WASHOE COUNTY
HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

Report on the Occurrence of Foodborne Illness Risk Factors in Washoe County

Washoe County Health District (WCHD) 2017 Baseline Data Collection Report

I. BACKGROUND

II. INTRODUCTION AND PURPOSE

III. METHODOLOGY
- A. Selection of Facilities
- B. Random Selection of Establishments
- C. Data Collection Procedures
- D. Data Collection Form
- E. Quality Control

IV. RESULTS AND DISCUSSION
- A. Overall Findings
- B. Institutional Food Service – Senior Independent Living
- C. Institutional Food Service – Schools K-12
- D. Restaurants – Fast Food
- E. Restaurants – Full Service
- F. Retail Food Stores – Delis

V. RECOMMENDATIONS AND INTERVENTION STRATEGIES

VI. APPENDICES
- A. Notice of Data Collection Letter
- B. Data Collection Forms
- C. FoodSHIELD Facility Type Reports – Full Data Table

Report on the Occurrence of Foodborne Illness Risk Factors in Washoe County

Washoe County Health District (WCHD) 2017 Baseline Data Collection Report

I. BACKGROUND

The mission of the Washoe County Health District is to protect and enhance the well-being and quality of life for all in Washoe County. The Washoe County Health District (WCHD) Food Safety Program is continuously striving to meet this mission statement by promoting active managerial control of risk factors most commonly associated with foodborne disease in Washoe County food establishments.

The retail food regulatory program is comprised of two Environmental Health Supervisors, three Senior Environmental Health Specialists and 18 fulltime Environmental Health Specialists who are responsible for conducting compliance inspections and complaint investigations of approximately 3,599 permitted food establishments in Washoe County. Washoe County Food establishments include full service restaurants, fast food restaurants, school kitchens, manufacturing firms, mobile food units, and retail food stores such as delis, meat departments, seafood departments, produce departments, and bakeries.

Regulatory authority is derived from the local *Regulations of the Washoe County District Board of Health Governing Food Establishments* which are adopted by the Washoe County District Board of Health and approved by the Nevada State Board of Health. The most recent adoption of the regulations occurred in August 2016. The regulations are largely based on the US Food and Drug Administration (FDA) 2005 and 2009 Food Code with some provisions from the 2013 Food Code.

II. INTRODUCTION AND PURPOSE

The Centers for Disease Control and Prevention (CDC) has identified five food preparation activities and behaviors most often associated with foodborne illness outbreaks. The FDA has designated these contributing factors as "foodborne illness risk factors." The five foodborne illness risk factor categories include:

- Improper Holding Temperatures
- Inadequate Cooking
- Poor Personal Hygiene
- Contaminated Equipment
- Food from Unsafe Sources

The WCHD enrolled in the FDA Voluntary National Retail Food Regulatory Program Standards (Program Standards) in 2004. The Program Standards serve as a framework for the design and management of a retail food regulatory program with the ultimate goal of reducing the occurrence of risk factors that contribute to foodborne illness.

In 2017, as part of the Program Standards, the WCHD conducted an assessment of the occurrence of these risk factors in Washoe County food establishments. The study was conducted using assessment criteria based on the 2013 FDA Food Code. The WCHD used models, methodology and forms provided by the FDA guidance document titled, *Study on the Occurrence of Foodborne Illness Risk Factors in Select Retail and Foodservice Facility Types*. Industry segments surveyed include senior independent living establishments, school (K-12) kitchens, fast food restaurants, full service restaurants, and retail store deli departments. The results of the data collection for each facility type will establish a baseline on the occurrence of foodborne illness risk factors in Washoe County Food Establishments. Data collection results will be used to identify the foodborne illness risk factors that are in most need of priority attention. This information will assist the WCHD Food Safety Program in the development of strategies to reduce the occurrence of these risk factors.

III. METHODOLOGY

This assessment will be conducted every five years in order to detect trends and measure the effectiveness of intervention strategies in reducing the occurrence of foodborne illness risk factors over time. The following sections of the report present an overview of the methodology used in the 2017 assessment.

Baseline Data Collection Timeline

Oct 2016	Nov 2016	Dec 2016	Jan 2017	Feb 2017	Mar 2017	Apr 2017	May 2017	June 2017	July 2017	Aug 2017	Sept 2017	Oct 2017
Study Design and Planning			Staff Training by FDA	Data Collections, Data Entry, and Quality Assurance Discussions					Data Entry Analysis and Report Development			

A. Selection of Facilities

For this assessment, five facility types were chosen from three foodservice industry segments. The selected industry segments represent the majority of the industry regulated by the retail food inspection program in Washoe County.

Washoe County food establishments were categorized according to the following descriptions of facility types that comprise the three industry segments:

Industry Segment	Facility Type	Description
Institutional Food Service	**Senior Independent Living**	Foodservice operations that prepare meals for residents in a group living setting. **Note:** The FDA description for this industry segment includes hospitals and long-term assisted living centers; however, these types of facilities located in Washoe County are regulated by the Nevada Division of Public and Behavioral Health. In order to represent a similar industry segment regulated by the WCHD, non-medical senior living establishments were included in the survey.
	Schools K-12	Public and private school foodservice facilities where meals are either fully prepared in the on-site kitchen, or partially prepared in a central or base kitchen, and served to students on-site.

Industry Segment	Facility Type	Description
Restaurants	**Full Service**	Establishments where customers place their order at their table; are served their meal at the table, receive the service of the wait staff, and pay at the end of the meal.
	Fast Food	Also referred to as quick service restaurants and defined as any restaurant that is **not** a full service restaurant. Customers generally order and pay for their meals at a counter.

Industry Segment	Facility Type	Description
Retail Food Stores	**Deli Department/Operation**	Retail food store where foods, such as luncheon meats and cheeses, are sliced for the customers and where sandwiches and salads are prepare on-site or received from a commissary in bulk containers, portioned, and displayed. Parts of the deli department/operation may include: • Salad bars, pizza stations, and other food bars managed by the deli department manager, • Areas where meat and poultry products are cooked and offered for sale as ready-to-eat and are managed by the deli department manager.

The WCHD submitted the total number of Washoe County food establishments in the above categories to the FDA for analysis to determine the appropriate sample size needed to achieve statistical significance for each facility type. This sample size selected provides sufficient observations to be 95% confident that compliance percentages derived from the data collections are within 10% of their actual occurrence. The following chart reflects the three industry segments and five facility types selected for the survey. Sample size (n) is shown for each facility type.

Industry Segment	Facility Type
Institutional Food Service	Senior Independent Living (n=6) Schools K-12 (n=52)
Restaurants	Full Service (n=80) Fast Food (n=81)
Retail Food Stores	Deli Departments (n=32)

B. Random Selection of Establishments

A list of all Washoe County establishments for each facility type was generated and then randomized using Research Randomizer (www.randomizer.org). A sample number was assigned to each facility, including substitute facilities. FDA methodology was used for selecting alternate facilities when substitutes were needed. If an establishment was no longer in business, unwilling to participate, or categorized incorrectly, the data collector was assigned the next substitute establishment on the list.

C. Data Collection Procedures

Prior to initiating the data collection surveys, a risk factor study data collection training was provided to all data collectors and program managers by the region's FDA Retail Food Specialist. The training included interpretation of data items, marking instructions, and how to conduct the survey.

The randomly selected establishments were split among six data collectors. Data collectors were assigned a list of each facility type to survey. Staff chosen to be data collectors included four Environmental Health Specialists who maintain a routine food establishment inspection area and two Senior Environmental Health Specialists who oversee staff training related to food establishments. All data collectors were knowledgeable of foodborne illness risk factors and the regulatory requirements outlined in the 2013 FDA Food Code.

Unannounced visits to the selected establishments were conducted over a period of five months. The assessment was designed to be observational rather than regulatory and observations did not affect the establishment's inspection rating. The Person in Charge (PIC) of each facility was informed of the reason for the visit and provided a letter explaining the purpose of the visit (see Appendix A – Notice of Data Collection Letter). The data collectors were not the area inspectors assigned to the establishments selected for the study. If observations merited regulatory action, the data collector would obtain corrective action for the condition and follow up with the staff member assigned to that establishment to ensure long term corrective action.

D. Data Collection Form

The data collections were intended to target the control of foodborne illness risk factors. The WCHD utilized the FDA data collection forms for each industry segment and facility type (see Appendix B - Data Collection Forms). The focus of the data collections was based on observations of the primary data items listed on the data collection form. Data items 1 through 10 are considered primary data items and were used as the key indicators for statistical analysis per the current FDA protocol. Each of the primary data items has been placed under the appropriate FDA foodborne illness risk factor category:

- **Risk Factor –Poor Personal Hygiene**
  #1 – Employees practice proper handwashing
  #2 – Food Employees do not contact ready-to-eat foods with bare hands
- **Contaminated Equipment / Protection from Contamination**
  #3 – Food is protected from cross-contamination during storage, preparation, and display
  #4 – Food contact surfaces are properly cleaned and sanitized
- **Improper Holding / Time and Temperature**
  #5 – Foods requiring refrigeration are held at the proper temperature
  #6 – Foods displayed or stored hot are held at the proper temperature
  #7 – Foods are cooled properly
  #8 – Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening
- **Inadequate Cooking**
  #9 – Raw animal foods are cooked to required temperatures
  #10 – Cooked foods are reheated to required temperatures

Data items 11 through 19 are listed under the heading "Other Areas of Interest."
These food safety practices and procedures directly support control of the foodborne illness risk factor areas addressed under the primary data items:

- **Other Areas of Interest**
  #11 – Handwashing facilities are accessible and properly maintained
  #12 – Employees practice good hygiene
  #13 – Consumers are properly advised of risks of consuming raw or undercooked animal foods
  #14 – Time alone is properly used as a public health control
  #15 – Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces
  #16 – Special processes are conducted in compliance with issued variance / HACCP Plan, when required
  #17 – Food is received from safe sources
  #18 – Toxic materials are identified, used and stored properly
  #19 – Management and food employees are trained in food allergy awareness as it relates to their assigned duties

It is important to note that the fifth foodborne illness risk factor category, Food from Unsafe Sources was included under "Other Areas of Interest" rather than as a primary data item due to low numbers of total observations during previous studies.

For each of the data items, the surveyor marked the item as:

- **IN** - Item observed to be "in compliance" with Food Code provisions.

- **OUT** - Item observed to be "out of compliance" with Food Code provisions. An explanation was provided in the comment section on the data collection form for each observations marked "OUT".

- **NO** - Item was "not observed." The "NO" notation was used when an item was a usual practice in the food service operation, but the practice was not observed during the time of the inspection. For example if a restaurants cooks food and then cools it for later use, but was not doing so at the time of the survey, then data items pertaining to cooling practices and cooling temperatures were marked "not observable."

- **NA** - Item was "not applicable." The "NA" notation was used when an item was not part of the food service operation. For example, if a quick service sandwich shop that conducts no cooking was selected for the study, then all data items pertaining to cooking were marked "not applicable".

E. Quality Control

To ensure consistency, staff discussed concerns, reviewed data collection procedures and asked questions. The regional FDA Retail Food Specialist was consulted when clarification on how to mark a data item was needed. Upon completion, each data collection form was entered into the FoodSHIELD database and an email pdf version of the data collection was sent to the project manager to review for completeness, accuracy, and consistency. FoodSHIELD is the web-based database platform developed by the National Food Protection and Defense Institute that was used to store and maintain the data from the baseline study. The database system has several built-in quality control features to ensure accuracy and completeness of data.

IV. RESULTS AND DISCUSSION

The results contained in the 2017 Washoe County baseline risk factor study are intended to highlight food establishment employee behaviors and food preparation practices most in need of improvement in Washoe County food establishments. The figures and discussions in this section will primarily focus on observations and data analysis of the 10 primary data items that represent the foodborne illness risk factors. The percent OUT of compliance indicates the overall effectiveness of existing food safety management systems for each risk factor for the baseline

study data collection period. It can be implied that the higher the percent OUT of compliance, the weaker the management system for control of the risk factor.

Reducing the occurrence of foodborne illness risk factors is the ultimate goal of the retail food regulatory program. The program intends to establish regulatory program performance measures that are based on reducing the occurrence of these risk factors, and develop intervention strategies that direct the Washoe County foodservice industry's' efforts towards reducing the occurrence of these risk factors. Recommended intervention strategies are discussed in section V. RECOMMENDATIONS AND INTERVENTION STRATEGIES.

A. Overall Findings

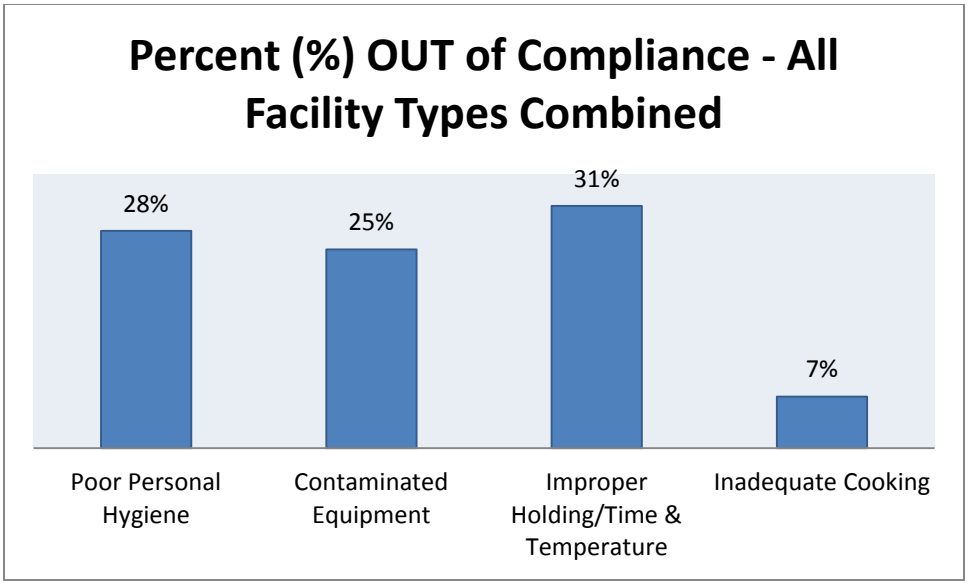
The following table represents the overall percent of primary data items (1-10) observed IN compliance by industry segment and facility type.

Percentage (%) of Observations IN Compliance for Primary Data Items

Industry Segment	Facility Type	2017 Baseline % IN Compliance for Primary Data Items (rounded to the nearest %)
Institutional Food Service	Senior Independent Living	**64%**
	Schools K-12	**93%**
Restaurants	Full Service	**60%**
	Fast Food	**72%**
Retail Food Stores	Deli Departments	**73%**

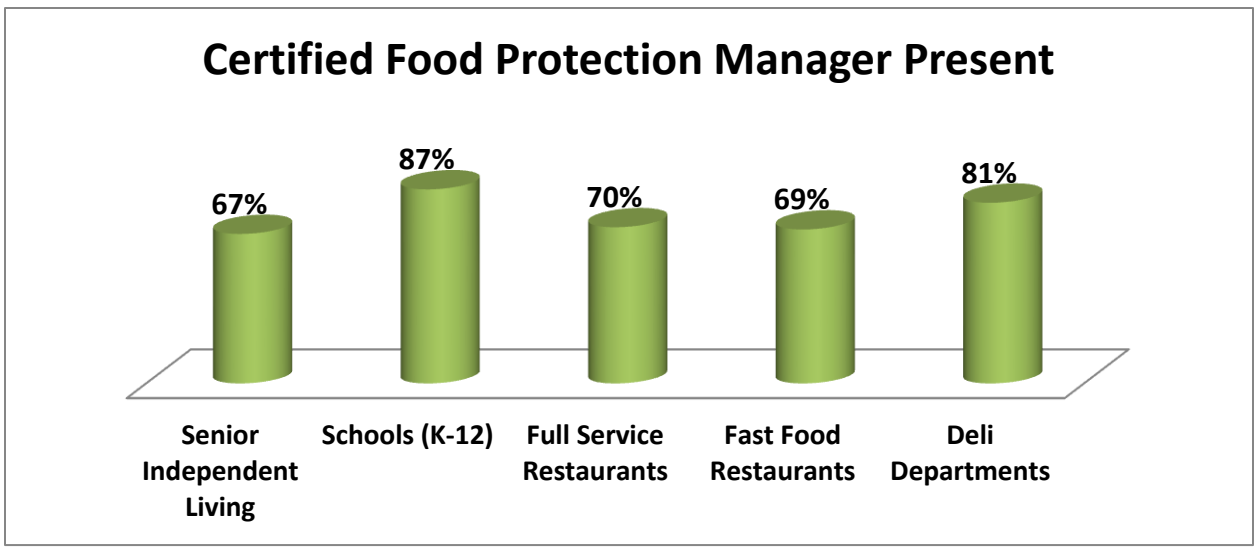
Schools had the highest percentage of IN compliance primary data item observations while full service restaurants had the lowest percentage of IN compliance primary data item observations during the data collection period. Detailed data findings on the 2017 Washoe County baseline report can be found in Appendix C, FoodSHIELD Report.

