**RISK FACTORS AND INTERVENTIONS**

**Compliance**
- Demonstration of Knowledge
- **Person in charge present, demonstrates knowledge, and performs duties.**
  - **COS**
  - **R**
  - **Compliance**
  - Proper cooking, time and temperature

**Employee Health**
- **Management awareness; policy present**
- **Proper use of reporting, restriction and exclusion**
- **Proper eating, drinking or tobacco use**
- **No discharge from eyes, nose and mouth**

**Good Hygienic Practices**
- **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**

**Preventing Contamination by Hands**
- **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 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**

**GROUNDS RETAIL PRACTICES**

<table>
<thead>
<tr>
<th>Safe Food and Water</th>
<th>COS</th>
<th>R</th>
<th>IN</th>
<th>OUT</th>
</tr>
</thead>
<tbody>
<tr>
<td>Pasteurized eggs</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Water and ice from approved source</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Adequate equipment for temperature control</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Approved thawing methods used</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Thermometers provided and accurate</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Food properly labeled; original container</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Prevention of Food Contamination**
- **Physical Facilities**
  - Physical facilities installed, maintained, and clean

**IN = in compliance**
**OUT = not in compliance**
**N/A = not applicable**
**N/0 = not observed**

**Follow-up:** ☐ Yes ☐ No

**Date:** 01-13-2016

**Inspector:**

**Telephone No.** 335-7846

**EPRS No.** 1399

**CCDH (10-13)**
** Rice Noodle Cai **

** Address:** 1017 Independence  
** City/Zip:** Cape Girardeau 63701

<table>
<thead>
<tr>
<th>FOOD PRODUCT/LOCATION</th>
<th>TEMP. in ° F</th>
</tr>
</thead>
<tbody>
<tr>
<td>raw chicken/store room refrigerator</td>
<td>38.0</td>
</tr>
<tr>
<td>noodles/prep cooler</td>
<td>37.8</td>
</tr>
<tr>
<td>shrimp/prep table</td>
<td>36.0</td>
</tr>
<tr>
<td>breaded chicken/reach in cooler</td>
<td>34</td>
</tr>
<tr>
<td>soup/hot holding</td>
<td>154</td>
</tr>
<tr>
<td>white rice/cooker</td>
<td>168</td>
</tr>
<tr>
<td>fried rice/cooker</td>
<td>148</td>
</tr>
<tr>
<td>fried rice/cooker</td>
<td>148</td>
</tr>
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</tr>
</tbody>
</table>

** Code Reference **

** 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.

No priority items at this time.

** Code Reference **

** 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.

No core items at this time.

** Code Reference **

** ** Bag of potatoes on floor in kitchen, they are for personal use only.**

** EDUCATION PROVIDED OR COMMENTS **

Person in Charge /Title: Shuming Cai

Date: 01-13-2016

Inspector: Chandra Poordad

Telephone No.  335-7846  
EPHS No.  1399

Follow-up: ☐ Yes  ☐ No

Follow-up Date: --------