**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:** Demonstrates Knowledge of Procedures and Practices
- **Risks:** Potentially Hazardous Foods

### Compliance

- **IN/OUT:** Person in charge present, demonstrates knowledge, and performs duties.
- **R:** 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.

### Preparing Food

- **IN/OUT:** Management awareness: policy present.
- **R:** Time as a public health control (procedures / records).

### Preventing Contamination by Hands

- **IN/OUT:** Hands clean and properly washed.
- **R:** Consumer advisory provided for raw or undercooked food.

### Food Preparation

- **IN/OUT:** Adequate handwashing facilities supplied & accessible.
- **R:** Pasteurized foods used, prohibited foods not offered.

### Protection from Contamination

- **IN/OUT:** Food obtained from approved source.
- **R:** Food additives; approved and properly used.

### Food Safety

- **IN/OUT:** Food received at proper temperature.
- **R:** Toxic substances properly identified, stored and used.

### Chemicals

- **IN/OUT:** Food in good condition, safe and unadulterated.
- **R:** Compliance with approved Specialized Process and HACCP plan.

### Verification of Compliance

- **IN/OUT:** Required records available, shelving tags, parasite destruction.

### Food Contact Surfaces

- **IN/OUT:** Food separated and protected.
- **R:** Food-contact surfaces cleaned & sanitized.

### Physical Facilities

- **IN/OUT:** Food properly labeled, original container.
- **R:** Physical facilities cleaned and sanitized.

### Good Retail Practices

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

- **IN/OUT:** Pasteurized eggs used where required.
- **R:** In-use utensils: properly stored.
- **IN/OUT:** Water and ice from approved source.
- **R:** Utensils, equipment and linens: properly stored, dried, handled.
- **IN/OUT:** Food Temperature Control.
- **R:** Single-use/single-service articles: properly stored, used.
- **IN/OUT:** Adequate equipment for temperature control.
- **R:** Gloves used properly.
- **IN/OUT:** Approved thawing methods used.
- **R:** Utensils, Equipment, and Vending.
- **IN/OUT:** Food Identification.
- **R:** Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used.
- **IN/OUT:** Food preparation prevented during food preparation, storage and display.
- **R:** Warming facilities: installed, maintained, used; test strips used.
- **IN/OUT:** Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry.
- **R:** Nonfood-contact surfaces clean.
- **IN/OUT:** Food preparation prohibited.
- **R:** Physical facilities clean.
- **IN/OUT:** Insects, rodents, and animals not present.
- **R:** Hot and cold water available, adequate pressure.
- **IN/OUT:** Contamination prevented during food preparation, storage and display.
- **R:** Sewage and wastewater properly disposed.
- **IN/OUT:** Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry.
- **R:** Toilet facilities: properly constructed, supplied, cleaned.
- **IN/OUT:** Wiping cloths: properly used and stored.
- **R:** Garbage, refuse properly disposed; facilities maintained.
- **IN/OUT:** Fruits and vegetables washed before use.
- **R:** Physical facilities installed, maintained, and clean.

**Person in Charge:**

**Date:** 2/16/19

**Inspector:**

**Telephone No.:** 417-167-4131

**EPHS No.:** 920

**Follow-up Date:** Routin

**Follow-up:** Yes  No

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**COPY:** CANARY - FILE COPY

**ES.37**
ESTABLISHMENT NAME: SD Steak House & Saloon
ADDRESS: 16273 Saltlick Ln
CITY: Eminence
ZIP: 65451

FOOD PRODUCT/LOCATION: A.R. / Dr Pepper
TEMP: 31°
FOOD PRODUCT/LOCATION: A.R. / Delfield Prep
TEMP: 41°

PRIORITY ITEMS
Reference: Priority items contribute directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury. These items MUST RECEIVE IMMEDIATE ACTION within 72 hours or as stated.

No Priority

CORE ITEMS
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.

432K - NEED AT LEAST (2) COOK'S THERMOMETERS

0-220°

635H - No sign of 5 at hand 5/11

5201S - Fault on 3 VAT NEEDS WORK

* Approved to open / US. No Chlorine To San. 5/10

EDUCATION PROVIDED OR COMMENTS

Person in Charge / Title: 
Inspector: 
Telephone No: 917-957-413 
EPHS No: 910
Follow-up: Yes □ No □
Follow-up Date: Routine

MO-586-3114 (11-14) 
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