PIKE COUNTY HEALTH DEPARTMENT
OFFICE: 573-324-2111 FAX: 573-324-5517
FOOD ESTABLISHMENT REPORT

Based on an inspection this day, the items noted below identify noncompliance in operations or facilities which must be corrected by the next routine inspection, or such shorter period of time as may be specified in writing by the regulatory authority. Failure to comply with any time limits for corrections specified in this notice may result in cessation of your food operations.

ESTABLISHMENT NAME
Cheney's Bar+Grill

CITY/ZIP CODE
Clarksville 63330

PURPOSE
Pre-Opening

DATE 7/34/19

FOOD PRODUCT TEMP LOCATION FOOD PRODUCT TEMP LOCATION

RISK FACTORS AND INTERVENTIONS

COMPLIANCE DEMONSTRATION OF KNOWLEDGE CODE REF. R COS COMPLIANCE POTENTIALLY HAZARDOUS FOODS TIME & TEMPERATURE CODE REF. R COS
X IN OUT Designated PIC, demonstration of knowledge and PIC duties 2-101.11 2-102.11 2-103.11
IN OUT Proper cooling, time and temperature 3-401.11-13

EMPLOYEE HEALTH
X IN OUT Management awareness, policy present. Proper use of reporting restrictions and exclusion 2-201.11-15
IN OUT Reheating for hot holding 3-403.11

GOOD HYGIENIC PRACTICES
X IN OUT Eating, tasting, drinking or tobacco use 2-401.11
IN OUT Cooling 3-501.14

X IN OUT Discharges from eyes, nose, or mouth 2-401.12
IN OUT Parasite destruction 3-402.11

CONTROL OF HANDS AS A VEHICLE OF CONTAMINATION
X IN OUT Clean condition, cleaning procedure, when to wash, and where to wash 2-301.11-12 2-301.11-14-15
IN OUT Cold holding 3-501.16

X IN OUT Bare hand contact with ready-to-eat foods 3-301.11
IN OUT Date marking and disposal 3-501.17 3-501.18

APPROVED SOURCE
X IN OUT Food obtained from approved source 3-201.11-17
IN OUT Time as a public health control (procedures / records) 3-501.19

CONSUMER ADVISORY
X IN OUT Consumer advisory for raw or undercooked food 3-603.11

HIGHLY SUSCEPTIBLE POPULATIONS
X IN OUT Pasteurized foods used, prohibited foods not offered 3-801.11

CHEMICAL
X IN OUT Toxic substances properly identified, stored and used 7-1, 7-2, 7-3

X IN OUT Additives / approved, unapproved 3-202.12 3-302.14

CONFORMANCE WITH APPROVED PROCEDURES
X IN OUT Compliance with HACCP plan, variance / specialized process

IN = In Compliance
OUT = Not In Compliance
N/A = not applicable

IN = Corrected on Site
R = Repeat
N/O = Not Observed

EPHS NO.
FOLLOW-UP

DATE 7/31/19

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