Wake County
Food Lodging Institution Program

The Samuel J. Crumbine Consumer Protection Award

2016
Application Submittal

WAKE COUNTY
NORTH CAROLINA

Environmental Services
Wake County Office Building
P.O. Box 550
Raleigh, NC 27602

wakegov.com/food

Executive Summary

Conveniently located in central North Carolina, Wake County is one of the fastest growing counties in the nation, attracting new residents from all over the country, as well as from throughout the world. The increasingly diverse population, which recently hit one million residents, has resulted in a growing variety of events and retail opportunities in the community. With a large, growing population, it is more important than ever to ensure safe food handling and healthy resources for all residents and visitors to Wake County.

The goal of Wake County's Food, Lodging, and Institution Section (FLIS) staff members is to reduce the risk of foodborne illness in regulated facilities. We value collaboration within the professional community. FLIS meets quarterly with the Wake County Food Service Advisory Committee (FSAC), a stakeholder group that provides feedback on industry training and customer service issues. In 2013, the FSAC helped the section design food safety signage for their operators and the group continues to provide a forum for open communication between regulators and industry.

The current Hazard Analysis Critical Control Point (HACCP) team has launched a HACCP Resources website with sample HACCP plans for sous-vide, cook-chill, and Reduced Oxygen Packaging (ROP) of raw meats. The website has a HACCP guide to help operators write their own HACCP plans that are compliant with North Carolina Food Code requirements. Standard Operating Procedures and monitoring logs are available on the HACCP website for operators to use when assembling their own HACCP plans along with information for operators to find out if they need to pursue a variance approval from the state or a HACCP plan approval from Wake County.

In 2011, Wake County staff co-chaired the North Carolina Food Code Transition Team. The team shared the results of the 2010 Wake County risk factor study (RFS) with the rule-making authority, the N.C. Commission for Public Health. In 2015, Wake County conducted a second RFS that showed significant improvement in all risk factor categories. The improvement is likely attributed to the adoption of the 2012 NC Food Code, which focuses on the reduction in risk factors that contribute to foodborne illness. A science-based regulatory foundation has enabled Environmental Health Specialists (EHSs) in the state to better serve the public they protect. Wake County's RFSs played a pivotal role in adopting this foundation.

FLIS collaborates with other North Carolina counties that are developing program standards. In 2015, FLIS facilitated a workgroup of N.C. counties to develop Standard 3 (Inspection Program Based on HACCP Principles). In 2012, 2013 and 2014, FLIS was recognized as a national leader and chosen as a mentor to jurisdictions developing the Program Standards by the National Association of County and City Health Officials (NACCHO). Sharing best practices saves time and resources and moves agencies more quickly to the important work of foodborne illness risk factor reduction.

North Carolina's EHS training program is one of the most comprehensive in the country. FDA modeled the original FDA Standard 2 (Trained Regulatory Staff) after North Carolina's Centralized Intern Training (CIT) program. Wake County's 26 highly trained EHSs in the FLIS program support the growth, health, and quality of life that is enjoyed by our residents. The county has been a leader in decreasing foodborne illness and is dedicated to advancing the state of the practice.

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Centrally located in North Carolina, Wake County's close proximity to the state's beaches and mountains, as well as its multiple parks make it an ideal location for those who long to be close to a variety of outdoor recreational activities. In addition to its prime location, Wake County is consistently ranked by publications such as Money, Fortune and Time magazines as being one of the best places to live, work and earn a world-class education in the country.

Wake County is the fourth-fastest growing county in the nation with approximately one million residents. People from around the country and world are quickly making Wake County their home as an average of 42 people move here each day. Wake County is home to 12 municipalities, with approximately 80 percent of the population living in urban areas. The largest municipality is the City of Raleigh, with an estimated population of 440,000 people.

Wake County's 4.6 percent unemployment rate is less than the state and national average. With Raleigh serving as the county seat, as well as the capital of North Carolina, many state and local government employees are based in the area. Wake County is also part of the Research Triangle Park, which is one of the nation's largest planned research development communities. The region is home to some of the world's largest corporations as well as many start-up businesses with industries ranging from biotechnology and pharmaceuticals, to renewable energy and transportation.

Education is a key focus of the community, with almost half of the county's population (49.2 percent) holding a bachelor's degree or higher. Wake County is home to N.C. State University, Shaw University, Meredith College, Saint Augustine's College, William Peace University and Wake Technical Community College. The Wake County Public School System is the largest in the state and the 16th largest in the country.

Sports are also a big part of life in Wake County. In addition to world-class soccer complexes, championship-level high school and college athletics, the county is home to the Carolina Hurricanes NHL team, as well as the Carolina Mudcats minor league baseball team.

The increasingly diverse population has resulted in a growing variety of events, international festivals, restaurants and retail opportunities. As of January 1, 2016, there were 3,207 food service facilities, including restaurants, food stands, nursing home kitchens and school lunchrooms. Wake County annually hosts the North Carolina State Fair, which was attended by more than one million people in 2015 and offered hundreds of food varieties and vendors.

With a large growing population, it is more important than ever to ensure safe food handling and healthy resources for the community. The goal of Wake County's Food Lodging and Institution Section is to reduce the risk of foodborne illness in regulated facilities.

Part 1: Program Basics – Resources

Wake County's Food Lodging and Institution Section (FLIS) enforces state-adopted rules and is obligated under North Carolina General Statutes to provide local public health services. The specifics of service delivery are mandated in the annual Consolidated Agreement between the county and the State of North Carolina, and in the state-adopted "Rules Governing the Sanitation of Food Service Establishments."

Wake County is governed by a seven member elected Board of Commissioners. The county's Fiscal Year 2015 General Fund budget was $1.07 billion with the county employing nearly 4,000 people. The Environmental Services Department is one of 34 departments in Wake County and consists of four divisions: Animal Services, Environmental Health and Safety (EH&S), Solid Waste and Water Quality. The EH&S Division has a budget of $2.37 million with the majority of its funding coming from the county's general fund. FLIS is allocated $1.95 million, which includes salaries and benefits for staff, equipment, training and other resource needs. The state collects an annual fee of $120 for each food service permit, which is reimbursed to the county based on its inspection coverage. State reimbursements to Wake County for recent years are presented in the following table:

Fiscal Year	State Reimbursement ($)
FY 2016	117,256 (est.)
FY 2015	98,867
FY 2014	126,237
FY 2013	70,726
FY 2012	68,480

In addition to the aforementioned funding sources, we have also acquired more than $84,000 worth of grant funding from the Association of Food and Drug Officials (AFDO) and the National Association of County and City Health Officials (NACCHO).

