### 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>Demonstration of Knowledge</th>
<th>Properly Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
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<td>IN</td>
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<td>IN</td>
<td>OUT</td>
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</tr>
</tbody>
</table>

**Employee Health**

- Person in charge present, demonstrates knowledge, and performs duties
- Proper cooking, time and temperature
- Proper reheating procedures for hot holding
- Proper cooling time and temperatures
- Proper hot holding temperatures
- Proper cold holding temperatures
- Time as a public health control (procedures / records)

**Good Hygiene Practices**

- Proper eating, tasting, drinking or tobacco use
- No discharge from eyes, nose and mouth
- Proper date marking and disposition

**Preventing Contamination by Hands**

- Hands clean and properly washed
- Consumer advisory provided for raw or undercooked food

**Approved Source**

- Food obtained from approved source
- Food additives: approved and properly used

**Compliance with Approved Specialized Process and HACCP plan**

**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

**Safe Food and Water**

- Pasteurized eggs used where required
- In-use utensils: properly stored
- Water and ice from approved source
- Utensils, equipment and linens: properly stored, dried, handled
- Adequate equipment for temperature control
- Gloves used properly
- Thermometers provided and accurate
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Food properly labeled: original container
- Warewashing facilities: installed, maintained, used; test strips used

**Food Temperature Control**

- Food temperature measured
- Single-use/single-service articles: properly stored, used
- Measured equipment properly used
- Food temperature recorded

**Prevention of Food Contamination**

- Physical facilities: installed, maintained, and clean
- 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

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**Person in Charge / Title:** Conception Martinez

**Date:** 09-01-2015

**Telephone No.:** 335-7846

**EPHS No.:** 1399

**Follow-up:** Yes

**Date of Follow-up:** 09-08-2015
Conchita International Market

FOOD PRODUCT/LOCATION | TEMP. in ° F | FOOD PRODUCT/LOCATION | TEMP. in ° F
--- | --- | --- | ---
ambient air/cheese cooler | 42 | cooked chicken/prep pan by grill | 73
cooked beef/prep pan by grill | 73 | ambient air/milk cooler | 40
ambient air/prep cooler in kitchen | 40

PRIORITY ITEMS

3-501.17 No 7-day discard date on potentially hazardous foods in prep cooler or beans in milk display cooler. ASAP
3-302.11 Raw shrimp in popsicle display freezer by front door is mixed in with popsicles and frozen juice ASAP
7-201.11 Laundry detergent stored on shelf under frozen coffee machines next to single service items ASAP
7-202.11 Unlabeled spray bottle underneath drain board of 3-vat sink ASAP
4-601.11 Potato press in kitchen is soiled with dried food debris ASAP
3-501.16a Chicken and beef in prep pans beside grill are not held under temperature control, temperature is 73 F. Discarded

CORE ITEMS

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>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.</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-302.12</td>
<td>Large container of beans in milk display cooler is not labeled</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Mold growth in overflow pans of Bunn iced coffee machines</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Mold growth in overflow pan of Coke machine</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Handsink in kitchen is soiled</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Handsink in restroom near kitchen is soiled</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>6-501.12a</td>
<td>Walls throughout kitchen are soiled with food splatter</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Microwave is soiled on the inside and outside with splatter</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Grill table and prep tables in kitchen are soiled</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>3-501.13</td>
<td>Whole beef is thawing at room temperature on drain board of 3-vat sink</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-501.14</td>
<td>3-vat sink is soiled with food debris</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Cardboard underneath 5 gallon buckets holding used oil is molded</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>Top of chest freezer is soiled with food splatter from blender</td>
<td>9-8-2015</td>
<td></td>
</tr>
<tr>
<td>4-601.11</td>
<td>White refrigerator is soiled outside and inside of freezer with splatter and spills</td>
<td>9-8-2015</td>
<td></td>
</tr>
</tbody>
</table>

EDUCATION PROVIDED OR COMMENTS

Person in Charge /Title: Conchita Martinez
Inspector: Samantha Scott
Telephone No. 335-7846
EPHS No. 1399
Follow-up: Yes
Follow-up Date: 09-08-2015

Date: 09-01-2015