Primary data items (data item #1-10) were used to determine the risk factor data items marked OUT of Compliance for all industry segments and facility types combined; percent OUT was calculated using the total number of data collection findings marked IN and OUT.

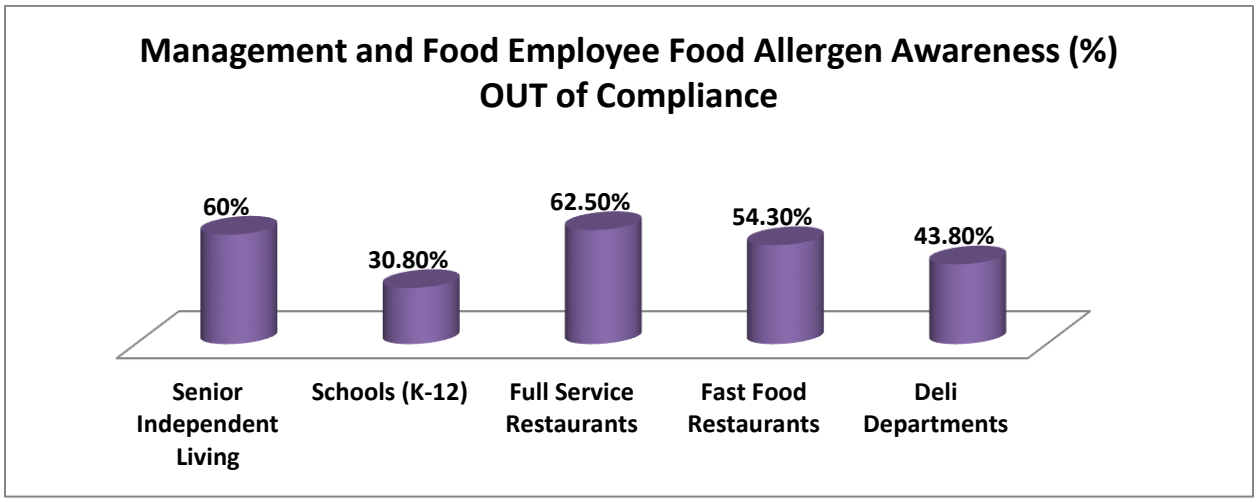


The most frequent individual data items found OUT of compliance fell into two foodborne illness risk factor categories, Poor Personal Hygiene, and Improper Holding Time & Temperature. These risk factors are priorities for intervention strategies.

Data from nationwide FDA Risk Factor Studies indicate that the presence of a Certified Food Protection Manager (CFPM) in retail food establishments correlates to a lower occurrence of risk factors for foodborne illness. In Washoe County, surveyors gathered data on whether a CFPM who completed an American National Standards Institute (ANSI) accredited course was present during the data collection. Results indicated that Schools were most likely to have a Certified Food Protection Manger (87%) present while Senior Independent Living facilities were least likely (67%). The occurrence of risk factors in facilities with and without a CFPM is shown in the individual industry segment and facility type reports.



Although food allergen awareness is not a foodborne illness risk factor, and not included in the ten primary data items, it is still an important part in protecting public health. The following figure shows the percent of Observations found OUT of compliance for both management and foodservice employee allergen awareness for each individual industry segment and facility type.

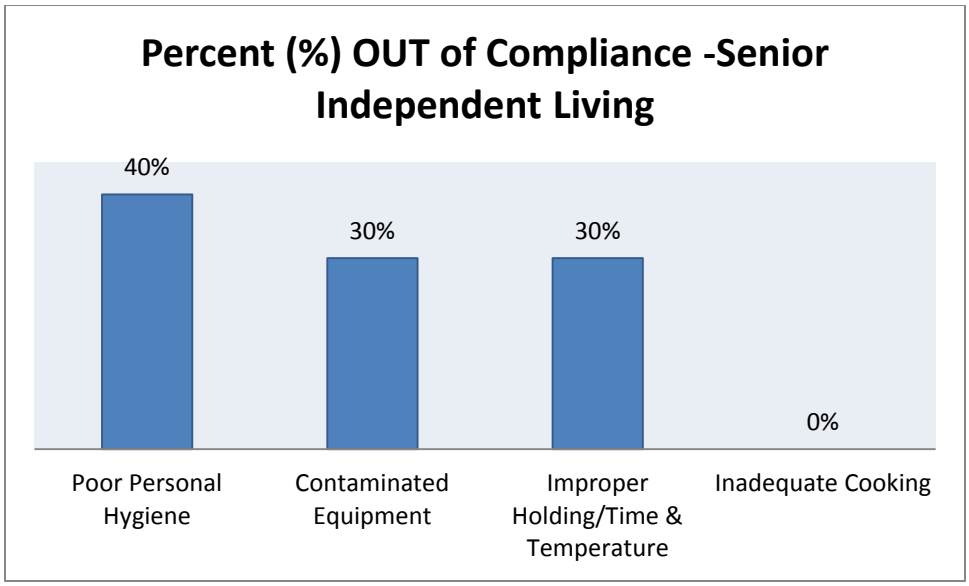


Full service and fast food restaurants, and senior independent living establishments had the highest percentage of OUT of compliance observations related to management and foodservice employee food allergen awareness. Deli departments also had notable OUT of compliance percentages. Allergen awareness is a priority for intervention strategies.

B. Institutional Food Service – Senior Independent Living

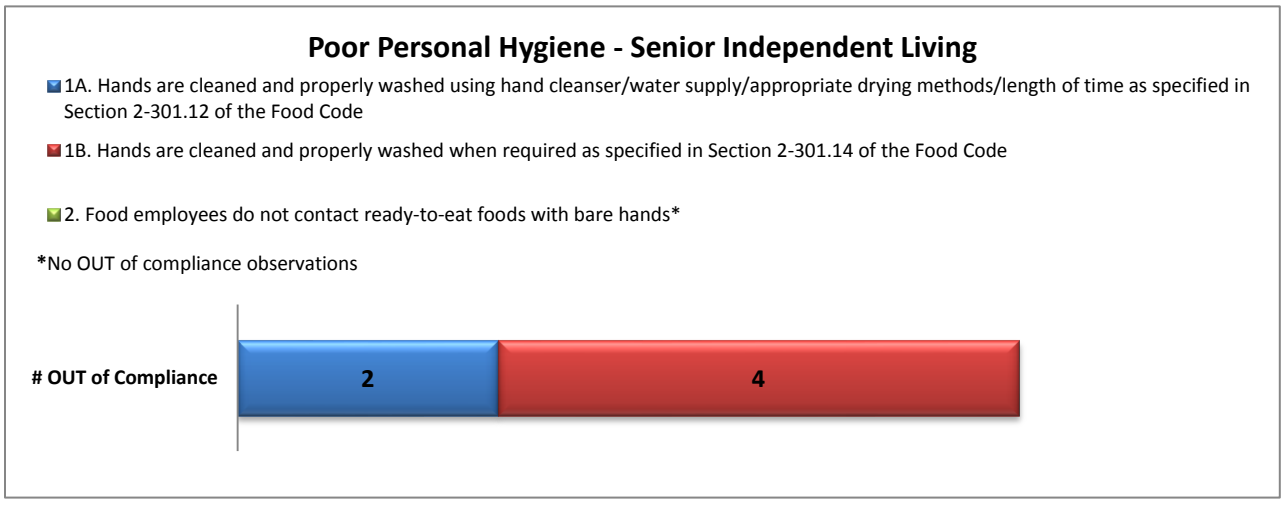
The FDA description for this industry segment includes hospitals and long-term assisted living centers; however, these types of facilities located in Washoe County are regulated by the Nevada Division of Public and Behavioral Health. In order to represent a similar industry segment regulated by the WCHD, non-medical senior living establishments were included in the survey. These facilities are those operations that serve meals to residents in a group living setting, but do not include medical or hospital services. It is important to note that although these types of facilities serve older adults, they do not meet the definition of a "highly susceptible population" per the Regulations of the Washoe County District Board of Health Governing Food Establishments. Because of the low sample size, all six Senior Independent Living facilities were selected for the survey; however, one establishment was unwilling to participate resulting in a total of five facilities assessed for the survey.

The following figure depicts the percent of observations found OUT of compliance for each risk factor in the Senior Independent Living facility type:



Poor personal hygiene was the risk factor with the highest OUT of compliance percentage. Contaminated equipment and improper holding time and temperature also had notable OUT of compliance percentages. Senor Independent Living facilities appeared to have food safety management systems in place to ensure foods were adequately cooked during this data collection period.

The following figure shows the number of individual data items found OUT of compliance for observations found in the Poor Personal Hygiene risk factor category:



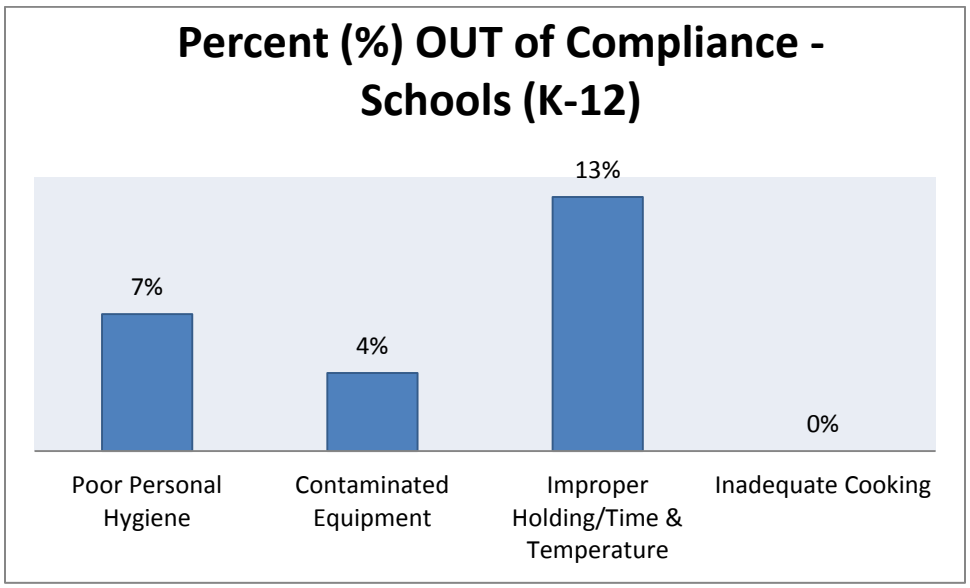
The food safety procedures for the poor personal hygiene risk factor that are most in need of attention in Senior Independent Living facilities include: hands are washed when required (4 OUT of compliance observations), and hands are washed using adequate handwashing procedures (2 OUT of compliance observations). Senor Independent Living facilities appeared

to have food safety management systems in place to ensure employees do not contact ready-to-eat foods with bare hands.

C. Institutional Food Service – Schools K-12

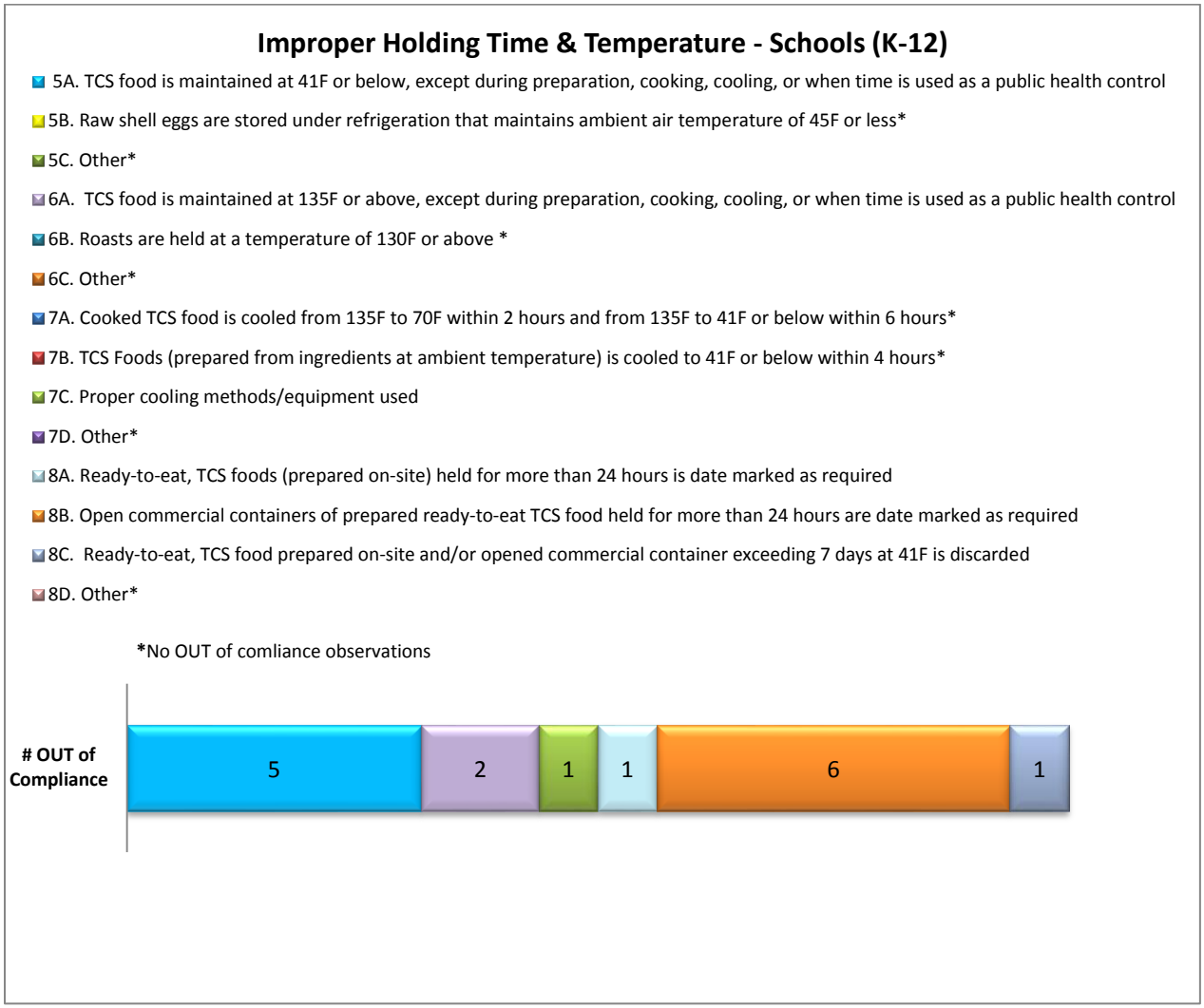
The FDA description for this industry segment includes public and private school foodservice facilities where meals are either fully prepared in the on-site kitchen, or partially prepared in a central or base kitchen, and served to students on-site. A total of 52 establishments were included in the assessment.

The following figure depicts the percent of observations found OUT of compliance for each risk factor in the Schools K-12 facility type:



Although the overall percent of observations found OUT of compliance for Schools K-12 were relatively low compared to the other facility types, Improper Holding/Time &Temperature was the risk factor with the highest OUT of compliance percentage. Schools (K-12) appeared to have food safety management systems in place to ensure: proper personal hygiene, prevention of contaminated equipment, and foods were adequately cooked during this data collection period.

