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>Compliant</th>
<th>Potentially Hazardous Foods</th>
<th>Compliant</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>IN</strong></td>
<td><strong>OUT</strong></td>
<td><strong>R</strong></td>
<td><strong>IN</strong></td>
<td><strong>OUT</strong></td>
</tr>
</tbody>
</table>

**Employee Health**

- Person in charge present, demonstrates knowledge, and performs duties

**Good Hygienic Practices**

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

**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

**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 properly labeled; original container

**Prevention of Food Contamination**

- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping cloths: properly used and stored
- Fruits and vegetables washed before use

**Proper Use of Utensils**

- Utensils, equipment and linens: properly stored, dried, handled
- Gloves used properly
- Utensils: Equipment and Vending
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used

**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

**Consumer Advisory**

- Consumer advisory provided for raw or undercooked food
- Pasteurized foods used, prohibited foods not offered
- Conformance with Approved Procedures
- Compliance with approved Specialized Process and HACCP plan

**Highly Susceptible Populations**

- The letter to the left of each item indicates that item’s status at the time of the inspection.
- IN = in compliance
- OUT = not in compliance
- N/A = not applicable
- N/O = not observed
**Establishment Name:** A C Brase Arena Building  
**Address:** 410 Kiwanis  
**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></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Code Reference**  
**Priority Items:**  
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.

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Priority</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>5-501.113</td>
<td>dumpster lids open</td>
<td>10-14-2014</td>
<td>✔</td>
</tr>
</tbody>
</table>

**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.

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Core Items</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>5-501.113</td>
<td>dumpster lids open</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>

**Education Provided or Comments:**

**Person in Charge /Title:**  
**Date:** 10-14-2014  
**Inspector:**  
**Telephone No.:** 573-335-7846  
**EPHS No.:** 1129  
**Follow-up:** ☐ Yes ☐ No  
**Follow-up Date:**