FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public health interventions are control measures to prevent foodborne illness or injury.

GOOD RETAIL PRACTICES

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods. Mark "X" in box if numbered item is not in compliance. Mark "X" in appropriate box for COS and/or R. COS=corrected on-site during inspection. R=repeat violation.

Compliance Status COS R

Supervision
1 In Person in charge present, demonstrates knowledge, and performs duties
2 In Certified Food Protection Manager (CFPM)

Employee Health
3 In Management, food employee and conditional employee; knowledge, responsibilities and reporting
4 In Proper use of restriction and exclusion
5 In Procedures for responding to vomiting and diarrheal events

Good Hygienic Practices
6 In Proper eating, tasting, drinking, or tobacco use
7 In No discharge from eyes, nose, and mouth

Preventing Contamination by Hands
8 In Hands clean and properly washed
9 In No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed
10 In Adequate handwashing sinks properly supplied and accessible

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

Food Temperature Control
33 Proper cooling methods used; adequate equipment for temperature control
34 Plant food properly cooked for hot holding
35 Approved thawing methods used
36 Thermometers provided & accurate

Food Identification
37 Food properly labeled; original container

Prevention of Food Contamination
38 Insects, rodents, and animals not present
39 Contamination prevented during food preparation, storage and display
40 Personal cleanliness
41 Wiping cloths: properly used and stored
42 Washing fruits and vegetables

Safe Food and Water
30 Pasteurized eggs used where required
31 Water and ice from approved source
32 Variance obtained for specialized processing methods

Food/Color Additives and Toxic Substances
27 N/A Food additives: approved and properly used
28 N/A Toxic substances properly identified, stored, and used

Conformance with Approved Procedures
29 N/A Compliance with variance/specialized process/HACCP

Protection from Contamination
15 In Food separated and protected
16 In Food-contact surfaces; cleaned and sanitized
17 In Proper disposition of returned, previously served, reconditioned and unsafe food

Time/Temperature Control for Safety
18 N/O Proper cooking time and temperatures
19 N/O Proper reheating procedures for hot holding
20 N/O Proper cooling time and temperature
21 N/O Proper hot holding temperatures
22 In Proper cold holding temperatures
23 In Proper date marking and disposition
24 N/A Time as a Public Health Control; procedures & records

Consumer Advisory
25 N/A Consumer advisory provided for raw/undercooked food

Highly Susceptible Populations
26 In Pasteurized foods used; prohibited foods not offered

Utensils, Equipment and Vending
47 Food and non-food contact surfaces cleanable, properly designed, constructed, and used
48 Warewashing facilities: installed, maintained, & used; test strips
49 Non-food contact surfaces clean

Physical Facilities
50 Hot and cold water available; adequate pressure
51 Plumbing installed; proper backflow devices
52 Sewage and waste water properly disposed
53 Toilet facilities: properly constructed, supplied, & cleaned
54 Garbage & refuse properly disposed; facilities maintained
55 Physical facilities installed, maintained, and clean
56 Adequate ventilation and lighting; designated areas used

Employee Training
57 All food employees have food handler training
58 Allergen training as required

GOOD RETAIL PRACTICES
Food Establishment Inspection Report

Establishment: First United Methodist Church/Kids Club

Establishment #: 206

Water Supply: X Public  □ Private

Waste Water System: X Public  □ Private

Sanitizer Type: Bleach  PPM: 100

Heat: __________

TEMPERATURE OBSERVATIONS

<table>
<thead>
<tr>
<th>Item/Location</th>
<th>Temp</th>
</tr>
</thead>
<tbody>
<tr>
<td>All Temps in °F</td>
<td>41</td>
</tr>
<tr>
<td>All Cold Holding Units ≤</td>
<td>41</td>
</tr>
<tr>
<td>Sliced Ham on middle shelf</td>
<td>39</td>
</tr>
<tr>
<td>Relish in fridge door</td>
<td>40</td>
</tr>
</tbody>
</table>

OBSERVATIONS AND CORRECTIVE ACTIONS

Violations cited in this report must be corrected within the time frames below.

No Violations Noted During Inspection

CFPM Verification (name, expiration date, ID#):

Julie present during inspection

HACCP Topic: Discussed date marking procedures

Jul 22, 2019

Person in Charge (Signature)  Date

Follow-up:  □ Yes  X No (Check one)  Follow-up Date: N/A

Inspector (Signature)