## 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>Person in charge present, demonstrates knowledge, and performs duties</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
</tr>
<tr>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
</tr>
<tr>
<td>Management awareness, policy present</td>
<td></td>
</tr>
<tr>
<td>Proper use of reporting, restriction and exclusion</td>
<td></td>
</tr>
<tr>
<td>Proper eating, tasting, drinking or tobacco use</td>
<td></td>
</tr>
<tr>
<td>No discharge from eyes, nose and mouth</td>
<td></td>
</tr>
</tbody>
</table>

### Prevention of 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
- Food obtained from approved source
- Food received at proper temperature
- Food in good condition, safe and unadulterated
- Required records available: shelfstock 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

### Good Retail Practices

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>Pasteurized eggs used where required</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Water and ice from approved source</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Adequate equipment for temperature control</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Thermometers provided and accurate</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Food properly labeled: original container</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
<td>Prevention of Food Contamination</td>
</tr>
</tbody>
</table>

### Other

- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used

### 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:**

**EPHS No.:**

**Follow-up:**

**Follow-up Date:**

**Date:** 5/30/13
Est. Name: Cold Water Ranch
17154 Coldwater Ranch
Eminence, Mo. 65466

PROPRIETY ITEMS

NO PRIORITY

CODE

REFERENCE

CORE ITEMS

Code Reference Core items relate to general sanitation, operational controls, facilities or structures, equipment design, general maintenance or sanitation standard operating procedures (SSOPs). These items are to be corrected by the next regular inspection or as stated.

1. 501.3 - Back food serv. area. Floors not clean / Trans - Cinderbead
2. 301.14 - No sanit. test strips / No Thermometer to Sm. Refr
3. 320.15b - Cold Water not working to 320.4

EDUCATION PROVIDED OR COMMENTS

Person in Charge/Title: Kiarra Fussing
Inspector: Kiarra Fussing
Telephone No: 469-4131
EPHS No: 920
Follow-up:
Follow-up Date: 5/30/18

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