FLIS employs 26 Environmental Health Specialists (EHSs), including one supervisor, four team leaders and 21 field staff. Each EHS must meet the requirements of the North Carolina Registered Board of Environmental Health Specialist Examiners (REHS Board), satisfy yearly training requirements, maintain current registration and be authorized as an agent of the state in order to perform job duties in the county. FLIS offers a manager food safety course several times each year on a cost recovery basis. There is no charge for routine inspections, consultative visits, complaint investigations or foodborne illness investigations.

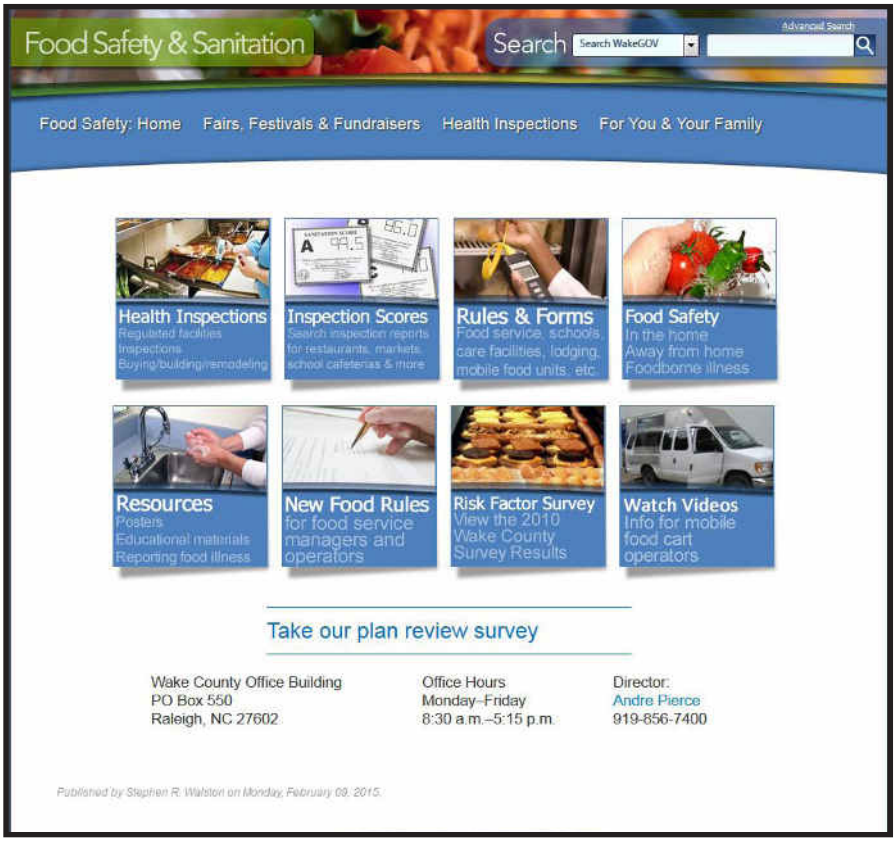
Part I: Program Basics – Vision, Goals and Objectives

The goal of the FLIS is to reduce the occurrence of foodborne illness risk factors in its 3,207 retail food establishments and to serve as a national model for collaborative problem solving. This is accomplished in conjunction with industry through education, enforcement, continuous improvement, stakeholder collaboration and program evaluation. Each of these objectives supports the program's goal.

Objectives

Education - Education is the primary method of conveying food safety messages to gain buy-in and achieve the goal of reducing foodborne illness risk factors in food establishments. Managers are receptive to inspectors who help them understand the public health impact of violations and implement food safety control measures. In addition to four ServSafe® food safety manager training classes offered each year, the section offers over 1,000 hours of in-service training annually.

Stakeholder involvement - Reducing risk factors of foodborne illness requires buy-in and understanding from kitchen managers and regulators. Wake County engages industry through surveys, presentations, and the Wake County Food Service Advisory Committee (FSAC), a stakeholder group that meets quarterly to discuss topics of interest for restaurant managers. FLIS has used these opportunities to develop educational signage and a website that serves as a resource to kitchen staff and management.



Program Evaluation - FLIS conducted risk factor studies in 2010 and 2015. These studies identified risk factors of priority concern. Monitoring compliance with the reduction in risk factors is essential to track progress towards meeting the program's goal.

Enforcement - Field staff inspect facilities that are categorized based on risk potential. Unannounced inspections are intended to evaluate typical conditions in kitchens. Enforcement practices such as posting of a letter in conjunction with a number grade are used as a mechanism to encourage operators to take active managerial control (AMC) of risk factors in their establishments.

Continuous Improvement - FLIS participates in the FDA Voluntary National Retail Food Regulatory Program Standards (Program Standards) and uses these resources to continuously improve its operations. Since enrollment in 2008, the program has met six of the nine standards. Risk factor studies (RFSs) have identified priority risk factors and have helped the program develop intervention strategies to address them. The 2015 RFS data showed significant improvement from the baseline RFS in 2010.

Each objective feeds into the goal of reducing the risks of foodborne illness in retail food establishments and supports collaborative problem solving to reduce risk factors.

Wake County's 26 EHSs are authorized agents of the state and enforce the North Carolina .2600 Rules Governing Sanitation of Food Service Establishments (Title 15A Subchapter 18A of the North Carolina Administrative Code) and the sections of the North Carolina General Statutes that relate to public health (Chapter 130A). The rules authorize the 2012 N.C. Food Code which is based on the 2009 U.S. Department of Health Food and Drug Administration Food Code. FLIS regulates all retail food service establishments within the county. Food processing establishments and agricultural commodities produced in the state are under the jurisdiction of the N.C. Department of Agriculture and Consumer Services.

North Carolina's initial "Rules Governing the Sanitation of Food Establishments" were initially adopted in February 1976 and were based on the 1976 "Food Service Sanitation Manual Including a Model Food Service Sanitation Ordinance." The rules-making process requires notification of the public, review by the North Carolina Rules Review Committee, and adoption by the N.C. Commission on Public Health. North Carolina counties are not authorized to adopt local rules or amendments to the state code.

When the state pursued adoption of the FDA 2009 Food Code, Wake County's baseline risk factor data provided empirical evidence to substantiate rule changes. The former North Carolina rules did not address a number of foodborne illness risk factors such as:

- Bare hand contact of ready-to-eat foods
- Employee health policy
- Consumer advisories for undercooked foods
- Date marking
- Cold holding at 41° F
- Specialized food processes
- Variances

Wake County RFS data provided specifics for fiscal impact to industry and demonstrated the justification to adopt a food code that addressed those food safety concerns. The N.C. Food Code, adopted in 2012, aligns with the 2009 FDA Food Code, and allows Wake County to meet FDA Program Standard 1 (Regulatory Foundation).