The following figure shows the number of individual data items found OUT of compliance for observations found in the Improper Holding/Time &Temperature risk factor category:

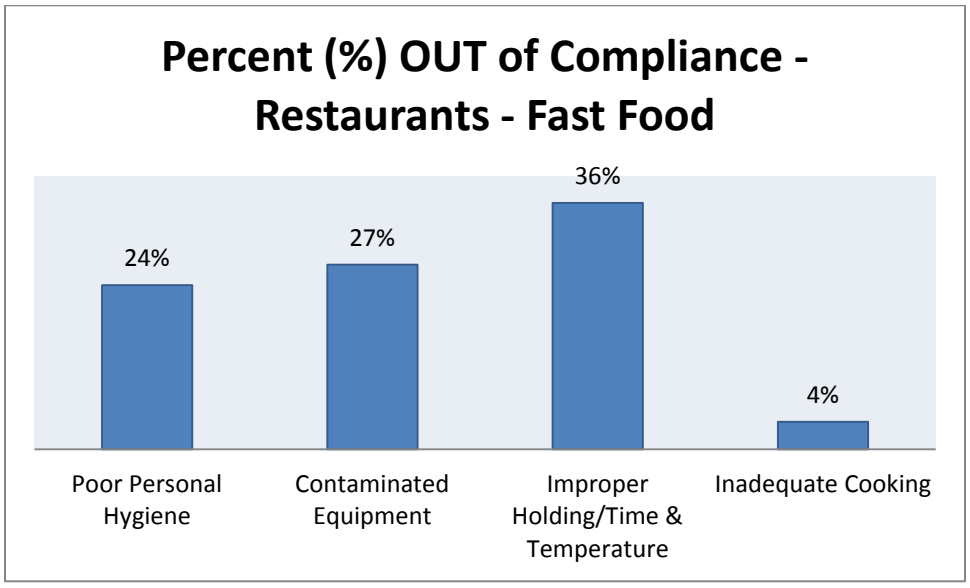


For the improper holding/time and temperature risk factor, there is a need to review food safety management systems in Schools (K-12) related to: date marking open commercial containers of prepared ready-to-eat TCS (time/temperature control for safety) foods (6 OUT of compliance observations), and maintaining cold holding temperatures of TCS foods (5 OUT of compliance observations).

D. Restaurants – Fast Food

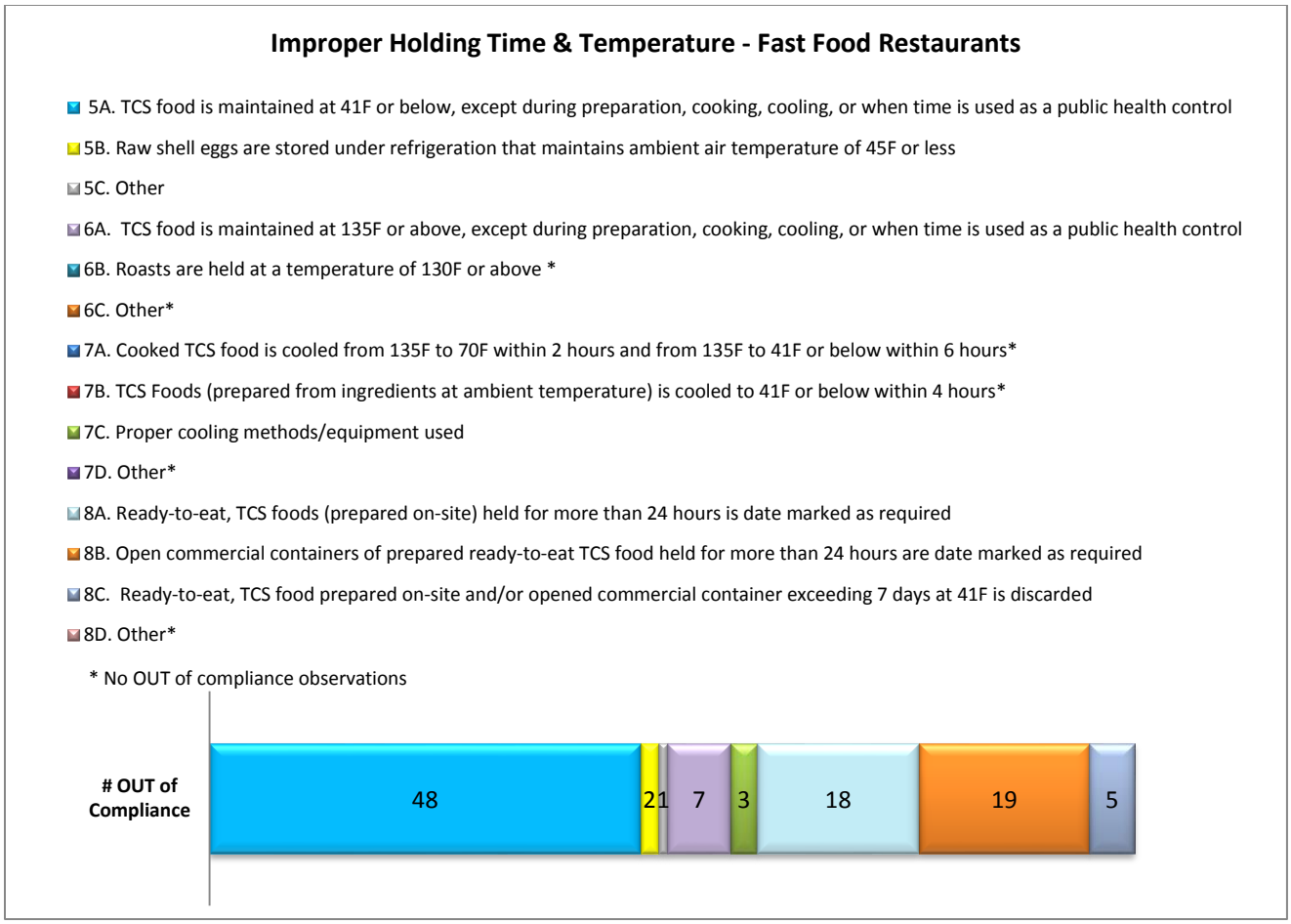
The FDA description for this facility type includes any quick service restaurant where customers order and pay for their meal at a counter. Examples include fast food restaurants, sandwich shops, and pizza shops. A total of 81 establishments were included in the assessment.

The following figure represents the percent of observations found OUT of compliance for each risk factor in the Fast Food Restaurant industry segment and facility type:



Improper Holding/Time &Temperature was the risk factor with the highest OUT of compliance percentage. Poor personal hygiene and contaminated equipment also had notable OUT of compliance percentages. Fast food restaurants appeared to have food safety management systems in place to ensure foods were adequately cooked during this data collection period

The following figure shows the number of individual data items found OUT of compliance for observations found in the Improper Holding/Time &Temperature risk factor category:

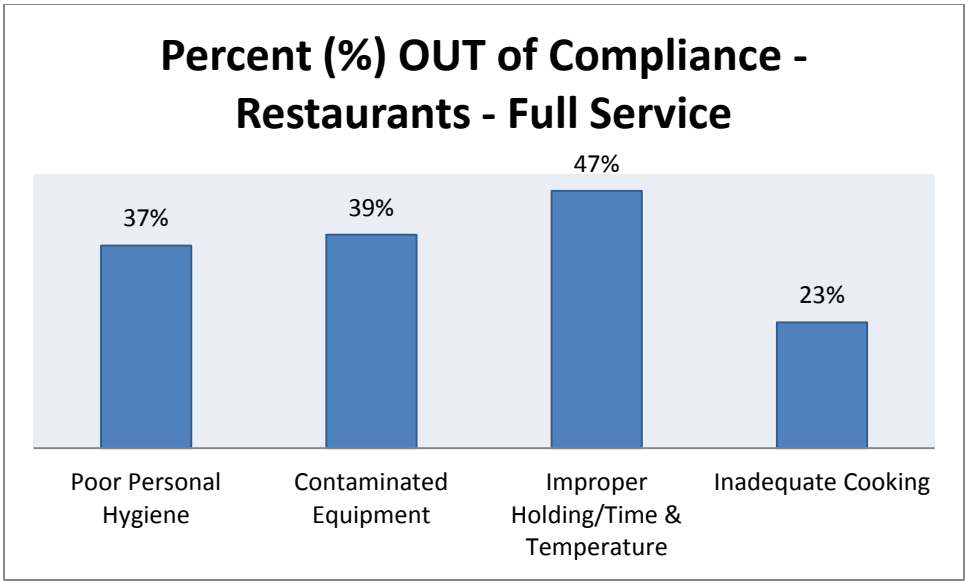


For the improper holding/time and temperature risk factor, there is a need to review food safety management systems in fast food restaurants related to: maintaining cold holding temperatures of TCS foods (48 OUT of compliance observations), date marking ready-to-eat, TCS foods prepared on-site (18 OUT of compliance observations), and date marking open commercial containers of prepared ready-to-eat TCS foods (19 OUT of compliance observations).

E. Restaurants – Full Service

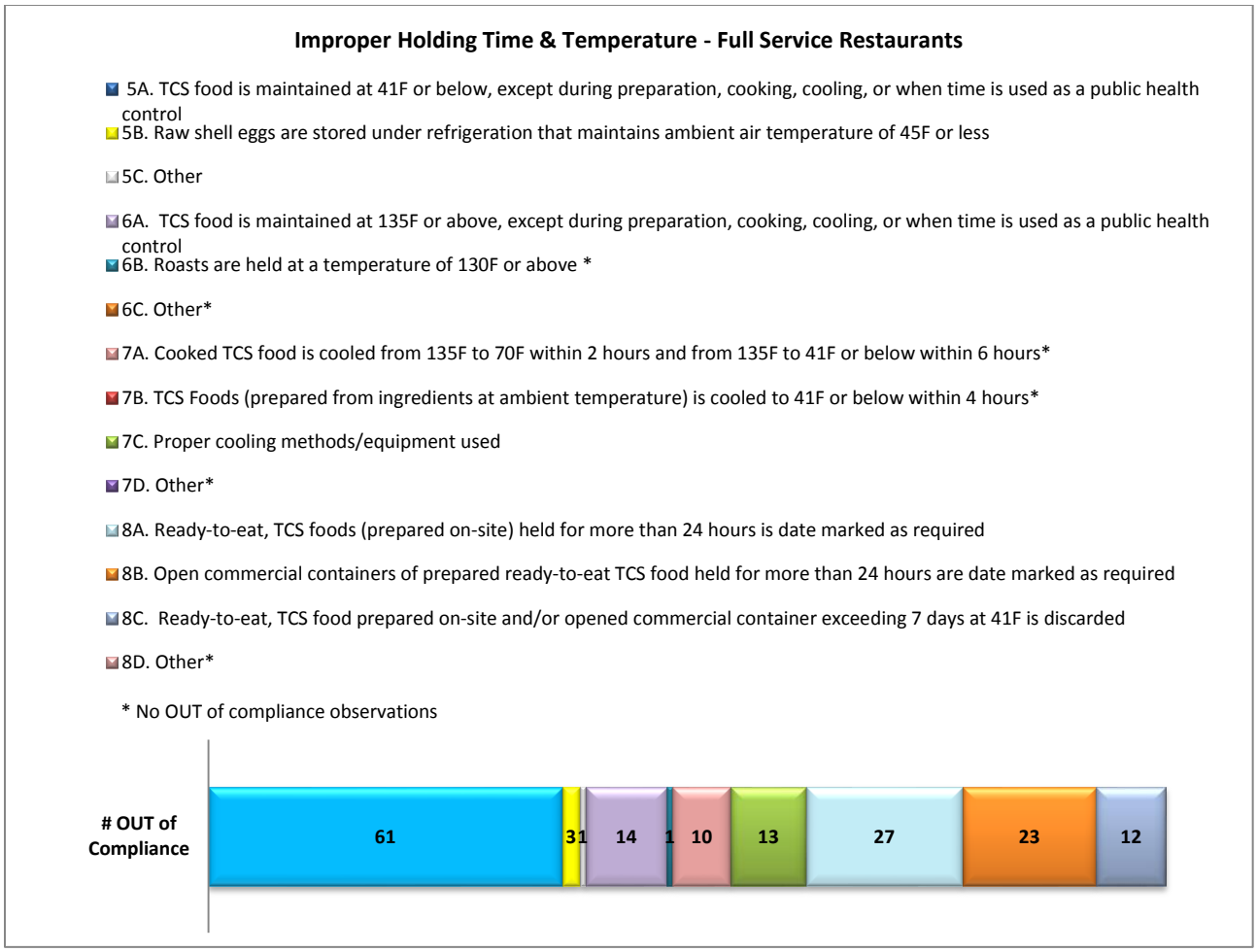
The FDA description for this facility type includes establishments where customers place their order and are served their meal by wait staff at the table, and pay at the end of the meal. A total of 80 establishments were included in the assessment.

The following figure represents the percent of observations found OUT of compliance for each risk factor in the Full Service Restaurant industry segment and facility type:



Improper Holding/Time &Temperature was the risk factor with the highest OUT of compliance percentage. Poor personal hygiene, contaminated equipment, and inadequate cooking also had notable OUT of compliance percentages during this data collection period.

The following figure shows the number of individual data items found OUT of compliance for observations found in the Improper Holding/Time &Temperature risk factor category:



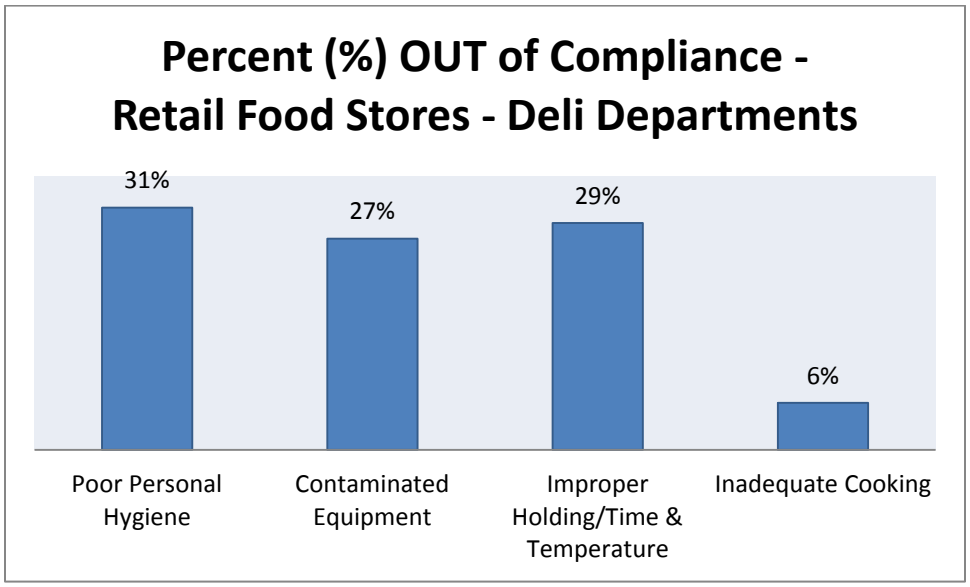
For the improper holding/time and temperature risk factor, there is a need to review food safety management systems in full service food restaurants related to: maintaining cold holding temperatures of TCS foods (61 OUT of compliance observations), date marking ready-to-eat, TCS foods prepared on-site (27 OUT of compliance observations), and date marking open commercial containers of prepared ready-to-eat TCS foods (23 OUT of compliance observations).

F. Retail Food Stores – Delis

The FDA description for this facility type includes areas of a retail food store where foods such as luncheon meats and cheeses are sliced for the customer, and where sandwiches and salads are either prepared on-site or received from a commissary in bulk containers, and are then portioned and displayed. Parts of the deli department/operation may include: areas where meat and poultry products are cooked and offered for sale as ready-to-eat foods, salad bars, pizza stations, and other food bars managed by the deli department manager. Nationwide risk factor studies conducted by the FDA also include assessments of retail food store seafood departments and produce departments. The WCHD determined that a survey of the deli departments would be

sufficient to represent the overall food safety management systems of retail food stores in Washoe County. A total of 32 establishments were included in the assessment.

The following figure represents the percent of observations found OUT of compliance for each risk factor in the Retail Food Stores, Deli Department industry segment and facility type:



Poor personal hygiene was the risk factor with the highest OUT of compliance percentage. Contaminated equipment and improper holding time and temperature also had notable OUT of compliance percentages. Retail food stores, deli departments appeared to have food safety management systems in place to ensure foods were adequately cooked during this data collection period.

The following figure shows the number of individual data items found OUT of compliance for observations found in the Poor Personal Hygiene risk factor category:

The food safety procedures for the poor personal hygiene risk factor that are most in need of attention in retail food stores, deli departments include: hands are washed when required (13 OUT of compliance observations), and hands are washed using adequate handwashing procedures (13 OUT of compliance observations). Deli departments appeared to have food safety management systems in place to ensure employees do not contact ready-to-eat foods with bare hands.

V. RECOMMENDATIONS AND INTERVENTION STRATEGIES

The recommendations contained in this section are based on the findings in this report and will focus on strategies to enhance the effectiveness of regulatory and industry retail food protection programs.

Results of this survey indicate the food preparation activities and behaviors most in need of improvement across all industry segments and facility types include effective handwashing when required, cold holding of TCS foods, date marking of refrigerated ready-to-eat TCS foods, and food allergen awareness.

