prevention of Food Contamination**
  - 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

**Person in Charge / Title:**  
**Telephone No.:** 573-335-7846  
**EPHS No.:** 1126  
**Follow-up:** Yes  
**Follow-up Date:**  
**Date:** 9-23-2014
## FOOD ESTABLISHMENT INSPECTION REPORT

### ESTABLISHMENT NAME
Towers Cafeteria

### ADDRESS
1 University Plaza

### 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 (AA)/</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### PRIORITY ITEMS

<table>
<thead>
<tr>
<th>Code</th>
<th>Priority Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-601.11(A)</td>
<td>Food debris in some utensil drawers in baking area</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>

### CORE ITEMS

<table>
<thead>
<tr>
<th>Code</th>
<th>CORE ITEMS</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-501.114</td>
<td>Unused utensils and bulk containers in baking area</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>

### EDUCATION PROVIDED OR COMMENTS

All cooking equipment in kitchen must be stored in a clean and ready to use state.

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**Person in Charge / Title:**

**Date:** 9-23-2014

**Inspector:**

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

**EPHS No.:** 1126

**Follow-up:** No

**Follow-up Date:** XXXXXXXXXX