Comparison to 2009 FDA Food Code	Former NC Food Code	2012 NC Food Code
Intervention/Risk Factor Controls	1 of 11 categories	10 of 11 categories met
Good Retail Practices Provisions	49.5% compliance	96.7% compliance
Compliance and Enforcement	6 of categories	12 of 12 categories

Part II: Baseline and Program Assessment - Training Program (Staff Training and Professional Development)

North Carolina's EHS training program is one of the most comprehensive in the country. FDA modeled the original FDA Standard 2 (Trained Regulatory Staff) after North Carolina's Centralized Intern Training (CIT) program. CIT and the state authorization provide education and training in order to delegate state authority to county staff, pursuant to N.C. General Statute 130A-4(b) and state rules.

EHS candidates are required to have a bachelor's degree with 30 semester hours of science. Once hired, new staff members attend the state-mandated CIT for four weeks. The training covers a variety of environmental health topics including food safety, onsite wastewater, wells, tattoos, swimming pools and pest control. After successfully completing the classroom work and passing comprehensive exams, interns return to the county to complete field training.

The majority of the practical training is spent inspecting facilities with an experienced staff member. Initially, the intern observes inspections and asks questions. Over the course of field training, the intern leads inspections under the supervision of an authorized EHS. Once the intern has written 45 inspections and their application has been submitted to the state, the regional EHS evaluates the intern's competency over the course of two to five days and may recommend authorization as an agent of the state, as described in the "Food, Lodging & Institutions Authorization Procedures."

EHS interns must complete a two year apprenticeship and take an exam to become licensed by the REHS Board. Registered EHSs are required to complete 15 hours of approved continuing education every year to maintain their license. In addition to the state requirement for training, Wake County is developing FDA Program Standard 2 (Trained Regulatory Staff). Standardized EHSs demonstrate proficiency every three years to maintain standardization with the FDA Food Code.

FLIS's goal is to standardize all staff to improve consistency and uniformity of inspections. To accomplish this FLIS conducts a significant amount of training to improve inspection uniformity. Team leaders conduct quarterly quality assurance evaluations with staff members and review individual inspection forms for consistency. Finally, FLIS has monthly staff meetings to discuss updates in an effort to ensure consistent interpretation and implementation of rules.

FLIS conducts inspections utilizing HACCP principles, with a focus on the five risk factors: food from unsafe sources, inadequate cooking, improper holding temperatures, contaminated equipment, and poor personal hygiene.

Inspections are intended to be opportunities to encourage kitchen managers to attain Active Managerial Control (AMC). Depending upon the risk category of the facility, inspections occur between one and four times a year. Risk categories are determined based on how many food items a restaurant cooks and cools, the menu complexity and the population the facility serves. This means inspections are more frequent in places that have Complex Food Preparation on a daily basis and less frequent at places with No Cook or Same Day Food Preparation Processes. Highly susceptible populations also get inspected more frequently. Establishments that are required to have approved HACCP plans from our department, due to conducting specialized processes, are also inspected more frequently.

Determining Compliance: FLIS determines compliance using marking instructions provided by the State of North Carolina and documents compliance inspections using the Digital Health Department™ software that automatically posts reports to a publicly searchable website upon submittal by field staff. Violations are marked 'IN' or 'OUT' on a risk-based inspection form and comments are written to describe the violation observed, the rule that is being violated and the corrective action that was taken (or needs to be taken). Depending on the number of violations marked, a score is automatically calculated in the program and a score card is publicly posted in the establishment. The public is very aware of the posted scores and looks for them when dining at establishments. Low grades deter patrons while simultaneously attracting the news media's attention.

Enforcement: Priority and Priority Foundation violations require immediate correction during the inspection, or if that is not feasible, correction is required within 10 calendar days. When violations are a repeat issue from the previous inspection, this is noted in the violation comments section. This documentation helps field staff build a case over time, justify posting numerical letter grades, and recommend the implementation of risk-control plans.

Risk Control Plans: Long-term correction of out-of-control risk factors are handled through the use of risk control plans. Risk control plans are a voluntary program that managerial staff can utilize to decrease persistent problems. The State of North Carolina has a template for writing these plans. A risk control plan is intended to be a helpful tool for managerial staff to regain AMC and to reduce violations based around risk factors that have been issues documented in the past.

Food Manager Education Opportunities: In addition to risk control plans, Wake County FLIS offers ServSafe™ Certified Food Protection Manager (CFPM) courses once a quarter. This course is taught by our field staff and brochures are utilized to advertise this course during regular compliance inspections. This allows field staff to encourage AMC by urging operators to complete a CFPM course offered by our department. RFSs have shown that the presence of CFPMs decreases risk factor violations. Offering these courses makes it easier for Wake County to directly reduce risk factors.

Part II: Baseline and Program Assessment - Quality Assurance

Quality Assurance is a major emphasis of FLIS and is a continuous process that helps the section evaluate its effectiveness at reducing foodborne illness risk factors. Quality Assurance is supported by standard operating procedures, established performance metrics, professional development and customer feedback.

Communicating consistent food safety messages improves staff credibility, builds public trust and fosters buy-in from facility operators. The food industry expects staff to be experts in the field of food safety and relies on their knowledge to address foodborne illness risk factors.

Quality Assurance begins with training. New staff members are required to complete FDA ORA University food safety training modules, study the state rules and accompany authorized staff to health inspections. They study HACCP Principles, food security, causes of foodborne illness, and procedures for inspecting food and other regulated facilities prior to attending state training (CIT). After CIT, EHSs return to the county to complete coursework and 45 inspections before becoming eligible to apply for state authorization to conduct independent health inspections. In addition to state authorization, new staff members are required to become FDA standardized within 18 months of employment.

Important components of FLIS's Quality Assurance program include:

- Continuing education – The REHS Board requires EHSs to complete 15 hours of continuing education annually.
- Quality assurance visits - Team leaders ride with EHSs at least three days each year to evaluate their work.
- Inspection review – Team leaders review EHS inspections each week for consistency.
- Staff meetings - Staff meet monthly to discuss policies and inspection uniformity.
- Pay for performance evaluation – Wake County's pay for performance evaluation system is based on measured work objectives which include quality measures.
- Data – Management relies on data to identify opportunities for program improvement.

