### 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>R</th>
<th>Person in charge present, demonstrates knowledge, and performs duties</th>
</tr>
</thead>
<tbody>
<tr>
<td>OUT</td>
<td></td>
<td>R</td>
<td>☐ Proper cooking, time and temperature</td>
</tr>
<tr>
<td>OUT</td>
<td></td>
<td>R</td>
<td>☐ Proper reheating procedures for hot holding</td>
</tr>
<tr>
<td>OUT</td>
<td></td>
<td>R</td>
<td>☐ Proper cooling time and temperatures</td>
</tr>
<tr>
<td>OUT</td>
<td></td>
<td>R</td>
<td>☐ Proper hot holding temperatures</td>
</tr>
<tr>
<td>OUT</td>
<td></td>
<td>R</td>
<td>☐ Proper cold holding temperatures</td>
</tr>
</tbody>
</table>

**Employee Health**

| OUT | Management awareness; policy present | N/O | N/A |
| OUT | Proper use of reporting, restriction and exclusion | N/O | N/A |
| OUT | Proportionate use of Wiping cloths: properly used and stored | N/O | N/A |
| OUT | No discharge from eyes, nose and mouth | N/O | N/A |

**Good Hygienic Practices**

| OUT | Hands clean and properly washed | N/O | N/A |
| OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | N/O | N/A |
| OUT | Adequate handwashing facilities supplied & accessible | N/O | N/A |

**Preventing Contamination by Hands**

| OUT | Hands clean and properly washed | N/O | N/A |
| OUT | No bare hand contact with ready-to-eat foods or approved alternate method properly followed | N/O | N/A |
| OUT | Adequate handwashing facilities supplied & accessible | N/O | N/A |

**Approved Source**

| OUT | Food received at proper temperature | N/O | N/A |
| OUT | Food in good condition, safe and unadulterated | N/O | N/A |
| OUT | Required records available: shelf stock tags, parasite destruction | N/O | N/A |

**Protection from Contamination**

| OUT | Food separated and protected | N/O | N/A |
| OUT | Food-contact surfaces cleaned & sanitized | N/O | N/A |
| OUT | Proper disposition of returned, previously served, reconditioned, and unsafe food | N/O | N/A |

**GROUNDS RETAIL PRACTICES**

**Safe Food and Water**

| X | Pasteurized eggs used where required | R | N/O | N/A |
| X | Water and ice from approved source | R | N/O | N/A |
| X | Proper Use of Utensils | R | N/O | N/A |

**Food Temperature Control**

| X | Adequate equipment for temperature control | R | N/O | N/A |
| X | Approved thawing methods used | R | N/O | N/A |
| X | Thermometers provided and accurate | R | N/O | N/A |
| X | Food Identification | R | N/O | N/A |

**Food Temperature Control**

| X | Food properly labeled; original container | R | N/O | N/A |

**Prevention of Food Contamination**

| X | Prevention of Food Contamination | R | N/O | N/A |
| X | Physical Facilities | R | N/O | N/A |

**Environmental Health**

| X | Insects, rodents, and animals not present | R | N/O | N/A |
| X | Contamination prevented during food preparation, storage and display | R | N/O | N/A |
| X | Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry | R | N/O | N/A |
| X | Wiping clothes: properly used and stored | R | N/O | N/A |
| X | Fruits and vegetables washed before use | R | N/O | N/A |

**Person in Charge**

**Inspector:**

Derek Honaas

**Date:** 2-3-2016
### CAPE GIRARDEAU COUNTY PUBLIC HEALTH CENTER

ENVIRONMENTAL SECTION

FOOD ESTABLISHMENT INSPECTION REPORT

<table>
<thead>
<tr>
<th>ESTABLISHMENT NAME</th>
<th>ADDRESS</th>
<th>CITY/ZIP</th>
</tr>
</thead>
<tbody>
<tr>
<td>Schnuck's</td>
<td>19 S. Kingshighway</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 (AA)/Seafood walk-in cooler</td>
<td>34</td>
<td>AA/Fresh seafood display</td>
<td>37</td>
</tr>
<tr>
<td>AA/Seafood reach-in cooler</td>
<td>33</td>
<td>AA/Meat cutting room</td>
<td>55</td>
</tr>
<tr>
<td>AA/Chicken walk-in</td>
<td>35</td>
<td>AA/Beef walk-in cooler</td>
<td>37</td>
</tr>
<tr>
<td>AA/Deli 2-door cooler</td>
<td>38</td>
<td>AA/Deli warmer</td>
<td>160</td>
</tr>
<tr>
<td>AA/Chicken display cooler</td>
<td>33</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

#### 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>7-201.11(E)</td>
<td>Block whitener and concentrated sanitizer stored with food grade oil and above gloves and cutting board</td>
<td>2-10-2016</td>
<td></td>
</tr>
<tr>
<td>4-601.11(A)</td>
<td>Orange handled knife soiled with food debris in with clean knives</td>
<td>2-10-2016</td>
<td></td>
</tr>
</tbody>
</table>

#### CORE ITEMS

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>5-205.15(E)</td>
<td>Hot water valve not functioning at handsink between seafood and meat department</td>
<td>2-10-2016</td>
<td></td>
</tr>
<tr>
<td>6-301.11</td>
<td>No soap at handsink between seafood and meat department <em>corrected</em></td>
<td>2-3-2016</td>
<td></td>
</tr>
<tr>
<td>6-501.110</td>
<td>Employee coat stored on new deli platters in deli</td>
<td>2-10-2016</td>
<td></td>
</tr>
<tr>
<td>4-302.14</td>
<td>No sanitizer test kit at producd three vat sink <em>corrected</em></td>
<td>2-3-2016</td>
<td></td>
</tr>
</tbody>
</table>

---

**In house food safety training.**

Next Routine Inspection: NRI

<table>
<thead>
<tr>
<th>Person in Charge /Title:</th>
<th>Date:</th>
<th>Inspector:</th>
<th>Telephone No.</th>
<th>EPHS No.</th>
<th>Follow-up:</th>
<th>Follow-up Date:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Derek Honaas</td>
<td>2-3-2016</td>
<td>Derek Honaas</td>
<td>573-335-7846</td>
<td>1126</td>
<td>Yes</td>
<td>2-10-2016</td>
</tr>
</tbody>
</table>