EQUIPMENT AND SPACE REVIEW

RISK FACTORS AND INTERVENTIONS

Compliance | Demonstration of Knowledge | COS | R | Compliance | Potentially Hazardous Foods | COS | R
---|---|---|---|---|---|---|---
IN OUT | N/A | Proper cooking, time and temperature | N/A | | | | |
IN OUT | N/A | Proper reheating procedures for hot holding | N/A | | | | |
IN OUT | N/A | Proper cooling time and temperatures | N/A | | | | |
IN OUT | N/A | Proper hot holding temperatures | N/A | | | | |
IN OUT | N/A | Proper cold holding temperatures | N/A | | | | |
IN OUT | N/A | Time as a public health control (procedures / records) | N/A | | | | |
IN OUT | N/A | Consumer advisory for raw or undercooked food | N/A | | | | |
IN OUT | N/A | Secondary pathogens | N/A | | | | |
IN OUT | N/A | Pasteurized foods used, prohibited foods not offered | N/A | | | | |
IN OUT | N/A | Chemical | N/A | | | | |
IN OUT | N/A | Food additives: approved and properly used | N/A | | | | |
IN OUT | N/A | Toxic substances properly identified, stored and used | N/A | | | | |
IN OUT | N/A | Conformance with Approved Procedures | N/A | | | | |
IN OUT | N/A | Compliance with approved Specialized Processes and HACCP plan | N/A | | | | |

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.

GREAT RETAIL PRACTICES

Compliance | Safe Food and Water | COS | R | Compliance | Proper Use of Utensil | COS | R
---|---|---|---|---|---|---|---
IN OUT | N/A | In-use utensils: properly stored | N/A | | | | |
IN OUT | N/A | Utensils, equipment and linens: properly stored, dried, handled | N/A | | | | |
IN OUT | N/A | Single-use/single-service articles: properly stored, used | N/A | | | | |
IN OUT | N/A | Gloves used properly | N/A | | | | |
IN OUT | N/A | Utensils, Equipment and Vending | N/A | | | | |
IN OUT | N/A | Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used | N/A | | | | |
IN OUT | N/A | Warewashing facilities: installed, maintained, used, test strips used | N/A | | | | |
IN OUT | N/A | Food-contact surfaces clean | N/A | | | | |
IN OUT | N/A | Physical Facilities | N/A | | | | |
IN OUT | N/A | Hot and cold water available, adequate pressure | N/A | | | | |
IN OUT | N/A | Plumbing installed, proper backflow devices | N/A | | | | |
IN OUT | N/A | Sewage and wastewater properly disposed | N/A | | | | |
IN OUT | N/A | Toilet facilities: properly constructed, supplied, cleaned | N/A | | | | |
IN OUT | N/A | Garbage/reuse properly disposed: facilities maintained | N/A | | | | |
IN OUT | N/A | Physical facilities installed, maintained, and clean | N/A | | | | |
### Food Establishment Inspection Report

**Establishment Name:** Cure Express Stop  
**Address:** 710-C S. Hwy 19 N., Winona, Mo 65588

<table>
<thead>
<tr>
<th>Food Product/Location</th>
<th>Temp.</th>
<th>Food Product/Location</th>
<th>Temp.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hot Dog Display</td>
<td>153°</td>
<td>Half &amp; Half Machine</td>
<td>40°</td>
</tr>
<tr>
<td>Chicken</td>
<td>129°</td>
<td>Milk</td>
<td>37°</td>
</tr>
<tr>
<td>Sandwiches</td>
<td>30°</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Priority Items:**

- NO VIOLATIONS

**Core Items:**

- 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.

**Education Provided or Comments:**

**Person in Charge/Title:**  
**Inspector:**  
**Telephone No:** 961-4131  
**EPHS No:** 970  
**Follow-up:** Yes  
**Follow-up Date:**

**Date:** 2/22/18