FLIS values industry and customer feedback. Staff members meet quarterly with the Wake County FSAC, a stakeholder group that provides feedback on industry training and customer service issues. In 2013, the FSAC provided feedback that helped the section design food safety signage for their operators. They continue to provide a forum for open communication between regulators and industry.

Active surveillance and early detection of illness prevents further disease transmission in the community. For reliable and early detection, surveillance systems must be available, active and redundant.

Foundation - North Carolina General Statutes require operators of restaurants to report to the local health department (LHD) when there is an outbreak suspicion or if an employee has a reportable disease. The 2012 N.C. Food Code adopted the FDA requirement for employee health policy and reporting. Since 2010, compliance with employee health policy has increased significantly – from 10 percent to 66 percent. In 2010, FLIS developed agreements and protocols to support the assessment and verification of FDA Program Standard 5 (Foodborne Illness and Food Defense Preparedness and Response). This standard was re-submitted and verified by audit in 2015.

Detection - FLIS collects more than 550 complaints each year either over the phone or via an online reporting system. Electronic complaints are forwarded to environmental and communicable disease staff members who constantly monitor the system. When disease clusters are identified, the Epidemiology Team (epi-team) is activated to manage potential outbreaks. Protocols require notification between the Wake County Communicable Disease Team and FLIS for early detection of outbreaks. In addition to internal agency processes, the state uses the North Carolina Health Alert Network (NC HAN), a secure intrastate system for health alerts and crisis communications between the N.C. Department of Health and Human Services and local health departments, hospital emergency departments and law enforcement officials.

Epidemiology Team - Wake County's epi-team is an interdisciplinary team of environmental, laboratory, clinical and epidemiological experts. The team meets monthly and convenes quickly if an outbreak is suspected, as described in county protocol. During outbreaks, the team uses incident command structure to manage the event. FLIS has developed policies to address emergencies that involve foodborne illness, food-related injury, and intentional and unintentional food contamination.

Building capacity for foodborne illness response is a cornerstone of Wake County's FLIS program. A reliable response system is supported by knowledgeable staff, policies and partnerships that increase epidemiological capabilities to address public health emergencies in the community.

When enforcement is necessary to gain compliance with the N.C. Food Code, Wake County uses a progressive approach. Enforcement tools available to field staff include: taking points, thereby lowering the publicly posted sanitation score, critical violation follow-up visits, Intent to Suspend a permit (ITS), or Immediate Suspension of a permit (IMS). Staff is trained on, and guided by, the N.C. Food Code, N.C. State Rules, and marking instructions with their use of these tools.

There are three types of violations under the N.C. Food Code: Priority, Priority Foundation and Core. Priority violations are the greatest risk to public health and are also typically the largest point deduction (up to four points for one violation). Priority Foundation violations support Priority items such as thermometer calibration and sanitizer test strips. Core violations are the lowest risk to public health and include dirty floors, use of domestic equipment, etc. Whenever there are violations that fall into any of these three categories, points can be deducted to lower the establishment's sanitation score. Operators get a grade based on a 10-point scale with the numerical value and letter grade posted on the wall, in a publicly visible location. This score is required to be posted at all times or the establishment could be fined and charged with a misdemeanor. This is our first line of defense to encourage operators to practice food safety as the public looks for these grade cards and is hesitant to eat at locations with low scores.

When Priority or Priority Foundation items cannot be immediately corrected during the course of a regular inspection, or if there are recurring problems within a facility, a restaurant has up to 10 calendar days to have items corrected in accordance with state rules. Once these 10 days have passed, a follow-up visit from the health inspector takes place and an ITS is issued if a problem persists. This gives the establishment an additional 30 days to correct the problem. After this 30 days is up, if the problem still persists during the second follow-up visit, the permit will be immediately suspended and the establishment will be forced to close immediately and stay closed until the problem is addressed.

When facilities get grades low enough to drop to a 'B' or 'C' letter grade, they have the right to request a re-inspection and their health inspector must reinspect the facility within 15 calendar days of their request. Since the operators do not want low grades posted because it deters patrons, major problems relating to risk factor violations tend to get fixed in order to obtain a higher grade upon re-inspection. When establishments consistently get low grades, the state recommends the use of Risk Control Plans (RCPs) in order to keep a restaurant in compliance and reduce risk to public health. This is a voluntary program that outlines what a restaurant needs to do in order to maintain control of a particular risk factor that is perpetually not controlled during regular compliance visits.

ITSs can also be used if operators show no inclination to implement a RCP, or if critical violations, such as cold holding, are issues for multiple inspections in a row. This can be used to solve a problem for good versus taking points every quarter but still allowing the risk factor to go uncontrolled.

If an establishment gets below a 'C' letter grade, their permit is immediately revoked and the establishment will have to undergo plan review to receive a new permit.

Part II: Baseline and Program Assessment – Communication and Information Exchange

Collaboration between the industry and the community is essential to reduce foodborne illness risk factors. Bilateral communication helps kitchen managers understand food safety concerns and helps regulators understand the challenges to address them. FLIS met Standard 7 (Industry and Community Relations) in 2009 and 2014. This was accomplished by education and outreach, consumer awareness and sharing best practices.

Feedback - FLIS uses surveys and stakeholder involvement to find ways to improve operations. Since 2007, Wake County FSAC with representatives from restaurants, design groups, municipalities, academia and the consumer sector, has provided valuable feedback on policies, educational materials and customer service. In 2013, FLIS surveyed restaurateurs about the type of educational signage kitchen managers thought to be most effective in their kitchens. The FSAC looked at survey data and gave input that helped develop useful food safety signs that are still used today.

Education and outreach - FLIS in partnership with the North Carolina Cooperative Extension teaches ServSafe™ manager training courses to food managers. From 2010 to 2015, the number of Certified Food Protection Managers (CFPMs) present in food establishments increased from 42 percent to 72 percent, which is positively correlated with a reduction in foodborne illness risk factors. FLIS offers more than 1,000 hours each year of education to managers who request food safety education. The program designed food safety posters and videos that address foodborne illness risk factors.

Consumer awareness - Sanitation scores are posted at every facility in Wake County. The public looks for these grade cards and is hesitant to eat at locations with low sanitation scores. In 2013, Wake County became the third jurisdiction in the country to offer inspection information on Yelp, a social media site. Yelp summarizes restaurant violations and provides access to the inspection score website, which is one of the county's most popular sites.