Hands can become contaminated when foodservice employees engage in specific activities such as handling soiled equipment or utensils, using the restroom, or handling raw animal foods. Proper handwashing when required is a critical factor in reducing the fecal-oral pathogens that can be transmitted from hands to ready-to-eat foods as well as other pathogens that can be transmitted from environmental sources.

Maintaining TCS foods at the proper cold temperatures and date marking of refrigerated ready-to-eat, TCS foods are critical to limiting the growth of *Listeria monocytogenes* and preventing foodborne illness.

Studies indicate that over 11 million Americans suffer from one or more food allergies. FDA receives reports from consumers who have experienced an adverse reaction after exposure to a food allergen. Symptoms of food allergic reaction include hives or itchy rashes, nausea, abdominal pain, vomiting and/or diarrhea, wheezing, shortness of breath, swelling of various parts of the body, and in some severe cases, anaphylactic shock and death may result. These reactions typically occur because product labels do not declare food allergens, or because of cross-contamination of food allergens with food not intended as an ingredient of the food being prepared or processed.

The responsibility for the development and maintenance of food safety management systems ultimately falls to the management of individual institutional foodservice establishments, restaurants, and retail food stores.

Recommendations for intervention strategies for the foodservice industry include:

- Development and implementation of written procedures to include:
    - Procedures on how critical limits will be monitored, by whom, how often, and what control measures will be taken if critical limits are not met.
- Provide the necessary resources, equipment and supplies to implement the procedures such as:
    - Temperature logs that include a section to record corrective actions if critical limits are not met.
    - Temperature measuring devices.
    - Discard logs to record foods exceeding the required holding time limit.
    - Conveniently located handwashing sinks.
    - Availability of hand soap and disposable towels at each handwashing station.
- Training on procedures and how to carry them out.
- Routine, active monitoring of employees to ensure procedures are being followed and providing feedback to employees.
- Identify methods to routinely assess the effectiveness of the procedures. Managers should review procedures at least annually to determine whether procedures are effective or whether modifications in operations, equipment or personnel are needed.

Recommendations for Regulatory Retail Food Protection Program include:

- **Adoption of the current version of the FDA Food Code** – the WCHD food establishment regulations are consistent with the FDA 2009 Food Code with some provisions from the 2013 Food Code. The cold holding temperature requirements and date marking requirements contained in the Washoe County food establishment regulations are consistent with the current version of the FDA Food Code; however no allergen awareness provisions are currently included in the Washoe County food establishment regulations. The WCHD intends to revise the Washoe County food establishment regulations by the end of 2018 to ensure consistency with the FDA 2017 Food Code – scheduled to be released in late 2017.
- **Continuous Program Improvement by participating in the FDA Program Standards-** the Program Standards are the foundation for a highly effective and responsive program for the regulation of foodservice establishments. Similar to the Public Health Accreditation Board's (PHAB) program, the Program Standards provide science based, data driven performance measures and standards as well as promote continuous quality improvement. Implementation of the Program Standards has enabled the WCHD to focus inspection efforts on the reduction of the occurrence of risk factors in Washoe County food establishments by:
    - providing a regulatory inspection form and processes that is focused on the foodborne illness risk factors
    - providing an inspection system to obtain immediate corrective action for OUT of compliance risk factors

- encouraging an inspection style that provides on-site education and assistance for operators on the development of policies and procedures the for the control of risk factors
- providing resources, such as handwashing signs, temperature charts, temperature logs, written policy templates, and guidance material to foodservice operators
- ensuring constancy and training for all inspection staff

- **Initiate Educational Outreach Efforts Related to the Risk Factors in Need of Priority Attention:**
  - The full 2017 Risk Factor Study report will be posted on the Health District website.
  - The WCHD plans to invite the regulated foodservice industry to workshops where food establishment operators and inspectors can discuss the results of the 2017 Risk Factor Study and develop additional intervention strategies to improve food handler's temperature control, date marking practices, handwashing practices, and food allergen awareness procedures – workshops are tentatively scheduled for early 2018.
  - The WCHD has received funding from the FDA to develop and purchase educational material and launch an educational outreach campaign related to the foodborne illness risk factors identified as needing priority attention in the study – scheduled to be completed by May 31, 2018.
  - The WCHD has received funding from the FDA to launch a media campaign to educated foodservice workers and the general public on the eight major food allergens – scheduled to be completed by June 31, 2019.

Because the ultimate goal of the program is to improve food safety behaviors and practices and reduce the occurrence of foodborne illness risk factors in Washoe County food establishments, this risk factor study will be repeated again in 2021to assess the effectiveness of the targeted intervention strategies.

References:

FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types (2009)
https://wayback.archive-it.org/7993/20170406023004/https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/ucm224321.htm

Protocol for the Risk Factor Study Data Collection or Study on the Occurrence of Foodborne Illness Risk Factors in Selected Retail and Foodservice Facility Types (2013-2024)
https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/UCM505468.pdf

2013 FDA Food Code
https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm

WASHOE COUNTY
HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

APPENDIX A

January 18, 2017

The Washoe County Health District will be conducting a Risk Factor Study over the next few months.

Facilities will be randomly selected as part of this countywide research project designed to assess food preparation procedures and practices specific to the various segments of the retail food industry. The Washoe County Health District (WCHD) will use this research for identifying best practices within the industry and directing limited resources to areas that will provide the most significant public health benefits.

This is not a regulatory visit. Your participation is voluntary. No inspection report will be left with your facility. This is a research project designed to focus on the implementation of food safety procedures and practices within the retail food industry that are designed to protect the public health. The expected length of the data collection will be 90-120 minutes. Approximate 30 minutes of the data collection will focus on obtaining information on the nature of your operation.

Should an observation be made of a food safety procedure or practice that poses a significant public health risk, every effort will be made to work with you to ensure that the appropriate corrective action is taken to alleviate the hazard.

An exit briefing will be provided at the end of the visit to discuss significant findings that may assist you in enhancing the effectiveness of your food safety system. If significant food safety issues are identified, they will be brought to the attention of the person-in-charge or responsible employee to determine the appropriate corrective action based on the current FDA Food Code. Your questions regarding the data collection process or food safety issues in general are encouraged as part of the visit to your facility.

Your facility's name will not appear on any reports or public documents. The research project is designed to protect the privacy of participating establishments to the extent the law permits. The data collected is tabulated using broad industry segments and is not associated with any specific establishment. From the data collected, the WCHD will provide guidance to industry food safety professionals to assist them in addressing food safety issues that have the most significant impact on protecting public health.

Thank you for your willingness to cooperate in this important endeavor. It is through this type of cooperative effort that government and the food service industry seek to provide safe and wholesome food to the consuming public.

In the future, should you have any questions regarding this study or other food safety issues, please do not hesitate to contact me at (775) XXX-XXXX or xxxxxx@washoecounty.us.

Sincerely,

Your Name, Title
Environmental Health
Washoe County Health District

APPENDIX B

9-16-15 Updated Health Care Data Collection Form – Matches FoodSHIELD Database

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
HEALTH CARE DATA COLLECTION FORM

INDUSTRY SEGMENT	
Food Safety Management System Risk Factor Category:	
Industry Segment: Health Care	**Facility Type:** ☐ **Hospital** ☐ **Long-term Care Facility**

DATA COLLECTION INFORMATION		
Date:		**Data Collector:**
Time In:	**Time Out:**	**Total Time in Minutes:**
Risk Categorization: 4		

ESTABLISHMENT INFORMATION			
Establishment Name:			
Street Address:			
City:	**State:**	**Zip:**	**County:**
Maximum Number of Employees Per Shift:		**Number of Employees Present at Time of Visit:**	
Activity Level at the Time of Visit (*Select ONE*): ☐ **Light** ☐ **Moderate** ☐ **Heavy**			
Average Number of Meals:	**Total Number of Beds:**	**Current Occupancy:**	

HEALTH CARE FOOD SERVICE MANAGEMENT
Ownership of Establishment *(Select **ONE** of the following)*: ☐ **Privately-Owned** ☐ **Publicly-Owned**
Establishment is Part of a Multi-Unit Operation: ☐ **YES** ☐ **NO**
Number of Individual Units that are Part of the Multi-Unit Operation *(Enter the number of units provided by the person in charge)*:
Foodservice operation is directly managed by (Select ONE of the following): ☐ **Healthcare Establishment Staff** ☐ **Foodservice Management Company** ☐ **"Other"** **If "Other" *describe*:**

INFORMATION ON INSPECTION OVERSIGHT FOR HEALTHCARE FOODSERVICE
Description of Entity Providing Regulatory or Audit Inspection Oversight: ☐ **State Health Department/Agency** ☐ **County/District/City Health Department/Agency** ☐ **Other** **If "Other" *describe*:**

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
HEALTH CARE DATA COLLECTION FORM

INFORMATION ON THE REGULATORY AUTHORITY
Name of Jurisdiction with Regulatory Oversight:
Enrolled in FDA Retail Food Program Standards: ☐ **YES** ☐ **NO**
Jurisdiction Meets Standard 1 *(Select **ONE** of the following)*: ☐ **YES – Self Reported** ☐ **YES – Verified by Audit** ☐ **NO – Jurisdiction does not meet Standard 1**
Jurisdiction Uses a Grading System *(Select **ONE** of the following)*: ☐ **YES – Numerical Score** ☐ **YES – Letter Grade** ☐ **YES – Color Graphic** ☐ **YES – Numerical Score and Letter Grade** ☐ **YES – Numerical Score and Color Graphic** ☐ **YES – Letter Grade and Color Graphic** ☐ **YES – Numerical Score, Letter Grade, and Color Graphic** ☐ **YES – Other** ☐ **NO – Jurisdiction does not have a grading system** **If "Other"** ***describe*****:**
Jurisdiction's Program Includes Public Reporting of Inspection Results *(Select **ONE** of the following)*: ☐ **YES – Posting on-site** ☐ **YES – Posting on the Internet** ☐ **YES – Posting on-site and Posting on the Internet** ☐ **YES – Other** ☐ **NO – Jurisdiction does not require inspections to be publically reported**
If "Other" ***describe*****:**
Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement *(Select **ONE** of the following)*: ☐ **YES – Based ONLY on successful completion of an ANSI-Accredited Program** ☐ **YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)** ☐ **YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program** ☐ **NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement**
If "Other" ***describe*****:**
If "Other" *(Select **ONE** of the following)* ☐ **Other includes a required Training Component** ☐ **Other includes a Test other than exams offered through an ANSI Accredited Programs** ☐ **Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program**

INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)

Scope of Food Protection Manager Certification Requirement *(Select **ONE** of the following)*:

☐ **Person in Charge – One Per Establishment**
☐ **Person in Charge – Present at All Times**
☐ **Supervisory Employee – One Per Establishment**
☐ **Supervisory Employee – Present at All Times**
☐ **Other**

If "Other" ***describe*****:**

Jurisdiction Requires Food Handler Card *(Select **ONE** of the following)*:

☐ **YES – Required Training**
☐ **YES – Required Test**
☐ **YES – Required Training and Test**
☐ **YES – Other**
☐ **NO – Jurisdiction does NOT require Food Handler Cards**

If "Other" ***describe*****:**

MOST RECENT ROUTINE INSPECTIONS

Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
HEALTH CARE DATA COLLECTION FORM

MANAGER CERTIFICATION

1. Is there a certified food protection manager EMPLOYED at the establishment (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are employed at the establishment**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

2. Is there an employee who is a certified food protection manager PRESENT during the data collection (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are present during the data collection**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – The person in charge at the time of the data collection is NOT a certified food protection manager**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

4. Is the establishment's policy to have a certified food protection manager present at all times? ☐ **YES** ☐ **NO**

If "Other" for one or more of the responses to questions 1 – 3, *describe*:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
HEALTH CARE DATA COLLECTION FORM

EMPLOYEE HEALTH POLICY

1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, ARE OBSERVED within the establishment during the data collection.

☐ **YES – Employees exhibiting illness symptoms or conditions observed within the establishment**
☐ **NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment**

2. Are food employees and conditional employees informed of their responsibility to report to the person in charge illness SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current versions of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

3. Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

5. Is the management's employee health policy consistent with 2-201.12 of the *Food Code* for EXCLUDING AND RESTRICTING food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

6. Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

7. Management has a copy of FDA's *Employee Health and Personal Hygiene Handbook OR cd database*?

☐ **YES**
☐ **NO**

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
HEALTH CARE DATA COLLECTION FORM

FOODSERVICE FOR HIGHLY SUSCEPTIBLE POPULATIONS
1. Is it this establishment's practice to serve prepackaged juice/beverages that have not been processed to eliminate pathogens or prepackaged juice/beverage that bears a warning label? ☐ **YES** ☐ **NO**
COMMENTS:
2. Is it this establishment's practice to serve raw or partially cooked animal foods? ☐ **YES** ☐ **NO**
COMMENTS:
3. Is it this establishment's practice to serve raw seed sprouts? ☐ **YES** ☐ **NO**
COMMENTS:
4. Is it this establishment's practice to use raw/unpasteurized eggs in recipes that may not be fully cooked prior to service or that call for combining of eggs prior to cooking? ☐ **YES** ☐ **NO**
COMMENTS:
5. Is it this establishment's practice to allow food employees to contact ready-to-eat foods with their bare hands? ☐ **YES** ☐ **NO**
COMMENTS:

Risk Factor – Poor Personal Hygiene (Items 1&2)

IN	OUT	NO	NA	
☐	☐			**1. Employees practice proper handwashing**

IN	OUT	NO	NA	Description of HANDWASHING OBSERVATIONS
☐	☐			A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the *Food Code*
☐	☐			B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the *Food Code*

COMMENTS:

HANDWASHING FREQUENCY ASSESSMENT

	C1 Employee observed washing hands properly and when required	C2 Employee observed washing hands improperly	C3 Employee observed failing to wash hand when required
TOTAL COUNT			

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐			**2. Food employees do not contact ready-to-eat foods with bare hands**

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3&4)

IN	OUT	NO	NA	
☐	☐			**3. Food is protected from cross-contamination during storage, preparation, and display**

IN	OUT	NO	NA	Description of FOOD Contamination OBSERVATIONS
☐	☐	☐	☐	**A.** Raw animal foods are separated from ready-to-eat foods
☐	☐	☐	☐	**B.** Different raw animal foods are separated from each other
☐	☐			**C.** Food is protected from environmental contamination – actual contamination observed
☐	☐			**D.** Food is protected from environmental contamination – potential contamination
☐	☐		☐	**E.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐			**4. Food contact surfaces are properly cleaned and sanitized**

IN	OUT	NO	NA	Description of Food Contact Surfaces OBSERVATIONS
☐	☐			**A.** Food contact surfaces and utensils are clean to sight and touch and sanitized before use
☐	☐	☐	☐	**B.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures
☐	☐	☐	☐	**C.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment
☐	☐		☐	**D.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

IN	OUT	NO	NA	
☐	☐			**5. Foods requiring refrigeration are held at the proper temperature**

IN	OUT	NO	NA	Description of Cold Holding Temperature OBSERVATIONS
☐	☐			**A.** TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control
☐	☐	☐	☐	**B.** Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less
☐	☐		☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COLD HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** above *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** above *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** above *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** above *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**6. Foods displayed or stored hot are held at the proper temperature**

IN	OUT	NO	NA	Description of Hot Holding Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.
☐	☐	☐	☐	**B.** Roasts are held at a temperature of 130°F (54°C) or above
☐	☐	■	☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**7. Foods are cooled properly**

IN	OUT	NO	NA	Description of Cooling Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours **and** from 135°F (57°C) to 41°F (5°C) or below within 6 hours
☐	☐	☐	☐	**B.** TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours
☐	☐	☐	☐	**C.** Proper cooling methods / equipment are used
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cooling Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD COOLING TEMP. #1	FOOD COOLING TEMP. #2	TOTAL TIME IN MINUTES	*FOOD CODE* CRITICAL LIMIT	TYPE OF EQUIPMENT USED TO COOL FOOD

FOOD SAFTEY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening**

IN	OUT	NO	NA	Description of Date Marking OBSERVATIONS
☐	☐	☐	☐	**A.** Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required
☐	☐	☐	☐	**B.** Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required
☐	☐	☐	☐	**C.** Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**
☐	**2**		☐	**2**		☐	**2**	
☐	**3**		☐	**3**		☐	**3**	
☐	**4**		☐	**4**		☐	**4**	
☐	**NA**		☐	**NA**		☐	**NA**	

Risk Factor – Inadequate Cooking (Items 9&10)

IN	OUT	NO	NA	
☐	☐	☐	☐	**9. Raw animal foods are cooked to required temperatures**

