## RISK FACTORS AND INTERVENTIONS

### Risk factors
- 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
- Control measures to prevent foodborne illness or injury.

### Compliance

<table>
<thead>
<tr>
<th>Demonstration of Knowledge</th>
<th>In</th>
<th>Out</th>
<th>COS</th>
<th>R</th>
<th>Person in charge present, demonstrates knowledge, and performs duties</th>
<th>Proper cooking, time and temperature</th>
<th>Proper reheating procedures for hot holding</th>
<th>Proper cooling time and temperatures</th>
<th>Proper hot holding temperatures</th>
<th>Proper cold holding temperatures</th>
<th>Time as a public health control (procedures / records)</th>
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### Preventing Contamination by Hands

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<tr>
<th>Hands clean and properly washed</th>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
<th>R</th>
<th>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</th>
<th>Adequate handwashing facilities supplied &amp; accessible</th>
<th>Pasteurized foods used, prohibited foods not offered</th>
<th>Consumer advisory provided for raw or undercooked food</th>
<th>Highly Susceptible Populations</th>
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### Approved Source

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<thead>
<tr>
<th>Food obtained from approved source</th>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
<th>R</th>
<th>Food received at approved temperature</th>
<th>Food in good condition, safe and unadulterated</th>
<th>Required records available: shellstock tags, parasite destruction</th>
<th>Compliance with approved Specialized Process and HACCP plan</th>
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### Protection from Contamination

<table>
<thead>
<tr>
<th>Food separated and protected</th>
<th>IN</th>
<th>OUT</th>
<th>COS</th>
<th>R</th>
<th>Food-contact surfaces cleaned &amp; sanitized</th>
<th>Proper disposition of returned, previously served, reconditioned, and unsafe food</th>
<th>The letter to the left of each item indicates that item’s status at the time of the inspection.</th>
<th>N/A = not applicable</th>
<th>OUT = not in compliance</th>
<th>N/O = not observed</th>
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### GOOD RETAIL PRACTICES

**Safe Food and Water**
- Pasteurized eggs used where required
- Water and ice from approved source

**Food Temperature Control**
- Adequate equipment for temperature control
- Approved thawing methods used
- Thermometers provided and accurate

**Food Identification**
- Food properly labeled; original container
- Prevention of Food Contamination

**Prevention of Food Contamination**
- 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 cleanly, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Nonfood-contact surfaces clean
- Physical Facilities

**Insects, rodents, and animals not present**
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and wastewater properly disposed
- Toilets; properly constructed, supplied, cleaned
- Garbage/refuse properly disposed; facilities maintained
- Physical facilities installed, maintained, and clean

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**Person in Charge /Title:** Karen Mayfield

**Telephone:** 573-335-7846

**EPHS No.** 1129

**Follow-up:** Yes

**Follow-up Date:** 07-19-2016

**Date:** 06-24-2016
<table>
<thead>
<tr>
<th>CODE</th>
<th>REFERENCE</th>
<th>DESCRIPTION</th>
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</table>
| 3-305.11 | 4-702.11 | **PRIORITY ITEMS**

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</thead>
</table>
| 3-305.11 | 4-702.11 | Raw eggs stored above food not cooked before consumption - Cottage A and C

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</table>
| 3-302.12 | 4-702.11 | unlabelled open container of dishwasher detergent? on counter over dishwasher in cottage C

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| 4-702.11 | 4-702.11 | Only Cottage E was logging sanitization temperatures

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</table>
| 5-501.113 | 5-501.113 | Dumpster lid was open - Encourages insect and bird pests

Person in Charge /Title: **Karen Mayfield**

Inspector: **Jonell McNeely**

Date: **06-24-2016**

Follow-up: ☑ Yes ☐ No

Follow-up Date: **07-19-2016**