Sharing best practices - FLIS collaborates with other North Carolina counties that are developing the Program Standards. In 2015, FLIS facilitated a workgroup of counties in the state to develop Standard 3 (Inspection Program Based on HACCP Principles). In 2012, 2013 and 2014, FLIS was recognized as a national leader and chosen as a mentor to jurisdictions developing the Program Standards by the National Association of County and City Health Officials (NACCHO). Sharing best practices saves time and resources and moves agencies more quickly to the important work of foodborne illness risk factor reduction.

FLIS receives funding from the county, state and grants. The program does not levy fees for inspections, re-inspections or violations. The FY 2016 FLIS expenditure budget is $1.95 million which includes salaries and benefits, equipment, training and other expenses.

The majority of funding, 94 percent, is from the county's general fund. The state collects an annual fee of $120 for each food service permit, which gets reimbursed to the county based on inspection coverage. This year's state reimbursement is estimated to be $117,256 or six percent of the FLISs expenditures. Grant funding has enabled the section to advance the Program Standards. Last year, FLIS earned $39,500 in grants from AFDO and NACCHO.

FLIS has 26 positions: one supervisor, four team leaders and 21 field inspectors. FLIS partners with the Wake County Communicable Disease Team nurses and an epidemiologist, as well as the state in the event of an outbreak. The county is committed to providing necessary resources to fund the program. To address inspection coverage, the county allocated two additional FTEs to the program in 2015, and has committed to add three additional staff members each year through FY 2018 in order to address program needs. Eleven new positions represent a 45 percent increase in resources for FLIS. The increase in staff helps FLIS keep up with restaurant establishments opening and prevents the number of inspections from becoming too large for staff to manage.

FLIS's greatest resource is trained staff. Since 2014, FLIS has applied for and received $84,000 in FDA grant funding through AFDO and NACCHO. These funds supported sending every staff member to the FDA "Special Processes at Retail course." Additionally, every FLIS staff member has attended at least one HACCP training course funded by these grants.

FLIS prepares staff to be successful at accomplishing their goal of reducing foodborne illness risk factors in retail food service establishments by use of the following resources:

- EHSs use laptops and portable printers to generate inspection reports, which is much more efficient than handwriting reports. The reports are immediately available to the public on the internet upon submittal by field staff.
- Staff drive county vehicles that are fueled and maintained by county funds.
- EHSs are issued iPhones, digital thermometers, maximum holding thermometers, thermo-labels, flashlights, wireless hotspots, portable printers, shirts with the county logo, three types of sanitizer test strips, light meters, power inverters, business cards and lab jackets.
- Digital Health Department™, our software system, allows EHSs to generate inspection reports in the field, track priority inspections, monitor complaints and generate productivity reports.

Adequate training and resources support all our food safety efforts to reduce foodborne illness.

Part II: Baseline and Program Assessment – Progress Evaluation

Our goal is to control the risk factors that contribute to foodborne illness. In order to assess how effectively the department has been reducing risk factor violations, studies were completed by seven team members in 2010 and in 2015. In all five risk categories there were significant decreases in violations. A chart summarizing this data is below:

Risk Factor	% Compliant 2010	% Compliant 2015
Approved Source	95%	96%
Final Cooking Temperatures	91%	94%
Holding Times/Temperatures	57%	66%
Contamination	87%	88%
Personal Hygiene	82%	90%

Overall, there is greater compliance in all CDC risk factor categories; the most significant improvement was in personal hygiene. In other items of interest, presence of CFPM and compliance with employee health policy improved significantly, which may be associated with the overall improvement in food safety and is summarized in the chart below:

Other Items Interest	% Compliant 2010	% Compliant 2015
Certified Food Protection Manger present	42%	72%
Employee Health Policy	10%	56%
Cold Holding	48%	66%

Risk factors were effectively reduced from 2010 to 2015 through use of risk-based inspections, Food Code adoption and the use of guidance materials. The common goal of industry and regulatory agencies is to protect public health by reducing or eliminating risk factors that contribute to foodborne illness. Our study indicated there has been significant improvement over the five-year period in Wake County. It also points out improper cold holding as the risk factor of most concern, with only 66 percent compliance in 2015. The study suggests that food service operators must have active managerial control over the risk factors in their kitchens. Wake County health inspections and educational activities emphasize the same goal, and focus on the identified items that are of highest risk to public health. Wake County's participation in the Program Standards will provide guidance for identifying those risk factors that will be given priority for inspection, education and enforcement in the future.

Challenge 1: Adopt a Science-Based Regulatory Foundation
Objective: To influence the adoption of regulations that more adequately address the reduction of risk factors associated with foodborne illness.

One of the most significant challenges for Wake County's retail food protection program was the need to adopt rules that more adequately addressed risk factors associated with foodborne illness.

Prior to Sept. 1, 2012, the state rules were based the 1976 "Food Service Sanitation Manual Including a Model Food Service Sanitation Ordinance," which did not address a number of food safety risk factors. Because Wake County enforces state rules and is not authorized to adopt local rules, this limited the county's ability to independently adopt regulations in order to address this challenge. Our objective was to share data with the state that would influence them to change the rules.

Method: In 2010, Wake County conducted a RFS that assessed the occurrence of risk factor violations in retail food establishments. The study identified priority out-of-compliance risk factors in Wake County establishments, which included bare-hand contact of RTE foods, date marking and cold holding at 41° F, none of which were previously addressed in the North Carolina rules. During these studies, other items were evaluated for compliance including consumer advisory for undercooked animal products, employee health policy and CFPM presence.

Staff presented highlights of the RFS to the Wake County Board of Human Services in May 2010. The Board, supportive of increased food safety measures in Wake County restaurants, voted unanimously to endorse new food regulations based on the 2009 FDA Food Code and drafted a letter of support to the state. In the fall of 2010, Wake County published the 2010 risk factor study. The local newspaper and television station ran articles about the findings of the study. On October 21, 2010, The (Raleigh) News and Observer published "Food in Wake could be safer," and a major TV station, WRAL, ran the story on its evening broadcast.

Achievement: Adoption of the new NC Food Code – In 2011, Wake County staff co-chaired the North Carolina Food Code Transition Team. The team shared the results of the 2010 Wake County RFS with the rule-making authority, the N.C. Commission for Public Health. In May 2012, the Commission adopted the N.C. Food Code, which was based on the 2009 FDA Food Code, and allowed Wake County to meet Standard 1 of the Program Standards. In 2015, Wake County conducted the second risk factor study, which showed significant improvement in all risk factor categories. The significant improvement in risk factor violations over the period is likely attributed to the adoption of the N.C. Food Code, which focuses on the reduction in risk factors that contribute to foodborne illness. A science-based regulatory foundation has enabled North Carolina EHSs to better serve the public they protect and Wake County's RFSs played a pivotal role in adopting this foundation.