IN	OUT	NO	NA	Description of Cooking Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**B.** Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds
☐	☐	☐	☐	**C.** Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**D.** Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds
☐	☐	☐	☐	**E.** Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart ***(NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).***
☐	☐	☐	☐	**F.** Other Cooking Observations (describe in the Comment Section and Temperature Chart below)

COMMENTS:

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY			FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY		
			YES	NO	NA				YES	NO	NA
			☐	☐	☐				☐	☐	☐
			☐	☐	☐				☐	☐	☐
			☐	☐	☐				☐	☐	☐
			☐	☐	☐				☐	☐	☐
			☐	☐	☐				☐	☐	☐

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**10. Cooked foods are reheated to required temperatures**

IN	OUT	NO	NA	Description of Reheating Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding
☐	☐	☐	☐	**B.** Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above **for hot holding**
☐	☐	■	☐	**C.** Other Reheating Observations (describe in the Comments Section and Temperature Chart below)

COMMENTS:

Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT	FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Other Areas of Interest (Items 11-19)

- **NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency**

IN	OUT	NO	NA	
☐	☐			**11. Handwashing facilities are accessible and properly maintained**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Handwashing Facilities**
☐	☐			**A.** Handwashing facilities are conveniently located and accessible for employees
☐	☐			**B.** Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices

COMMENTS:

IN	OUT	NO	NA	
☐	☐			**12. Employees practice good hygiene**
IN	**OUT**	**NO**	**NA**	**Description of Good Hygienic Practices OBSERVATIONS**
☐	☐			**A.** Food Employees eat, drink, and use tobacco only in designated areas
☐	☐			**B.** Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles
☐	☐		☐	**C.** Other (*describe in Comments Section below*)

COMMENTS:

IN	OUT	NO	NA	
☐	☐		☐	**13. Consumers are properly advised of risks of consuming raw or undercooked animal foods**

COMMENTS:

IN	OUT	NO	NA	
☐	☐	☐	☐	**14. Time alone is properly used as a public health control**
IN	**OUT**	**NO**	**NA**	**Description of Time as a public health control OBSERVATIONS**
☐	☐	☐	☐	**A.** When time only is used as a public health control for **4 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	☐	☐	**B.** When time only is used as a public health control for **6 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐		☐	**C.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS for temperature control**
☐	☐			**A.** Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below
☐	☐	☐	☐	**B.** Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above
☐	☐			**C.** Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device
☐	☐			**D.** Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures
☐	☐			**E.** Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations
☐	☐		☐	**F.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Specialized Processes**
☐	☐	☐	☐	**A.** Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the *Food Code*
☐	☐	☐	☐	**B.** Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required
☐	☐	☐	☐	**C.** Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the *Food Code*
☐	☐	■	☐	**D.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	■	■	**17. Food is received from safe sources**
IN	**OUT**	**NO**	**NA**	**Description of FOOD SOURCE OBSERVATIONS**
☐	☐	■	■	**A.** All food is from regulated food processing plants / No home prepared/canned foods
☐	☐	☐	☐	**B.** Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold
☐	☐	☐	■	**C.** Food is protected from contamination during transportation/receiving
☐	☐	☐	■	**D.** TCS Food is received at a temperature of 41°F (5ºC) or below OR according to Law
☐	☐	■	■	**E.** Food is safe and unadulterated
☐	☐	☐	☐	**F.** Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied
☐	☐	☐	☐	**G.** Written documentation of parasite destruction is maintained for 90 days for fish products
☐	☐	■	☐	**H.** Other (*describe in Comments Section below*)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**18. Toxic materials are identified, used, and stored properly**
IN	**OUT**	**NO**	**NA**	**Description of Toxic Materials OBSERVATIONS**
☐	☐			**A.** Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used
☐	☐		☐	**B.** Other (*describe in the comments section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties**
IN	**OUT**	**NO**	**NA**	**Description of Allergen Awareness OBSERVATIONS**
☐	☐			**A.** The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens
☐	☐			**B.** Food employees are trained in food allergy awareness as it relates to their assigned duties
☐	☐		☐	**C.** Other (describe in the comments section below)
COMMENTS:				

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
SCHOOL DATA COLLECTION FORM

INDUSTRY SEGMENT	
Food Safety Management System Risk Factor Category:	
Industry Segment: Schools	**Type of Operation (*Select ONE*):** ☐ **Base Kitchen** ☐ **Onsite Kitchen** ☐ **Combination Kitchen**

DATA COLLECTION INFORMATION		
Date:		**Data Collector:**
Time In:	**Time Out:**	**Total Time in Minutes:**
Risk Categorization *(Select ONE of the following)*: ☐ **2** ☐ **3** ☐ **4**		

ESTABLISHMENT INFORMATION			
Establishment Name:			
Street Address:			
City:	**State:**	**Zip:**	**County:**
Maximum Number of Employees Per Shift:		**Number of Employees Present at Time of Visit:**	
Activity level at the time of visit (*Select ONE*): ☐ **Light** ☐ **Moderate** ☐ **Heavy**			
Average Number of Meals Per Day:	**School Type:** ☐ **Public** ☐ **Private**	**Charter School:** ☐ **YES** ☐ **NO**	**NSLP Participation:** ☐ **YES** ☐ **NO**
Start Grade (*Select ONE*): ☐ **K** ☐ **4** ☐ **8** ☐ **12** ☐ **1** ☐ **5** ☐ **9** ☐ **2** ☐ **6** ☐ **10** ☐ **3** ☐ **7** ☐ **11**		**End Grade** (*Select ONE*): ☐ **1** ☐ **5** ☐ **9** ☐ **2** ☐ **6** ☐ **10** ☐ **3** ☐ **7** ☐ **11** ☐ **4** ☐ **8** ☐ **12**	
Is the School foodservice operated by a Food Service Management Company? ☐ **YES** ☐ **NO**			
Student Enrollment Number:			

INFORMATION ON SCHOOL DISTRICT
Name of School District where the Establishment is Located:
Number of Schools that are Part of the School District:
District Enrollment Number:

INFORMATION ON INSPECTION OVERSIGHT FOR SCHOOL FOODSERVICE
Type of Inspection Oversight Conducted for School Foodservice : ☐ **State Health Department/Agency** ☐ **City/County/District Health Department/Agency** ☐ **Other** **If "Other" *describe*:**

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
SCHOOL DATA COLLECTION FORM

INFORMATION ON THE REGULATORY AUTHORITY

Name of Jurisdiction with Regulatory Oversight:

Enrolled in FDA Retail Food Program Standards: ☐ **YES** ☐ **NO**

Jurisdiction Meets Standard 1 *(Select **ONE** of the following)*:
☐ **YES – Self Reported**
☐ **YES – Verified by Audit**
☐ **NO – Jurisdiction does not meet Standard 1**

Jurisdiction Uses a Grading System *(Select **ONE** of the following)*:
☐ **YES – Numerical Score**
☐ **YES – Letter Grade**
☐ **YES – Color Graphic**
☐ **YES – Numerical Score and Letter Grade**
☐ **YES – Numerical Score and Color Graphic**
☐ **YES – Letter Grade and Color Graphic**
☐ **YES – Numerical Score, Letter Grade, and Color Graphic**
☐ **YES – Other**
☐ **NO – Jurisdiction does not have a grading system**

If "Other" ***describe*****:**

Jurisdiction's Program Includes Public Reporting of Inspection Results *(Select **ONE** of the following)*:
☐ **YES – Posting on-site**
☐ **YES – Posting on the Internet**
☐ **YES – Posting on-site and Posting on the Internet**
☐ **YES – Other**
☐ **NO – Jurisdiction does not require inspections to be publically reported**

If "Other" ***describe*****:**

Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement *(Select **ONE** of the following)*:
☐ **YES – Based ONLY on successful completion of an ANSI-Accredited Program**
☐ **YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)**
☐ **YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program**
☐ **NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement**

If "Other" ***describe*****:**

If "Other" *(Select **ONE** of the following)*
☐ **Other includes a required Training Component**
☐ **Other includes a Test other than exams offered through an ANSI Accredited Programs**
☐ **Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program**

INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)

Scope of Food Protection Manager Certification Requirement *(Select **ONE** of the following)*:

☐ **Person in Charge – One Per Establishment**
☐ **Person in Charge – Present at All Times**
☐ **Supervisory Employee – One Per Establishment**
☐ **Supervisory Employee – Present at All Times**
☐ **Other**

If "Other" ***describe*****:**

Jurisdiction Requires Food Handler Card *(Select **ONE** of the following)*:

☐ **YES – Required Training**
☐ **YES – Required Test**
☐ **YES – Required Training and Test**
☐ **YES – Other**
☐ **NO – Jurisdiction does NOT require Food Handler Cards**

If "Other" ***describe*****:**

MOST RECENT ROUTINE INSPECTIONS

Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
SCHOOL DATA COLLECTION FORM

MANAGER CERTIFICATION

1. Is there a certified food protection manager EMPLOYED at the establishment (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are employed at the establishment**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

2. Is there an employee who is a certified food protection manager PRESENT during the data collection (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are present during the data collection**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – The person in charge at the time of the data collection is NOT a certified food protection manager**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

4. Is the establishment's policy to have a certified food protection manager present at all times? ☐ **YES** ☐ **NO**

If "Other" for one or more of the responses to questions 1 – 3, *describe*:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
SCHOOL DATA COLLECTION FORM

EMPLOYEE HEALTH POLICY

1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, ARE OBSERVED within the establishment during the data collection.

☐ **YES – Employees exhibiting illness symptoms or conditions observed within the establishment**
☐ **NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment**

2. Are food employees and conditional employees informed of their responsibility to report to the person in charge illness SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current versions of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

3. Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

5. Is the management's employee health policy consistent with 2-201.12 of the *Food Code* for EXCLUDING AND RESTRICTING food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

6. Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

7. Management has a copy of FDA's *Employee Health and Personal Hygiene Handbook OR cd database*?

☐ **YES**
☐ **NO**

Risk Factor – Poor Personal Hygiene (Items 1&2)

IN	OUT	NO	NA	
☐	☐			**1. Employees practice proper handwashing**

IN	OUT	NO	NA	Description of HANDWASHING OBSERVATIONS
☐	☐			A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the *Food Code*
☐	☐			B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the *Food Code*

COMMENTS:

HANDWASHING FREQUENCY ASSESSMENT

	C1 Employee observed washing hands properly and when required	C2 Employee observed washing hands improperly	C3 Employee observed failing to wash hand when required
TOTAL COUNT			

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐			**2. Food employees do not contact ready-to-eat foods with bare hands**

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3&4)

IN	OUT	NO	NA	
☐	☐			**3. Food is protected from cross-contamination during storage, preparation, and display**

IN	OUT	NO	NA	Description of FOOD Contamination OBSERVATIONS
☐	☐	☐	☐	**A.** Raw animal foods are separated from ready-to-eat foods
☐	☐	☐	☐	**B.** Different raw animal foods are separated from each other
☐	☐			**C.** Food is protected from environmental contamination – actual contamination observed
☐	☐			**D.** Food is protected from environmental contamination – potential contamination
☐	☐		☐	**E.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**
☐	**2**		☐	**2**		☐	**2**	
☐	**3**		☐	**3**		☐	**3**	
☐	**4**		☐	**4**		☐	**4**	
☐	**NA**		☐	**NA**		☐	**NA**	

IN	OUT	NO	NA	
☐	☐			**4. Food contact surfaces are properly cleaned and sanitized**

IN	OUT	NO	NA	Description of Food Contact Surfaces OBSERVATIONS
☐	☐			**A.** Food contact surfaces and utensils are clean to sight and touch and sanitized before use
☐	☐	☐	☐	**B.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures
☐	☐	☐	☐	**C.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment
☐	☐		☐	**D.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**
☐	**2**		☐	**2**		☐	**2**	
☐	**3**		☐	**3**		☐	**3**	
☐	**4**		☐	**4**		☐	**4**	
☐	**NA**		☐	**NA**		☐	**NA**	

Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

IN	OUT	NO	NA	
☐	☐			**5. Foods requiring refrigeration are held at the proper temperature**

IN	OUT	NO	NA	Description of Cold Holding Temperature OBSERVATIONS
☐	☐			**A.** TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control
☐	☐	☐	☐	**B.** Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less
☐	☐	☐	☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COLD HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** above *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** above *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** above *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** above *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**6. Foods displayed or stored hot are held at the proper temperature**

IN	OUT	NO	NA	Description of Hot Holding Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.
☐	☐	☐	☐	**B.** Roasts are held at a temperature of 130°F (54°C) or above
☐	☐	■	☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**7. Foods are cooled properly**

IN	OUT	NO	NA	Description of Cooling Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours **and** from 135°F (57°C) to 41°F (5°C) or below within 6 hours
☐	☐	☐	☐	**B.** TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours
☐	☐	☐	☐	**C.** Proper cooling methods / equipment are used
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cooling Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD COOLING TEMP. #1	FOOD COOLING TEMP. #2	TOTAL TIME IN MINUTES	*FOOD CODE* CRITICAL LIMIT	TYPE OF EQUIPMENT USED TO COOL FOOD

FOOD SAFTEY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening**

IN	OUT	NO	NA	Description of Date Marking OBSERVATIONS
☐	☐	☐	☐	**A.** Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required
☐	☐	☐	☐	**B.** Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required
☐	☐	☐	☐	**C.** Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**
☐	**2**		☐	**2**		☐	**2**	
☐	**3**		☐	**3**		☐	**3**	
☐	**4**		☐	**4**		☐	**4**	
☐	**NA**		☐	**NA**		☐	**NA**	

Risk Factor – Inadequate Cooking (Items 9&10)

IN	OUT	NO	NA	
☐	☐	☐	☐	**9. Raw animal foods are cooked to required temperatures**

IN	OUT	NO	NA	Description of Cooking Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**B.** Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds
☐	☐	☐	☐	**C.** Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**D.** Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds
☐	☐	☐	☐	**E.** Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart ***(NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).***
☐	☐	☐	☐	**F.** Other Cooking Observations (describe in the Comment Section and Temperature Chart below)

COMMENTS:

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**10. Cooked foods are reheated to required temperatures**

IN	OUT	NO	NA	Description of Reheating Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding
☐	☐	☐	☐	**B.** Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above **for hot holding**
☐	☐	■	☐	**C.** Other Reheating Observations (describe in the Comments Section and Temperature Chart below)

COMMENTS:

Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT	FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Other Areas of Interest (Items 11-19)

- **NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency**

IN	OUT	NO	NA	
☐	☐			**11. Handwashing facilities are accessible and properly maintained**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Handwashing Facilities**
☐	☐			**A.** Handwashing facilities are conveniently located and accessible for employees
☐	☐			**B.** Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices

COMMENTS:

IN	OUT	NO	NA	
☐	☐			**12. Employees practice good hygiene**
IN	**OUT**	**NO**	**NA**	**Description of Good Hygienic Practices OBSERVATIONS**
☐	☐			**A.** Food Employees eat, drink, and use tobacco only in designated areas
☐	☐			**B.** Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles
☐	☐		☐	**C.** Other (*describe in Comments Section below*)

COMMENTS:

IN	OUT	NO	NA	
☐	☐		☐	**13. Consumers are properly advised of risks of consuming raw or undercooked animal foods**

COMMENTS:

IN	OUT	NO	NA	
☐	☐	☐	☐	**14. Time alone is properly used as a public health control**
IN	**OUT**	**NO**	**NA**	**Description of Time as a public health control OBSERVATIONS**
☐	☐	☐	☐	**A.** When time only is used as a public health control for **4 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	☐	☐	**B.** When time only is used as a public health control for **6 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	■	☐	**C.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	■	■	**15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS for temperature control**
☐	☐	■	■	**A.** Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below
☐	☐	☐	☐	**B.** Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above
☐	☐	■	■	**C.** Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device
☐	☐	■	■	**D.** Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures
☐	☐	■	■	**E.** Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations
☐	☐	■	☐	**F.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Specialized Processes**
☐	☐	☐	☐	**A.** Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the *Food Code*
☐	☐	☐	☐	**B.** Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required
☐	☐	☐	☐	**C.** Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the *Food Code*
☐	☐	■	☐	**D.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	■	■	**17. Food is received from safe sources**
IN	**OUT**	**NO**	**NA**	**Description of FOOD SOURCE OBSERVATIONS**
☐	☐	■	■	**A.** All food is from regulated food processing plants / No home prepared/canned foods
☐	☐	☐	☐	**B.** Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold
☐	☐	☐	■	**C.** Food is protected from contamination during transportation/receiving
☐	☐	☐	■	**D.** TCS Food is received at a temperature of 41°F (5ºC) or below OR according to Law
☐	☐	■	■	**E.** Food is safe and unadulterated
☐	☐	☐	☐	**F.** Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied
☐	☐	☐	☐	**G.** Written documentation of parasite destruction is maintained for 90 days for fish products
☐	☐	■	☐	**H.** Other (*describe in Comments Section below*)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**18. Toxic materials are identified, used, and stored properly**
IN	**OUT**	**NO**	**NA**	**Description of Toxic Materials OBSERVATIONS**
☐	☐			**A.** Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used
☐	☐		☐	**B.** Other (*describe in the comments section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties**
IN	**OUT**	**NO**	**NA**	**Description of Allergen Awareness OBSERVATIONS**
☐	☐			**A.** The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens
☐	☐			**B.** Food employees are trained in food allergy awareness as it relates to their assigned duties
☐	☐		☐	**C.** Other (describe in the comments section below)
COMMENTS:				

