Northern Nevada Public Health
2024 Risk Factor Study Report

Report on the Occurrence of Foodborne Illness Risk Factors in Washoe County, December 2024

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List of Acronyms:

AMC - Active Managerial Control

ANSI - American National Standards Institute

CFPM - Certified Food Protection Manager

EFSA - Excellence in Food Safety Awards

EHS - Environmental Health Services

FDA - Food and Drug Administration

FSMS - Food Safety Management Systems

HACCP - Hazard Analysis Critical Control Point

NACCHO - National Association of County and City Health Officials

NNPH - Northern Nevada Public Health

PHAB - Public Health Accreditation Board

PIC - Person in Charge

RFFM - Retail Food Flexible Funding Model

TCS - Time/Temperature Control for Safety

WCHD - Washoe County Health District

I. Introduction

Northern Nevada Public Health (NNPH) operates each day with the mission "to improve and protect our community's quality of life and increase equitable opportunities for better health" (NNPH, 2024). In alignment with the NNPH mission, the Food Protection Program of the Environmental Health Services (EHS) Division utilizes a combination of enforcement and education to promote adherence to national standards for food safety and protecting public health.

NNPH serves the community of Washoe County, Nevada, which includes the cities of Reno and Sparks, and any unincorporated areas. The 2023 population estimate for Washoe County was 498,022 and has experienced significant growth in recent years (U.S. Census Bureau, n.d.). NNPH was first accredited by the Public Health Accreditation Board (PHAB) in 2019 and in September 2024, completed reaccreditation, which is pending review at the time of assembling this report. NNPH strives to deliver quality care, assessment, and proactive regulation to the Washoe County community through the activities of all the organization's divisions and programs. Consistent with delivering quality services, the Food Protection Program enrolled in the FDA Retail Food Regulatory Program Standards in 2004 and currently meets Standards 1, 3, 5, and 7. The Retail Food Regulatory Program Standards are voluntary, and participation indicates iterative quality improvement in "what constitutes a highly effective and responsive program for the regulation of foodservice and retail food establishments" (FDA, 2024a). Staff also participate in national programs and collectives, such as the NACCHO-FDA Mentorship Program and the Conference on Food Protection councils, to facilitate advancement of the field, maintain key partnerships, and operate on the cutting-edge of science and regulation.

Regulatory authority is derived from the Washoe County District Board of Health Regulations 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 December 2021. The regulations are largely based on the US Food and Drug Administration (FDA) 2017 Food Code and 2019 Supplement to the Food Code. The Food Protection Program is comprised of one Environmental Health Supervisor, three Senior Environmental Health Specialists and 14 full-time Environmental Health Specialists (inspectors). Due to recent staff turnover, the program is currently staffed at nine full-time inspectors. All employees of the program are specialized within food safety. Food safety inspectors are responsible for conducting inspections at approximately 3,972 food establishments each year. Washoe County food establishments include full service restaurants, fast food restaurants, school kitchens, local manufacturing firms, mobile food units, and retail food stores such as delis, meat departments, seafood departments, produce departments, and bakeries.

The goal and intention of the Retail Food Regulatory Program Standards and, in turn, that of NNPH's Food Protection Program is to reduce the incidence of risk factors that contribute to foodborne illness. These risk factors, identified consistently by the Centers for Disease Control and Prevention (CDC), are:

1. Poor Personal Hygiene
2. Contaminated Equipment or Protection from Contamination
3. Improper Holding Time and Temperature
4. Inadequate Cooking
5. Food from Unsafe Sources

In 2017, NNPH (then, Washoe County Health District) conducted a baseline assessment of the occurrence of these risk factors throughout Washoe County food establishments. This study, hereafter referred to as the 2017 Baseline Study, represented a key component of the Retail Food Regulatory Program Standard 9, "Program Assessment" (FDA, 2022). The 2017 Baseline Study utilized assessment criteria from 2013 FDA Food Code and was informed by the *FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types* (2004). The results of the data collected for the 2017 Baseline Study identified "effective handwashing when required, cold holding of time/temperature control for safety (TCS) foods, date marking of refrigerated ready-to-eat foods, and food allergen awareness" as the priorities for intervention (WCHD, 2017).

While the emphasis of a risk factor assessment is related to the five primary risk factors, data is collected on additional items that support safe practices in food establishments. Studies by the FDA indicate that the presence of a CFPM, particularly when the CFPM is employed as a person-in-charge, is associated with a lower occurrence of risk factor violations; however, more detailed analysis indicated that the most accurate indicator of food safety compliance is found in the development of food safety management systems (FSMS) (FDA, 2024; FDA, 2023a). Awareness and prevention of the nine major allergens and allergic reaction symptoms, though not considered to be a component of a risk factor, is crucial for food safety and the protection of public health. The 2022 FDA Food Code states that an estimated 11 million Americans are affected by food allergies (FDA, 2023b). Specifically, the nine major food allergens are as follows: milk, eggs, wheat, soy, sesame, fish, shellfish, tree nuts, and peanuts (FDA, 2023b). Presence of a CFPM, development of FSMS, and awareness/training on the nine major allergens are additional subjects of analysis in this report.

Risk factor assessments are conducted every five years to aid in the evaluation of trends in foodborne illness risk factor occurrence and the effectiveness of intervention strategies initiated by the Food Protection Program in response. NNPH initiated this iteration of the risk factor assessment in January 2022 and conducted data collection through April 2024.

II. Methods

A. Selection of Facilities

Facilities for data collection were categorized according to five different facility types within three different industry segments (Table 1). Standard 9 of the Retail Food Regulatory Program Standards stipulates that facilities must be selected from "establishments in health care (hospitals, long-term care), schools, restaurants (fast food and full service), and retail food stores (particularly delis) over which you [the regulatory agency] have jurisdiction" (FDA, 2024b). As NNPH does not regulate healthcare facilities, which are regulated by the Nevada State Division of Public and Behavioral Health, senior independent living facilities (described in Table 1) were substituted to satisfy the health care requirement. For the remainder of this report, data will be stratified by facility type rather than industry segment to provide more detailed analysis. The selected industry segments, facility types, and their associated descriptions are further elucidated in Table 1.

Facility Types Selected for NNPH 2024 Risk Factor Study		
Industry Segment	**Facility Type**	**Description**
Institutional Food Service	Senior Independent Living	Food service operations that prepare meals for residents in a non-medical, group living setting.
	Schools (K-12)	Public and private school food service facilities where meals are either fully prepared in the on-site kitchen or partially prepared in a central or base kitchen and served on-site.
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	Restaurant establishments that are not full service restaurants; customers generally order and pay for their meals at a counter. Also referred to as quick service restaurants.
Retail Food Stores	Deli Department / Operation	Retail food store in which foods, such as luncheon meats and cheeses, are sliced for the customers and where sandwiches and/or salads are prepared 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.

Table 1. Facility Types Selected for NNPH 2024 Risk Factor Study. Food establishments were categorized according to defined industry segments and facility types. Categorization of establishments reflects what is required by Standard 9 of the FDA Retail Food Regulatory Program Standards, apart from senior independent living facilities, which were substituted for the "Health Care" industry segment as medical establishments are not regulated by NNPH (FDA, 2024b).

Apart from the senior independent living facility type, the establishment sample sizes within each facility type were calculated based upon the total number (population) of establishments within the facility type with a 95% confidence level and 10% margin of error. The same sampling parameters were utilized for sample size selection in the 2017 Baseline Study. For senior independent living, the facility type population was relatively small (N=11) and met the FDA criteria for utilizing a population sample (N≤30 establishments); however, three establishments were either no longer operating or denied entry to the data collector, thus the sample size was eight establishments (n=8) (FDA, 2024b). Due to a miscalculation during the data collection process, an additional deli was analyzed in the sample. Table 2 shows the facility types and the associated population and sample sizes.

To collect data regarding the development of FSMS, each establishment within a facility type sample group was randomly assigned a number between 1 and 4, which corresponded to a risk factor as follows:

1. Poor Personal Hygiene.
2. Contaminated Equipment or Protection from Contamination.
3. Improper Holding Time and Temperature.
4. Inadequate Cooking.

Population and Sample Sizes of Facility Types				
Facility Type	**Population Size (N)**	**Confidence Interval (CI) & Margin of Error**	**Sample Size (n)**	**Total Surveyed (n_a)**
Senior Independent Living	11	0.95 ± 0.10	11	8
Schools (K-12)	110	0.95 ± 0.10	52	52
Full Service Restaurants	411	0.95 ± 0.10	79	79
Fast Food Restaurants	537	0.95 ± 0.10	82	82
Deli Retail Food Stores	56	0.95 ± 0.10	36	37

Table 2. Population and Sample Sizes of Facility Types. Population size of each facility type represents the total number of establishments within that facility type that are regulated by NNPH. Sample sizes were determined with a 95% confident interval and 10% margin of error, apart from senior independent living facilities in which the population was sufficiently small (N≤30 establishments) to be a population sample (N=n) (FDA, 2024b). Within the senior independent living facility type, three establishments were unable or unwilling to participate in the data collection resulting in the actual sample size (n_a) of eight establishments. An additional establishment was included in the deli retail food stores facility type due to a miscalculation during the data collection process, resulting in an actual sample size of 37 establishments.

A number was assigned to each establishment within the facility type populations. Numbers within the population were randomly selected to generate the sample size for data collection. This process was repeated with a second list of establishments within each facility type to generate a substitution list. If an establishment was no longer operating, denied entry to the inspector, or was otherwise unable/unwilling to participate in the data collection, the inspector selected the next establishment on the substitution list within that facility type. The procedures for substitution mirror those recommended by the FDA Risk Factor Study Guidance (2024b). Should an establishment require substitution, the originally assigned risk factor was reassigned to the substitute establishment for assessment of the associated FSMS.

B. Data Collection Procedures

In January 2022, prior to starting data collections, training was provided to the Food Protection Program staff selected to conduct the data collections. The training, led by NNPH's regional FDA Retail Food Specialist, covered topics such as study resources available, collecting data, marking procedures, using data management software, and general parameterization of the study design.

At the start of the follow-up study, eight members of the Food Protection Program were tasked as data collectors. The data collection team was comprised of the Food Protection Program Supervisor, two Senior Environmental Health Specialists, and five Environmental Health Specialists. All data collectors had completed a rigorous training program and, at the time of selection, were routinely conducting independent food safety inspections with detailed application of relevant food safety regulations. Over the course of the data collection period (January 2022-April 2024), NNPH experienced a great deal of staff turnover including the resignation of three of the five Environmental Health Specialist data collectors. At the end of 2023, two additional, fully trained and independent Environmental Health Specialists received relevant training to participate in collecting data for the study. Staff turnover and other challenges of the 2024 Risk Factor Study are explored in greater detail in Section IV (pg.23) of this report.

Establishments that had been randomly selected for the sample were, again, randomly distributed in assignment to the data collectors. Data collections were unannounced and upon arrival at the establishments, data collectors provided establishment operators with a letter (Appendix A), which explained the intention of the study, that participation was voluntary, and that the inspection would not affect the health score of their establishment. While the data collections

were non-regulatory, on-site corrective actions were required for observations found out of compliance. In very few cases, data collections that revealed seriously or systemically substandard and dangerous food handling practices were reclassified as regulatory inspections, and a substitute establishment was selected from the relevant list for data collection.

C. Data Collection Forms and Marking Procedures

Data collectors utilized the FDA Data Collection Forms (Appendix B) for each industry segment and associated facility types. Data was collected hierarchically and assessed compliance with 19 data items that correspond to a range of food handling practices and behaviors in food establishments, as described in Table 3. Data items #01-10, often referred to as primary data items, corresponded to four foodborne illness risk factors (poor personal hygiene, contaminated equipment or protection from contamination, improper holding time and temperature, and inadequate cooking). Data items #11-19 are classified as "Other Areas of Interest" and "provide important information related to the primary 10 data items or that will assist other food safety initiatives within the agency," apart from Data item #17, which corresponds to the risk factor "food from unsafe sources" but is not included in the intended primary focus of the risk factor study (FDA, 2016; FDA, 2024b). Data item compliance was evaluated through specific information statements that provided for greater specificity throughout the data collection and analysis.

Each information statement could be marked as IN, OUT, NO, or NA as follows:

- IN: An information statement was recorded as IN if it was observed as in compliance with provisions of the 2017 Food Code.
- OUT: An information statement was recorded as OUT if it was observed as out of compliance with provisions of the 2017 Food Code. For each information statement record as OUT, the data collector was required to include an explanation of the observed violation in the "Comments" section of the data collection form.
- NO: An information statement was recorded as NO to indicate that the practice was "not observable" at the time of the data collection. NO was only recorded for instances in which a food handling practice that normally occurs at the establishment was unable to be observed by the data collector while present at the facility.
- NA: An information statement was recorded as NA to indicate that the practice was "not applicable" to the food establishment. NA was exclusively recorded for information statements that corresponded to food handling practices not included in the operation of the establishment.

As outlined in the Risk Factor Study Guidance and the Marking Instructions, data items are marked according to the applicable information statements (FDA, 2024b; FDA, 2016). If one of the information statements within a data item is recorded as OUT, then the entire data item is considered out of compliance. If the data item is recorded as IN, then at least one information statement is recorded as IN while the other information statements within the data item can be recorded as any combination of IN, NO, or NA. If a data item is recorded as NO, then at least one information statement is recorded as NO while the other information statements within the data item can be recorded as any combination of NO or NA. If a data item is recorded as NA, then all information statements within the data item must be recorded as NA. The same system applies when assessing compliance for Risk Factors, with data items in place of information statements.

Risk Factor Study Hierarchical Data Organization			
Risk Factor	**Data Item**	**Definition**	**Information Statements**
Poor Personal Hygiene	01	Employees practice proper handwashing.	01A-B
	02	Food employees do not contact ready-to-eat food with bare hands.	02
Contaminated Equipment or Protection from Contamination	03	Food is protected from cross-contamination during storage, preparation, and display.	03A-E
	04	Food contact surfaces are properly cleaned and sanitized.	04A-D
Improper Holding Time and Temperature	05	Foods requiring refrigeration are held at the proper temperature.	05A-C
	06	Foods displayed or stored hot are held at the proper temperature.	06A-C
	07	Foods are cooled properly.	07A-D
	08	Refrigerated, ready-to-eat foods are properly datemarked and discarded within 7 days of preparation or opening.	08A-D
Inadequate Cooking	09	Raw animal foods are cooked to required temperatures.	09A-F
	10	Cooked foods are reheated to required temperatures.	10A-C
Other Areas of Interest	11	Handwashing facilities are accessible and properly maintained.	11A-B
Other Areas of Interest	12	Employees practice good hygiene.	12A-C
Other Areas of Interest	13	Consumers are properly advised of the risks of consuming raw or undercooked animal foods.	13
Other Areas of Interest	14	Time alone is properly used as a public health control.	14A-C
Other Areas of Interest	15	Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces.	15A-F
Other Areas of Interest	16	Special processes are conducted in compliance with issued variance / HACCP Plan, when required.	16A-D
Food from Unsafe Sources	17	Food is received from safe sources.	17A-H
Other Areas of Interest	18	Toxic materials are identified, used, and stored properly.	18 A-B
Other Areas of Interest	19	Management and food employees are trained in food allergy awareness as it relates to their assigned duties.	19 A-C

Table 3. Risk Factor Study Hierarchical Data Organization. Data was collected hierarchically for 19 data items. Primary data items (#01-10) were associated with four foodborne illness risk factors: poor personal hygiene, contaminated equipment or protection from contamination, improper holding time and temperature, and inadequate cooking. Each data item was evaluated through specific, corresponding information statements.