Challenge 2: Compliance and Risk Factor Control with Specialized Processes
Objective: To identify specialized processes in field, attain compliance with "specialized processes" or to make operators discontinue specialized processes in order to lower the risk of foodborne illness.

Challenge: In 2012, when the Food Code was adopted by North Carolina, certain processes that had been occurring for decades became "specialized processes" that require additional approvals and guidance at county and state levels. Examples of "specialized processes" are: fermentation of kimchi, acidification of sushi rice, and reduced oxygen packaging of raw meats. Very little was known by state or local level staff about which processes required what approvals, so health departments statewide were left with a great task of educating their field staff, creating guidance documents and resources for operators, and working with operators to achieve compliance for newly adopted rules while adapting to enforcing the N.C. Food Code. Later, when the state updated marking instructions in 2015, it was made clear that establishments had to get into compliance, discontinue specialized processes, or permit action would be taken. This further justified the need for HACCP plan guidance so that operators interested in specialized process could become compliant.

Method: Wake County has been the leader in the state and across the country in offering guidance materials to operators interested in conducting specialized processes. Our goal is to allow operators to write their own HACCP plans so that cost-prohibitive, third-party plans are not a requirement to conduct specialized processes safely. Wake County launched a HACCP team early in the adoption of the Food Code and recently expanded the HACCP team to incorporate supervisory staff, plan review staff and field staff in order to accommodate this need. The HACCP team works with operators to help guide the creation of complete HACCP plans based on the rules in the Food Code. Plans are approved through in-person meetings, email correspondence, involvement with the regular health inspectors of these establishments and follow-up visits to these establishments. To make sure field staff can recognize these processes in field, Wake County has sent all staff to the FDA Specialized Processes at Retail courses. Additionally, Wake County partnered with the Food Science Department at N.C. State University to provide training for validation and verification of HACCP plans. Wake County has allocated overtime work hours to the HACCP team in order to write HACCP resource materials and review HACCP plans. Below is a chart summarizing hours spent from all HACCP Team members in addition to their regular job duties:

HACCP Hours FY15	HACCP Hours FY16
0	>250

Achievement: To accommodate the growing needs, Wake County is hiring a team member to specifically work with HACCP plans in FY 2017. The current HACCP team has already launched a website with sample HACCP plans for sous-vide, cook-chill and ROP of Raw Meats. The website has a HACCP guide to help operators write their own plans that are compliant with N.C. Food Code requirements. Standard Operating Procedures and Monitoring Logs are available on the website for operators to use, along with information for operators to find out if they need to pursue a variance approval from the state or a plan approval from Wake County.

Challenge 3: Ongoing Staff Training

Challenge: With the state's rigorous EHS training requirements, it's difficult for a department as large as Wake County's to maintain 26 trained staff due to the multi-year registration process. Simultaneously developing Program Standard 2 (Trained Regulatory Staff), which requires all new employees to be standardized within 18 months of hiring makes staff training even more demanding. FLIS added two new positions in FY 2015, three in FY 2016 and plan to add six more FTEs over the next two years. Additional positions, staff turnover and new regulations present a major training burden.

Objective: FLIS's objective is to maintain highly trained staff who offer expert guidance to restaurant managers while efficiently managing day-to-day work operations. The training process must be thorough and efficient so new staff members can become productive. New staff members need resources available to enable them to pass the REHS exam and have a thorough knowledge base to effectively educate the public. Continuing education (CEU), such as HACCP validation and verification, is also key so that staff can learn new concepts to help guide operators through newly adopted regulations.

Method: Wake County accomplishes these objectives using a variety of methods. First, the REHS Board requires all EHSs to have a Bachelor's degree and 30 hours of science. This education requirement helps ensure basic proficiency with communication and food science. Second, time management is key to training new staff. Since state training (CIT) is required before new staff can start the authorization process, FLIS hires employees in conjunction with CIT dates. This prevents new staff from being hired with nothing to do for extended periods of time and saves personnel expenses. During the weeks prior to CIT, new staff complete self-directed prerequisites for CIT which include online FDA courses and a checklist of other requirements. Once new staff have completed CIT, they quickly write the required 45 inspections and can be authorized and conducting inspections on their own in as little as four months. This stands out from other counties in the state that can take as long as 18 months to get new staff authorized. Educating new staff happens naturally when they work with knowledgeable, seasoned employees. Open communication between supervisors and field staff make it easy for new staff to ask questions without hesitation. Monthly meetings and educational courses help new staff expand their knowledge base in a short period of time and prepare them for the REHS exam. Vacant territories are managed by mandating that training occur primarily in these areas. FDA standardization of new staff is accomplished by team leaders getting standardized by regional EHSs and then standardizing the EHSs that they supervise. Hours are allocated for staff to focus on FDA standardization "homework" and HACCP training occurs as a helpful consequence of the standardization process. The REHS Board, which is authorized by general statute, requires EHSs to maintain 15 hours of annual CEUs to maintain their license, and the county pays for all training costs including travel and meals. FLIS worked with N.C. State University to influence a HACCP curriculum for regulators and industry, which has proven to be a major asset to FLIS. To retain current staff and attract good applicants, Wake County FLIS has the highest starting salary in NC for REHS Interns. Additionally, with annual pay-for-performance raises, if you perform well you are appropriately compensated.

Achievement: Wake County has increased efforts to standardize multiple staff, particularly for newly hired individuals who must achieve standardization within 18 months. Staff turnover is very low, considering the size of FLIS, and new staff are assigned territories and managing them within months of hiring. We currently have three new staff members undergoing the authorization process and it is expected that within a few months they will have territories assigned and start being productive employees. All staff have completed HACCP training to keep up with newly adopted regulations. Given the number of field staff, Wake County has knowledgeable, consistent, well-mannered staff that work with the public as partners, not adversaries. Wake County's EHS training

Part IV: Program Longevity

FLIS is committed to continuous quality improvement through the Program Standards. FLIS enrolled in the Program Standards in 2008 at the peak of the last economic recession in order to leverage limited resources and to increase the effectiveness of inspections. Since that time, the county has met six of the nine standards, with two standards pending verification audit approval. During the same period, the program received accreditation by the North Carolina Health Department Accreditation Board, and has undergone an extensive strategic planning process. FLIS uses these opportunities to integrate quality principles into routine work and policy development. The work has yielded multiple benefits. The 2010 and 2015 risk factor study data showed a significant reduction in all categories of risk factors in retail establishments.