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
RESTAURANT DATA COLLECTION FORM

INDUSTRY SEGMENT	
Food Safety Management System Risk Factor Category:	
Industry Segment: Restaurants	**Facility Type (*Select ONE*):** ☐ **Fast Food Restaurant** ☐ **Full Service Restaurant**

DATA COLLECTION INFORMATION		
Date:		**Data Collector:**
Time In:	**Time Out:**	**Total Time in Minutes:**
Risk Categorization *(Select **ONE** of the following)*: ☐ **2** ☐ **3** ☐ **4**		

ESTABLISHMENT INFORMATION			
Establishment Name:			
Street Address:			
City:	**State:**	**Zip:**	**County:**
Maximum Number of Employees Per Shift:		**Number of Employees Present at Time of Visit:**	
Activity level at the time of visit (*Select ONE*): ☐ **Light** ☐ **Moderate** ☐ **Heavy**			
Average Number of Meals Per Day:		**Seating Capacity:**	

ESTABLISHMENTS THAT ARE PART OF MULTI-UNIT OPERATIONS
Establishment is part of a Multi-Unit Operation: ☐ **YES** ☐ **NO**
Number of Individual Units that are part of the Multi-Unit Operation *(Enter the number of units provided by the person in charge)*:
Ownership of Establishment *(Select **ONE** of the following)*: ☐ **Company-Owned** ☐ **Franchise** ☐ **Unsure**
If Franchise – number of units owned by the franchisee *(Enter the number of units provided by the person in charge)*:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
DATA COLLECTION FORM

INFORMATION ON THE REGULATORY AUTHORITY
Name of Jurisdiction with Regulatory Oversight:
Enrolled in FDA Retail Food Program Standards: ☐ **YES** ☐ **NO**
Jurisdiction Meets Standard 1 *(Select **ONE** of the following)***:** ☐ **YES – Self Reported** ☐ **YES – Verified by Audit** ☐ **NO – Jurisdiction does not meet Standard 1**
Jurisdiction Uses a Grading System *(Select **ONE** of the following)***:** ☐ **YES – Numerical Score** ☐ **YES – Letter Grade** ☐ **YES – Color Graphic** ☐ **YES – Numerical Score and Letter Grade** ☐ **YES – Numerical Score and Color Graphic** ☐ **YES – Letter Grade and Color Graphic** ☐ **YES – Numerical Score, Letter Grade, and Color Graphic** ☐ **YES – Other** ☐ **NO – Jurisdiction does not have a grading system** **If "Other"** ***describe*****:**
Jurisdiction's Program Includes Public Reporting of Inspection Results *(Select **ONE** of the following)***:** ☐ **YES – Posting on-site** ☐ **YES – Posting on the Internet** ☐ **YES – Posting on-site and Posting on the Internet** ☐ **YES – Other** ☐ **NO – Jurisdiction does not require inspections to be publically reported**
If "Other" ***describe*****:**
Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement *(Select **ONE** of the following)***:** ☐ **YES – Based ONLY on successful completion of an ANSI-Accredited Program** ☐ **YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)** ☐ **YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program** ☐ **NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement**
If "Other" ***describe*****:**
If "Other" *(Select **ONE** of the following)* ☐ **Other includes a required Training Component** ☐ **Other includes a Test other than exams offered through an ANSI Accredited Programs** ☐ **Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program**

INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)

Scope of Food Protection Manager Certification Requirement *(Select **ONE** of the following)*:

☐ **Person in Charge – One Per Establishment**
☐ **Person in Charge – Present at All Times**
☐ **Supervisory Employee – One Per Establishment**
☐ **Supervisory Employee – Present at All Times**
☐ **Other**

If "Other" ***describe*****:**

Jurisdiction Requires Food Handler Card *(Select **ONE** of the following)*:

☐ **YES – Required Training**
☐ **YES – Required Test**
☐ **YES – Required Training and Test**
☐ **YES – Other**
☐ **NO – Jurisdiction does NOT require Food Handler Cards**

If "Other" ***describe*****:**

MOST RECENT ROUTINE INSPECTIONS

Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
DATA COLLECTION FORM

MANAGER CERTIFICATION

1. Is there a certified food protection manager EMPLOYED at the establishment (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are employed at the establishment**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

2. Is there an employee who is a certified food protection manager PRESENT during the data collection (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are present during the data collection**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – The person in charge at the time of the data collection is NOT a certified food protection manager**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

4. Is the establishment's policy to have a certified food protection manager present at all times? ☐ **YES** ☐ **NO**

If "Other" for one or more of the responses to questions 1 – 3, *describe*:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
DATA COLLECTION FORM

EMPLOYEE HEALTH POLICY

1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, ARE OBSERVED within the establishment during the data collection.

☐ **YES – Employees exhibiting illness symptoms or conditions observed within the establishment**
☐ **NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment**

2. Are food employees and conditional employees informed of their responsibility to report to the person in charge illness SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current versions of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

3. Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

5. Is the management's employee health policy consistent with 2-201.12 of the *Food Code* for EXCLUDING AND RESTRICTING food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

6. Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

7. Management has a copy of FDA's *Employee Health and Personal Hygiene Handbook OR cd database*?

☐ **YES**
☐ **NO**

Risk Factor – Poor Personal Hygiene (Items 1&2)

IN	OUT	NO	NA	
☐	☐			**1. Employees practice proper handwashing**

IN	OUT	NO	NA	Description of HANDWASHING OBSERVATIONS
☐	☐			A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the *Food Code*
☐	☐			B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the *Food Code*

COMMENTS:

HANDWASHING FREQUENCY ASSESSMENT

	C1 Employee observed washing hands properly and when required	C2 Employee observed washing hands improperly	C3 Employee observed failing to wash hand when required
TOTAL COUNT			

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐			**2. Food employees do not contact ready-to-eat foods with bare hands**

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3&4)

IN	OUT	NO	NA	
☐	☐			**3. Food is protected from cross-contamination during storage, preparation, and display**

IN	OUT	NO	NA	Description of FOOD Contamination OBSERVATIONS
☐	☐	☐	☐	**A.** Raw animal foods are separated from ready-to-eat foods
☐	☐	☐	☐	**B.** Different raw animal foods are separated from each other
☐	☐			**C.** Food is protected from environmental contamination – actual contamination observed
☐	☐			**D.** Food is protected from environmental contamination – potential contamination
☐	☐		☐	**E.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐			**4. Food contact surfaces are properly cleaned and sanitized**

IN	OUT	NO	NA	Description of Food Contact Surfaces OBSERVATIONS
☐	☐			**A.** Food contact surfaces and utensils are clean to sight and touch and sanitized before use
☐	☐	☐	☐	**B.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures
☐	☐	☐	☐	**C.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment
☐	☐		☐	**D.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

IN	OUT	NO	NA	
☐	☐			**5. Foods requiring refrigeration are held at the proper temperature**

IN	OUT	NO	NA	Description of Cold Holding Temperature OBSERVATIONS
☐	☐			**A.** TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control
☐	☐	☐	☐	**B.** Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less
☐	☐		☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COLD HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** above *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** above *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** above *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** above *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**6. Foods displayed or stored hot are held at the proper temperature**

IN	OUT	NO	NA	Description of Hot Holding Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.
☐	☐	☐	☐	**B.** Roasts are held at a temperature of 130°F (54°C) or above
☐	☐	☐	☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**7. Foods are cooled properly**

IN	OUT	NO	NA	Description of Cooling Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours **and** from 135°F (57°C) to 41°F (5°C) or below within 6 hours
☐	☐	☐	☐	**B.** TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours
☐	☐	☐	☐	**C.** Proper cooling methods / equipment are used
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cooling Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD COOLING TEMP. #1	FOOD COOLING TEMP. #2	TOTAL TIME IN MINUTES	*FOOD CODE* CRITICAL LIMIT	TYPE OF EQUIPMENT USED TO COOL FOOD

FOOD SAFTEY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening**

IN	OUT	NO	NA	Description of Date Marking OBSERVATIONS
☐	☐	☐	☐	**A.** Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required
☐	☐	☐	☐	**B.** Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required
☐	☐	☐	☐	**C.** Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Inadequate Cooking (Items 9&10)

IN	OUT	NO	NA	
☐	☐	☐	☐	**9. Raw animal foods are cooked to required temperatures**

IN	OUT	NO	NA	Description of Cooking Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**B.** Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds
☐	☐	☐	☐	**C.** Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**D.** Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds
☐	☐	☐	☐	**E.** Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart ***(NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).***
☐	☐	☐	☐	**F.** Other Cooking Observations (describe in the Comment Section and Temperature Chart below)

COMMENTS:

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**10. Cooked foods are reheated to required temperatures**

IN	OUT	NO	NA	Description of Reheating Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding
☐	☐	☐	☐	**B.** Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above **for hot holding**
☐	☐	■	☐	**C.** Other Reheating Observations (describe in the Comments Section and Temperature Chart below)

COMMENTS:

Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT	FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Other Areas of Interest (Items 11-19)

- **NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency**

IN	OUT	NO	NA	
☐	☐			**11. Handwashing facilities are accessible and properly maintained**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Handwashing Facilities**
☐	☐			**A.** Handwashing facilities are conveniently located and accessible for employees
☐	☐			**B.** Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices

COMMENTS:

IN	OUT	NO	NA	
☐	☐			**12. Employees practice good hygiene**
IN	**OUT**	**NO**	**NA**	**Description of Good Hygienic Practices OBSERVATIONS**
☐	☐			**A.** Food Employees eat, drink, and use tobacco only in designated areas
☐	☐			**B.** Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles
☐	☐		☐	**C.** Other (*describe in Comments Section below*)

COMMENTS:

IN	OUT	NO	NA	
☐	☐		☐	**13. Consumers are properly advised of risks of consuming raw or undercooked animal foods**

COMMENTS:

IN	OUT	NO	NA	
☐	☐	☐	☐	**14. Time alone is properly used as a public health control**
IN	**OUT**	**NO**	**NA**	**Description of Time as a public health control OBSERVATIONS**
☐	☐	☐	☐	**A.** When time only is used as a public health control for **4 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	☐	☐	**B.** When time only is used as a public health control for **6 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	■	☐	**C.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	■	■	**15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS for temperature control**
☐	☐	■	■	**A.** Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below
☐	☐	☐	☐	**B.** Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above
☐	☐	■	■	**C.** Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device
☐	☐	■	■	**D.** Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures
☐	☐	■	■	**E.** Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations
☐	☐	■	☐	**F.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Specialized Processes**
☐	☐	☐	☐	**A.** Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the *Food Code*
☐	☐	☐	☐	**B.** Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required
☐	☐	☐	☐	**C.** Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the *Food Code*
☐	☐	■	☐	**D.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	■	■	**17. Food is received from safe sources**
IN	**OUT**	**NO**	**NA**	**Description of FOOD SOURCE OBSERVATIONS**
☐	☐	■	■	**A.** All food is from regulated food processing plants / No home prepared/canned foods
☐	☐	☐	☐	**B.** Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold
☐	☐	☐	■	**C.** Food is protected from contamination during transportation/receiving
☐	☐	☐	■	**D.** TCS Food is received at a temperature of 41°F (5ºC) or below OR according to Law
☐	☐	■	■	**E.** Food is safe and unadulterated
☐	☐	☐	☐	**F.** Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied
☐	☐	☐	☐	**G.** Written documentation of parasite destruction is maintained for 90 days for fish products
☐	☐	■	☐	**H.** Other (*describe in Comments Section below*)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**18. Toxic materials are identified, used, and stored properly**
IN	**OUT**	**NO**	**NA**	**Description of Toxic Materials OBSERVATIONS**
☐	☐			**A.** Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used
☐	☐		☐	**B.** Other (*describe in the comments section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties**
IN	**OUT**	**NO**	**NA**	**Description of Allergen Awareness OBSERVATIONS**
☐	☐			**A.** The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens
☐	☐			**B.** Food employees are trained in food allergy awareness as it relates to their assigned duties
☐	☐		☐	**C.** Other (describe in the comments section below)
COMMENTS:				

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
RETAIL FOOD STORE DATA COLLECTION FORM

INDUSTRY SEGMENT	
Food Safety Management System Risk Factor Category:	
Industry Segment: Retail Food Store	**Facility Type: Deli Department / Operation**

DATA COLLECTION INFORMATION		
Date:		**Data Collector:**
Time In:	**Time Out:**	**Total Time in Minutes:**
Risk Categorization *(Select **ONE** of the following)*: ☐ **2** ☐ **3** ☐ **4**		

ESTABLISHMENT INFORMATION			
Establishment Name:			
Street Address:			
City:	**State:**	**Zip:**	**County:**
Maximum Number of Employees Per Shift:		**Number of Employees Present at Time of Visit:**	
Activity level at the time of visit (*Select **ONE***): ☐ **Light** ☐ **Moderate** ☐ **Heavy**			

ESTABLISHMENTS THAT ARE PART OF MULTI-UNIT OPERATIONS
Establishment is part of a Multi-Unit Operation: ☐ **YES** ☐ **NO**
Number of Individual Units that are part of the Multi-Unit Operation *(Enter the number of units provided by the person in charge)*:
Ownership of Establishment *(Select **ONE** of the following)*: ☐ **Company-Owned** ☐ **Franchise** ☐ **Unsure**
If Franchise – number of units owned by the franchisee *(Enter the number of units provided by the person in charge)*:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
RETAIL FOOD STORE DATA COLLECTION FORM

INFORMATION ON THE REGULATORY AUTHORITY
Name of Jurisdiction with Regulatory Oversight:
Enrolled in FDA Retail Food Program Standards: ☐ **YES** ☐ **NO**
Jurisdiction Meets Standard 1 *(Select **ONE** of the following)***:** ☐ **YES – Self Reported** ☐ **YES – Verified by Audit** ☐ **NO – Jurisdiction does not meet Standard 1**
Jurisdiction Uses a Grading System *(Select **ONE** of the following)***:** ☐ **YES – Numerical Score** ☐ **YES – Letter Grade** ☐ **YES – Color Graphic** ☐ **YES – Numerical Score and Letter Grade** ☐ **YES – Numerical Score and Color Graphic** ☐ **YES – Letter Grade and Color Graphic** ☐ **YES – Numerical Score, Letter Grade, and Color Graphic** ☐ **YES – Other** ☐ **NO – Jurisdiction does not have a grading system** **If "Other"** ***describe*****:**
Jurisdiction's Program Includes Public Reporting of Inspection Results *(Select **ONE** of the following)***:** ☐ **YES – Posting on-site** ☐ **YES – Posting on the Internet** ☐ **YES – Posting on-site and Posting on the Internet** ☐ **YES – Other** ☐ **NO – Jurisdiction does not require inspections to be publically reported**
If "Other" ***describe*****:**
Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement *(Select **ONE** of the following)***:** ☐ **YES – Based ONLY on successful completion of an ANSI-Accredited Program** ☐ **YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)** ☐ **YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program** ☐ **NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement**
If "Other" ***describe*****:**
If "Other" *(Select **ONE** of the following)* ☐ **Other includes a required Training Component** ☐ **Other includes a Test other than exams offered through an ANSI Accredited Programs** ☐ **Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program**

INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)

Scope of Food Protection Manager Certification Requirement *(Select **ONE** of the following)*:

☐ **Person in Charge – One Per Establishment**
☐ **Person in Charge – Present at All Times**
☐ **Supervisory Employee – One Per Establishment**
☐ **Supervisory Employee – Present at All Times**
☐ **Other**

If "Other" ***describe*****:**

Jurisdiction Requires Food Handler Card *(Select **ONE** of the following)*:

☐ **YES – Required Training**
☐ **YES – Required Test**
☐ **YES – Required Training and Test**
☐ **YES – Other**
☐ **NO – Jurisdiction does NOT require Food Handler Cards**

If "Other" ***describe*****:**

MOST RECENT ROUTINE INSPECTIONS

Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
RETAIL FOOD STORE DATA COLLECTION FORM

MANAGER CERTIFICATION – STORE LEVEL MANAGER

1. Is the PERSON IN CHARGE of the retail food store at the time of the data collection a certified food protection manager (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – The person in charge at the time of the data collection is NOT a certified food protection manager**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

2. Is the PERSON IN CHARGE of the retail food store the same as the PERSON IN CHARGE of the facility type?

☐ **YES**
☐ **NO**

MANAGER CERTIFICATION FOR THE RETAIL FOOD STORE DEPARTMENT / OPERATION

1. Is there a certified food protection manager EMPLOYED at the department / operation (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are employed at the establishment**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

2. Is there an employee who is a certified food protection manager PRESENT at the department / operation during the data collection (*Select ONE*)?