Data collected in the field was input into the FDA Risk Factor Study data management program website at the conclusion of the data collection. Data entry on the website directly corresponded to that recorded on the data collection form. Utilization of the data management website enabled study administrators to track data collection progress across all data collectors in a centralized location, generate reports from raw data, and organize and filter raw data for further analysis. The FDA Risk Factor Study data management software was utilized for data collection tracking and organization; however, primary analysis of the raw data was conducted using Microsoft Excel to verify accuracy of the calculations and enable more detailed data visualization. Limitations in the use of the data management program are briefly discussed in the Section IV (pg.23) of this report.

D. Data Analysis

The analysis within this report focuses on primary data items (#01-10) and the four corresponding risk factors. Additional analyses within this report seek to quantify the prevalence of Certified Food Protection Managers (CFPMs), the degree of development of FSMS, and the technical knowledge of facility managers and food employees regarding major food allergens. All analyses within this report were chosen to provide a holistic view of challenges faced food establishments in Washoe County and further insight into targeted and effective intervention strategies. For each factor, data from the 2024 Risk Factor Study is categorically compared to that of the 2017 Baseline Study. Drawing comparisons between the 2017 Baseline Study and 2024 Risk Factor study are intended only to show change between studies and not to insinuate a trend in compliance over time.

Data collected during this risk factor study was analyzed across each tier of the hierarchical structure: risk factor, data item, and information statement. Compliance status from each data tier was calculated within each facility type to determine the proportion of establishments at which an observation was recorded, that indicated the risk factor / data item / information statement to be out of compliance (FDA, 2024b). Information statements recorded as NO and NA were omitted from the total number of observations because, as described in the previous subsection, recording NO or NA indicates that an observation was not made for the food handling practice at the time of the inspection.

When reporting statistics for compliance at the risk factor tier, final calculations revealed the percentage of facilities, at which an observation of the relevant food practices was made, that had at least one practice recorded as out of compliance (FDA, 2024b). By calculating the proportion of facilities, or observations, recorded as out of compliance, we can better extrapolate the findings of the analysis to a facility type population. Data items that were recorded as OUT in greater than 30% of observations were identified as priorities for intervention. Additionally, the data items prioritized for intervention were further analyzed by information statement to obtain a greater understanding of violations and to further specify targeted intervention strategies. Some data items contained an information statement for “Other,” in which the data collector could mark the statement as IN, OUT, NA, or NO and record a comment to describe the specific violation. While information statements for “Other” were utilized to calculate the proportion of establishments recorded as OUT for the corresponding data item, these information statements were not included in interpretation of the results to preserve clarity and consistency – a topic discussed in greater detail in Section IV (pg. 23) of this report.

III. Results

A. Certified Food Protection Manager (CFPM) Presence – By Facility Type

Across all facility types there was an observed increase in the likelihood that a CFPM who had completed an American National Standard Institute (ANSI) accredited course will present at the facility [Figure 1]. The CFPM was recorded as "present" during the inspection if an ANSI-accredited certificate was available on-site for an individual present during the data collection and was recorded regardless of the CFPM's status as a person-in-charge. Across all facility types, 86% of establishments had a CFPM present during the inspection and 80% had a CFPM present at the establishment who was also recorded as the person-in-charge during the data collection.

In accordance with findings from the 2017 Baseline Risk Factor Study for Washoe County, the facility type that was most likely to have a CFPM present was Schools (K-12) with 98% of data collections indicating that a CFPM was present. Despite an overall increase in the likelihood of a CFPM being present between 2017 and 2024, akin to all facility types, senior independent living was the facility type that was observed to be least likely to have a CFPM present with only 75% of data collections indicating that a CFPM was present.

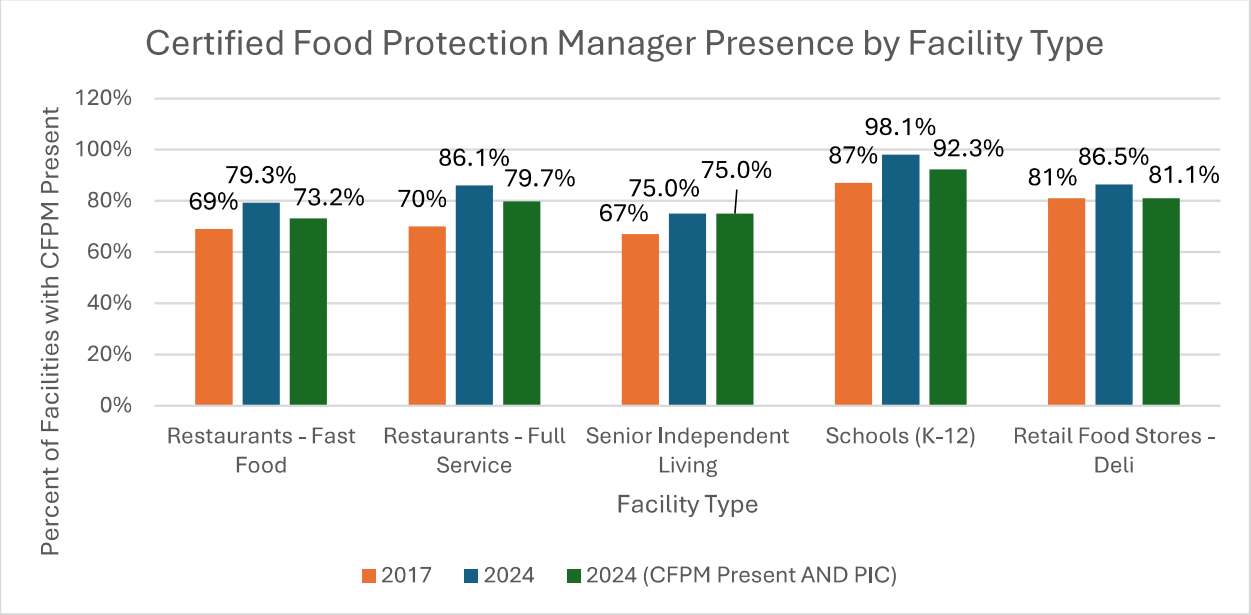

Figure 1. Certified Food Protection Manager Presence by Facility Type. Percentage of total observations within each facility type in which a CFPM was recorded as "Present" during the data collections in 2017 and 2024; and, percentage of total observations within each facility type in which the CFPM was recorded as both "Present" and "PIC" in 2024.

In Washoe County, data collectors gathered data related to FSMS for each of the four risk factors. FSMS development status in Washoe County was not normally distributed within each facility type nor was it correlated with CFPM presence. Data indicates that the median number of primary data items (data items #1-10) observed as out of compliance per establishment decreases as degree of development of an FSMS increases [Table 4].

Median Number of Primary Data Items OUT of Compliance by Facility Type and FSMS Development				
	Degree of FSMS Development			
	Non-Existent	Underdeveloped	Well-developed	Well-developed and documented
Facility Type				
Restaurants - Fast food restaurants	4(3), n=5	3(7), n=29	1(4), n=23	0(6), n=23
Restaurants - Full service restaurants	3(3), n=2	4(7), n=55	2(5), n=19	1(3), n=3
Retail Food - Deli	1(0), n=1	3(4), n=10	2(4), n=13	1(3), n=12
Schools (K-12)	0(0), n=0	0(0), n=6	0(3), n=22	0(2), n=24
Senior Independent Living	0(0), n=0	3(3), n=5	1(0), n=2	1(0), n=1

Table 4. Median Number of Primary Data Items OUT of Compliance by Facility Type and FSMS Development. Median (range) of primary data items recorded as out of compliance per establishment in each facility type and degree of food safety management system (FSMS) development. Data is calculated by only including instances in which a primary data item was recorded as OUT and primary data items with NA or NO results were excluded. Total number of establishments (n) is included in each category of facility type and degree of FSMS development.

The median number of out of compliance observations for primary data items was greatest for all facility types when the FSMS was recorded as being "Underdeveloped." FSMS were most likely to be recorded as "Underdeveloped" in Fast food restaurants, full service restaurants, and senior independent living facility types [Figure 2].

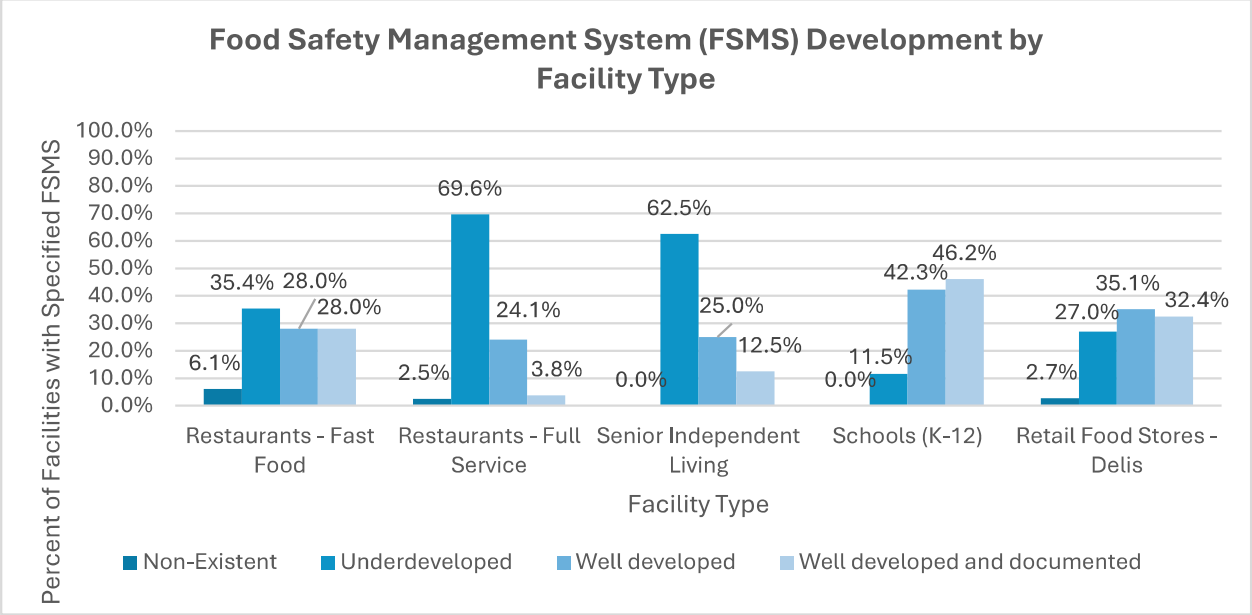

Figure 2. Food Safety Management System (FSMS) Development by Facility Type. Distribution of food safety management system (FSMS) development status within each facility type in the 2022-2024 data collection cycle.

Across all facility types, most establishments had FSMS with some degree of development. Within each facility type, less than 10% of establishments had FSMS recorded as "Non-Existent." The prevalence of "Underdeveloped" FSMS in fast food restaurants, full service restaurants, and

senior independent living facility types highlights an opportunity for intervention to empower CFPM persons-in-charge to develop meaningful and impactful FSMS within their establishments.

B. Major Allergen Awareness – All Facility Types

For this risk factor study, establishments were assessed on the knowledge of the person-in-charge regarding the nine major allergens and associated symptoms of an allergic reaction (information statement 19A) and employees training on allergen awareness as it relates to their day-to-day roles (information statement 19B). Establishments with one or more information statements marked as OUT, were recorded as out of compliance for the entire data item #19 (see "Data Collection Forms and Marking Procedures" on pg. 4).

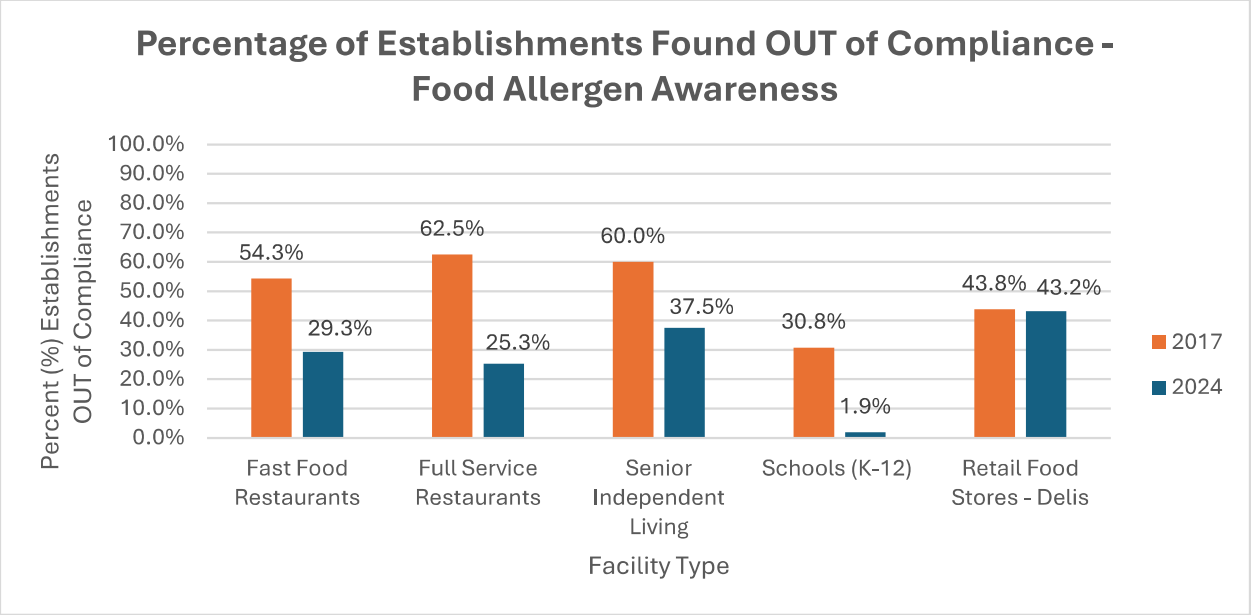

Figure 3. Percentage of Establishments Found OUT of Compliance – Food Allergen Awareness. Proportion of establishments (reported as a percentage) found out of compliance for Data item #19, assessing establishment management and food employee allergen awareness. All facility types were associated with a decrease in the percentage of out of compliance observations related to allergen awareness between the study years.

