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

SAFE FOOD AND WATER

- Pasteurized eggs used where required
- Water and ice from approved source
- Variance obtained for specialized processing methods
- Proper cooling methods used; adequate equipment for temperature control
- Plant food properly cooked for hot holding
- Approved thawing methods used
- Thermometers provided & accurate
- Food properly labeled; original container
- In-use utensils: properly stored
- Single-use/single-service articles: properly stored and used
- Gloves used properly
- Food and non-food contact surfaces clean
- Hot and cold water available; adequate pressure
- Plumbing installed; proper backflow devices
- Sewage and waste water properly disposed
- Toilet facilities: properly constructed, supplied, & cleaned
- Garbage & refuse properly disposed; facilities maintained
- Adequate ventilation and lighting; designated areas used
- All food employees have food handler training
- Allergen training as required
Establishment: The Christian Village

Establishment #: 393

Water Supply: ☒ Public ☐ Private

Waste Water System: ☒ Public ☐ Private

Sanitizer Type: Heat on machine/Quat

PPM: 200

Heat: 180

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>Ham in 3 door fridge</td>
<td>36</td>
</tr>
<tr>
<td>Pears in fridge near warewashing</td>
<td>34</td>
</tr>
<tr>
<td>Pudding in walk-in</td>
<td>41</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#):

Katherine present during inspection

HACCP Topic: Discussed sanitizer concentration and test strip usage

Aug 22, 2019

Person in Charge (Signature)

Follow-up: ☐ Yes ☒ No (Check one)

Follow-up Date: N/A

Inspector (Signature)