## RISK FACTORS AND INTERVENTIONS

### Risk factors

- 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

- Conomensurate measures to prevent foodborne illness or injury.

### Compliance

<table>
<thead>
<tr>
<th>Demonstration of Knowledge</th>
<th>Compliant</th>
<th>Non-compliant</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN</td>
<td>OUT</td>
<td>N/0</td>
</tr>
</tbody>
</table>

### 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).

### Good Hygienic Practices

- 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.

### 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

- Pasteurized eggs used where required.
- Water and ice from approved source.
- Adequate equipment for temperature control.
- Thermometers provided and accurate.
- Food properly labeled; original container.
- Food temperature control.
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- Food temperature control.

### Chemical

- Food additives; approved and properly used.
- Toxic substances properly identified, stored and used.
- Conformance with Approved Procedures.

### Consumer Advisory

- Consumer advisory provided for raw or undercooked food.
- Pasteurized foods used, prohibited foods not offered.

### 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**
Hampton Inn

**ADDRESS**
103 Cape West Pwrkway

**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>omelets - hot serving line (location as saus.)</td>
<td>140</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

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

*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.*

**CORE ITEMS**

<table>
<thead>
<tr>
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<th>Correct by (date)</th>
<th>Initial</th>
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</thead>
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<tr>
<td>5-501.113</td>
<td>NRI</td>
<td></td>
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</tbody>
</table>

*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.*

**EDUCATION PROVIDED OR COMMENTS**

**Person in Charge /Title:**

**Date:** 03-10-2015

**Inspector:**

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

**EPHS No.:** 1129

**Follow-up:** ☐ Yes ☐ No

**Follow-up Date:** xxxxxxxxxxxxx