## 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>COS</th>
<th>R</th>
<th>Compliance</th>
<th>Potentially Hazardous Foods</th>
</tr>
</thead>
<tbody>
<tr>
<td>IN OUT</td>
<td>Person in charge present, demonstrates knowledge, and performs duties</td>
<td></td>
<td></td>
<td>Proper cooking, time and temperature</td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Management awareness; policy present</td>
<td></td>
<td></td>
<td>Proper reheating procedures for hot holding</td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Good Hygienic Practices</td>
<td></td>
<td></td>
<td>Proper cooling time and temperatures</td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Preventing Contamination by Hands</td>
<td></td>
<td></td>
<td>Proper hot holding temperatures</td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>No discharge from eyes, nose and mouth</td>
<td></td>
<td></td>
<td>Proper cold holding temperatures</td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td>Time as a public health control (procedures / records)</td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Hands clean and properly washed</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>IN OUT</td>
<td>Adequate handwashing facilities supplied &amp; accessible</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### 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

### 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

### Chemical

- Food additives: approved and properly used

### Conformance with Approved Procedures

- Compliance with approved Specialized Process and HACCP plan

### Safe Food and Water

- 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
- Insects, rodents, and animals not present
- Contamination prevented during food preparation, storage and display
- Personal cleanliness: clean outer clothing, hair restraint, fingernails and jewelry
- Wiping cloths: properly used and stored
- Fruits and vegetables washed before use

### Physical Facilities

- Nonfood contact surfaces cleanable, properly designed, constructed, and used
- Warewashing facilities: installed, maintained, used; test strips used
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Nonfood-contact surfaces cleanable, properly designed, constructed, and used

### Preventive Measures

- Food properly labeled; original container
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, dried, handled
- Single-use/single-service articles: properly stored, used
- Gloves used properly
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
- Physical facilities: installed, maintained, and clean

**Good Retail Practices** are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.
<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>salsa/prep table</td>
<td>32</td>
<td>corned beef/walk in cooler</td>
<td>39</td>
</tr>
</tbody>
</table>

**PRIORITY ITEMS**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Priority</th>
<th>Item Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>3-302.11</td>
<td>Priority</td>
<td>Gnats in bottle of dry martini mix</td>
<td>Discarded</td>
<td></td>
</tr>
</tbody>
</table>

**CORE ITEMS**

<table>
<thead>
<tr>
<th>Code Reference</th>
<th>Core Item</th>
<th>Item Description</th>
<th>Correct by (date)</th>
<th>Initial</th>
</tr>
</thead>
<tbody>
<tr>
<td>6-501.11</td>
<td>Core Item</td>
<td>Tiles missing next to toilet in men's restroom</td>
<td>NRI</td>
<td></td>
</tr>
</tbody>
</table>