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

### Compliance Status - Supervision

- **Person in charge present, demonstrates knowledge, and performs duties**

### Compliance Status - Employee Health

- **Management, food employees and conditional employee, knowledge, responsibilities and reporting**
- **Proper use of restriction and exclusion**
- **Procedures for responding to vomiting and diarrheal events**

### Compliance Status - Good Hygienic Practices

- **Proper eating, tasting, drinking, or tobacco use**
- **No discharge from eyes, nose, and mouth**

### Compliance Status - Preventing Contamination by Hands

- **Hands clean and properly washed**
- **No bare hand contact with ready-to-eat foods or approved alternate method properly followed**

### Compliance Status - Approved Source

- **Food obtained from approved source**

### Compliance Status - Protection from Contamination

- **Food separated and protected**
- **Food-contact surfaces: cleaned and sanitized**
- **Proper disposition of returned, previously served, reconditioned, and unsafe food**

### Compliance Status - Time/Temperature Controlled for Safety Food (TCS food)

- **Proper cooking time and temperatures**
- **Proper reheating procedures for hot holding**
- **Proper cooling time and temperatures**
- **Proper hot holding temperatures**
- **Proper cold holding temperatures**

### 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: Acidified White Rice Preparation Criteria**
- **Critical Control Point Inspection**
- **Process Review**

### Risk Factors

- Food preparation practices and employee behaviors that are identified as the most significant contributing factors to foodborne illness.

### Public Health Interventions

- Control measures to prevent foodborne illness or injury.

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As per HEA 5302A  The Baldwin Group, Inc. (7/18)
As per AGR 1268  The Baldwin Group, Inc. (7/18)
### 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>15</td>
<td>3717-1-02.2(C)</td>
<td>C</td>
<td>Packaged and unpackaged food - preventing contamination by separation, packaging, and segregation. A tray of popcorn chicken was observed uncovered throughout the inspection on a portable cart. Food shall be kept covered to prevent potential contamination. THE TRAY WAS PLACED INTO THE OVEN TO CORRECT.</td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>22</td>
<td>3717-1-03.4(F)(1)(b)</td>
<td>C</td>
<td>Time/temperature controlled for safety food - cold holding. Deli meat sandwiches were observed on top of the serving line counter in ice tubs throughout the inspection with surface temperatures starting at 47-50F in the beginning of the inspection and rising to 60-63F by the end of the inspection. A tray of pre-cooked popcorn chicken was observed at 53F on a portable rack waiting to be placed into the oven. Cold held foods which are temperature controlled for safety shall be kept at 41F or below to prevent rapid pathogen growth. The person in charge indicated the products will be kept in the cooler until closer to the time of serving to prevent the increase in temperature.</td>
<td></td>
<td>X</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. A pan of pre-cooked green beans was observed in the reach in cooler without a date of preparation on it. Ready to eat foods which are temperature controlled for safety must be dated to track its seven day use by period.</td>
<td></td>
<td>X</td>
</tr>
<tr>
<td>46</td>
<td>3717-1-03.2(Q)</td>
<td>NC</td>
<td>Food storage - preventing contamination from the premises. Boxes of buns were being stored on the floor of the walk in freezer at the time of inspection. Food shall be kept at least six inches above the floor to prevent contamination and to allow for easy cleaning of the floor beneath the products.</td>
<td></td>
<td></td>
</tr>
<tr>
<td>54</td>
<td>3717-1-04.1(KK)</td>
<td>NC</td>
<td>Food equipment - certification and classification.</td>
<td></td>
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</tr>
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### Observations and Corrective Actions (continued)

Mark "X" in appropriate box for COS and R:  
- **COS** = corrected on-site during inspection  
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<tr>
<td>62</td>
<td>3717-1-06.4(A)</td>
<td>NC</td>
<td>An upside down plastic crate was being used to keep food off the floor in the walk in freezer. NSF or similarly approved storage or dunnage racks shall be used to keep foods six inches above the floor while allowing the floor beneath to be easily cleaned while the products are in place.</td>
<td>☐</td>
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<tr>
<td></td>
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<td></td>
<td>A ceiling tile in the dry goods storage room was halfway out of place. Please ensure the tiles are in place to prevent debris from falling down from the area above the ceiling and landing on food and single use items stored in this area.</td>
<td>☐</td>
<td></td>
</tr>
</tbody>
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