### 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>Person in charge present, demonstrates knowledge, and performs duties</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Potential Hazardous Foods</th>
<th>Proper cooking, time and temperature</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Chemical</th>
<th>Food additives: approved and properly used</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Compliance</th>
<th>Conformance with Approved Procedures</th>
<th>Compliance with approved Specialized Process and HACCP plan</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

### 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>Food Provisions</th>
<th>Chemical</th>
<th>Food and Water</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Food Temperature Control</th>
<th>Chemical</th>
<th>Food and Water</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Food Identification</th>
<th>Chemical</th>
<th>Food and Water</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

<table>
<thead>
<tr>
<th>Prevention of Food Contamination</th>
<th>Chemical</th>
<th>Food and Water</th>
<th>○</th>
<th>IN</th>
<th>OUT</th>
<th>N/O</th>
<th>N/A</th>
</tr>
</thead>
</table>

### FROM FOOD ESTABLISHMENT INSPECTION REPORT

**ESTABLISHMENT NAME:** Hot Shots  
**OWNER:** H&H, SB&G, LLC  
**PERSON IN CHARGE:** Paul

**ADDRESS:** 15 N Main  
**PHONE:** 335-9449  
**FAX:** 1399  
**CITY/ZIP:** Cape Girardeau 63701  
**COUNTY:** 031-500  
**ESTABLISHMENT #:** 5351

**PURPOSE**  
- Pre-opening  
- Routine  
- Follow-up  
- Complaint  
- Other

**FROZEN DESSERT**  
- Approved  
- Disapproved  
- Not Applicable

**SEWAGE DISPOSAL**  
- PUBLIC  
- PRIVATE

**WATER SUPPLY**  
- COMMUNITY  
- NON-COMMUNITY

**License No.**

<table>
<thead>
<tr>
<th>Time In</th>
<th>Time Out</th>
<th>Date Sampled</th>
<th>Results</th>
</tr>
</thead>
<tbody>
<tr>
<td>2:55 pm</td>
<td>3:20 pm</td>
<td>06-22-2016</td>
<td>________</td>
</tr>
</tbody>
</table>

**Inspector:** [Signature]  
**Telephone No.:** 335-7846  
**EPHS No.:** 1399  
**Follow-up:** Yes

**Prevent Contamination by Hands**  
- Hands clean and properly washed | ○ | IN | OUT | N/O | N/A |

**Approved Source**  
- Food obtained from approved source | ○ | IN | OUT | N/O | N/A |

**Protection from Contamination**  
- Food separated and protected | ○ | IN | OUT | N/O | N/A |

**Safe Food and Water**  
- Pasteurized eggs used where required | ○ | IN | OUT | N/O | N/A |

**Food temperature Control**  
- Adequate equipment for temperature control | ○ | IN | OUT | N/O | N/A |

**Food Identification**  
- Food properly labeled; original container | ○ | IN | OUT | N/O | N/A |

**Prevention of Food Contamination**  
- Prevention of Food Contamination | ○ | IN | OUT | N/O | N/A |

**Insects, rodents, and animals not present**  
- Insects, rodents, and animals not present | ○ | IN | OUT | N/O | N/A |

**Physical Facilities**  
- Physical facilities installed, maintained, and clean | ○ | IN | OUT | N/O | N/A |

**Preventing Contamination by Hands**  
- No bare hand contact with ready-to-eat foods or approved alternate method properly followed | ○ | IN | OUT | N/O | N/A |

**Consumer Advisory**  
- Consumer advisory provided for raw or undercooked food | ○ | IN | OUT | N/O | N/A |

**Good Hygienic Practices**  
- Proper eating, tasting, drinking or tobacco use | ○ | IN | OUT | N/O | N/A |

**Prevent Exclusion of Food**  
- Food in good condition, safe and unadulterated | ○ | IN | OUT | N/O | N/A |

**No discharge from eyes, nose and mouth**  
- No discharge from eyes, nose and mouth | ○ | IN | OUT | N/O | N/A |

**Fruits and vegetables washed before use**  
- Fruits and vegetables washed before use | ○ | IN | OUT | N/O | N/A |

**Physical facilities installed, maintained, and clean**  
- Physical facilities installed, maintained, and clean | ○ | IN | OUT | N/O | N/A |

**Toilet facilities: properly constructed, supplied, cleaned**  
- Toilet facilities: properly constructed, supplied, cleaned | ○ | IN | OUT | N/O | N/A |

**RIN SANITATION**  
- CCHD (10-13)
<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/new prep cooler</td>
<td>46</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Code Reference**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Item Description</th>
<th>Correct by</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-301.11</td>
<td>Prep table out of temperature at 46 F</td>
<td>NRI</td>
<td></td>
</tr>
<tr>
<td>5-501.17</td>
<td>No covered trash can in women’s restroom</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>

**EDUCATION PROVIDED OR COMMENTS**

Note: No potentially hazardous foods are being kept in the new prep cooler. Manager is working to get settings corrected so the unit will hold at 41 F or below.