### Foodborne Illness Risk Factors and Public Health Interventions

Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: **IN** = in compliance **OUT** = not in compliance **N/O** = not observed **N/A** = not applicable

<table>
<thead>
<tr>
<th>Compliance Status</th>
<th>Compliance Status</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Person in charge present, demonstrates knowledge, and performs duties</strong></td>
<td><strong>Time/temperature controlled for Safety Food (TCS food)</strong></td>
</tr>
<tr>
<td><strong>Certified Food Protection Manager</strong></td>
<td>23</td>
</tr>
<tr>
<td><strong>Management, food employees and conditional employee, knowledge, responsibilities and reporting</strong></td>
<td>24</td>
</tr>
<tr>
<td><strong>Proper use of restriction and exclusion</strong></td>
<td>25</td>
</tr>
<tr>
<td><strong>Procedures for responding to vomiting and diarrheal events</strong></td>
<td>26</td>
</tr>
<tr>
<td><strong>Proper eating, tasting, drinking, or tobacco use</strong></td>
<td>27</td>
</tr>
<tr>
<td><strong>No discharge from eyes, nose, and mouth</strong></td>
<td>28</td>
</tr>
<tr>
<td><strong>No bare hand contact with ready-to-eat foods or approved alternate method properly followed</strong></td>
<td>29</td>
</tr>
<tr>
<td><strong>Adequate handwashing facilities supplied &amp; accessible</strong></td>
<td>30</td>
</tr>
<tr>
<td><strong>Food obtained from approved source</strong></td>
<td>31</td>
</tr>
<tr>
<td><strong>Food received at proper temperature</strong></td>
<td>32</td>
</tr>
<tr>
<td><strong>Food in good condition, safe, and unadulterated</strong></td>
<td>33</td>
</tr>
<tr>
<td><strong>Required records available: shellstock tags, parasite destruction</strong></td>
<td>34</td>
</tr>
<tr>
<td><strong>Food separated and protected</strong></td>
<td>35</td>
</tr>
<tr>
<td><strong>Food-contact surfaces: cleaned and sanitized</strong></td>
<td>36</td>
</tr>
<tr>
<td><strong>Proper disposition of returned, previously served, reconditioned, and unsafe food</strong></td>
<td>37</td>
</tr>
<tr>
<td><strong>Proper cooking time and temperatures</strong></td>
<td>38</td>
</tr>
<tr>
<td><strong>Proper reheating procedures for hot holding</strong></td>
<td>39</td>
</tr>
<tr>
<td><strong>Proper cooling time and temperatures</strong></td>
<td>40</td>
</tr>
<tr>
<td><strong>Proper hot holding temperatures</strong></td>
<td>41</td>
</tr>
<tr>
<td><strong>Proper cold holding temperatures</strong></td>
<td>42</td>
</tr>
</tbody>
</table>

**Consumer Advisory**

- **Pasteurized foods used; prohibited foods not offered**

**Highly Susceptible Populations**

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

**Conformance with Approved Procedures**

- **Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan**
- **Special Requirements: Fresh Juice Production**
- **Special Requirements: Heat Treatment Dispensing Freezers**
- **Special Requirements: Custom Processing**
- **Special Requirements: Bulk Water Machine Criteria**
- **Special Requirements: Acidified White Rice Preparation Criteria**
- **Critical Control Point Inspection**
- **Process Review**

**Risk Factors** are food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

**Public Health Interventions** are control measures to prevent foodborne illness or injury.
### Safe Food and Water

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>38</td>
<td>IN</td>
<td>OUT</td>
<td>Pasteurized eggs used where required</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>39</td>
<td>IN</td>
<td>OUT</td>
<td>Water and ice from approved source</td>
<td>☒</td>
<td></td>
</tr>
</tbody>
</table>

### Utensils, Equipment and Vending

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>54</td>
<td>IN</td>
<td>OUT</td>
<td>Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>55</td>
<td>IN</td>
<td>OUT</td>
<td>Warewashing facilities: installed, maintained, used; test strips</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>56</td>
<td>IN</td>
<td>OUT</td>
<td>Nonfood-contact surfaces clean</td>
<td>☒</td>
<td></td>
</tr>
</tbody>
</table>

### Food Temperature Control

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>40</td>
<td>IN</td>
<td>OUT</td>
<td>Proper cooling methods used; adequate equipment for temperature control</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>41</td>
<td>IN</td>
<td>OUT</td>
<td>Plant food properly cooked for hot holding</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>42</td>
<td>IN</td>
<td>OUT</td>
<td>Approved thawing methods used</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>43</td>
<td>IN</td>
<td>OUT</td>
<td>Thermometers provided and accurate</td>
<td>☒</td>
<td></td>
</tr>
</tbody>
</table>

### Food Identification

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>44</td>
<td>IN</td>
<td>OUT</td>
<td>Food properly labeled; original container</td>
<td>☒</td>
<td></td>
</tr>
</tbody>
</table>

