## 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**
- **1** IN OUT N/A Person in charge present, demonstrates knowledge, and performs duties
- **2** IN OUT N/A Certified Food Protection Manager

**Employee Health**
- **3** IN OUT N/A Management, food employees and conditional employee, knowledge, responsibilities and reporting
- **4** IN OUT N/A Proper use of restriction and exclusion
- **5** IN OUT N/A Procedures for responding to vomiting and diarrheal events

**Good Hygienic Practices**
- **6** IN OUT N/O Proper eating, tasting, drinking, or tobacco use
- **7** IN OUT N/A No discharge from eyes, nose, and mouth

**Preventing Contamination by Hands**
- **8** IN OUT N/O Hands clean and properly washed
- **9** IN N/O N/O No bare hand contact with ready-to-eat foods or approved alternate method properly followed
- **10** IN OUT N/A Adequate handwashing facilities supplied & accessible

**Approved Source**
- **11** IN OUT Food obtained from approved source
- **12** IN OUT Food received at proper temperature
- **13** IN OUT Food in good condition, safe, and unadulterated
- **14** IN N/O N/O Required records available: shellstock tags, parasite destruction

**Protection from Contamination**
- **15** IN OUT N/A Food separated and protected
- **16** IN OUT N/A Food-contact surfaces: cleaned and sanitized
- **17** IN OUT Proper disposition of returned, previously served, reconditioned, and unsafe food

**Time/temperature Controlled for Safety Food (TCS food)**
- **18** IN OUT N/A Proper cooking time and temperatures
- **19** IN OUT N/A Proper reheating procedures for hot holding
- **20** IN OUT N/A Proper cooling time and temperatures
- **21** IN OUT N/A Proper hot holding temperatures
- **22** IN OUT N/A Proper cold holding temperatures

### Compliance Status

**Time/temperature Controlled for Safety Food (TCS food)**
- **23** IN OUT N/A Proper date marking and disposition
- **24** IN OUT N/A Time as a public health control: procedures & records

**Consumer Advisory**
- **25** IN OUT N/A Consumer advisory provided for raw or undercooked foods

**Highly Susceptible Populations**
- **26** IN OUT N/A Pasteurized foods used; prohibited foods not offered

**Chemical**
- **27** IN OUT N/A Food additives: approved and properly used
- **28** IN OUT N/A Toxic substances properly identified, stored, used

**Conformance with Approved Procedures**
- **29** IN OUT N/A Compliance with Reduced Oxygen Packaging, other specialized processes, and HACCP plan
- **30** IN OUT N/A Special Requirements: Fresh Juice Production
- **31** IN OUT N/A Special Requirements: Heat Treatment Dispensing Freezers
- **32** IN OUT N/A Special Requirements: Custom Processing
- **33** IN OUT N/A Special Requirements: Bulk Water Machine Criteria
- **34** IN OUT N/A Special Requirements: Acidified White Rice Preparation Criteria
- **35** IN OUT N/A Critical Control Point Inspection
- **36** IN OUT N/A Process Review
- **37** IN OUT N/A Variance

**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.
### Observations and Corrective Actions

<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</td>
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<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. Ham in the salad bar was holding at 43-45F. Corrected by moving to cooler.</td>
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<tr>
<td>40</td>
<td>3717-1-03.4(E)</td>
<td>NC</td>
<td>Cooling methods - temperature and time control. Four pans of hot foods were lidded and placed in stacks of 2 in the cooler. Corrected by taking off lids and spreading the containers into a single layer.</td>
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<td>40</td>
<td>3717-1-04.2(A)</td>
<td>NC</td>
<td>Equipment - cooling, heating, and holding capacities.</td>
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<td>46</td>
<td>3717-1-03.2(U)</td>
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### Safe Food and Water

- Pasteurized eggs used where required
- Proper cooling methods used; adequate equipment for temperature control
- Properly cooked plant food
- Thermometers provided and accurate
- Food properly labeled; original container
- Proper use of utensils
- In-use utensils: properly stored
- Utensils, equipment and linens: properly stored, used
- Splash-resistant and cloth glove use

### Good Retail Practices

Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Here are some key points:

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