Risk Factors IN compliance	AVERAGE	
	2010	2015
Food Source	95%	96%
Inadequate Cooking	91%	94%
Improper Holding	57%	66%
Contamination	87%	88%
Personal Hygiene (* 12a and 14a compared)	82%	90%

Wake County is recognized as a leader in food safety efforts, and was awarded grant funding for its work promoting and sustaining the Program Standards. In the last four years, FLIS has received $84,000 in grant funds from AFDO for training and projects, and from NACCHO for mentoring eight jurisdictions nationwide in three cohorts of the NACCHO Mentorship Program. These success stories provide momentum for Wake County's emphasis on quality improvement.

Wake County will actively participate in the Program Standards, with plans to submit Standard 6 (Compliance and Enforcement) in FY 2017. This will complete seven of the nine standards. We continue to work in all areas of the Program Standards including Standard 8 (Program Support and Resources) and Standard 2 (Trained Regulatory Staff) by adding and standardizing staff. The Program Standards provide a means to achieve the goal of reducing foodborne illness risk factors. While achievement of all of the standards is important, reduction in risk factors is the ultimate goal. The longevity of the program depends on regular assessment and continuous improvement.

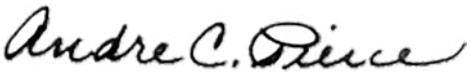
Part V: Contact Information and Permission

Andre C. Pierce, MPA, REHS, Director
Environmental Health and Safety Division
Wake County Department of Environmental Services
P.O. Box 550
Raleigh, NC 27620
USA

Phone: 919-856-7440
Email: apierce@wakegov.com

As Director of the Environmental Health and Safety Division, I give permission to the Foodservice Packaging Institute to place this Crumbine Award application on www.fpi.org.

Respectfully,



DEPARTMENT OF HEALTH & HUMAN SERVICES

SE Regional Office
Food and Drug Administration

60 80th Street, N.E
Atlanta, Georgia 30309
404-243-1171

February 25, 2016

Dear Samuel J Crumbine Award Panel:

We are all members of a dedicated community of professionals that have devoted their careers to enhancing the effectiveness of the nation's public health system. Within the food safety discipline, the Samuel J. Crumbine Award provides an annual opportunity to recognize those select few regulatory retail food protection programs that serve as models to which others should aspire. Receiving this national recognition is a daunting challenge for most agencies. It requires an unwavering commitment to continual improvement based on meaningful performance based public health outcomes.

Program excellence, however, should not be solely based on effective new intervention strategies, innovations, or national recognitions. The true measure of a retail food protection program's impact on the public health profession requires a history of sustained excellence. The Wake County North Carolina Food Protection Program embodies a legacy of meeting the challenges presented by complex food safety issues through the development and implementation of sound science-based, real-world solutions.

The Wake County Food Program sped forward with program improvements even before the adoption of the 2009 Food Code only 4 years ago. Prior to adoption, North Carolina's regulation was based on the 1976 Food Service Sanitation Manual. With this huge step forward in sciencebased regulation, Wake has increased their support of industry with meeting the new requirements of specialized processes, employee health, no bare hand contact of ready to eat food and date marking by providing valuable, easy to use resources.

Wake recognized the importance of performing risk-based inspections before having the 2009 Food Code. This approach has emphasized to operators the importance of focusing on controlling the risk factors that contribute to foodborne illness while not waiting on rule changes before that conversation begins. During routine inspections, inspectors take time to work with operators to get in control of out of control risk factor violations. Creative interventions have been used to encourage improvement in compliance with the risk factors. This approach has provided a collaborative process for industry to obtain active managerial control of identified problem areas.

Inspection and program data is constantly reviewed to ensure meaningful performance measures are achieved. Wake County was the first jurisdiction in North Carolina to complete a baseline survey of the risk factors that contribute to foodborne illness. By leading the way in this initiative, Wake County's data provided gap analysis data to support the adoption of Food Code in North Carolina in 2012. Something that has not only affected Wake County's foundation to build their program, but has also enabled other NC counties to do the same. Recently, Wake County completed their second data collection in their risk factor study which indicated significant strides in improving compliance with the risk factors. Their creative and supportive

Intervention strategies implemented after the completion of their baseline survey have decreased the risk of foodborne illness in their community.

Not only is quality assurance conducted to determine overall program effectiveness, but extensive review is conducted to ensure that staff is placed in a position to perform effectively. In such a high-volume, high-paced work environment, the potentially for staff "burn-out" is an issue that must continually be addressed. Many of the equipment and technological program advancements integrated into the food program have been based on these quality assurance assessments. Equipment upgrades and increased in staff resources are patterned after a fundamental business practice of conducting cost-benefits assessments using actual data.

Wake County serves as a food program and training resource for other agencies across the country including development of:

- An inspection program focuses on obtain active managerial control of foodborne illness risk factors;
- A web link for full restaurant inspection disclosure;
- An innovative industry recognition award that encourages compliance through an award system;
- A Food Safety Advisory Council that includes industry and spirited members of the public;
- A Foodborne Illness Database and Tracking System

Wake County has been recognized three times as a national leader and motivator by being chosen as a national mentor in the NACCHO Mentorship Program for the Voluntary National Retail Food Regulatory Program Standards in 2012, 2013 and 2014.

Wake County's contributions toward the enhancement of the nation's retail food protection system are truly indispensable. It is my privilege and honor to provide this letter of support for the Wake County Food Protection Program to the Samuel J Crumbine Award Panel.

Sincerely,

Donna M Wanucha, REHS
Regional Retail Food Specialist
FDA SE Region

February 29, 2016

Dear Crumbine Committee,

I am writing in support of Wake County (North Carolina) Environmental Services' application for the Crumbine Award.

As a public-spirited citizen serving on their Food Service Advisory Committee for some six years now, I can attest to their honesty, innovation, and interest in serving the people of this county. Their Food Service Advisory Committee has consisted of a variety of industry and government representatives. We have had, at varying times, a local Building Inspections representative, someone from Cooperative Extension, an equipment sales person, food service managers from restaurants (both local and chain), nursing homes or hospitals, state agency and Wake staff at several levels and county citizens, such as I. We meet quarterly and are asked to give input. They bring data for us to study, query the industry on needs and improvements and, ask us for input on their website, education efforts and questionnaires.

