## RISK FACTORS AND INTERVENTIONS

### Risk factors

<table>
<thead>
<tr>
<th>Risk factors</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Personal cleanliness</td>
<td>Proper date marking and disposition</td>
</tr>
<tr>
<td>Physical facilities</td>
<td>Time as a public health control (procedures / records)</td>
</tr>
<tr>
<td>Food and nonfood contact surfaces</td>
<td>Consumer advisory provided for raw or undercooked food</td>
</tr>
<tr>
<td>Food and nonfood contact surfaces</td>
<td>Pasteurized foods used, prohibited foods not offered</td>
</tr>
<tr>
<td>Food and nonfood contact surfaces</td>
<td>Highly Susceptible Populations</td>
</tr>
<tr>
<td>Food and nonfood contact surfaces</td>
<td>Chemicals properly used</td>
</tr>
<tr>
<td>Food and nonfood contact surfaces</td>
<td>Toxic substances properly identified, stored and used</td>
</tr>
<tr>
<td>Food and nonfood contact surfaces</td>
<td>Compliance with approved Specialized Process and HACCP plan</td>
</tr>
</tbody>
</table>

### Consumer Advisory

- **Customer Advisory:**
  - Consumer advisory provided for raw or undercooked food
  - Pasteurized foods used, prohibited foods not offered

- **Highly Susceptible Populations:**
  - Time as a public health control (procedures / records)
  - Compliance with approved Specialized Process and HACCP plan

### Preventing Contamination by Hands

- **Hands clean and properly washed:**
  - Highly Susceptible Populations

- **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 Identification**

- **Food properly labeled; original container:**

- **Prevention of Food Contamination**

- **Prevention of Food Contamination**
  - Physical Facilities

### Person in Charge

- **Insects, rodents, and animals not present:**
  - Physical facilities installed, maintained, and clean

### Inspection

- **Follow-up:**
  - Yes

- **Follow-up Date:**
  - XXXXXXXXXX
**FOOD PRODUCT/LOCATION** | **TEMP. in ° F** | **FOOD PRODUCT/LOCATION** | **TEMP. in ° F**
---|---|---|---
AMBIENT AIR - YOGURT AND MILK COOLER | 36 | AMBIENT AIR - S 2 DR COOLER | 35 |
AMBIENT AIR - N 2 DR COOLER | 40 |

**PRIORITY ITEMS**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>7-204.11</td>
<td>CL IN 3 VAT SINK TOO STRONG - CORRECTED</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**CORE ITEMS**

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</thead>
<tbody>
<tr>
<td>4-903.11</td>
<td>FOOD HANDLING UTENSILS AND PAPERPRODUCTS MIXED WITH UNSANITIZED THINGS IN DRAWERS AND CUPBOARDS AT END OF KITCHEN</td>
<td></td>
<td></td>
</tr>
<tr>
<td>6-501.12</td>
<td>SURFACE OF HEAVILY USED DRAWERS AND FLOOR UNDER 3 VAT SINK WORN SO ONE CANNOT SEE SOIL - SOILED</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**DISHWASHER SANITIZING**

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**

**Inspector:**

**Telephone No.:** 573-335-7846  **EPHS No.:** 1129  **Follow-up:** No  **Follow-up Date:** XXXXXXXXXX  

**Date:** 03-07-2017