☐ **YES – Certificate Available**
☐ **YES – Certificate NOT Available**
☐ **NO – No certified food protection managers are present during the data collection**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**
☐ **Other**
☐ **Unsure**

MANAGER CERTIFICATION FOR THE RETAIL FOOD STORE DEPARTMENT / OPERATION (continued)

3. Is the PERSON IN CHARGE at the time of the data collection of the department / operation a certified food protection manager (*Select ONE*)?

☐ **YES – Certificate Available**

☐ **YES – Certificate NOT Available**

☐ **NO – The person in charge at the time of the data collection is NOT a certified food protection manager**

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

☐ **ANSI-Accredited**

☐ **Other**

☐ **Unsure**

4. Is the department's / operation's policy to have a certified food protection manager present at all times?

☐ **YES** ☐ **NO**

If "Other" for one or more of the responses to questions 1 – 3, *describe*:

FDA RETAIL FOOD PROGRAM
FOODBORNE ILLNESS RISK FACTOR STUDY
RETAIL FOOD STORE DATA COLLECTION FORM

EMPLOYEE HEALTH POLICY

1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, ARE OBSERVED within the establishment during the data collection.

☐ **YES – Employees exhibiting illness symptoms or conditions observed within the establishment**
☐ **NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment**

2. Are food employees and conditional employees informed of their responsibility to report to the person in charge illness SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current versions of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

3. Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

5. Is the management's employee health policy consistent with 2-201.12 of the *Food Code* for EXCLUDING AND RESTRICTING food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

6. Is the management's employee health policy consistent with 2-201.13 of the *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?

☐ **YES – Policy is ORAL and based on the current version of the *FDA Food Code***
☐ **YES – Policy is WRITTEN and based on the current version of the *FDA Food Code***
☐ **NO – Policy only partially developed or non-existent**

7. Management has a copy of FDA's *Employee Health and Personal Hygiene Handbook OR cd database*?

☐ **YES**
☐ **NO**

Risk Factor – Poor Personal Hygiene (Items 1&2)

IN	OUT	NO	NA	
☐	☐			**1. Employees practice proper handwashing**

IN	OUT	NO	NA	Description of HANDWASHING OBSERVATIONS
☐	☐			A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the *Food Code*
☐	☐			B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the *Food Code*

COMMENTS:

HANDWASHING FREQUENCY ASSESSMENT

	C1 Employee observed washing hands properly and when required	C2 Employee observed washing hands improperly	C3 Employee observed failing to wash hand when required
TOTAL COUNT			

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐			**2. Food employees do not contact ready-to-eat foods with bare hands**

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3&4)

IN	OUT	NO	NA	
☐	☐			**3. Food is protected from cross-contamination during storage, preparation, and display**

IN	OUT	NO	NA	Description of FOOD Contamination OBSERVATIONS
☐	☐	☐	☐	**A.** Raw animal foods are separated from ready-to-eat foods
☐	☐	☐	☐	**B.** Different raw animal foods are separated from each other
☐	☐			**C.** Food is protected from environmental contamination – actual contamination observed
☐	☐			**D.** Food is protected from environmental contamination – potential contamination
☐	☐		☐	**E.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐			**4. Food contact surfaces are properly cleaned and sanitized**

IN	OUT	NO	NA	Description of Food Contact Surfaces OBSERVATIONS
☐	☐			**A.** Food contact surfaces and utensils are clean to sight and touch and sanitized before use
☐	☐	☐	☐	**B.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures
☐	☐	☐	☐	**C.** Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment
☐	☐		☐	**D.** Other (*describe in the comments section below)*

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

IN	OUT	NO	NA	
☐	☐			**5. Foods requiring refrigeration are held at the proper temperature**

IN	OUT	NO	NA	Description of Cold Holding Temperature OBSERVATIONS
☐	☐			**A.** TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control
☐	☐	☐	☐	**B.** Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less
☐	☐		☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COLD HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** above *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** above *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** above *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** above *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**6. Foods displayed or stored hot are held at the proper temperature**

IN	OUT	NO	NA	Description of Hot Holding Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.
☐	☐	☐	☐	**B.** Roasts are held at a temperature of 130°F (54°C) or above
☐	☐	■	☐	**C.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	*FOOD CODE* CRITICAL LIMIT	TYPE OF HOT HOLDING EQUIPMENT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**7. Foods are cooled properly**

IN	OUT	NO	NA	Description of Cooling Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours **and** from 135°F (57°C) to 41°F (5°C) or below within 6 hours
☐	☐	☐	☐	**B.** TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours
☐	☐	☐	☐	**C.** Proper cooling methods / equipment are used
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

Cooling Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD COOLING TEMP. #1	FOOD COOLING TEMP. #2	TOTAL TIME IN MINUTES	*FOOD CODE* CRITICAL LIMIT	TYPE OF EQUIPMENT USED TO COOL FOOD

FOOD SAFTEY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening**

IN	OUT	NO	NA	Description of Date Marking OBSERVATIONS
☐	☐	☐	☐	**A.** Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required
☐	☐	☐	☐	**B.** Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required
☐	☐	☐	☐	**C.** Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded
☐	☐	■	☐	**D.** Other (describe in the temperature chart and comments section below)

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**	☐	**1**	**COMMENTS:**
☐	**2**		☐	**2**		☐	**2**	
☐	**3**		☐	**3**		☐	**3**	
☐	**4**		☐	**4**		☐	**4**	
☐	**NA**		☐	**NA**		☐	**NA**	

Risk Factor – Inadequate Cooking (Items 9&10)

IN	OUT	NO	NA	
☐	☐	☐	☐	**9. Raw animal foods are cooked to required temperatures**

IN	OUT	NO	NA	Description of Cooking Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**B.** Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds
☐	☐	☐	☐	**C.** Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds
☐	☐	☐	☐	**D.** Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds
☐	☐	☐	☐	**E.** Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart ***(NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).***
☐	☐	☐	☐	**F.** Other Cooking Observations (describe in the Comment Section and Temperature Chart below)

COMMENTS:

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

IN	OUT	NO	NA	
☐	☐	☐	☐	**10. Cooked foods are reheated to required temperatures**

IN	OUT	NO	NA	Description of Reheating Temperature OBSERVATIONS
☐	☐	☐	☐	**A.** TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding
☐	☐	☐	☐	**B.** Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above **for hot holding**
☐	☐	■	☐	**C.** Other Reheating Observations (describe in the Comments Section and Temperature Chart below)

COMMENTS:

Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT	FOOD PRODUCT	FINAL REHEAT TEMP.	*FOOD CODE* CRITICAL LIMIT

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **1ºF - 2ºF** below *Food Code* critical limits
	III. – Number of **OUT** of Compliance product temperature measurements **3ºF - 4ºF** below *Food Code* critical limits
	IV. – Number of **OUT** of Compliance product temperature measurements **5ºF - 9ºF** below *Food Code* critical limits
	V. – Number of **OUT** of Compliance product temperature measurements **10ºF or more** below *Food Code* critical limits

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
☐	1	**COMMENTS:**	☐	1	**COMMENTS:**	☐	1	**COMMENTS:**
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	

Other Areas of Interest (Items 11-19)

- **NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency**

IN	OUT	NO	NA	
☐	☐			**11. Handwashing facilities are accessible and properly maintained**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Handwashing Facilities**
☐	☐			**A.** Handwashing facilities are conveniently located and accessible for employees
☐	☐			**B.** Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices

COMMENTS:

IN	OUT	NO	NA	
☐	☐			**12. Employees practice good hygiene**
IN	**OUT**	**NO**	**NA**	**Description of Good Hygienic Practices OBSERVATIONS**
☐	☐			**A.** Food Employees eat, drink, and use tobacco only in designated areas
☐	☐			**B.** Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles
☐	☐		☐	**C.** Other (*describe in Comments Section below*)

COMMENTS:

IN	OUT	NO	NA	
☐	☐		☐	**13. Consumers are properly advised of risks of consuming raw or undercooked animal foods**

COMMENTS:

IN	OUT	NO	NA	
☐	☐	☐	☐	**14. Time alone is properly used as a public health control**
IN	**OUT**	**NO**	**NA**	**Description of Time as a public health control OBSERVATIONS**
☐	☐	☐	☐	**A.** When time only is used as a public health control for **4 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	☐	☐	**B.** When time only is used as a public health control for **6 HOURS**, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the *Food Code*
☐	☐	■	☐	**C.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	■	■	**15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS for temperature control**
☐	☐	■	■	**A.** Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below
☐	☐	☐	☐	**B.** Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above
☐	☐	■	■	**C.** Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device
☐	☐	■	■	**D.** Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures
☐	☐	■	■	**E.** Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations
☐	☐	■	☐	**F.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	☐	☐	**16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required**
IN	**OUT**	**NO**	**NA**	**Description of OBSERVATIONS of Specialized Processes**
☐	☐	☐	☐	**A.** Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the *Food Code*
☐	☐	☐	☐	**B.** Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required
☐	☐	☐	☐	**C.** Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the *Food Code*
☐	☐	■	☐	**D.** Other (describe in the comments section below)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐	■	■	**17. Food is received from safe sources**
IN	**OUT**	**NO**	**NA**	**Description of FOOD SOURCE OBSERVATIONS**
☐	☐	■	■	**A.** All food is from regulated food processing plants / No home prepared/canned foods
☐	☐	☐	☐	**B.** Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold
☐	☐	☐	■	**C.** Food is protected from contamination during transportation/receiving
☐	☐	☐	■	**D.** TCS Food is received at a temperature of 41°F (5ºC) or below OR according to Law
☐	☐	■	■	**E.** Food is safe and unadulterated
☐	☐	☐	☐	**F.** Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied
☐	☐	☐	☐	**G.** Written documentation of parasite destruction is maintained for 90 days for fish products
☐	☐	■	☐	**H.** Other (*describe in Comments Section below*)
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**18. Toxic materials are identified, used, and stored properly**
IN	**OUT**	**NO**	**NA**	**Description of Toxic Materials OBSERVATIONS**
☐	☐			**A.** Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used
☐	☐		☐	**B.** Other (*describe in the comments section below)*
COMMENTS:				

IN	OUT	NO	NA	
☐	☐			**19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties**
IN	**OUT**	**NO**	**NA**	**Description of Allergen Awareness OBSERVATIONS**
☐	☐			**A.** The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens
☐	☐			**B.** Food employees are trained in food allergy awareness as it relates to their assigned duties
☐	☐		☐	**C.** Other (describe in the comments section below)
COMMENTS:				

Appendix C

FoodSHIELD Report

1. **Institutional Food Service – Senior Independent Living**

Institutional Food Service – Senior Independent Living					
Number of Informational Statements	**IN**	**%IN**	**Out**	**%OUT**	**Total Observations (IN and OUT)**
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	**3**	**60.0**	**2**	**40.0**	**5**
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	**1**	**20.0**	**4**	**80.0**	**5**
02. Food employees do not contact ready-to-eat foods with bare hands. *	**5**	**100.0**	**0**	**0.0**	**5**
03A. Raw animal foods are separated from ready-to-eat foods. *	**3**	**60.0**	**2**	**40.0**	**5**
03B. Different raw animal foods are separated from each other. *	**3**	**60.0**	**2**	**40.0**	**5**
03C. Food is protected from environmental contamination – actual contamination observed. *	**5**	**100.0**	**0**	**0.0**	**5**
03D. Food is protected from environmental contamination – potential contamination. *	**3**	**60.0**	**2**	**40.0**	**5**
03E. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	**5**	**100.0**	**0**	**0.0**	**5**
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	**2**	**100.0**	**0**	**0.0**	**2**
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	**5**	**100.0**	**0**	**0.0**	**5**
04D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	**1**	**20.0**	**4**	**80.0**	**5**
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *	**2**	**100.0**	**0**	**0.0**	**2**

05C. Other (describe in the temperature chart and comments section below) *	0	0.0	0	0.0	0
06A. TCS Food is maintained at 135ºF (57ºC) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	3	100.0	0	0.0	3
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *	0	0.0	0	0.0	0
06C. Other (describe in the temperature chart and comments section) *	0	0.0	0	0.0	0
07A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours. *	2	100.0	0	0.0	2
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *	0	0.0	0	0.0	0
07C. Proper cooling methods / equipment are used. *	2	100.0	0	0.0	2
07D. Other (describe in the temperature chart and comments section) *	0	0.0	0	0.0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	3	60.0	2	40.0	5
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	2	66.7	1	33.3	3
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *	3	100.0	0	0.0	3
08D. Other (describe in the comments section) *	0	0.0	0	0.0	0
09A. Raw shell eggs broken for immediate service are cooked to 145ºF (63ºC) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155ºF (68ºC) for 15 seconds. *	0	0.0	0	0.0	0
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *	0	0.0	0	0.0	0
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *	0	0.0	0	0.0	0
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165ºF (74ºC) for 15 seconds. *	0	0.0	0	0.0	0

09E. Roasts, including formed roasts, are cooked to 130ºF (54ºC) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	**0**	**0.0**	**0**	**0.0**	**0**
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	**0**	**0.0**	**0**	**0.0**	**0**
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *	**0**	**0.0**	**0**	**0.0**	**0**
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *	**1**	**100.0**	**0**	**0.0**	**1**
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	**0**	**0.0**	**0**	**0.0**	**0**
11A. Handwashing facilities are conveniently located and accessible for employees. *	**4**	**80.0**	**1**	**20.0**	**5**
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	**5**	**100.0**	**0**	**0.0**	**5**
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	**5**	**100.0**	**0**	**0.0**	**5**
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	**5**	**100.0**	**0**	**0.0**	**5**
12C. Other (describe in comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	**1**	**100.0**	**0**	**0.0**	**1**
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
14C. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *	**5**	**100.0**	**0**	**0.0**	**5**

15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *	**5**	**100.0**	**0**	**0.0**	**5**
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	**5**	**100.0**	**0**	**0.0**	**5**
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	**5**	**100.0**	**0**	**0.0**	**5**
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	**4**	**80.0**	**1**	**20.0**	**5**
15F. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	**0**	**0.0**	**0**	**0.0**	**0**
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
16D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	**5**	**100.0**	**0**	**0.0**	**5**
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	**0**	**0.0**	**0**	**0.0**	**0**
17C. Food is protected from contamination during transportation/receiving. *	**0**	**0.0**	**0**	**0.0**	**0**
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *	**0**	**0.0**	**0**	**0.0**	**0**
17E. Food is safe and unadulterated. *	**5**	**100.0**	**0**	**0.0**	**5**
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	**0**	**0.0**	**0**	**0.0**	**0**
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	**0**	**0.0**	**0**	**0.0**	**0**
17H. Other (describe in comments section) *	**0**	**0.0**	**0**	**0.0**	**0**

18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	5	100.0	0	0.0	5
18B. Other (describe in the comments section) *	0	0.0	0	0.0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	2	40.0	3	60.0	5
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	3	60.0	2	40.0	5
19C. Other (describe in the comments section) *	0	0.0	0	0.0	0

2. **Institutional Food Service - Schools K-12**

Institutional Food Service – Schools K-12					
Number of Informational Statements	IN	%IN	OUT	%OUT	Total Observations (IN and OUT)
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	49	94.2	3	5.8	52
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	48	92.3	4	7.7	52
02. Food employees do not contact ready-to-eat foods with bare hands. *	51	98.1	1	1.9	52
03A. Raw animal foods are separated from ready-to-eat foods. *	5	100.0	0	0.0	5
03B. Different raw animal foods are separated from each other. *	4	80.0	1	20.0	5
03C. Food is protected from environmental contamination – actual contamination observed. *	52	100.0	0	0.0	52
03D. Food is protected from environmental contamination – potential contamination. *	52	100.0	0	0.0	52
03E. Other (describe in the comments section) *	0	0.0	1	100.0	1
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	52	100.0	0	0.0	52
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	39	100.0	0	0.0	39