Across all facility types, observations of food allergen awareness found out of compliance decreased from 2017 to 2024 [Figure 3] indicating an improvement in food allergen awareness and training within Washoe County establishments. As the Washoe County District Board of Health Regulations Governing Food Establishments encompasses the 2017 FDA Food Code and does not list sesame as a major food allergen, food allergen awareness remains a priority for intervention strategies.

C. Risk Factor Compliance – Overall

Table 5 shows the proportion of establishments at which at least one observation within each risk factor was recorded as IN, and no observations were recorded as OUT. Consistent with findings from the 2017 Baseline Study, Schools (K-12) were associated with the highest proportion of IN compliance establishments across all risk factors. In contrast, full service restaurants were found to have the lowest proportions of compliance across all risk factors. Only 13.9% of establishments

with observations in the improper holding time and temperature risk factor were recorded as IN, indicating a stark opportunity for intervention [Table 5].

Proportion of Establishments Found IN Compliance by Risk Factor and Facility Type					
Risk Factor / Facility Type	Restaurants - Fast Food	Restaurants - Full Service	Senior Independent Living	Schools (K-12)	Retail Food Stores - Deli
Poor Personal Hygiene	52.4%	41.8%	75.0%	92.31%	62.2%
Contaminated Equipment or Protection from Contamination	54.9%	19.0%	25.0%	94.23%	67.6%
Improper Holding Time and Temperature	41.5%	13.9%	50.0%	88.9%	84.8%
Inadequate Cooking	97.0%	94.4%	100.0%	100.0%	100.0%

Table 5. Proportion of Establishments Found IN Compliance by Risk Factor and Facility Type. Proportion of establishments recorded IN compliance by risk factors and facility type. Observations recorded for primary data items #01-10 were used to calculate proportion of compliance for each data item's associated risk factor.

Figure 4 depicts the proportion of establishments at which at least one observation was made that was recorded as OUT for each risk factor and across all facility types combined. From 2017 to 2024, there was a proportional decrease in noncompliance in the risk factor categories of poor personal hygiene (6.2%), improper holding time and temperature (7.1%), and inadequate cooking (8.1%) [Figure 4]. There was an proportional increase of noncompliance in the contaminated equipment or protection from contamination risk factor (6.4%) [Figure 4].

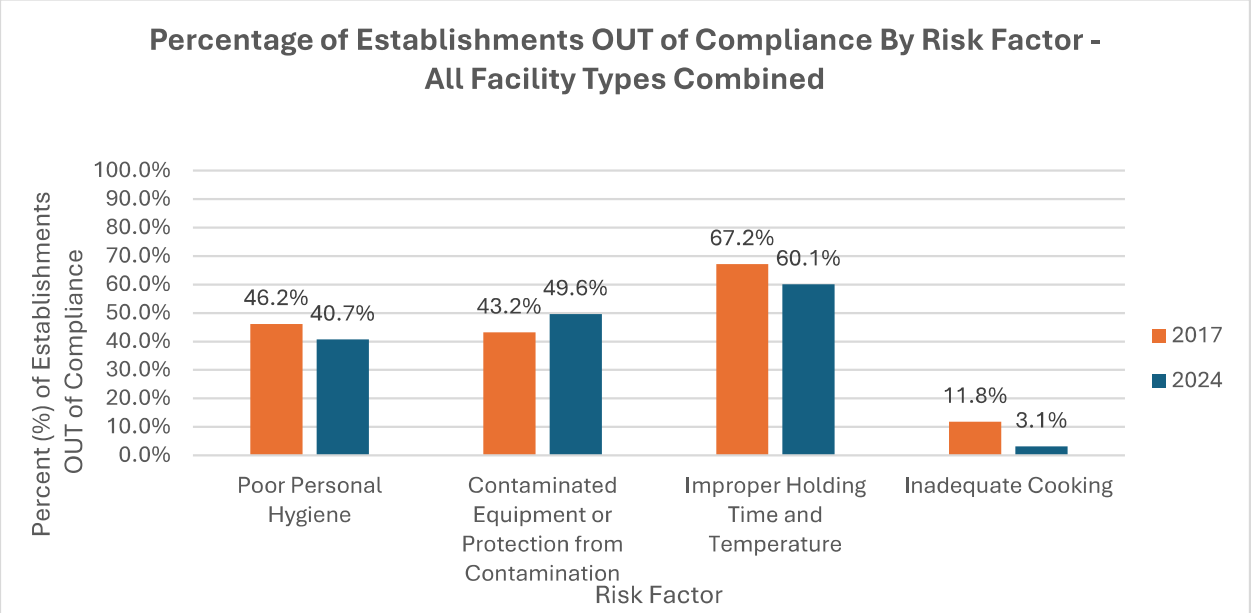

Figure 4. Percentage of Establishments Found OUT of Compliance by Risk Factor – All Facility Types Combined. The proportion of establishments (reported as a percentage) across all facility types combined recorded as OUT for each risk factor between the 2017 and 2024 study years.

Intervention strategies from the 2017 Baseline Study focused on data items within poor personal hygiene and improper holding time and temperature risk factors (WCHD, 2017).

Preliminary analysis, as demonstrated in Figure 4, indicates the success of intervention strategies from the 2017 Baseline Study. As the proportion of noncompliant establishments increased within the contaminated equipment or protection from contamination risk factor, this risk factor and the data items included therein are priorities for intervention. Detailed findings for all information statements of the 2024 NNPH Retail Food Risk Factor Study report can be found in Appendix C. Detailed study results for each risk factor and the associated information statements are discussed in the following subsections (D-G) of this report.

D. Risk Factor Compliance – Poor Personal Hygiene

Compliance within the poor personal hygiene risk factor is evaluated through primary data items which assess proper handwashing and prevention of barehand contact with ready-to-eat foods. Primary data items 01 and 02 were associated with the poor personal hygiene risk factor (FDA, 2016). Poor personal hygiene was identified in the 2017 Baseline Study as a priority risk factor for intervention, specifically "effective handwashing when required" (WCHD, 2017). Figure 5 depicts the proportion of establishments at which at least one observation was made that was recorded as OUT for the poor personal hygiene risk factor across each facility type between the 2017 and 2024 study periods. Between 2017 and 2024, there was an overall 6.2% decrease in out of compliance observations within the poor personal hygiene risk factor [Figure 4, pg. 10].

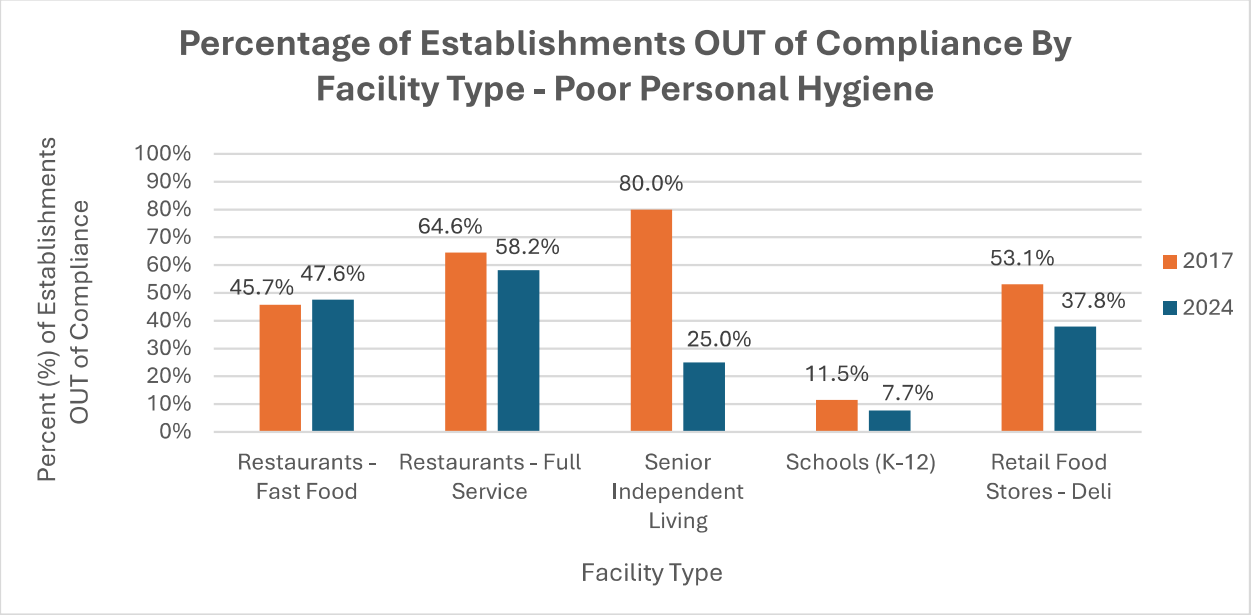

Figure 5. Percentage of Establishments OUT of Compliance by Facility Type – Poor Personal Hygiene The proportion of establishments (reported as a percentage) recorded as out of compliance in the poor personal hygiene risk factor for each facility type from 2017 to 2024.

Figure 6 depicts the proportion of establishments at which at least one observation was recorded as OUT for each data item in the poor personal hygiene risk factor. Despite the overall decrease in noncompliant observations for the poor personal hygiene risk factor between 2017 and 2024, data item 01 was still identified for intervention as it was recorded as OUT in 38.4% of observations [Figure 6]. Data item 01 assesses compliance for employees practicing proper handwashing (FDA, 2016). Over half (54.4%) of full service restaurants and nearly half of fast food restaurants (46.3%) were recorded as OUT of compliance for at least one observation within data

item 01 [Figure 6]. Schools (K-12) had the lowest proportion of OUT observations, with OUT of compliance observations for data item 01 recorded in only 5.8% of establishments [Figure 6].

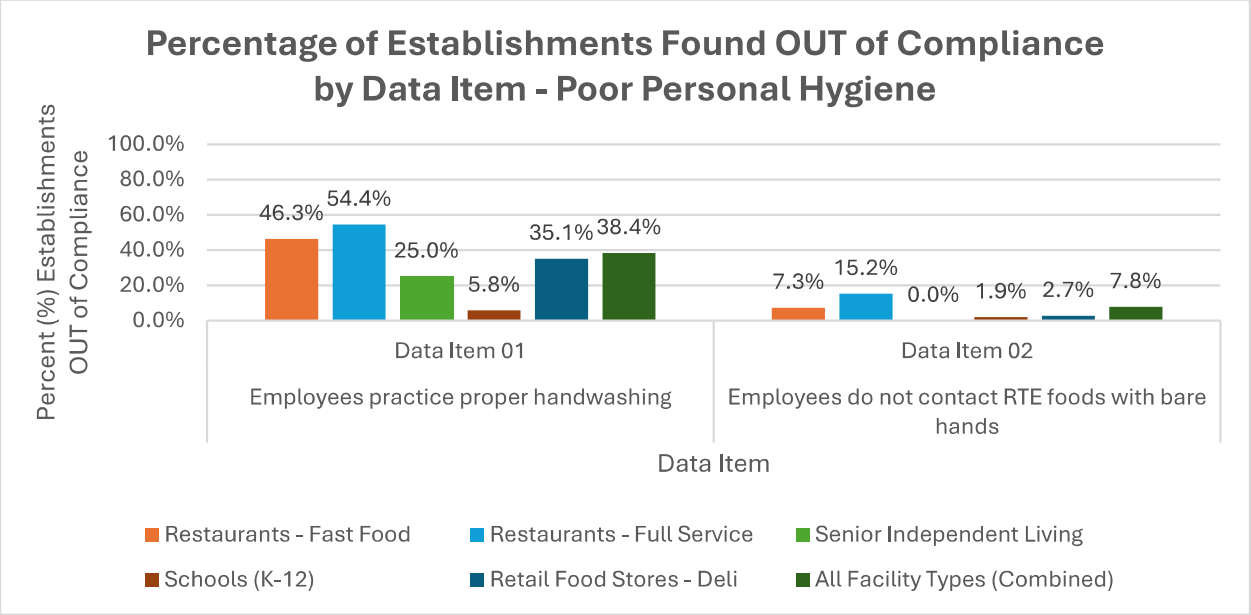

Figure 6. Percentage of Establishments Found OUT of Compliance by Data Item - Poor Personal Hygiene. The proportion of establishments (reported as a percentage) at which at least one observation was recorded as OUT of compliance for each data item within the poor personal hygiene risk factor.

As data item 01, employees practice proper handwashing, was identified for intervention, the data item was analyzed according to information statement to better target intervention for the data item. Table 6 displays the proportion of establishments that were recorded as OUT for each information statement within data item 01 across all facility types combined. A greater proportion of out of compliance observations were recorded for information statement 01B than 01A, indicating that more establishments are challenged by food handlers washing their hands when required as opposed to demonstrating proper methods of hand washing. In both information statements, full service restaurants were associated with the greatest proportion of observations recorded as OUT.

Percentage of Establishments OUT of Compliance for Data Item 01 by Information Statement – All Facility Types Combined			
Information Statement	# OUT	Total Observations (IN & OUT)	% 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	59	257	23.0%
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	81	258	31.4%

Table 6. Percentage of Establishments OUT of Compliance for Data Item 01 by Information Statement – All Facility Types Combined. The proportion of establishments across all facility types combined recorded as OUT for information statements within data item 01.

To identify any additional contributing factors to noncompliance within data item 01, information statements within data item 11 were also evaluated, as detailed in Table 6. Data item 11 which is associated with the statement "handwashing facilities are accessible and properly maintained", provided additional information regarding the accessibility of handwashing stations and the handwashing supplies to indicate if a lack thereof is a primary contributing factor to improper handwashing across facility types (FDA, 2016). A small proportion (11.2%) of establishments were recorded as OUT for having conveniently located and accessible handwashing stations; thus, improving access to handwashing stations was not identified as a primary intervention strategy for handwashing.

Percentage of Establishments OUT of Compliance for Data Item 11 by Information Statement – All Facility Types Combined			
Information Statement	# OUT	Total Observations (IN & OUT)	% OUT
11A. Handwashing facilities are conveniently located and accessible for employees.	29	258	11.2%
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	28	258	10.9%

Table 7. Percentage of Establishments OUT of Compliance for Data Item 11 by Information Statement – All Facility Types Combined. The proportion of establishments with observations recorded as OUT for information statements 11A and 11B. Combined, these information statements indicate compliance for data item 11, "handwashing facilities are accessible and properly maintained" (FDA, 2016).

