## 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.

### Compliance

**Demonstration of Knowledge**

- Person in charge present, demonstrates knowledge, and performs duties.
- Management awareness; policy present.
- Proper use of reporting, restriction and exclusion.
- Proper eating, tasting, drinking or tobacco use.
- No discharge from eyes, nose and mouth.

**Potentially Hazardous Foods**

- 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).

**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.

**Chemical**

- Food additives: approved and properly used.
- Toxic substances properly identified, stored and used.

**Compliance with Approved Procedures**

- Compliance with approved Specialized Process and HACCP plan.

**Protection from Contamination**

- Food separated and protected.
- Food-contact surfaces cleaned & sanitized.
- Proper disposition of returned, previously served, reconditioned, and unsafe food.

**Conformance with Approved Procedures**

- 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>Item</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs used where required</td>
<td>x</td>
<td>in-use utensils: properly stored</td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>x</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
</tr>
<tr>
<td>Adequate equipment for temperature control</td>
<td>x</td>
<td>Gloves used properly</td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>x</td>
<td>Utensils, Equipment and Vending</td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>x</td>
<td>Food and non-food-contact surfaces clean, properly designed, constructed, and used</td>
</tr>
<tr>
<td>Food identification</td>
<td>x</td>
<td>Warewashing facilities: installed, maintained, used; test strips used</td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>x</td>
<td>Non-food-contact surfaces clean</td>
</tr>
<tr>
<td>Prevention of Food Contamination</td>
<td>x</td>
<td>Physical Facilities</td>
</tr>
<tr>
<td>Insects, rodents, and animals not present</td>
<td>x</td>
<td>Hot and cold water available; adequate pressure</td>
</tr>
<tr>
<td>Contamination prevented during food preparation, storage and display</td>
<td>x</td>
<td>Plumbing installed; proper backflow devices</td>
</tr>
<tr>
<td>Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry</td>
<td>x</td>
<td>Sewage and wastewater properly disposed</td>
</tr>
<tr>
<td>Wiping cloths: properly used and stored</td>
<td>x</td>
<td>Toilet facilities: properly constructed, supplied, cleaned</td>
</tr>
<tr>
<td>Fruits and vegetables washed before use</td>
<td>x</td>
<td>Garbage/refuse properly disposed; facilities maintained</td>
</tr>
</tbody>
</table>

**Person in Charge /Title:**

**Telephone No.:** 573-335-7846  
**EPhS No.:** 1129

**Date:** 03-03-2015  
**Follow-up:** Yes  
**Follow-up Date:** 03-10-2015
<table>
<thead>
<tr>
<th>ESTABLISHMENT NAME</th>
<th>ADDRESS</th>
<th>CITY / ZIP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hampton Inn Restaurant</td>
<td>103 Cape West Parkway</td>
<td>Cape Girardeau 63701</td>
</tr>
</tbody>
</table>

<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 - True 2-dr frig</td>
<td>35</td>
<td>fried potatoes - hot serving line</td>
<td>135</td>
</tr>
<tr>
<td>scrambled eggs - hot serving line</td>
<td>140</td>
<td>skim milk - thermos</td>
<td>140</td>
</tr>
<tr>
<td>sausage - hot serving line</td>
<td>118</td>
<td>ambient air - milk dispenser</td>
<td>36</td>
</tr>
</tbody>
</table>

**Code Reference**

- **3-501.16** Tube on milk dispenser holding milk - cut at sharper angle

**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.**

- **3-501.16** Tube on milk dispenser holding milk - cut at sharper angle

**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.**

- **5-501.113** dumpster lid open
- **6-501.12** heater corner of kitchen with soil accumulation on vent, floor, vac and ladder surfaces
- **4-601.11** vent guard of fan inside True frig soiled
- **4-501.14** Stain build-up on 3 vat sink

**EDUCATION PROVIDED OR COMMENTS**

Person in Charge / Title: [Signature]  Date: 03-03-2015

Inspector: [Signature]  Telephone No. 573-335-7846  EPHS No. 1129  Follow-up: [ ] Yes  [ ] No  Follow-up Date: 03-10-2015