### Prevention of Food Contamination

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>45</td>
<td>IN</td>
<td>OUT</td>
<td>Insects, rodents, and animals not present/outer openings protected</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>46</td>
<td>X</td>
<td>OUT</td>
<td>Contamination prevented during food preparation, storage &amp; display</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>47</td>
<td>IN</td>
<td>OUT</td>
<td>Personal cleanliness</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>IN</td>
<td>OUT</td>
<td>Wiping cloths: properly used and stored</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>49</td>
<td>IN</td>
<td>OUT</td>
<td>Washing fruits and vegetables</td>
<td>☒</td>
<td></td>
</tr>
</tbody>
</table>

### Proper Use of Utensils

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>50</td>
<td>IN</td>
<td>OUT</td>
<td>In-use utensils: properly stored</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>51</td>
<td>IN</td>
<td>OUT</td>
<td>Utensils, equipment and linens: properly stored, dried, handled</td>
<td>☒</td>
<td></td>
</tr>
<tr>
<td>52</td>
<td>X</td>
<td>OUT</td>
<td>Single-use/single-service articles: properly stored, used</td>
<td>☐</td>
<td>☐</td>
</tr>
<tr>
<td>53</td>
<td>IN</td>
<td>OUT</td>
<td>Slash-resistant and cloth glove use</td>
<td>☒</td>
<td></td>
</tr>
</tbody>
</table>

### Observations and Corrective Actions

Mark "X" in appropriate box for COS and R:
- **COS** = corrected on-site during inspection
- **R** = repeat violation

<table>
<thead>
<tr>
<th>Item No.</th>
<th>Code Section</th>
<th>Priority Level</th>
<th>Comment</th>
<th>COS</th>
<th>R</th>
</tr>
</thead>
<tbody>
<tr>
<td>2</td>
<td>3717-1-02.4(A)(2)</td>
<td>NC</td>
<td>PIC - Level Two Certified Manager</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>10</td>
<td>3717-1-05.1(C)(1)</td>
<td>NC</td>
<td>Handwashing sink - required water temperature</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>10</td>
<td>3717-1-06.2(E)</td>
<td>NC</td>
<td>Handwashing signage. Hand sign is missing from the kitchen hand sink area</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>15</td>
<td>3717-1-03.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>16</td>
<td>3717-1-04.5(A)(1)</td>
<td>C</td>
<td>Cleanliness of equipment food-contact surfaces and utensils</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>23</td>
<td>3717-1-03.4(G)</td>
<td>C</td>
<td>Ready-to-eat, time/temperature controlled for safety food - date marking</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>28</td>
<td>3717-1-07.1(A)</td>
<td>C</td>
<td>Poisonous or toxic materials: Storage: separation, Antifreeze stored over hand towels. PRODUCT WAS REMOVED.</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(D)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Flour, pizza sauce, bag in box were stored on the floor in the basement</td>
<td>☒</td>
<td>☐</td>
</tr>
<tr>
<td>Item No.</td>
<td>Code Section</td>
<td>Priority Level</td>
<td>Comment</td>
<td>COS</td>
<td>R</td>
</tr>
<tr>
<td>---------</td>
<td>--------------</td>
<td>----------------</td>
<td>-------------------------------------------------------------------------------------------------------------------</td>
<td>-----</td>
<td>---</td>
</tr>
<tr>
<td>52</td>
<td>3717-1-04.8(E)(1)</td>
<td>NC</td>
<td>Boxes of cheese were on the floor of the walk-in cooler. Beverage cases are on the floor of the walk-in cooler. Hot dog buns, muffins on floor of upstairs walk-in cooler. Cardboard cases were on the floor of the beer cooler. Removed to trash or shelf to correct.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.4(A)</td>
<td>NC</td>
<td>Equipment - good repair and proper adjustment. Liquid on floor of the walk-in cooler in basement Large block of ice frozen on floor of upstairs walk-in freezer. Condensation in the walk-in freezer in basement. Donut cabinet has 2 panels that are falling out.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>56</td>
<td>3717-1-04.5(D)</td>
<td>NC</td>
<td>Nonfood-contact surfaces - cleaning frequency. Hood over pizza oven is dirty on the inside and outside. Fan grates in walk-in are dirty. Light housing has mildew in walk-in cooler. Condiment stations are dirty (hot food, coffee, tea) Counter under coffee pots is covered in food debris. Cup and straw cabinet, at Polar Pop dispensing, is dirty. Cabinet under donut display is dirty.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>58</td>
<td>3717-1-05.1(S)</td>
<td>NC</td>
<td>Plumbing system - maintained in good repair. There is an apparent leak above the basement walk-in cooler. Water is dripping off the sewer line and onto the food, shelving, and food below.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>Ceiling tile in kitchen, near office door, is not in place.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>62</td>
<td>3717-1-06.4(B)</td>
<td>NC</td>
<td>Cleaning - frequency and restrictions. Floor of walk-in cooler is dirty. Basement floor under drink syrups is dirty.</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>