E. Risk Factor Compliance – Contaminated Equipment or Protection from Contamination

Compliance within the contaminated equipment or protection from contamination, hereafter "contamination", risk factor is evaluated through data items 03 and 04, which assess compliance for protection from cross contamination and clean/sanitized food contact surfaces (FDA, 2016). The contamination risk factor was the sole risk factor with an increase in the proportion of establishments recorded as OUT between the 2017 and 2024 study periods and was associated with a 6.4% proportional increase across all facility types [Figure 4, pg. 10]. Figure 7 depicts the proportion of establishments at which at least one observation was made that was recorded as OUT for the contamination risk factor across each facility type. Fast food restaurants were the only facility type associated with a decrease in the proportion of establishments recorded as OUT for the risk factor, with a proportional decrease of 0.6%; all other facility types were associated with a proportional increase in noncompliance. The increase in noncompliance for the contamination risk factor was greatest in full service restaurants, 18.5%, and senior independent living facilities, 15% [Figure 7].

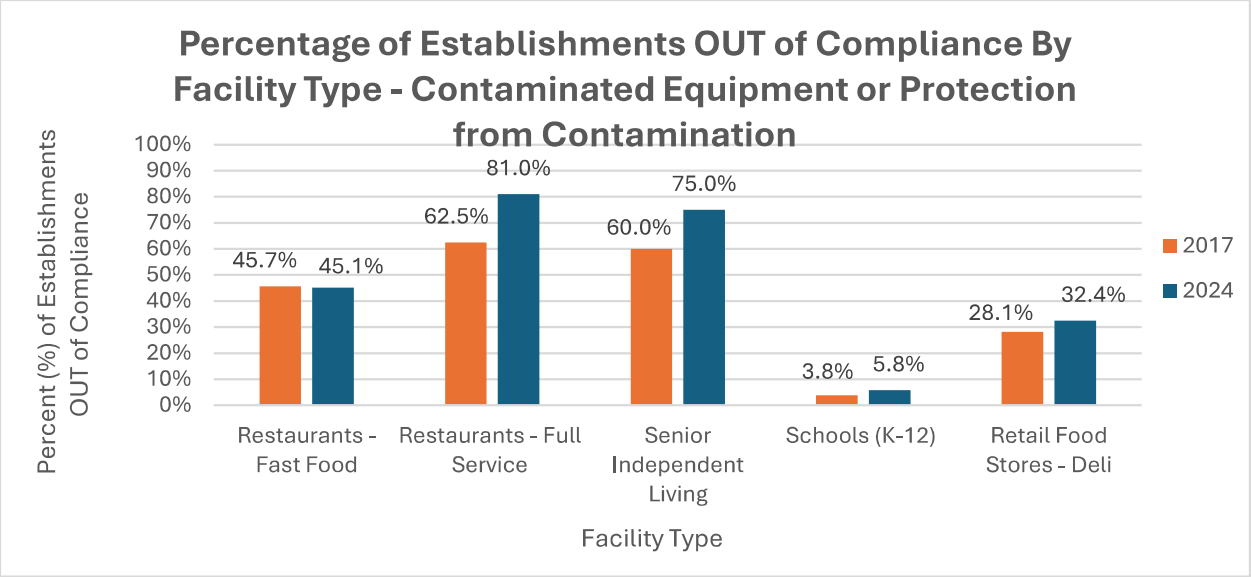

Figure 7. Percentage of Establishments OUT of Compliance by Facility Type – Contaminated Equipment of Protection from Contamination. The proportion of establishments (reported as a percentage) recorded as out of compliance in the poor personal hygiene risk factor for each facility type from 2017 to 2024.

Figure 8 depicts the proportion of establishments at which at least one observation was recorded as OUT for each data item in the contamination risk factor. A greater proportion of establishments were recorded as OUT for data item 03 than data item 04 across all facility types and 37.6% of establishments overall were associated with an out of compliance observation within data item 03 [Figure 8]. Data item 03 assess compliance with "food protected from cross contamination" and was identified as a priority for intervention (FDA, 2016). Senior independent living was associated with the highest proportion of noncompliance with at least one observation within data item 03 recorded as OUT at 75.0% of establishments and full service restaurants were associated with the second highest proportion of noncompliance at 62.0% of establishments.

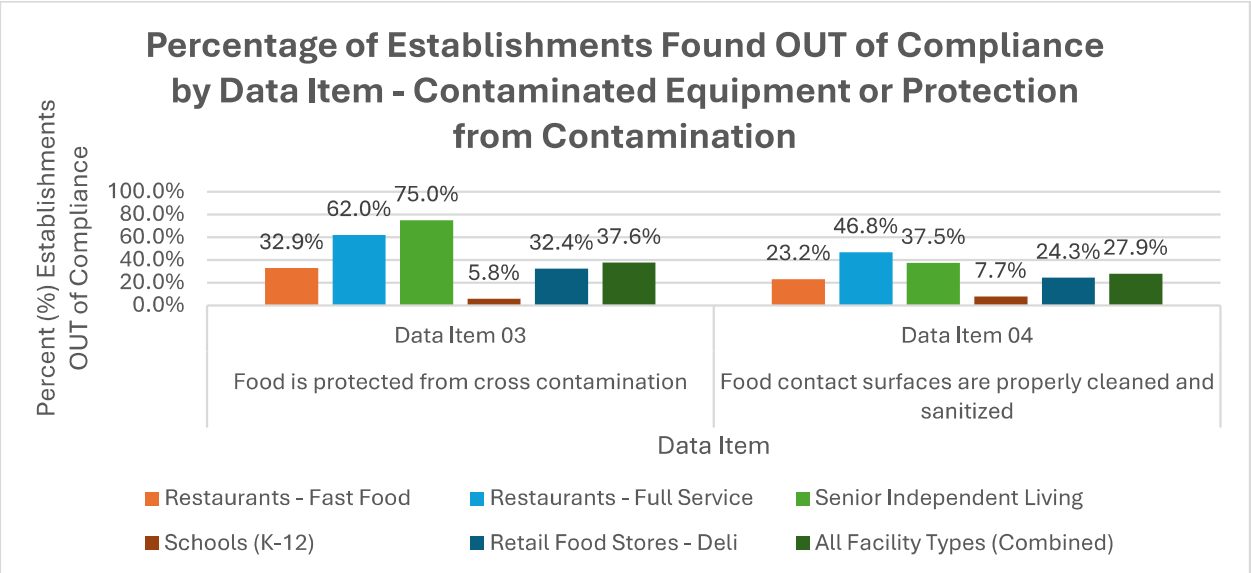

Figure 8. Percentage of Establishments Found OUT of Compliance by Data Item – Contaminated Equipment or Protection from Contamination. The proportion of establishments (reported as a percentage) at which at least one observation was recorded as OUT of compliance for each data item within the contaminated equipment or protection from contamination risk factor.

Information statements within data item 03 were analyzed to inform specificity of intervention strategies. Table 8 displays the proportion of establishments that were recorded as out of compliance for each information statement within data item 03. Information statement 03E, "Other", while included in calculating the proportion of establishments out of compliance for the data item, was omitted from this table for clarity and consistency.

Percentage of Establishments OUT of Compliance for Data Item 03 by Information Statement - All Facility Types Combined			
Information Statement	# OUT	Total Observations (IN & OUT)	% OUT
03A. Raw animal foods are separated from ready-to-eat foods.	43	178	24.2%
03B. Different raw animal foods are separated from each other.	21	149	14.1%
03C. Food is protected from environmental contamination - actual contamination observed.	13	258	5.0%
03D. Food is protected from environmental contamination - potential contamination.	70	258	27.1%

Table 8. Percentage of Establishments OUT of Compliance for Data Item 03 by Information Statement – All Facility Types Combined. The proportion of establishments across all facility types combined recorded as OUT for information statements within data item 03. Information statement 03E, "Other", while included in calculating the proportion of establishments out of compliance for the data item, was omitted from this table for clarity and consistency.

Information statements 03A and 03D were associated with the greatest proportion of out of compliance observations for all facility types combined [Table 8]. Information statement 03A, "Raw animal foods are separated from ready-to-eat foods", was recorded as OUT for 24.2% of observations, indicating that intervention strategies should target proper refrigerated storage. Information statement 03D, "Food is protected from environmental contamination – potential contamination", was recorded as OUT for 27.1% of observations but targeting intervention for this information statement is more complex. Information statement 03D was marked out:

> when direct observations of food storage and handling practices create conditions for POTENTIAL environmental contamination of food (such as food in uncovered containers; hermetically sealed containers of food that are visibly soiled before opening, food set out for display unprotected from potential contamination by the public, etc.) (FDA, 2016).

This description from the FDA Marking Instructions (2016) indicates that noncompliant observations within this information statement are broad in nature and could result from several different types of observations that could lead to the potential contamination of food items. Insight gained from this information statement indicates that intervention strategies for data item 03, and subsequently the contamination risk factor, must target both proper refrigerated storage, specifically, and proper food storage/cleanliness, generally.

F. Risk Factor Compliance – Improper Holding Time and Temperature

Compliance within the improper holding time and temperature risk factor was evaluated through the following primary data items as described in the FDA Marking Instructions (2016):

- Data item 05: Foods requiring refrigeration are held at the proper temperature.
- Data item 06: Foods displayed or stored hot are held at the proper temperature.
- Data item 07: Foods are cooled properly.
- Data item 08: Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.

Data item 05 and data item 08 were both identified for intervention in the 2017 Baseline Study. Between the 2017 and 2024 study years, the improper holding time and temperature risk factor was associated with a decrease of 7.1% in the proportion of establishments recorded as OUT for at least one observation within the risk factor [Figure 4, pg. 10]. Figure 9 depicts the proportion of establishments at which at least one observation was made that was recorded as OUT for the improper holding time and temperature risk factor across each facility type.

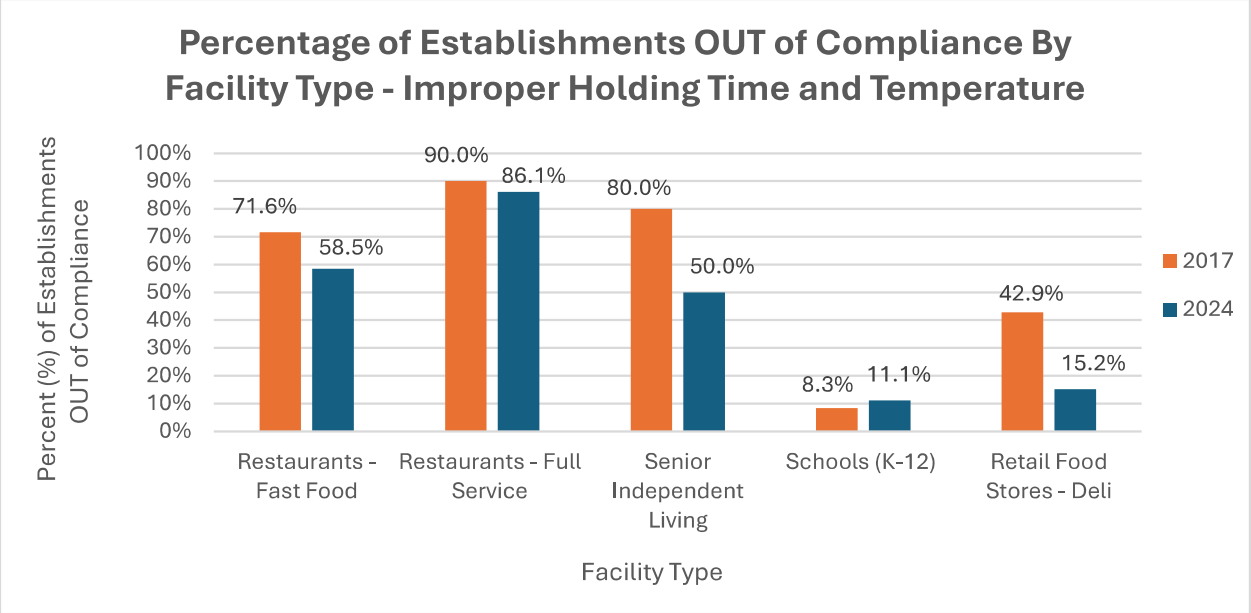

Figure 9. Percentage of Establishments OUT of Compliance by Facility Type – Improper Holding Time and Temperature. The proportion of establishments (reported as a percentage) recorded as out of compliance in the improper holding time and temperature risk factor for each facility type from 2017 to 2024.

All facility types, apart from schools (K-12), were associated with a proportional decrease in out of compliance establishments. The schools (K-12) facility type was associated with a proportional increase of 2.8% in out of compliance establishments. Most notable are full service restaurants, which, despite being associated with an overall decrease in the proportion of establishments recorded as out of compliance, are recorded as out of compliance for at least one observation within the risk factor in 86.1% of establishments [Figure 9]. Over half (58.5%) of fast food restaurants and exactly half (50.0%) of senior independent living establishments were recorded as out of compliance for at least one observation within the risk factor [Figure 9].

Figure 10 depicts the proportion of establishments at which at least one observation was recorded as OUT for each data item in the improper holding time and temperature risk factor. Data items 05, 07, and 08 were all identified as priorities for intervention. Data item 05 was recorded as out of compliance at 43.4% of establishments, data item 07 at 31.3%, and data item 08 at 33.0% [Figure 10]. Across all data items within the improper holding time and temperature risk factor, full

restaurants were associated with the greatest proportion of establishments recorded as out of compliance, with 62.0% of establishments recorded as OUT for data item 05 and 51.9% of establishments recorded as OUT for data item 08 [Figure 10]. Retail food store delis were recorded as OUT for data item 05 in 54.1% of establishments [Figure 10].

