

COMMONWEALTH OF KENTUCKY
CABINET FOR HEALTH AND FAMILY SERVICES
DEPARTMENT FOR PUBLIC HEALTH

**FOOD ESTABLISHMENT
INSPECTION REPORT**

Program Code

Food
Retail

Time

Arrival

Depart

Permit No.

Sanitarian Code

11170

G11668

DATE: 11/14/18

Owner C.C. Board of Ed.

Establishment Name Hopkinsville Middle Cafe

Address 434 Koffman Dr.

Zip 42240

Phone

E-mail

Regular 1 Follow-up 2 Complaint 3 Survey 4 Other 5

FOOD SOURCES	FS1	R2
*01 SOURCE, RECORDS, CONDITION, SPOILAGE, ADULTERATED	4	4
02 Container, properly labeled	1	1
FOOD PROTECTION		
*03 POTENTIALLY HAZARDOUS FOOD - SAFE TEMP.	5	5
04 Facilities to maintain product temp.	2	2
05 Thermometers provided and conspicuous	2	2
06 Potentially hazardous food properly thawed	2	2
*07 POT. HAZARDOUS FOOD NOT RE-SERVED	4	4
08 Food Protection - storage, prep, display, service, transp.	2	2
09 Handling of food (ice) minimized. Dispensing utensils properly stored during use	2	2
PERSONNEL		
*10 PERSONNEL WITH INFECTIONS RESTRICTED & PROPER REPORTING	5	5
*11 HANDS WASHED AND CLEAN, HYGIENIC PRACTICES PREVENTING CONTAMINATION FROM HANDS	5	5
12 Clean clothes, hair restraints	2	2
*13 SUPERVISION: PERSON IN CHARGE PRESENT AND DEMONSTRATES KNOWLEDGE OF FOOD SAFETY PRINCIPLES	3	3
FOOD EQUIPMENT & UTENSILS		
*14 FOOD (ICE) CONTACT SURFACES DESIGNED, CONSTRUCTED, MAINTAINED, INSTALLED	3	3
15 Food/Non-food contact surfaces designed, constructed, maintained, installed	1	1
16 Dishwashing facilities, designed, constructed, maintained, installed, located, operated Accurate therm., chem. test kits, gauge	2	2
*17 SANITIZATION RINSE, TEMP., CONCE., EXP. TIME, EQUIP. UTENSILS, SANITIZED	4	4
18 Wiping cloths clean, use restricted	1	1
19 Food/Non-food contact surfaces of equip/utensils clean	1	1
20 Storage, handling of clean equipment/utensils/single service articles	1	1
WATER		
*21 WATER SOURCE, SAFE, HOT & COLD	5	5
SEWAGE		
*22 SEWAGE AND WASTE DISPOSAL	4	4
PLUMBING		
23 Installed, maintained	1	1

	FS1	R2
*24 CROSS-CONNECTION, BACK SIPHONAGE, BACKFLOW TOILET & HANDWASHING FACILITIES	4	4
*25 NO., CONV., DESIGNED, INSTALLED	4	4
26 Toilet rooms enclosed, self-closing doors, fixtures, good repair, clean, tissue, hand cleansers, sanitary towels/hand-drying devices provided, proper waste receptacles	2	2
GARBAGE DISPOSAL		
27 Containers or receptacles, covered, adequate number, insect/rodent proof, frequency, clean. Outside storage area enclosures properly constructed, clean, controlled incineration	2	2
INSECT, RODENT, ANIMAL CONTROL		
*28 INSECTS/RODENTS - NO BIRDS, TURTLES, OTHER ANIMALS	4	4
OUTER OPENINGS		
29 Outer openings protected	2	2
FLOORS, WALLS, CEILINGS & VENTILATION		
30 Floors constructed, drained, clean, good repair, covering installation, easily cleanable	1	1
31 Walls, ceiling, attached equipment constructed, good repair, clean surfaces, easily cleanable Rooms and equipment vented as required	1	1
LIGHTING		
32 Lighting provided as required, fixtures shielded	1	1
OTHER OPERATIONS		
*33 TOXIC ITEMS PROPERLY STORED, LABELED, USED	4	4
34 Premises main, free of litter, misc. articles, cleaning/maint. equip. properly stored. Authorized personnel rooms clean, lockers provided, located, used	2	2
35 Separation from living/sleeping quarters. Laundry, clean or soiled linen properly stored	1	1
CONFORMANCE WITH APPROVED PROCEDURES		
*36 COMPLIANCE WITH VARIANCE, SPECIALIZED PROCESS, AND HACCP PLAN	3	3
HIGHLY SUSCEPTIBLE POPULATIONS		
*37 PASTEURIZED FOODS USED; PROHIBITED FOODS NOT OFFERED	4	4
CONSUMER ADVISORY		
*38 CONSUMER ADVISORY PROVIDED FOR RAW OR UNDERCOOKED FOOD	3	3

CHOKE SAVING TECHNIQUES POSTED AS REQUIRED BY KRS 217.285

REMARKS: YES NO

Looks Good!