**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.

### Risk Factors

- **Person in charge present, demonstrates knowledge, and performs duties.**
  - **Risk:** Person in charge present, demonstrates knowledge, and performs duties.
  - **Intervention:** Review of Person's knowledge, policies, and procedures.

- **Management awareness; policy present.**
  - **Risk:** Management awareness; policy present.
  - **Intervention:** Review of management's awareness of policies and procedures.

- **Proper use of reporting, restriction and exclusion.**
  - **Risk:** Reporting, restriction, and exclusion.
  - **Intervention:** Review of procedures for reporting, restriction, and exclusion.

- **Proper eating, sitting, drinking or tobacco use.**
  - **Risk:** Eating, sitting, drinking, or tobacco use.
  - **Intervention:** Review of policies for eating, sitting, drinking, or tobacco use.

- **Proper hand washing before and after handling food.**
  - **Risk:** Hand washing before and after handling food.
  - **Intervention:** Review of hand washing policies and procedures.

- **Hands clean and properly washed.**
  - **Risk:** Hands not clean or not properly washed.
  - **Intervention:** Review of hand washing policies and procedures.

- **No bare hand contact with ready-to-eat foods or approved alternate method properly followed.**
  - **Risk:** Bare hand contact with ready-to-eat foods or no approved alternate method.
  - **Intervention:** Review of policies for bare hand contact with ready-to-eat foods.

- **Adequate handwashing facilities supplied & accessible.**
  - **Risk:** Lack of handwashing facilities or accessibility.
  - **Intervention:** Review of handwashing facilities and accessibility.

- **Food obtained from approved source.**
  - **Risk:** Food obtained from an unapproved source.
  - **Intervention:** Review of policies for approved food sources.

- **Food received at proper temperature.**
  - **Risk:** Food not received at proper temperature.
  - **Intervention:** Review of policies for proper temperature of food.

- **Food in good condition, safe and unadulterated.**
  - **Risk:** Food in poor condition or adulterated.
  - **Intervention:** Review of policies for food condition and safety.

- **Required records available: shelf-life dates, parasite destruction.**
  - **Risk:** Missing or incomplete records.
  - **Intervention:** Review of records availability for shelf-life dates and parasite destruction.

- **Food prepared properly.**
  - **Risk:** Food not prepared properly.
  - **Intervention:** Review of preparation policies and procedures.

- **Proper disposal of returned, previously served, reconditioned, and unsaleable food.**
  - **Risk:** Food not properly disposed of.
  - **Intervention:** Review of policies for proper disposal of returned, previously served, reconditioned, and unsaleable food.

### Food Retail Practices

**Good Retail Practices** are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.

<table>
<thead>
<tr>
<th>Safe-Microbiological</th>
<th>COS</th>
<th>R</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized foods used where required</td>
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<tr>
<td>Water and ice from approved source</td>
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<td></td>
</tr>
<tr>
<td>Adequate equipment for temperature control</td>
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<tr>
<td>Approved thawing methods used</td>
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<tr>
<td>Thermometers provided and accurate</td>
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<tr>
<td>Food identification: Food properly labeled; original container</td>
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<td></td>
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<tr>
<td>Food containers used for dry ingredients, not for food contact</td>
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<td></td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Insects, pests, and animals not present</td>
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<td></td>
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<tr>
<td>Watering food properly used and stored</td>
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<tr>
<td>Fruits and vegetables washed before use</td>
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</tbody>
</table>

**Proprietary Use of Articles**

- **In-use utensils; properly stored.
- **Chemicals, equipment and linens; properly stored, dried, handled.
- **Single-use/single-service articles; property stored, used.
- **Gloves used properly.
- **Food and non-food-contact surfaces cleanable, properly designed, constructed, and used.
- **Washing facilities: installed, maintained, used; test strips used.
- **Non-food-contact surfaces clean.
- **Physical facilities installed, maintained, and clean.

### Food Hygiene

- **Hot and cold water available; adequate pressure.
- **Plumbing installed; proper backflow devices.
- **Sewage and wastewater properly disposed.
- **Toilet facilities: properly constructed, supplied, cleaned.
- **Garbage disposal properly disposed; facilities maintained.
- **Physical facilities installed, maintained, and clean.

**Person in Charge/Title:**

**Telephone No.:** 314-1234

**EPHS No.:**

**Follow-up:** Yes

**Follow-up Date:** 1/1/19
<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP</th>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fried Fish out of oven</td>
<td>202°F</td>
<td>Master But Reach-in Refrigerator (Anchovy)</td>
<td>43°F</td>
</tr>
<tr>
<td>Potato Soup- Iced-Line</td>
<td>123°F</td>
<td>Honey Baked Ham- Refrigerator (Anchovy)</td>
<td>43°F</td>
</tr>
<tr>
<td>Potato Soup out of oven</td>
<td>142°F</td>
<td>Esmor Casserole</td>
<td>162°F</td>
</tr>
<tr>
<td>Pudding- Iced-Line</td>
<td>47°F</td>
<td>Ham Sandwiches- Hubert Beach- in</td>
<td>164°F</td>
</tr>
<tr>
<td>Waffle Cone (Another)</td>
<td>110°F</td>
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</tbody>
</table>

**Priorities:***
- Potato Soup was reheated to 110°F.
- Pudding was cooled to 47°F.
- Ham sandwiches in Hubert Beach- in Refrigerator at 46°F.
- Raw eggs stored over milk carton in Walk in Cooler.
- Food contact surfaces of equipment had food residue. Upper left prep table surface is decontaminated by steamed.
- Residence plate on inside of ice machine has pork residue.
- Splash guard for commercial mixer has sharp welded edge.
- Table out of service.

**Core Items:**
- Master But Reach-in Refrigerator was at ambient temp of 43°F.
- Pans (clean) stored under prep table were stored wet.
- Microwave door (inside piece) defrosts from the door.
- Cabinets, shelving, have debris in them.
- Ceiling tiles throughout have dust in them.
- Employee filed broken on hand sink.

**Compliance Date:**
- 1/4/19

**Follow-up:**
- Yes
- 2/4/19
PRIORITY ITEMS:

- Mouse droppings found in food prep area (cabinets). in dry storage.
  - Correct by 7/26/20

- Employee used open soda can in dishwashing area with clean dishes.
  - Correct by 7/26/20

- White residue on food cans in rear directly across from cleaning items
  - Correct by 7/26/20

- Meat slicer has food debris on back side of blade.
  - Correct by 7/26/20

- Keep temp logs during food prep to maintain proper hot and cold holding.