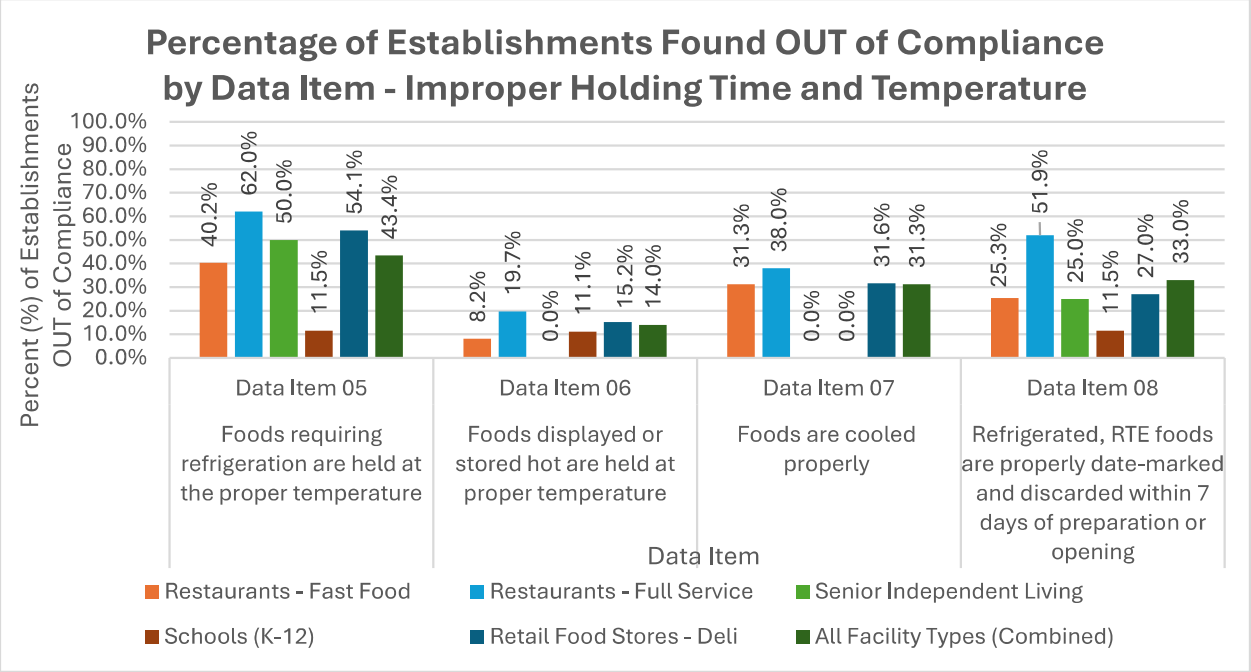

Figure 10. Percentage of Establishments Found OUT of Compliance by Data Item – Improper Holding Time and Temperature. The proportion of establishments (reported as a percentage) at which at least one observation was recorded as OUT of compliance for each data item within the improper holding time and temperature risk factor.

Information statements within the data items selected for intervention - data items 05, 07, and 08 - were analyzed to inform specificity of intervention strategies. Tables 9-11 display the proportion of establishments that were recorded as out of compliance for each information statement within data items 05, 07, and 08, respectively. Information statement 05C, 07D, and 08D, which were associated with "Other" observations, while included in calculating the proportion of establishments out of compliance for the data items, were omitted from this table for clarity and consistency.

Percentage of Establishments OUT of Compliance for Data Item 05 by Information Statement - All Facility Types Combined			
Information Statement	# OUT	Total Observations (IN & OUT)	% OUT
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.	112	258	43.4%
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less.	3	55	5.5%

Table 9. Percentage of Establishments OUT of Compliance for Data Item 05 by Information Statement – All Facility Types Combined. The proportion of establishments across all facility types combined recorded as OUT for information statements within data item 05. Information statement 05C, "Other", while included in calculating the proportion of establishments out of compliance for the data item, was omitted from this table for clarity and consistency.

Across all facility types combined, 43.4% of establishments were recorded as out of compliance for information statement 05A, proper cold-holding for TCS foods at 41F or below [Table 9]. Throughout the 2024 study period, data collectors recorded 1644 cold holding temperatures; Figure 11 displays the proportion of cold holding observations that were recorded in temperature increments above the critical limits required for the associated food item (45°F for raw shell eggs, 41°F for all other TCS food items). Cold holding observations that were recorded by data collectors as out of compliance and 1°F-2°F above the critical limit are not considered to be of primary concern, as the probe thermometers used by data collectors have a margin of error of ±2°F. During a routine inspection, observations within this category would only be recorded as out of compliance if the inspector determines a systemic failure or lack of knowledge regarding cold holding of TCS food items. Of the 20.4% of cold holding observations recorded as out of compliance, 12.9% of observations were associated with more severe temperature abuse.

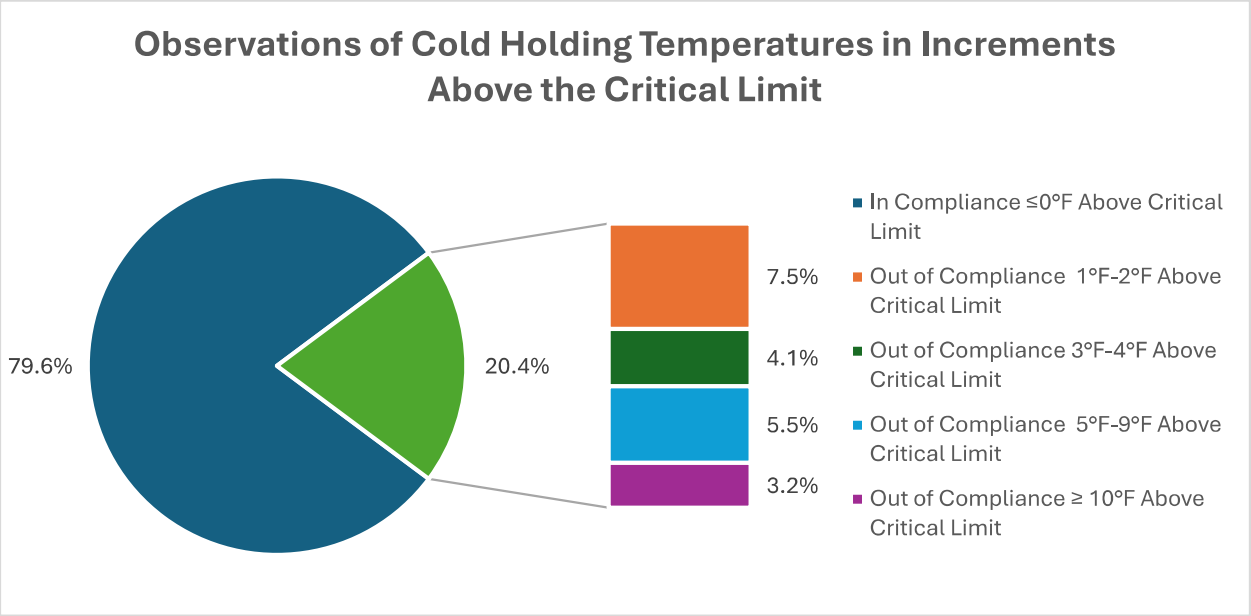

Figure 11. Observations of Cold Holding Temperatures in Increments Above the Critical Limit. The proportion of cold holding observations that were recorded either in compliance or in various temperature increments above the required critical limit for the associated food item. Raw shell eggs have a cold holding critical limit of 45°F and all other TCS Foods have a critical limit of 41°F. Data collectors recorded a total 1644 cold holding observations in the 2024 study period.

Across all facility types combined, 44.8% of establishments were recorded as OUT for information statement 07A, proper time and temperature parameters for cooling cooked TCS foods [Table 10.] The percentage of establishments recorded as OUT for information 07C is much lower, indicating that improper methods or equipment may not be a primary contributing factor to improper cooling of TCS foods [Table 10]. Intervention strategies for data item 07, must emphasize education and implementation of FSMS that ensure proper cooling, as relying solely on establishments utilizing proper cooling methods and equipment is not always effective for mitigating noncompliance.

Percentage of Establishments OUT of Compliance for Data Item 07 by Information Statement - All Facility Types Combined			
Information Statement	# OUT	Total Observations (IN & OUT)	% OUT
07A.Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours.	26	58	44.8%
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours.	2	10	20.0%
07C. Proper cooling methods / equipment are used.	28	111	25.2%

Table 10. Percentage of Establishments OUT of Compliance for Data Item 07 by Information Statement – All Facility Types Combined. The proportion of establishments across all facility types combined recorded as OUT for information statements within data item 07. Information statement 07D, "Other", while included in calculating the proportion of establishments out of compliance for the data item, was omitted from this table for clarity and consistency.

Table 11 displays the proportion of establishments found out of compliance for each information statement within data item 08, which evaluated proper datemarking and disposition for refrigerated, ready-to-eat food items. Information statements 08A and 08B were associated with similar proportions of establishment recorded as OUT, while far fewer establishments were recorded as OUT for information statement 08C [Figure 11]. The disparity in the proportion of establishments recorded as out of compliance across information statements indicates that establishments are primarily challenged by the initial or consistent implementation of datemarking systems as opposed to observing proper datemarking once a system is established. Intervention strategies for data item 08 may be more effective by targeting the implementation of a datemarking system by providing resources and education to facilitate the process.

Percentage of Establishments OUT of Compliance for Data Item 08 by Information Statement - All Facility Types Combined			
Information Statement	# OUT	Total Observations (IN & OUT)	% OUT
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	59	200	29.5%
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	43	204	21.1%
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded.	26	200	13.0%

Table 11. Percentage of Establishments OUT of Compliance for Data Item 08 by Information Statement – All Facility Types Combined. The proportion of establishments across all facility types combined recorded as OUT for information statements within data item 08. Information statement 08D, "Other", while included in calculating the proportion of establishments out of compliance for the data item, was omitted from this table for clarity and consistency.

Due to the volume of establishments recorded as OUT of compliance within the improper holding time and temperature risk factor, data item 15 was analyzed to identify any additional contributing factors to noncompliance within the risk factor. Data item 15 evaluates if "facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces" (FDA, 2016). Information statements 15A, 15C, and 15D were specifically selected for analysis due to their relevance to the data items 05 and 07. The proportions of establishments recorded as OUT for each selected information statement in data item 15 are

displayed in Table 12. The low proportion of establishments recorded as OUT for the selected information statements, which were curiously observed out of compliance in the same proportion across all facility types, indicates that access to appropriate equipment for temperature control and monitoring may be related to but is likely not a major contributing factor to noncompliance within data items 05 and 07 [Figure 12]. Intervention strategies for proper cold holding and cooling should target proper use of equipment and FSMS related to monitoring temperatures of TCS foods.

Percentage of Establishments OUT of Compliance for Data Item 15 by Select Information Statements - All Facility Types Combined			
Information Statement	# OUT	Total Observations (IN & OUT)	% OUT
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below.	22	258	8.5%
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	22	258	8.5%
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	22	258	8.5%

Table 12. Percentage of Establishments OUT of Compliance for Data Item 15 by Select Information Statements – All Facility Types Combined. The proportion of establishments across all facility types combined recorded as OUT for select information statements within data item 15. Information statements 15A, 15C, and 15D were selected for analysis due to their relevance to data items 05 and 07, which were selected as priorities for intervention. Information statements 15B, 15E, and 15F were omitted for relevancy and clarity.

G. Risk Factor Compliance – Inadequate Cooking

The inadequate risk factor was the least observed risk factor across all facility types. Compliance within the inadequate cooking risk factor is evaluated through data item 09, “raw animal foods are cooked to required temperatures,” and data item 10, “cooked foods are reheated to required temperatures” (FDA, 2016). Within data item 09, 60.4% of establishments were recorded as NO or NA, and 82.9% of establishments were recorded as NO or NA for data item 10. While neither data items 09 or 10 were identified as priorities for intervention due to the proportion of establishments recorded as OUT, intervention may be required for the inadequate cooking risk factor to ensure that inspectors are properly trained to identify and record observations of cooking and reheating.

Figure 12 depicts the proportion of establishments at which at least one observation was made that was recorded as OUT for the inadequate cooking risk factor across each facility type. There were no establishments recorded as out of compliance for the inadequate cooking risk factor in the senior independent living or schools (K-12) facility types in either the 2017 or 2024 study periods. Decreases in the proportion of out of compliance establishments were recorded for the fast food restaurant, full service restaurant, and retail food store deli facility types [Figure 12].

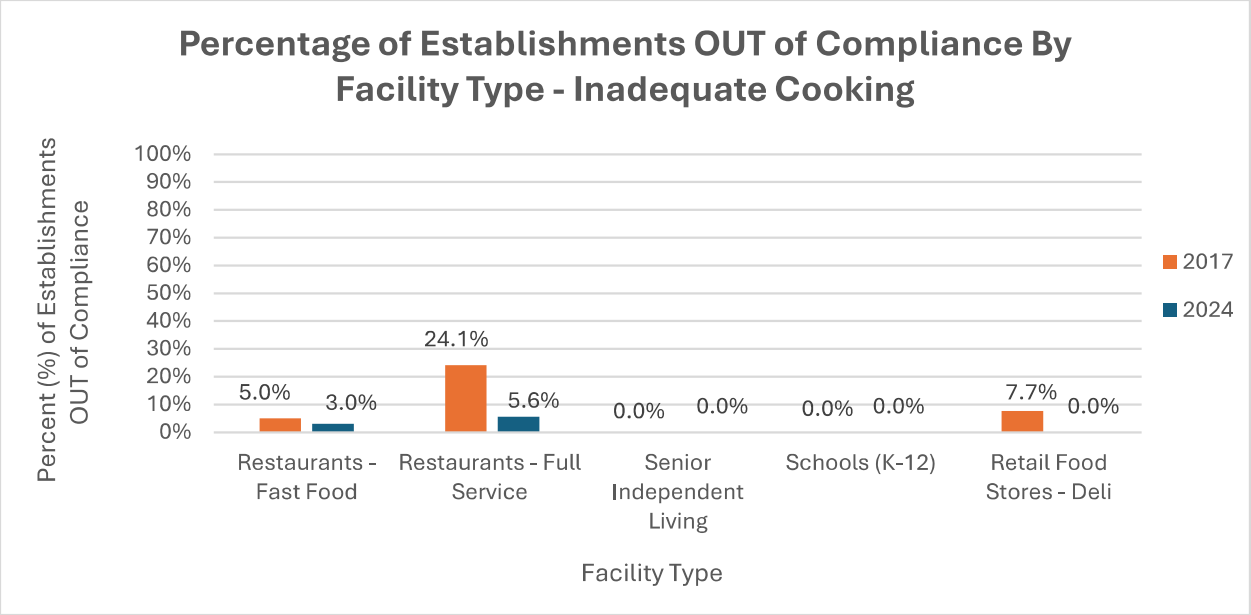

Figure 12. Percentage of Establishments OUT of Compliance by Facility Type – Inadequate Cooking. The proportion of establishments (reported as a percentage) recorded as out of compliance in the inadequate cooking risk factor for each facility type from 2017 to 2024.

Figure 13 depicts the proportion of establishments at which at least one observation was recorded as OUT for each data item in the inadequate cooking risk factor. Full service restaurants were associated with the greatest proportion of establishments recorded as out of compliance for data item 09 and fast food restaurants were associated with the greatest proportion of establishments recorded as out of compliance for data item 10. As neither data item was identified as a priority for intervention, further analysis of specific information statements within each data item was not warranted.

