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 | Demonstration of Knowledge | COS | R | Compliance | Potentially Hazardous Foods | COS | R
---|---|---|---|---|---|---|---
IN OUT | Person in charge present, demonstrates knowledge, and performs duties. | | | IN OUT | NO | NA | Proper cooking, time and temperature | |
IN OUT | Management awareness: policy present | | | IN OUT | NO | NA | Proper reheating procedures for hot holding | |
IN OUT | Proper use of reporting, restriction and exclusion | | | IN OUT | NO | NA | Proper cooling time and temperatures | |
IN OUT | Good Hygiene Practices | | | IN OUT | NO | NA | Proper hot holding temperatures | |
IN OUT | No discharge from eyes, nose and mouth | | | IN OUT | NO | NA | Proper cold holding temperatures | |
IN OUT | Proper eating, tasting, drinking or tobacco use | | | IN OUT | NO | NA | Proper data marking and disposition | |
IN OUT | Preventing Contamination by Hands | | | | | | |
IN OUT | Hands clean and properly washed | | | | | | |
IN OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | | | | | | |
IN OUT | Adequate handwashing facilities supplied & accessible | | | | | | |
IN OUT | Food obtained from approved source | | | | | | |
IN OUT | Food received at proper temperature | | | | | | |
IN OUT | Food in good condition, safe and unadulterated | | | | | | |
IN OUT | Food is prepared in a clean and sanitary manner | | | | | | |
IN OUT | Food is properly cooked and stored | | | | | | |
IN OUT | Food is properly cooled and stored | | | | | | |
IN OUT | Food is properly held and protected | | | | | | |
IN OUT | Food is properly disposed, 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.

**Safe Food and Water** | **COS** | **R** | **Safe Food and Water** | **COS** | **R**
---|---|---|---|---|---
IN OUT | Pasteurized eggs used where required | | | IN OUT | Proper Use of Utensils | |
IN OUT | Water and ice from approved source | | | IN OUT | Proper Use of Utensils | |
IN OUT | Food Temperature Control | | | IN OUT | Proper Use of Utensils | |
IN OUT | Adequate equipment for temperature control | | | IN OUT | Proper Use of Utensils | |
IN OUT | Approved thawing methods used | | | IN OUT | Proper Use of Utensils | |
IN OUT | Thermometers provided and accurate | | | IN OUT | Proper Use of Utensils | |
IN OUT | Food Identification | | | IN OUT | Proper Use of Utensils | |
IN OUT | Food properly labeled, criminal container | | | IN OUT | Proper Use of Utensils | |
IN OUT | Prevention of Food Contamination | | | IN OUT | Proper Use of Utensils | |
IN OUT | Insects, rodents, and animals not present | | | IN OUT | Proper Use of Utensils | |
IN OUT | Contamination prevented during food preparation, storage, and display | | | IN OUT | Proper Use of Utensils | |
IN OUT | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | | | IN OUT | Proper Use of Utensils | |
IN OUT | Wiping clothes; properly used and stored | | | IN OUT | Proper Use of Utensils | |
IN OUT | Fruits and vegetables washed before use | | | IN OUT | Proper Use of Utensils | |

**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
## PRIORITY ITEMS

- **4-404.2**: Ice machine surfaces in poor repair / not cleanable
- **3-317**: Milk outdated 11/6/20 / 11/15/20 Hot dogs w/ bacon / on grapes
- **3-214**: Refrig unit piled up w/ bacon / on grapes
- **4-404.2**: Molds / Not clean / Racks / Mold
- **3-215**: Handsink not open / Piled full
- **6-301.11**: Rodent droppings / chewed mattresses / By walk-in
- **3-307.11**: Personal items / Cake, etc. not covered / on top of retail bins
- **3-204**: Baby food on shelf outdated 2017 / Discard

## CORE ITEMS

- **6-301.11**: Front area rodent hair / Dog feces / Sink piled
- **5-203.B**: Mop sink piled full
- **3-317**: Walk-in floor not clean / Broken glass / Dirt
- **3-501.14**: Display area's piled / Trash / Misc.
- **3-317**: Restroom: Stools & Sinks not clean
- **4-302.16**: No / Thermometer in refrig.

## EDUCATION PROVIDED OR COMMENTS

* NEED TO CLEAN / ORGANIZE / DISCARD / COVER GLASS - SIDE W / PEELER

Person in Charge/Title: [Signature]

Inspector: [Signature]

Date: 1/22/20

Follow-up: Yes

Follow-up Date: 2/15/20

Telephone No: 417-999-4131

EPHS No: 920