## RISK FACTORS AND INTERVENTIONS

### Risk Factors
- Food preparation practices and employee behaviors are 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**
  - Person in charge present, demonstrates knowledge, and performs duties.
  - Employee Health:
    - Management awareness; policy present.
    - Proper use of reporting, restriction, and exclusion.
  - Good Hygienic Practices:
    - Proper eating, lasting, drinking or tobacco use.
    - No discharge from eyes, nose and mouth.

### Potential Hazardous Foods

<table>
<thead>
<tr>
<th>Item</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Proper cooking, time and temperature</td>
<td>☐</td>
<td>☑</td>
</tr>
<tr>
<td>Proper reheating procedures for hot holding</td>
<td>☐</td>
<td>☑</td>
</tr>
<tr>
<td>Proper cooling time and temperatures</td>
<td>☐</td>
<td>☑</td>
</tr>
<tr>
<td>Proper hot holding temperatures</td>
<td>☐</td>
<td>☑</td>
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<tr>
<td>Proper cold holding temperatures</td>
<td>☐</td>
<td>☑</td>
</tr>
<tr>
<td>Time as a public health control (procedures / records)</td>
<td>☐</td>
<td>☑</td>
</tr>
</tbody>
</table>

### Preventing Contamination by Hands
- Hands clean and properly washed.
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed.
- Adequate handwashing facilities supplied & accessible.

### Approved Source
- Food obtained from approved source.
- Food received at proper temperature.
- Food in good condition, safe and unadulterated.
- Required records available: shellstock tags, parasite destruction.

### Consumer Advisory
- Consumer advisory provided for raw or undercooked food.
- Pasteurized foods used, prohibited foods not offered.

### Chemical
- Food additives: approved and properly used.
- Toxic substances properly identified, stored and 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.
  - 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**
  - Nonfood-contact surfaces clean.
- **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.

### Person in Charge/Title:

*Katlyn Bolen*

### Inspector:

*Katlyn Bolen*

**Date:** 10-06-2015
**FOOD ESTABLISHMENT INSPECTION REPORT**

**Establishment Name:** Cape Christian School  
**Address:** 1855 Perryville  
**City/Zip:** Cape Girardeau 63701

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
<th>FOOD PRODUCT/ LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ambient Air/ Milk Cooler</td>
<td>34</td>
<td>Cook Temp/ Cooked Chicken</td>
<td>172 +</td>
</tr>
<tr>
<td>Ambient Air/ Refrigerator</td>
<td>38</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Code 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 violations at this time

**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.**

**Food Product/Location**  
**Temp. in ° F**

No violations at this time

**Follow-up:**  
Yes  
No

**Follow-up Date:**

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**Person in Charge / Title:**  
**Date:** 10-06-2015

**Inspector:**

**Telephone No.:** 573-335-7846  
**EPHS No.:** 1450  
**Follow-up:**  
Yes  
No  

**Follow-up Date:**

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**CCHD (10-13)**