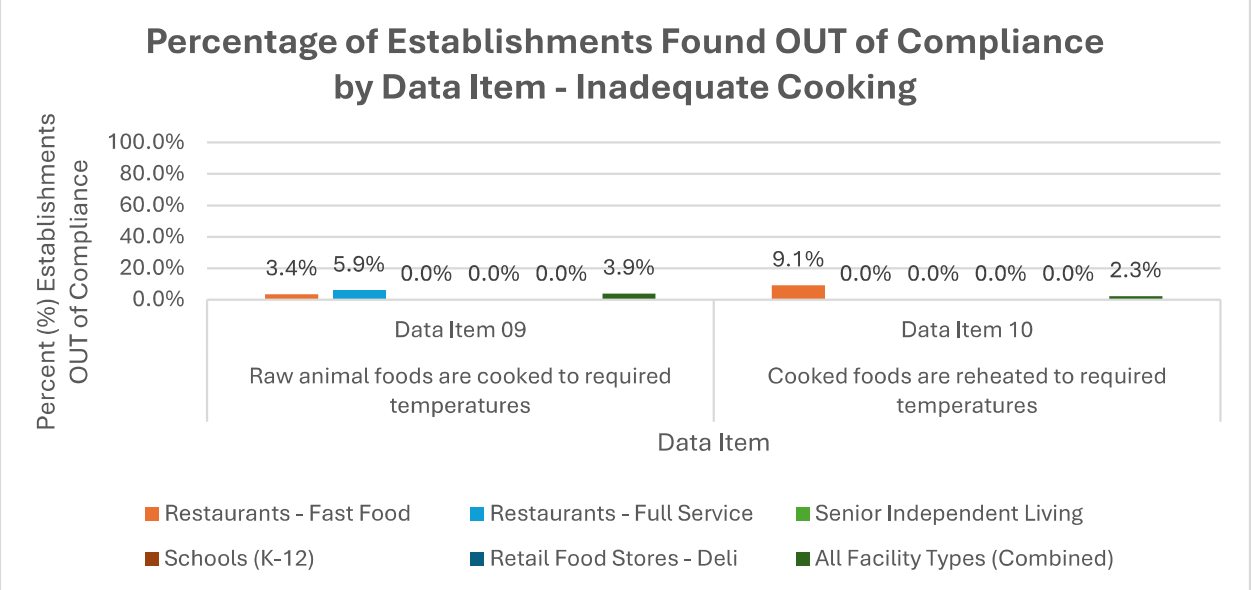

Figure 13. Percentage of Establishments Found OUT of Compliance by Data Item – Inadequate Cooking. The proportion of establishments (reported as a percentage) at which at least one observation was recorded as OUT of compliance for each data item within the inadequate cooking risk factor.

IV. Discussion

A. Challenges and Limitations

Despite yielding valuable insights, the 2024 Risk Factor Study was confronted and stymied by several challenges throughout the study period. Evaluation of these challenges yields further insight into the regulatory landscape in which NNPH and industry partners operate; and, can provide the necessary lessons learned to inform future risk factor studies. Challenges faced throughout the study period specifically relate to limited staff resources during and after the COVID-19 pandemic, high staff turnover within the NNPH EHS division, and unreliable data reporting using the FDA Risk Factor Study data management website.

Between the 2017 and 2024 study periods, the world faced the COVID-19 pandemic from 2020 to late 2021, diverting the routine regulatory work of many environmental health jurisdictions. During this period, NNPH did not have the resources to complete routine environmental health inspections with the same frequency or attention to detail as pre- or post-pandemic years. The education and enforcement that occurs at routine regulatory food safety inspections occurred less frequently, negatively affecting long-term compliance in food establishments and possibly muting the effectiveness of intervention strategies implemented in response to the 2017 Baseline Study.

In August 2023, the health district underwent a name change to Northern Nevada Public Health from Washoe County Health District, while maintaining all the same jurisdictional and regulatory characteristics. Despite a wide-spread media campaign informing the community, many food establishment operators were either unaware of or confused about the implication of the name change to NNPH. The change to NNPH increased some administrative workload that was shouldered by all members of the organization, including Environmental Health Specialists who often spent some time at routine inspections providing information regarding the name change to operators. The name change to NNPH may have affected food establishment operators' perception of inspectors and made them more wary or hesitant to cooperate throughout the inspection and/or data collection process. While this hypothesis is challenging to confirm, it is worth noting as a possible limiting factor occurring during the 2024 Risk Factor Study.

NNPH also faced high staff turnover after initiation of the risk factor study in January of 2022. At the start of the risk factor study, eight members of the Food Protection Program were selected to be data collectors: one Food Protection Program Supervisor, two senior Environmental Health Specialists, and five Environmental Health Specialists. Of the five Environmental Health Specialists selected as data collectors, three resigned from their positions before completing their assigned data collections. Data collectors did not have the capacity to conduct the remaining data collections in addition to their routine workload and the data collection period was delayed until two additional Environmental Health Specialists were trained as data collectors in January of 2024. While staff turnover significantly delayed the data collection period, all data collectors received the appropriate training to collect consistent observations.

For the 2024 Risk Factor Study, NNPH used the FDA Risk Factor Study data management website, which provided a single platform for data aggregation and organization. While the data management website provided multiple benefits, several limitations of the platform were elucidated during the data analysis stage. The data management website provides jurisdictions with the option to run multiple reports that will analyze the raw data entered by the jurisdiction. While many of the reports have the potential to facilitate data analysis, the data management

system has two primary shortfalls: the platform does not provide an explanation of the calculations conducted for each report and errors in the software can miscalculate or omit data that can be easily missed by the analyst.

A detailed explanation of calculations would benefit jurisdictions by aiding interpretation of the platform's reports and facilitate more impactful translation of data analyses to jurisdictional insight. Additionally, an explanation of calculation would better enable detection of software errors before jurisdictions underscore intervention strategies with inaccurate data. Several times throughout the data analysis stage, a report generated on the data management website was found to be based on data sets with large omissions of observations or improperly assigned facility types, which resulted in miscalculated proportions of noncompliant observations. To ensure accurate data analyses, NNPH solely downloaded raw data that had been aggregated by the data management website. Raw data was analyzed independently in Microsoft Excel to ensure accuracy and to clarify data interpretation and visualization.

B. 2017 Baseline Study Intervention Strategy Effectiveness

The 2017 Baseline Study identified "effective handwashing when required, cold holding of TCS foods, date marking of refrigerated ready-to-eat TCS foods, and food allergen awareness" as the food preparation activities in need of intervention (WCHD, 2017). The 2017 Baseline Study listed three primary intervention strategies to address the identified risk factors, "adoption of the current version of the FDA Food Code" to include regulations regarding allergen awareness, "continuous program improvement by participating in the FDA Program Standards" to ensure that the inspection process prioritizes foodborne illness risk factors and provides on-site food safety education, and "initiate educational outreach efforts related to the risk factors in need of priority attention" that included provision of education materials and food safety workshops (WCHD, 2017). The Regulations of the Washoe County District Board of Health Governing Food Establishments were updated to reflect the 2017 Food Code in 2021 after holding adoption workshops in 2019. Additional workshops included a HACCP Course taught by North Carolina State University in February of 2019 and a workshop entitled "Managing Employee Health" held in November 2019, which encompassed guidance on assessing employee health and hand washing policies. Educational resources such as a date-marking guidance brochure, *When Do I Date Mark?* magnet, and an *Eight Major Allergens* poster were developed in May 2018 and disseminated by inspectors during routine inspections through 2023.

Effective handwashing when required, cold-holding and datemarking remained priorities for intervention based on the results of the 2024 Risk Factor Study, despite being associated with a decrease in the proportion of establishments across all facility types recorded as out of compliance. Effective handwashing when required, which is evaluated through data item 01, decreased in the proportion of establishments recorded as out of compliance between the 2017 and 2024 study years by 5.2%. Proper cold holding, which is evaluated through data item 05, decreased in the proportion of establishments out of compliance between the 2017 and 2024 study periods by 8.2%. Proper date marking of refrigerated, ready-to-eat foods, which is evaluated through data item 08, decreased in the proportion of establishments recorded as out of compliance between the 2017 and 2024 study periods by 1.4%. As discussed in section III(B) of this report, the proportion of establishments recorded as out of compliance for data item 19, major allergen awareness, decreased across all facility types [Figure 3, pg.10].

Although encouraging, decreases in the proportion of observations recorded as out of compliance across all identified data items are a premature indication that intervention strategies from the 2017 Baseline Study were effective. Effectiveness cannot be accurately quantified until three risk factor studies have been completed (FDA, 2024b). Evaluation of the change between the 2017 and 2024 study periods, though not substantial enough to qualify a trend, indicates that reinvigorating and expanding upon similar intervention strategies as those resulting from the 2017 Baseline Study may be an effective and efficient strategy for the 224 Risk Factor Study.

V. Intervention Strategies & Recommendations

The 2024 Risk Factor Study identified primary data items for intervention that were observed out of compliance in establishments in proportions of at least 30%. The five data items identified for intervention and the associated proportion of noncompliant establishments are included in Table 13. In addition to the five primary data items, major allergen awareness (data item 19) and the inadequate cooking risk factor (data items 9 and 10) are included as areas for improvement and will be discussed in greater detail in this section.

Data Items Identified for Intervention – 2024 Risk Factor Study		
Data Item and Description	**Risk Factor**	**% OUT (All Facility Types Combined)**
01: Employees practice proper handwashing *	Poor Personal Hygiene	38.4%
03: Food is protected from cross contamination	Contaminated Equipment or Protection from Contamination	37.6%
05: Foods requiring refrigeration are held at the proper temperature *	Improper Holding Time and Temperature	43.4%
07: Foods are cooled properly	Improper Holding Time and Temperature	31.3%
08: Refrigerated, RTE foods are properly date-marked and discarded within 7 days of preparation or opening *	Improper Holding Time and Temperature	33.9%

Table 13. Data Items Identified for Intervention – 2024 Risk Factor Study. Five data items were identified for intervention in the 2024 Risk Factor Study as each data item was observed out of compliance in establishments at a proportion of at least 30%. Data items marked with an asterisk (*) were identified for intervention in the 2017 Baseline Study.

A. Support Development of Food Safety Management System (FSMS)

Providing the necessary information and empowering food establishment operators to develop FSMS in their establishments is a priority intervention, especially for full service restaurants and senior independent living facilities. In July of 2023, NNPH implemented the Active Managerial Control (AMC) Program for food establishment operators. The AMC Program is comprised of both an in-person course and an online toolbox of resources that are intended to help operators develop AMC Policies for proactive food safety as it relates to their specific establishments. AMC Policies, when thoughtfully and meaningfully developed, include all the necessary components to be considered FSMS. Currently, the AMC Program course is taught twice per month to CFPMs and people-in-charge. Although the AMC Program course is available to all food

operators/establishments, attendance is required for operators of food establishments that do not pass their routine inspections and is primarily utilized in the enforcement cycle. In February 2024, in response to feedback received from AMC Program course attendees, NNPH initiated the Food Safety Overview Course to occur after the AMC Program course and to help attendees better understand food safety requirements and safe food handling practices. All of the data items identified for intervention in the 2024 Risk Factor Study are associated with dedicated instruction and activities as part of the Food Safety Overview course.

The AMC Program can play a significant role in NNPH's risk factor intervention strategies. To proactively encourage food safety in establishments, NNPH will propose requiring attendance at the AMC Program course and Food Safety Overview course as a provision of permit approval for operators applying for new food establishment permits. In doing so, new operators will have the information and resources they need to develop impactful AMC Policies prior to opening for business, encouraging a culture of food safety from the first day of operation. NNPH will also separate enrollment in the AMC Program course from enrollment in the Food Safety Overview course. As the AMC Program course is intended for managers and people-in-charge of food establishments, the Food Safety Overview course can be beneficial to food handlers at all tiers of employment and can be a valuable supplement to the in-house training conducted by food establishments.

NNPH administers an award program for high-achieving food establishments called the Excellence in Food Safety Awards (EFSA). The EFSA program is a recognition for food establishments that have demonstrated exemplary food safety practices through routine inspections and supportive training program in their establishments. Food establishments can be enrolled in the program by their routine inspector, or they can self-nominate upon meeting all the criteria. Two components of qualification for the EFSA program are maintenance of food safety logs (temperature logs, HACCP logs, etc.) within the establishment and provision of food safety plans to include standard operating procedures or AMC policies. Qualifying establishments are publicly recognized in the Food Safety Newsletter disseminated by NNPH as well as at the monthly NNPH Board of Health meeting; additionally, the establishments receive a placard for their business to show patrons that they have been awarded for their food safety accomplishments. The EFSA program has a high bar for qualifications and provides operators with an incentive to maintain FSMS within their establishments.

B. Provide Guidance Resources and Supplies to Support Food Safety Practices

Intervention strategies that resulted from the 2017 Baseline Study hinged upon providing guidance resources and supplies to support proper food safety practices. The following resources developed in response to the 2017 Baseline Study have been reinvigorated with NNPH branding and updated information as interventions for the 2024 Risk Factor Study:

- Major Allergens Poster – updated with NNPH branding and sesame as the 9th major food allergen.
- Datemarking magnet – updated with NNPH branding.
- Datemarking guidance tri-fold – updated with NNPH branding.

Anecdotal feedback from inspectors and operators expressed an appreciation for the datemarking magnets as a versatile reminder of the practice. In addition to updating the datemarking magnets

as listed above, NNPH has developed the following magnets to support intervention for the data items identified in the 2024 Risk Factor Study:

- Cold holding temperature magnets.
- Refrigerated storage shelf label stickers.
- Excellence in Food Safety Awards (EFSA) reminder magnets.

These resources are intended to provide reminders for operators regarding cold holding and refrigerated storage requirements for food safety. The EFSA reminder magnets serve the purpose of uniting food establishment staff behind the shared goal of achieving recognition for exemplary food safety.

In June 2024, the AMC Program online toolbox was expanded to include 12 food safety training videos, six in English and six in Spanish. The videos provide instruction for food handlers on employee health and hygiene, cooking and reheating foods, cooling foods, prevention of cross contamination, hot and cold holding, and cleaning food contact surfaces. The AMC Program's food safety training videos provide food safety instruction accessible to food handlers with visual learning styles and food handlers whose primary language is Spanish.

NNPH engages in continuous quality improvement of the jurisdiction's online resource library for food establishment operators. The online resource library provides sample standard operating procedures, food safety logs, fillable AMC policy forms, and information documents to operators. Among the more unique resources provided in the online resource library are fillable written instructions for using Time as a Public Health Control and a fillable label template for datemarking labels that is compatible with any 2"x4" labels. By continuously updating existing and developing new resources NNPH is better equipped to meet the resource needs of operators in an accessible and customizable way.

C. Recommendations for the Regulatory Retail Food Protection Program

To best address food safety in the Washoe County community, NNPH must continuously develop the Food Protection Program to ensure that it is keeping pace with the needs of the food industry, patrons of the food industry, and the regulatory landscape. To do so, NNPH will remain as active participants in the Retail Food Regulatory Program Standards and strive to meet the elements of all nine standards. The Retail Food Regulatory Program Standards provide a data- and science-supported framework for regulatory food safety programs to protect consumers and public health. Participation in the Program Standards helps the NNPH Food Protection Program stay on the cutting edge of food safety and regulatory programs in the United States. In November 2024, NNPH applied for the Retail Food Flexible Funding Model (RFFM) Grant for funding support to maintain conformance with the standards already met as well as advance and eventually meet Standard 2, Trained Regulatory Staff, and Standard 4, Uniform Inspection Program (FDA, 2024a).

