## 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>Potential Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>IN</td>
<td>IN</td>
</tr>
<tr>
<td>OUT</td>
<td>OUT</td>
<td>OUT</td>
</tr>
</tbody>
</table>

### Employee Health

- 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 Hygienic Practices

- Hands clean and properly washed
- Consumer advisory provided for raw or undercooked food
- Pasteurized foods used, prohibited foods not offered
- Highly Susceptible Populations

### Approved Source

- Food obtained from approved source
- Food additives: approved and properly used
- Toxic substances properly identified, stored and used
- Conformance with Approved Procedures

### Protection from Contamination

- Food separated and protected
- The letter to the left of each item indicates that item’s status at the time of the inspection.
- IN = in compliance
- N/A = not applicable
- OUT = not in compliance
- N/O = not observed

### GOOD 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 Food and Water</th>
<th>Proper Use of Utensils</th>
</tr>
</thead>
<tbody>
<tr>
<td>COS</td>
<td>R</td>
</tr>
<tr>
<td>IN</td>
<td>OUT</td>
</tr>
</tbody>
</table>

## Rotational Inspection

**Person in Charge**

- Tina Farrow

**Telephone No.**

- 573-243-9342

**Date:**

- 01-12-2017

**Follow-up:**

- Yes
- No

**Follow-up Date:**

- [ ]

**License No.**

- [ ]

**Compliance:**

- [ ]

**Teléfono:**

- 573-243-9342

**EPHS No.:**

- 1129

**Follow-up Date:**

- [ ]

**License No.:**

- [ ]

**Compliance:**

- [ ]
### FOOD PRODUCT/LOCATION | TEMP. in ° F | CODE |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### PRIORITY ITEMS

**Reference:** 3-305.11  
**Description:** Public doors to walk in freezer not self closing - Condensation dripping on box of product - philly steaks, and floor. Box moved.

**Correct by:** (date)  
**Initial:** ✔

#### CORE ITEMS

**Reference:** 3-305.11  
**Description:** Rubber band and debris in groove over ice bin. Bucket used to move ice extremely stained.

**Correct by:** (date)  
**Initial:** ✔

**Reference:** 5-501.16  
**Description:** No wastebasket by hand sink for used towels. Cleaning tools stored in that area.

**Correct by:** (date)  
**Initial:** ✔

**Reference:** 5-501.17  
**Description:** No covered wastebasket in Ladies restroom.

**Correct by:** (date)  
**Initial:** ✔

**Reference:** 3-602.11  
**Description:** Some ice bagged on site but not labelled with location.

**Correct by:** (date)  
**Initial:** ✔