04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	24	100.0	0	0.0	24
04D. Other (describe in the comments section) *	0	0.0	0	0.0	0
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	47	90.4	5	9.6	52
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *	2	100.0	0	0.0	2
05C. Other (describe in the temperature chart and comments section below) *	0	0.0	0	0.0	0
06A. TCS Food is maintained at 135ºF (57ºC) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	22	91.7	2	8.3	24
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *	0	0.0	0	0.0	0
06C. Other (describe in the temperature chart and comments section) *	0	0.0	0	0.0	0
07A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours. *	2	100.0	0	0.0	2
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *	1	100.0	0	0.0	1
07C. Proper cooling methods / equipment are used. *	6	85.7	1	14.3	7
07D. Other (describe in the temperature chart and comments section) *	0	0.0	0	0.0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	23	95.8	1	4.2	24
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	18	75.0	6	25.0	24
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *	17	94.4	1	5.6	18
08D. Other (describe in the comments section) *	0	0.0	0	0.0	0
09A. Raw shell eggs broken for immediate service are cooked to 145ºF (63ºC) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155ºF (68ºC) for 15 seconds. *	0	0.0	0	0.0	0

09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *	0	0.0	0	0.0	0
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *	1	100.0	0	0.0	1
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165ºF (74ºC) for 15 seconds. *	1	100.0	0	0.0	1
09E. Roasts, including formed roasts, are cooked to 130ºF (54ºC) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0.0	0	0.0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0.0	0	0.0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *	2	100.0	0	0.0	2
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *	29	100.0	0	0.0	29
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0.0	0	0.0	0
11A. Handwashing facilities are conveniently located and accessible for employees. *	52	100.0	0	0.0	52
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	51	98.1	1	1.9	52
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	52	100.0	0	0.0	52
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	51	98.1	1	1.9	52
12C. Other (describe in comments section) *	0	0.0	0	0.0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	3	75.0	1	25.0	4
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	3	25.0	9	75.0	12

14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	**1**	**20.0**	**4**	**80.0**	**5**
14C. Other (describe in the comments section) *	**1**	**100.0**	**0**	**0.0**	**1**
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *	**52**	**100.0**	**0**	**0.0**	**52**
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *	**43**	**100.0**	**0**	**0.0**	**43**
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	**50**	**96.2**	**2**	**3.8**	**52**
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	**50**	**96.2**	**2**	**3.8**	**52**
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	**51**	**98.1**	**1**	**1.9**	**52**
15F. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	**1**	**100.0**	**0**	**0.0**	**1**
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	**1**	**100.0**	**0**	**0.0**	**1**
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
16D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	**51**	**98.1**	**1**	**1.9**	**52**
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	**0**	**0.0**	**0**	**0.0**	**0**
17C. Food is protected from contamination during transportation/receiving. *	**2**	**100.0**	**0**	**0.0**	**2**
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *	**2**	**100.0**	**0**	**0.0**	**2**
17E. Food is safe and unadulterated. *	**52**	**100.0**	**0**	**0.0**	**52**

17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	1	100.0	0	0.0	1
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0.0	0	0.0	0
17H. Other (describe in comments section) *	0	0.0	0	0.0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	52	100.0	0	0.0	52
18B. Other (describe in the comments section) *	0	0.0	0	0.0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	38	73.1	14	26.9	52
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	47	90.4	5	9.6	52
19C. Other (describe in the comments section) *	1	100.0	0	0.0	1

3. **Restaurants – Fast Food**

Restaurants – Fast Food					
Number of Informational Statements	IN	%IN	OUT	%OUT	Total Observations (IN and OUT)
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	62	76.5	19	23.5	81
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	55	67.9	26	32.1	81
02. Food employees do not contact ready-to-eat foods with bare hands. *	78	96.3	3	3.7	81
03A. Raw animal foods are separated from ready-to-eat foods. *	47	82.5	10	17.5	57
03B. Different raw animal foods are separated from each other. *	45	95.7	2	4.3	47
03C. Food is protected from environmental contamination – actual contamination observed. *	74	91.4	7	8.6	81
03D. Food is protected from environmental contamination – potential contamination. *	63	77.8	18	22.2	81
03E. Other (describe in the comments section) *	0	0.0	0	0.0	0

04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	**71**	**87.7**	**10**	**12.3**	**81**
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	**50**	**86.2**	**8**	**13.8**	**58**
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	**28**	**93.3**	**2**	**6.7**	**30**
04D. Other (describe in the comments section) *	**0**	**0.0**	**1**	**100.0**	**1**
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	**33**	**40.7**	**48**	**59.3**	**81**
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *	**21**	**91.3**	**2**	**8.7**	**23**
05C. Other (describe in the temperature chart and comments section below) *	**0**	**0.0**	**1**	**100.0**	**1**
06A. TCS Food is maintained at 135ºF (57ºC) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	**49**	**87.5**	**7**	**12.5**	**56**
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *	**0**	**0.0**	**0**	**0.0**	**0**
06C. Other (describe in the temperature chart and comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
07A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours. *	**9**	**100.0**	**0**	**0.0**	**9**
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *	**2**	**100.0**	**0**	**0.0**	**2**
07C. Proper cooling methods / equipment are used. *	**15**	**83.3**	**3**	**16.7**	**18**
07D. Other (describe in the temperature chart and comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	**56**	**75.7**	**18**	**24.3**	**74**
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	**51**	**72.9**	**19**	**27.1**	**70**
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *	**42**	**89.4**	**5**	**10.6**	**47**
08D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**

09A. Raw shell eggs broken for immediate service are cooked to 145ºF (63ºC) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155ºF (68ºC) for 15 seconds. *	4	100.0	0	0.0	4
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *	5	100.0	0	0.0	5
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *	16	94.1	1	5.9	17
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165ºF (74ºC) for 15 seconds. *	14	100.0	0	0.0	14
09E. Roasts, including formed roasts, are cooked to 130ºF (54ºC) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0.0	0	0.0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0.0	0	0.0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *	4	80.0	1	20.0	5
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *	9	100.0	0	0.0	9
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	1	100.0	0	0.0	1
11A. Handwashing facilities are conveniently located and accessible for employees. *	75	92.6	6	7.4	81
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	75	92.6	6	7.4	81
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	76	93.8	5	6.2	81
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	79	97.5	2	2.5	81
12C. Other (describe in comments section) *	0	0.0	0	0.0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	8	50.0	8	50.0	16

14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	**9**	**64.3**	**5**	**35.7**	**14**
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
14C. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *	**78**	**95.1**	**4**	**4.9**	**82**
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *	**63**	**100.0**	**0**	**0.0**	**63**
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	**72**	**88.9**	**9**	**11.1**	**81**
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	**75**	**92.6**	**6**	**7.4**	**81**
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	**73**	**90.1**	**8**	**9.9**	**81**
15F. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	**2**	**100.0**	**0**	**0.0**	**2**
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	**3**	**75.0**	**1**	**25.0**	**4**
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
16D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	**80**	**98.8**	**1**	**1.2**	**81**
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	**3**	**50.0**	**3**	**50.0**	**6**

17C. Food is protected from contamination during transportation/receiving. *	2	100.0	0	0.0	2
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *	0	0.0	0	0.0	0
17E. Food is safe and unadulterated. *	81	100.0	0	0.0	81
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	3	100.0	0	0.0	3
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	3	100.0	0	0.0	3
17H. Other (describe in comments section) *	0	0.0	0	0.0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	72	88.9	9	11.1	81
18B. Other (describe in the comments section) *	0	0.0	0	0.0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	39	48.1	42	51.9	81
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	40	49.4	41	50.6	81
19C. Other (describe in the comments section) *	0	0.0	0	0.0	0

4. **Restaurants – Full Service**

Restaurants – Full Service					
Number of Informational Statements	IN	%IN	OUT	%OUT	Total Observations (IN and OUT)
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	49	61.3	31	38.8	80
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	44	55.0	36	45.0	80
02. Food employees do not contact ready-to-eat foods with bare hands. *	66	82.5	14	17.5	80

03A. Raw animal foods are separated from ready-to-eat foods. *	**61**	**78.2**	**17**	**21.8**	**78**
03B. Different raw animal foods are separated from each other. *	**67**	**88.2**	**9**	**11.8**	**76**
03C. Food is protected from environmental contamination – actual contamination observed. *	**71**	**88.8**	**9**	**11.3**	**80**
03D. Food is protected from environmental contamination – potential contamination. *	**53**	**66.3**	**27**	**33.8**	**80**
03E. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	**72**	**90.0**	**8**	**10.0**	**80**
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	**33**	**86.8**	**5**	**13.2**	**38**
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	**56**	**84.8**	**10**	**15.2**	**66**
04D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	**19**	**23.8**	**61**	**76.3**	**80**
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *	**30**	**90.9**	**3**	**9.1**	**33**
05C. Other (describe in the temperature chart and comments section below) *	**1**	**50.0**	**1**	**50.0**	**2**
06A. TCS Food is maintained at 135ºF (57ºC) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	**57**	**80.3**	**14**	**19.7**	**71**
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *	**2**	**66.7**	**1**	**33.3**	**3**
06C. Other (describe in the temperature chart and comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
07A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours. *	**14**	**58.3**	**10**	**41.7**	**24**
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *	**1**	**100.0**	**0**	**0.0**	**1**
07C. Proper cooling methods / equipment are used. *	**26**	**66.7**	**13**	**33.3**	**39**
07D. Other (describe in the temperature chart and comments section) *	**0**	**0.0**	**0**	**0.0**	**0**

08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	51	65.4	27	34.6	78
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	40	63.5	23	36.5	63
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *	37	75.5	12	24.5	49
08D. Other (describe in the comments section) *	0	0.0	0	0.0	0
09A. Raw shell eggs broken for immediate service are cooked to 145ºF (63ºC) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155ºF (68ºC) for 15 seconds. *	5	83.3	1	16.7	6
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *	18	85.7	3	14.3	21
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *	18	72.0	7	28.0	25
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165ºF (74ºC) for 15 seconds. *	19	90.5	2	9.5	21
09E. Roasts, including formed roasts, are cooked to 130ºF (54ºC) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0.0	0	0.0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0.0	0	0.0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *	7	77.8	2	22.2	9
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *	3	100.0	0	0.0	3
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0.0	0	0.0	0
11A. Handwashing facilities are conveniently located and accessible for employees. *	70	87.5	10	12.5	80
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	70	87.5	10	12.5	80
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	71	88.8	9	11.3	80

12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	**80**	**100.0**	**0**	**0.0**	**80**
12C. Other (describe in comments section) *	**0**	**0.0**	**1**	**100.0**	**1**
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	**44**	**73.3**	**16**	**26.7**	**60**
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	**0**	**0.0**	**5**	**100.0**	**5**
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
14C. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *	**77**	**96.3**	**3**	**3.8**	**80**
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *	**75**	**100.0**	**0**	**0.0**	**75**
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	**63**	**78.8**	**17**	**21.3**	**80**
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	**72**	**90.0**	**8**	**10.0**	**80**
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	**73**	**91.3**	**7**	**8.8**	**80**
15F. Other (describe in the comments section) *	**0**	**0.0**	**1**	**100.0**	**1**
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	**2**	**100.0**	**0**	**0.0**	**2**
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	**5**	**71.4**	**2**	**28.6**	**7**

16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
16D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	**79**	**98.8**	**1**	**1.3**	**80**
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	**18**	**100.0**	**0**	**0.0**	**18**
17C. Food is protected from contamination during transportation/receiving. *	**5**	**100.0**	**0**	**0.0**	**5**
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *	**4**	**100.0**	**0**	**0.0**	**4**
17E. Food is safe and unadulterated. *	**79**	**98.8**	**1**	**1.3**	**80**
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	**9**	**69.2**	**4**	**30.8**	**13**
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	**3**	**75.0**	**1**	**25.0**	**4**
17H. Other (describe in comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	**67**	**83.8**	**13**	**16.3**	**80**
18B. Other (describe in the comments section) *	**1**	**100.0**	**0**	**0.0**	**1**
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	**34**	**42.5**	**46**	**57.5**	**80**
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	**42**	**52.5**	**38**	**47.5**	**80**
19C. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**

5. **Retail Food Stores – Delis**

Retail Food Stores - Delis					
Number of Informational Statements	**IN**	**%IN**	**OUT**	**%OUT**	**Total Observations (IN and OUT)**
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	**19**	**59.4**	**13**	**40.6**	**32**
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	**19**	**59.4**	**13**	**40.6**	**32**
02. Food employees do not contact ready-to-eat foods with bare hands. *	**29**	**90.6**	**3**	**9.4**	**32**
03A. Raw animal foods are separated from ready-to-eat foods. *	**26**	**86.7**	**4**	**13.3**	**30**
03B. Different raw animal foods are separated from each other. *	**28**	**96.6**	**1**	**3.4**	**29**
03C. Food is protected from environmental contamination – actual contamination observed. *	**30**	**93.8**	**2**	**6.3**	**32**
03D. Food is protected from environmental contamination – potential contamination. *	**27**	**84.4**	**5**	**15.6**	**32**
03E. Other (describe in the comments section) *	**0**	**0.0**	**1**	**100.0**	**1**
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	**28**	**87.5**	**4**	**12.5**	**32**
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	**25**	**83.3**	**5**	**16.7**	**30**
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	**12**	**85.7**	**2**	**14.3**	**14**
04D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	**21**	**65.6**	**11**	**34.4**	**32**
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *	**4**	**100.0**	**0**	**0.0**	**4**
05C. Other (describe in the temperature chart and comments section below) *	**0**	**0.0**	**0**	**0.0**	**0**

06A. TCS Food is maintained at 135ºF (57ºC) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	17	60.7	11	39.3	28
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *	0	0.0	0	0.0	0
06C. Other (describe in the temperature chart and comments section) *	0	0.0	0	0.0	0
07A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours. *	6	100.0	0	0.0	6
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *	1	100.0	0	0.0	1
07C. Proper cooling methods / equipment are used. *	12	100.0	0	0.0	12
07D. Other (describe in the temperature chart and comments section) *	0	0.0	0	0.0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	27	90.0	3	10.0	30
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	23	88.5	3	11.5	26
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *	18	81.8	4	18.2	22
08D. Other (describe in the comments section) *	0	0.0	0	0.0	0
09A. Raw shell eggs broken for immediate service are cooked to 145ºF (63ºC) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155ºF (68ºC) for 15 seconds. *	0	0.0	0	0.0	0
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *	2	100.0	0	0.0	2
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *	1	100.0	0	0.0	1
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165ºF (74ºC) for 15 seconds. *	11	100.0	0	0.0	11
09E. Roasts, including formed roasts, are cooked to 130ºF (54ºC) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham). *	1	100.0	0	0.0	1

09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0.0	0	0.0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *	1	100.0	0	0.0	1
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *	5	100.0	0	0.0	5
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0.0	0	0.0	0
11A. Handwashing facilities are conveniently located and accessible for employees. *	27	84.4	5	15.6	32
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	27	84.4	5	15.6	32
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	28	87.5	4	12.5	32
12B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles. *	32	100.0	0	0.0	32
12C. Other (describe in comments section) *	0	0.0	0	0.0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	0	0.0	1	100.0	1
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	3	100.0	0	0.0	3
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0.0	1	100.0	1
14C. Other (describe in the comments section) *	0	0.0	0	0.0	0
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *	28	87.5	4	12.5	32
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *	28	93.3	2	6.7	30
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	25	78.1	7	21.9	32
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	28	87.5	4	12.5	32

15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	**28**	**87.5**	**4**	**12.5**	**32**
15F. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	**0**	**0.0**	**0**	**0.0**	**0**
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	**0**	**0.0**	**0**	**0.0**	**0**
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	**0**	**0.0**	**1**	**100.0**	**1**
16D. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	**31**	**96.9**	**1**	**3.1**	**32**
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	**3**	**100.0**	**0**	**0.0**	**3**
17C. Food is protected from contamination during transportation/receiving. *	**1**	**100.0**	**0**	**0.0**	**1**
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *	**1**	**100.0**	**0**	**0.0**	**1**
17E. Food is safe and unadulterated. *	**32**	**100.0**	**0**	**0.0**	**32**
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	**2**	**66.7**	**1**	**33.3**	**3**
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	**0**	**0.0**	**0**	**0.0**	**0**
17H. Other (describe in comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	**29**	**90.6**	**3**	**9.4**	**32**
18B. Other (describe in the comments section) *	**0**	**0.0**	**0**	**0.0**	**0**
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	**18**	**56.3**	**14**	**43.8**	**32**

19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	**20**	**62.5**	**12**	**37.5**	**32**
19C. Other (describe in the comments section) *	**1**	**100.0**	**0**	**0.0**	**1**