NNPH also applied to the RFFM Grant for funding to initiate and advance a major community outreach project, the Northern Nevada Food Safety Partnership. This partnership is intended as a task force and joint effort comprised of local regulatory agencies in Northern Nevada, of which NNPH is the representative for Washoe County, food industry professionals, and consumers. The goal of the partnership will be to enhance food safety collaboration, improve food safety educational opportunities for industry and regulatory professionals, and foster a more proactive

and productive relationship with food industry professions through collaborative food safety initiatives. NNNPH will be notified of RFFM Grant awards in early 2025.

NNPH plans to implement an inspector training on identifying and recording observations of cooking and reheating for hot holding during routine inspections, to better identify opportunities for intervention in the inadequate cooking risk factor. Training for observations in all risk factors, including inadequate cooking, will be added to the "Risk-Based Inspection Training" provided to all new NNPH staff members. The completed training will be disseminated to existing staff members as a necessary best practice for consistency between inspectors.

With a deadline in December 2025, NNPH will update the Washoe County District Board of Health Regulations Governing Food Establishments to include any new provisions from the 2022 Food Code and 2024 Food Code Supplement. Updating food safety regulations to be based upon the current Food Code is an effort to maintain conformance with Standard 1 of Program Standards as well as to remain up to date in the regulatory field with the best available information to protect public health. Updating the jurisdiction's food safety regulations requires hosting several public workshops and public comment periods which provides an opportunity for the public to be involved in the food safety regulatory process. As the opportunity for public involvement is so great, NNPH intends to capitalize on the process to encourage food safety education for industry professionals.

Results of the 2024 Risk Factor Study, including an executive summary, will be posted on the NNPH website and presented to the Washoe County District Board of Health. Community members and industry professionals will be invited to share feedback and ideas regarding intervention strategies and other food safety opportunities that may be salient to the identified data items for intervention.

VI. Closing Remarks

To continue the comparative assessment of the intervention strategies and develop a quantified compliance trend related to the foodborne illness risk factors, the Risk Factor study will be repeated in 2029. Activities that are supportive of conducting the study will take place in the intervening years.

The 2024 Risk Factor Study has provided a fascinating opportunity to explore the challenges and successes of food safety in Washoe County; however, it is important to acknowledge that the data gathered through the risk factor study only represents a single element of the work conducted by the Environmental Health Specialists of the NNPH Food Protection Program. Data collections provide an invaluable source of information regarding compliance observed in Washoe County food establishments. However, data collections can, at most, be extrapolated to represent routine inspections at brick-and-mortar establishments and cannot accurately represent compliance for reinspections, construction plans inspections, temporary food inspections, or mobile food inspections. Additionally, the 2024 Risk Factor Study provides insight into the degree enforcement action required to protect public health, but it cannot quantify a metric related to the activities entailed by enforcement action including supervisory conferences, policy review, and risk control programs. Finally, while the intervention strategies provide a glimpse into the NNPH Food Protection Program's to continuous improvement, it cannot quantify the ingenuity and dedication of the partnership between Environmental Health Specialists to maintain food safety as a priority in Washoe County.

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Appendix A: Notice of Data Collection Letter

NORTHERN NEVADA
Public Health

January 24, 2022

Northern Nevada Public Health 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. Northern Nevada Public Health (NNPH) 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 NNPH 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@nnph.org

Sincerely,

Your Name, Title
Environmental Health Services Divsion

Northern Nevada Public Health

APPENDIX B: Data Collection Forms

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: Compliance Data - All Information Statements by Facility Type

Fast Food Restaurants

Information	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
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 *□	59	72	23	28	0	0	0	0	82
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *□	52	63.4	30	36.6	0	0	0	0	82
02. Food employees do not contact ready-to-eat foods with bare hands. *	76	92.7	6	7.3	0	0	0	0	82
03A. Raw animal foods are separated from ready-to-eat foods. *□	46	56.1	8	9.8	0	0	28	34.1	82
03B. Different raw animal foods are separated from each other. *□	34	41.5	1	1.2	1	1.2	46	56.1	82
03C. Food is protected from environmental contamination – actual contamination observed. *□	82	100	0	0	0	0	0	0	82
03D. Food is protected from environmental contamination – potential contamination. *□	60	73.2	22	26.8	0	0	0	0	82
03E. Other (describe in the comments section) *□	0	0	1	1.2	0	0	81	98.8	82
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *□	76	92.7	6	7.3	0	0	0	0	82
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *□	61	74.4	11	13.4	7	8.5	3	3.7	82
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *□	23	28	5	6.1	1	1.2	53	64.6	82
04D. Other (describe in the comments section) *□	1	1.2	0	0	0	0	81	98.8	82
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. *□	49	59.8	33	40.2	0	0	0	0	82
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *□	14	17.1	1	1.2	14	17.1	53	64.6	82
05C. Other (describe in the temperature chart and comments section below) *□	1	1.2	2	2.4	0	0	79	96.3	82
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. *□	45	54.9	4	4.9	1	1.2	32	39	82
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *□	1	1.2	0	0	1	1.2	80	97.6	82
06C. Other (describe in the temperature chart and comments section) *□	0	0	0	0	0	0	82	100	82
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	11	7	8.5	20	24.4	46	56.1	82
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *□	4	4.9	1	1.2	41	50	36	43.9	82
07C. Proper cooling methods / equipment are used. *□	25	30.5	7	8.5	16	19.5	34	41.5	82
07D. Other (describe in the temperature chart and comments section) *□	0	0	0	0	0	0	82	100	82
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *□	54	65.9	15	18.3	1	1.2	12	14.6	82
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *□	57	69.5	14	17.1	4	4.9	7	8.5	82
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *□	62	75.6	6	7.3	7	8.5	7	8.5	82
08D. Other (describe in the comments section) *□	0	0	0	0	0	0	82	100	82
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	4.9	0	0	21	25.6	57	69.5	82
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *□	7	8.5	1	1.2	22	26.8	52	63.4	82
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *□	12	14.6	0	0	18	22	52	63.4	82
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. *□	13	15.9	0	0	25	30.5	44	53.7	82
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	5	6.1	77	93.9	82

09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *□	0	0	0	0	3	3.7	79	96.3	82
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *□	5	6.1	1	1.2	24	29.3	52	63.4	82
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *□	8	9.8	0	0	28	34.1	46	56.1	82
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *□	0	0	0	0	0	0	82	100	82
11A. Handwashing facilities are conveniently located and accessible for employees. *□	70	85.4	12	14.6	0	0	0	0	82
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *□	66	80.5	16	19.5	0	0	0	0	82
12A. Food Employees eat, drink, and use tobacco only in designated areas. *□	81	98.8	1	1.2	0	0	0	0	82
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. *□	82	100	0	0	0	0	0	0	82
12C. Other (describe in comments section) *□	0	0	0	0	0	0	82	100	82
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *□	8	9.8	4	4.9	0	0	70	85.4	82
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. *□	19	23.2	7	8.5	1	1.2	55	67.1	82
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	1.2	0	0	1	1.2	80	97.6	82
14C. Other (describe in the comments section) *□	0	0	0	0	0	0	82	100	82
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *□	78	95.1	4	4.9	0	0	0	0	82
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *□	50	61	1	1.2	0	0	31	37.8	82
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *□	73	89	9	11	0	0	0	0	82
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *□	74	90.2	8	9.8	0	0	0	0	82
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *□	76	92.7	6	7.3	0	0	0	0	82
15F. Other (describe in the comments section) *□	1	1.2	0	0	0	0	81	98.8	82
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *□	1	1.2	0	0	0	0	81	98.8	82
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *□	4	4.9	1	1.2	0	0	77	93.9	82
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	82	100	82
16D. Other (describe in the comments section) *□	1	1.2	0	0	0	0	81	98.8	82
17A. All food is from regulated food processing plants / No home prepared/canned foods. *□	81	98.8	1	1.2	0	0	0	0	82
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *□	7	8.5	0	0	0	0	75	91.5	82
17C. Food is protected from contamination during transportation/receiving. *□	3	3.7	0	0	79	96.3	0	0	82
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *□	3	3.7	0	0	79	96.3	0	0	82
17E. Food is safe and unadulterated. *□	81	98.8	1	1.2	0	0	0	0	82
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *□	2	2.4	0	0	1	1.2	79	96.3	82
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *□	4	4.9	3	3.7	1	1.2	74	90.2	82
17H. Other (describe in comments section) *□	1	1.2	0	0	0	0	81	98.8	82
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *□	72	87.8	10	12.2	0	0	0	0	82
18B. Other (describe in the comments section) *□	0	0	0	0	0	0	82	100	82

19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	65	79.3	17	20.7	0	0	0	0	82
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	60	73.2	22	26.8	0	0	0	0	82
19C. Other (describe in the comments section) *	0	0	0	0	0	0	82	100	82

Full Service Restaurants

Information	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
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 *□	53	67.1	26	32.9	0	0	0	0	79
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *□	44	55.7	35	44.3	0	0	0	0	79
02. Food employees do not contact ready-to-eat foods with bare hands. *□	67	84.8	12	15.2	0	0	0	0	79
03A. Raw animal foods are separated from ready-to-eat foods. *□	52	65.8	26	32.9	0	0	1	1.3	79
03B. Different raw animal foods are separated from each other. *□	62	78.5	13	16.5	2	2.5	2	2.5	79
03C. Food is protected from environmental contamination – actual contamination observed. *□	68	86.1	11	13.9	0	0	0	0	79
03D. Food is protected from environmental contamination – potential contamination. *□	42	53.2	37	46.8	0	0	0	0	79
03E. Other (describe in the comments section) *□	1	1.3	0	0	0	0	78	98.7	79
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *□	61	77.2	18	22.8	0	0	0	0	79
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *□	38	48.1	11	13.9	9	11.4	21	26.6	79
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *□	50	63.3	13	16.5	2	2.5	14	17.7	79
04D. Other (describe in the comments section) *□	3	3.8	4	5.1	0	0	72	91.1	79
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. *□	30	38	49	62	0	0	0	0	79
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *□	31	39.2	2	2.5	23	29.1	23	29.1	79
05C. Other (describe in the temperature chart and comments section below) *□	2	2.5	0	0	0	0	77	97.5	79
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	72.2	14	17.7	4	5.1	4	5.1	79
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *□	0	0	0	0	9	11.4	70	88.6	79
06C. Other (describe in the temperature chart and comments section) *□	3	3.8	0	0	0	0	76	96.2	79
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. *□	15	19	15	19	44	55.7	5	6.3	79
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *□	3	3.8	1	1.3	68	86.1	7	8.9	79
07C. Proper cooling methods / equipment are used. *□	33	41.8	16	20.3	24	30.4	6	7.6	79
07D. Other (describe in the temperature chart and comments section) *□	0	0	0	0	0	0	79	100	79
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *□	41	51.9	34	43	2	2.5	2	2.5	79
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *□	48	60.8	22	27.8	7	8.9	2	2.5	79
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *□	49	62	16	20.3	11	13.9	3	3.8	79
08D. Other (describe in the comments section) *□	1	1.3	0	0	0	0	78	98.7	79
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. *□	13	16.5	1	1.3	57	72.2	8	10.1	79
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *□	22	27.8	0	0	52	65.8	5	6.3	79
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *□	13	16.5	0	0	50	63.3	16	20.3	79
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. *□	15	19	2	2.5	57	72.2	5	6.3	79
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	23	29.1	56	70.9	79

09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *□	1	1.3	0	0	1	1.3	77	97.5	79
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *□	9	11.4	0	0	64	81	6	7.6	79
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *□	1	1.3	0	0	57	72.2	21	26.6	79
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *□	1	1.3	0	0	0	0	78	98.7	79
11A. Handwashing facilities are conveniently located and accessible for employees. *□	68	86.1	11	13.9	0	0	0	0	79
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *□	69	87.3	10	12.7	0	0	0	0	79
12A. Food Employees eat, drink, and use tobacco only in designated areas. *□	68	86.1	11	13.9	0	0	0	0	79
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. *□	78	98.7	1	1.3	0	0	0	0	79
12C. Other (describe in comments section) *□	3	3.8	1	1.3	0	0	75	94.9	79
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *□	43	54.4	10	12.7	0	0	26	32.9	79
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. *□	4	5.1	7	8.9	0	0	68	86.1	79
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	1.3	0	0	1	1.3	77	97.5	79
14C. Other (describe in the comments section) *□	1	1.3	1	1.3	0	0	77	97.5	79
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *□	64	81	15	19	0	0	0	0	79
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *□	70	88.6	4	5.1	1	1.3	4	5.1	79
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *□	68	86.1	11	13.9	0	0	0	0	79
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *□	69	87.3	10	12.7	0	0	0	0	79
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *□	68	86.1	11	13.9	0	0	0	0	79
15F. Other (describe in the comments section) *□	0	0	0	0	0	0	79	100	79
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *□	0	0	1	1.3	0	0	78	98.7	79
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *□	0	0	3	3.8	0	0	76	96.2	79
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	1	1.3	78	98.7	79
16D. Other (describe in the comments section) *□	0	0	0	0	0	0	79	100	79
17A. All food is from regulated food processing plants / No home prepared/canned foods. *□	78	98.7	1	1.3	0	0	0	0	79
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *□	29	36.7	0	0	0	0	50	63.3	79
17C. Food is protected from contamination during transportation/receiving. *□	2	2.5	0	0	77	97.5	0	0	79
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *□	0	0	0	0	79	100	0	0	79
17E. Food is safe and unadulterated. *□	77	97.5	2	2.5	0	0	0	0	79
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *□	2	2.5	4	5.1	2	2.5	71	89.9	79
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *□	2	2.5	2	2.5	2	2.5	73	92.4	79
17H. Other (describe in comments section) *□	1	1.3	1	1.3	0	0	77	97.5	79
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *□	69	87.3	10	12.7	0	0	0	0	79
18B. Other (describe in the comments section) *□	2	2.5	0	0	0	0	77	97.5	79

19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	66	83.5	13	16.5	0	0	0	0	79
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	60	75.9	19	24.1	0	0	0	0	79
19C. Other (describe in the comments section) *	1	1.3	0	0	0	0	78	98.7	79

Senior Independent Living

Information	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
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 *□	7	87.5	1	12.5	0	0	0	0	8
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *□	6	75	2	25	0	0	0	0	8
02. Food employees do not contact ready-to-eat foods with bare hands. *□	8	100	0	0	0	0	0	0	8
03A. Raw animal foods are separated from ready-to-eat foods. *□	5	62.5	3	37.5	0	0	0	0	8
03B. Different raw animal foods are separated from each other. *□	6	75	2	25	0	0	0	0	8
03C. Food is protected from environmental contamination – actual contamination observed. *□	8	100	0	0	0	0	0	0	8
03D. Food is protected from environmental contamination – potential contamination. *□	5	62.5	3	37.5	0	0	0	0	8
03E. Other (describe in the comments section) *□	0	0	0	0	0	0	8	100	8
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *□	8	100	0	0	0	0	0	0	8
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *□	4	50	1	12.5	2	25	1	12.5	8
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *□	6	75	2	25	0	0	0	0	8
04D. Other (describe in the comments section) *□	0	0	0	0	0	0	8	100	8
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. *□	4	50	4	50	0	0	0	0	8
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *□	4	50	0	0	3	37.5	1	12.5	8
05C. Other (describe in the temperature chart and comments section below) *□	0	0	0	0	0	0	8	100	8
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. *□	4	50	0	0	4	50	0	0	8
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *□	0	0	0	0	2	25	6	75	8
06C. Other (describe in the temperature chart and comments section) *□	0	0	0	0	0	0	8	100	8
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. *□	3	37.5	0	0	5	62.5	0	0	8
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *□	1	12.5	0	0	7	87.5	0	0	8
07C. Proper cooling methods / equipment are used. *□	6	75	0	0	2	25	0	0	8
07D. Other (describe in the temperature chart and comments section) *□	0	0	0	0	0	0	8	100	8
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *□	7	87.5	1	12.5	0	0	0	0	8
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *□	7	87.5	1	12.5	0	0	0	0	8
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *□	7	87.5	1	12.5	0	0	0	0	8
08D. Other (describe in the comments section) *□	0	0	0	0	0	0	8	100	8
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	7	87.5	1	12.5	8
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *□	0	0	0	0	8	100	0	0	8
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *□	3	37.5	0	0	5	62.5	0	0	8
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	12.5	0	0	7	87.5	0	0	8
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	6	75	2	25	8
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *□	0	0	0	0	0	0	8	100	8

10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *	2	25	0	0	5	62.5	1	12.5	8
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *	0	0	0	0	7	87.5	1	12.5	8
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0	0	8	100	8
11A. Handwashing facilities are conveniently located and accessible for employees. *	7	87.5	1	12.5	0	0	0	0	8
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	8	100	0	0	0	0	0	0	8
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	8	100	0	0	0	0	0	0	8
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. *	8	100	0	0	0	0	0	0	8
12C. Other (describe in comments section) *	1	12.5	0	0	0	0	7	87.5	8
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	1	12.5	0	0	0	0	7	87.5	8
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	8	100	8
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	8	100	8
14C. Other (describe in the comments section) *	0	0	0	0	0	0	8	100	8
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *	8	100	0	0	0	0	0	0	8
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *	5	62.5	0	0	3	37.5	0	0	8
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	7	87.5	1	12.5	0	0	0	0	8
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	7	87.5	1	12.5	0	0	0	0	8
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	4	50	4	50	0	0	0	0	8
15F. Other (describe in the comments section) *	1	12.5	0	0	0	0	7	87.5	8
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	8	100	8
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	1	12.5	0	0	7	87.5	8
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	8	100	8
16D. Other (describe in the comments section) *	0	0	0	0	0	0	8	100	8
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	8	100	0	0	0	0	0	0	8
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	3	37.5	0	0	1	12.5	4	50	8
17C. Food is protected from contamination during transportation/receiving. *	0	0	0	0	8	100	0	0	8
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *	0	0	0	0	8	100	0	0	8
17E. Food is safe and unadulterated. *	7	87.5	1	12.5	0	0	0	0	8
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	8	100	8
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0	0	8	100	8
17H. Other (describe in comments section) *	0	0	0	0	0	0	8	100	8
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	8	100	0	0	0	0	0	0	8
18B. Other (describe in the comments section) *	0	0	0	0	0	0	8	100	8
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	7	87.5	1	12.5	0	0	0	0	8
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	5	62.5	3	37.5	0	0	0	0	8

19C. Other (describe in the comments section) *□	0	0	0	0	0	0	8	100	8

Schools (K-12)

Information	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
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 *□	51	98.1	1	1.9	0	0	0	0	52
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *□	49	94.2	3	5.8	0	0	0	0	52
02. Food employees do not contact ready-to-eat foods with bare hands. *□	51	98.1	1	1.9	0	0	0	0	52
03A. Raw animal foods are separated from ready-to-eat foods. *□	1	1.9	1	1.9	1	1.9	49	94.2	52
03B. Different raw animal foods are separated from each other. *□	1	1.9	0	0	0	0	51	98.1	52
03C. Food is protected from environmental contamination – actual contamination observed. *□	52	100	0	0	0	0	0	0	52
03D. Food is protected from environmental contamination – potential contamination. *□	50	96.2	2	3.8	0	0	0	0	52
03E. Other (describe in the comments section) *□	0	0	0	0	0	0	52	100	52
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *□	52	100	0	0	0	0	0	0	52
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *□	40	76.9	2	3.8	1	1.9	9	17.3	52
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *□	18	34.6	2	3.8	1	1.9	31	59.6	52
04D. Other (describe in the comments section) *□	2	3.8	0	0	0	0	50	96.2	52
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. *□	46	88.5	6	11.5	0	0	0	0	52
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *□	1	1.9	0	0	1	1.9	50	96.2	52
05C. Other (describe in the temperature chart and comments section below) *□	1	1.9	0	0	0	0	51	98.1	52
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. *□	33	63.5	3	5.8	14	26.9	2	3.8	52
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *□	0	0	0	0	0	0	52	100	52
06C. Other (describe in the temperature chart and comments section) *□	1	1.9	1	1.9	0	0	50	96.2	52
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. *□	1	1.9	0	0	4	7.7	47	90.4	52
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	6	11.5	46	88.5	52
07C. Proper cooling methods / equipment are used. *□	5	9.6	0	0	3	5.8	44	84.6	52
07D. Other (describe in the temperature chart and comments section) *□	0	0	0	0	0	0	52	100	52
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *□	10	19.2	3	5.8	2	3.8	37	71.2	52
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *□	22	42.3	0	0	3	5.8	27	51.9	52
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *□	24	46.2	0	0	3	5.8	25	48.1	52
08D. Other (describe in the comments section) *□	0	0	0	0	0	0	52	100	52
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	2	3.8	50	96.2	52
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *□	0	0	0	0	2	3.8	50	96.2	52
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *□	0	0	0	0	2	3.8	50	96.2	52
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	2	3.8	50	96.2	52

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	1	1.9	51	98.1	52
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *□	1	1.9	0	0	0	0	51	98.1	52
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *□	2	3.8	0	0	7	13.5	43	82.7	52
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *□	16	30.8	0	0	30	57.7	6	11.5	52
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *□	0	0	0	0	0	0	52	100	52
11A. Handwashing facilities are conveniently located and accessible for employees. *□	51	98.1	1	1.9	0	0	0	0	52
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *□	52	100	0	0	0	0	0	0	52
12A. Food Employees eat, drink, and use tobacco only in designated areas. *□	52	100	0	0	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. *□	52	100	0	0	0	0	0	0	52
12C. Other (describe in comments section) *□	0	0	0	0	0	0	52	100	52
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *□	1	1.9	0	0	0	0	51	98.1	52
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	5.8	1	1.9	0	0	48	92.3	52
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	1	1.9	0	0	51	98.1	52
14C. Other (describe in the comments section) *□	0	0	0	0	0	0	52	100	52
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *□	52	100	0	0	0	0	0	0	52
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *□	48	92.3	1	1.9	2	3.8	1	1.9	52
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *□	52	100	0	0	0	0	0	0	52
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *□	52	100	0	0	0	0	0	0	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	0	0	0	0	52
15F. Other (describe in the comments section) *□	2	3.8	0	0	0	0	50	96.2	52
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *□	2	3.8	0	0	0	0	50	96.2	52
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *□	1	1.9	0	0	0	0	51	98.1	52
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	52	100	52
16D. Other (describe in the comments section) *□	0	0	0	0	0	0	52	100	52
17A. All food is from regulated food processing plants / No home prepared/canned foods. *□	52	100	0	0	0	0	0	0	52
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *□	2	3.8	0	0	0	0	50	96.2	52
17C. Food is protected from contamination during transportation/receiving. *□	4	7.7	0	0	48	92.3	0	0	52
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *□	1	1.9	0	0	51	98.1	0	0	52
17E. Food is safe and unadulterated. *□	52	100	0	0	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. *□	0	0	0	0	0	0	52	100	52

17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0	0	52	100	52
17H. Other (describe in comments section) *	1	1.9	0	0	0	0	51	98.1	52
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	51	98.1	1	1.9	0	0	0	0	52
18B. Other (describe in the comments section) *	1	1.9	0	0	0	0	51	98.1	52
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	51	98.1	1	1.9	0	0	0	0	52
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	52	100	0	0	0	0	0	0	52
19C. Other (describe in the comments section) *	0	0	0	0	0	0	52	100	52

Retail Food Store Deli

Information	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
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 *	28	75.7	8	21.6	1	2.7	0	0	37
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	26	70.3	11	29.7	0	0	0	0	37
02. Food employees do not contact ready-to-eat foods with bare hands. *	36	97.3	1	2.7	0	0	0	0	37
03A. Raw animal foods are separated from ready-to-eat foods. *	31	83.8	5	13.5	0	0	1	2.7	37
03B. Different raw animal foods are separated from each other. *	25	67.6	5	13.5	1	2.7	6	16.2	37
03C. Food is protected from environmental contamination – actual contamination observed. *	35	94.6	2	5.4	0	0	0	0	37
03D. Food is protected from environmental contamination – potential contamination. *	31	83.8	6	16.2	0	0	0	0	37
03E. Other (describe in the comments section) *	1	2.7	1	2.7	0	0	35	94.6	37
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	31	83.8	6	16.2	0	0	0	0	37
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures. *	31	83.8	4	10.8	2	5.4	0	0	37
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment. *	15	40.5	2	5.4	1	2.7	19	51.4	37
04D. Other (describe in the comments section) *	1	2.7	0	0	0	0	36	97.3	37
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. *	17	45.9	20	54.1	0	0	0	0	37
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45ºF (7ºC) or less. *	2	5.4	0	0	15	40.5	20	54.1	37
05C. Other (describe in the temperature chart and comments section below) *	1	2.7	0	0	0	0	36	97.3	37
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. *	28	75.7	5	13.5	2	5.4	2	5.4	37
06B. Roasts are held at a temperature of 130ºF (54°C) or above. *	0	0	0	0	2	5.4	35	94.6	37
06C. Other (describe in the temperature chart and comments section) *	0	0	1	2.7	0	0	36	97.3	37
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. *	4	10.8	4	10.8	27	73	2	5.4	37
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	34	91.9	3	8.1	37
07C. Proper cooling methods / equipment are used. *	14	37.8	5	13.5	16	43.2	2	5.4	37
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0	0	37	100	37
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	29	78.4	6	16.2	1	2.7	1	2.7	37
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	27	73	6	16.2	2	5.4	2	5.4	37
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded. *	32	86.5	3	8.1	2	5.4	0	0	37
08D. Other (describe in the comments section) *	1	2.7	1	2.7	0	0	35	94.6	37
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. *	1	2.7	0	0	10	27	26	70.3	37
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145ºF (63ºC) for 15 seconds. *	4	10.8	0	0	18	48.6	15	40.5	37
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155ºF (68ºC) for 15 seconds. *	3	8.1	0	0	14	37.8	20	54.1	37
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. *	13	35.1	0	0	19	51.4	5	13.5	37
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	7	18.9	30	81.1	37
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0	0	0	0	0	37	100	37
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165ºF (74ºC) for 15 seconds for hot holding. *	2	5.4	0	0	19	51.4	16	43.2	37
10B. Commercially-processed ready-to-eat food, reheated to 135ºF (57ºC) or above for hot holding. *	2	5.4	0	0	19	51.4	16	43.2	37
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0	0	37	100	37

11A. Handwashing facilities are conveniently located and accessible for employees. *□	33	89.2	4	10.8	0	0	0	0	37
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *□	35	94.6	2	5.4	0	0	0	0	37
12A. Food Employees eat, drink, and use tobacco only in designated areas. *□	37	100	0	0	0	0	0	0	37
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. *□	37	100	0	0	0	0	0	0	37
12C. Other (describe in comments section) *□	3	8.1	0	0	0	0	34	91.9	37
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *□	4	10.8	1	2.7	0	0	32	86.5	37
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. *□	7	18.9	0	0	0	0	30	81.1	37
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	37	100	37
14C. Other (describe in the comments section) *□	0	0	0	0	0	0	37	100	37
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41ºF (5ºC) or below. *□	34	91.9	3	8.1	0	0	0	0	37
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135ºF (57ºC) or above. *□	34	91.9	1	2.7	0	0	2	5.4	37
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *□	36	97.3	1	2.7	0	0	0	0	37
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *□	34	91.9	3	8.1	0	0	0	0	37
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *□	35	94.6	2	5.4	0	0	0	0	37
15F. Other (describe in the comments section) *□	2	5.4	0	0	0	0	35	94.6	37
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *□	0	0	1	2.7	0	0	36	97.3	37
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *□	0	0	0	0	0	0	37	100	37
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	37	100	37
16D. Other (describe in the comments section) *□	0	0	0	0	0	0	37	100	37
17A. All food is from regulated food processing plants / No home prepared/canned foods. *□	36	97.3	1	2.7	0	0	0	0	37
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *□	8	21.6	0	0	0	0	29	78.4	37
17C. Food is protected from contamination during transportation/receiving. *□	6	16.2	0	0	31	83.8	0	0	37
17D. TCS Food is received at a temperature of 41ºF (5ºC) or below OR according to Law. *□	2	5.4	0	0	35	94.6	0	0	37
17E. Food is safe and unadulterated. *□	36	97.3	1	2.7	0	0	0	0	37
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *□	1	2.7	1	2.7	0	0	35	94.6	37
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *□	0	0	0	0	0	0	37	100	37
17H. Other (describe in comments section) *□	1	2.7	0	0	0	0	36	97.3	37
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *□	35	94.6	2	5.4	0	0	0	0	37
18B. Other (describe in the comments section) *□	2	5.4	1	2.7	0	0	34	91.9	37
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *□	30	81.1	7	18.9	0	0	0	0	37
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *□	22	59.5	15	40.5	0	0	0	0	37
19C. Other (describe in the comments section) *□	1	2.7	0	0	0	0	36	97.3	37