Wake has long been the most progressive food safety program in North Carolina. When the state first gave instruction to close food establishments during public water supply violations, Wake developed a reverse-fax and email notification for the establishments in the affected areas. Then they send staff out to verify. Wake was the site of the first fecal coliform positive event after the new policy went into effect. It was in a town of 200,000 people on a Friday, a popular let's-eat-out night. You can appreciate the crisis that this was and the fortitude and tact it required. Wake was invited to make a presentation at NEHA on their system and procedure.

Their management is forward-thinking. Realizing that they, as well as the restaurants need quality assurance, they have developed a system of monitoring inspections staff and achieving consistency among those staff members. Field supervisors routinely ride with inspections staff, each running their own inspection sheet. Results are discussed post-inspection. The information is used in performance appraisals, impressing upon staff the importance of accurate and consistent evaluation. They go further and have inspection –marking scenarios at staff meetings. Inspection staff is required to respond with proper identification and marking of the violations in the scenario. Again, ensuring that their staff is as consistent and accurate as modern management can make them.

Monthly reports for trend analysis are generated from Wake's database and used by administration. Many of these analyses have been shared with the Advisory committee and we enjoy seeing the statistics for this year compared to last year and identifying the resultant changes.

Wake is involved in the FDA baseline data collection system and uses it to identify problems in need of extra attention. They identify their most important problems, communicate those issues to staff, develop training for staff and/or establishments in the subject areas and make a difference in their community. They do extensive education, partnering with Cooperative Extension to train managers in ServSafe, developing many print leaflets, placards and other materials for restaurant staff and even training videos. Many of these materials are found on their website. They have worked together with Cooperative Extension to develop ServSafe courses in other languages found in Wake County food service establishments.

Wake, as the county containing the state capital, also has the dubious honor of inspecting the State Fair. This entails monitoring food handling in over 250 temporary establishments over two exhausting weeks. Long before risk-based inspections were the norm, Wake "triaged" their booths based on the complexity of food handling and the number of temperature-controlled-for-safety foods. They have also partnered with fair management, who, in turn, visit operators that have major problems and let them know that if they do not change their ways, Fair Management will be unable to find space for them next year. Recognizing that temporary events are a difficult area to regulate, they have developed training videos targeting this segment. Wake has also created an application for temporary establishments which asks for sources of food, equipment types, temperature control methods, etc.

They have a long history of involvement in food-borne disease investigations, beginning in the 1970's with training from Dr. Frank Bryan of CDC. In those days, the environmental unit functioned alone; now they partner with the nurse-epidemiologist in the Wake County Health Department, a separate county agency. They have been involved in outbreak investigation in local and national restaurants and in the universities that reside in town.

Being in the "capital city," Wake gives a lot of time to state-wide activities. They provide a disproportionate number of people on State rule and policy committees. That they are able to keep up with inspections, outbreak investigations, complaints and serve on important committees, is a testament to their hard work.

During the recession, at a time when other agencies were losing staff, Wake was actually able to obtain two additional inspections staff with the assistance of the Advisory Committee. And then they brought back the data showing the increased inspections and establishment corrections that were achieved with the new staff.

They make good use of the media. Every Friday night, the local station runs a piece on the best and worst restaurants of that week, based on inspection results. As a member of the Wake County Food Service Advisory Committee, I was very pleased to be watching the evening news and see a report on mobile food units. The reporter noted that they were catching up with this unit at 1:00 AM (yes, AM).

With all that they do, they also participate nationally by being mentors to other health departments across the country on meeting the National Standards. This brings me to the most important point about Wake County. They believe in doing the job. This is a 24/7 organization. These people believe in their mission and work hard to protect the citizens of Wake and the traveling public. They work weekends and holidays in order to examine establishments at all times when they are operating. They understand that they are under the watchful eye of the media and state legislature and, as such, represent food inspection and outbreak investigation in the state. With such scrutiny, Wake has to have reliable reports that present the facts in a reliable and informative manner. And they deliver!

With pride and appreciation,

Susan C. Grayson, Member
Wake County Food Service Advisory Committee

North Carolina Department of Health and Human Services
Division of Public Health

Pat McCrory
Governor

Richard O. Brajer
Secretary

Daniel Staley
Division Director

February 26, 2016

The Crumbine Award Panel
c/o Foodservice Packaging Institute
201 Park Washington Court
Falls Church, VA 22046

Dear Panel Members:

It is with great enthusiasm that I recommend the Wake County Food Lodging Institution Section (FLIS) for the 2016 Samuel J. Crumbine Consumer Protection Award for Excellence in Food Protection at the Local Level. I have had the pleasure of working with the Wake County FLIS over the past eight years during my tenure as the Food Protection and Facilities Branch Head and currently as the Environmental Health Section Chief with the NC Division of Public Health.

Among the 85 local health department environmental health programs in North Carolina, Wake County stands out as a leader for program quality and innovation. Wake County FLIS emphasizes the impo1tance of risk-based inspections by reinforcing this methodology in policies, staff meetings, and review and discussion of inspection outcomes. Although the quality of inspections is emphasized, the FLIS has also reorganized program staff to increase inspection coverage. Despite growth in the propo1tion of regulated establishments, the FLIS has achieved increased inspection coverage by 45 percent since FY 2007-08.

Not only has Wake County FLIS worked towards protecting the public's health within Wake County, but the FLIS has also been instrumental in developing and influencing state goals and objectives. The most notable example is their partnership with the NC Department of Health and Human Services to help No1th Carolina adopt the 2009 Food and Drug Administration (FDA) Food Code. Mr. Andre Pierce, Wake County's environmental health and safety director, co-chaired the state Food Code Transition Team and is the voice of Food Code adoption among environmental health supervisors in North Carolina. In addition, Wake County FLIS enrolled in the FDA Voluntary National Retail Food Regulatory Program Standards in February 2008 and they were also the first county in the state to complete a baseline survey based on the Centers for Disease Control and Prevention risk factors. Finally, the FLIS has willingly offered to assist other jurisdictions initiate and complete such goals.

The reasons and examples above represent only a few of the many accomplishments that demonstrate why Wake County FLIS provides exemplary food protection services to Wake County and the State of North Carolina. I believe that the Wake County Food Lodging Institution Section would be a very deserving and gracious recipient of the 2016 Crumbine Award.

Sincerely

Larry D Micheal, REHS, MPH
State Environmental Health Director

www.ncdhhs.gov • www.publichealth.nc.gov
Tel 919-707-5000 • Fax 919-870-4829
Location: 5605 Six Forks Road • Raleigh, NC 27609
Mailing Address: 1931 Mail Service Center• Raleigh, NC 27699-1931
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North Carolina
Public Health

NCRLA | NC Restaurant & Lodging Association

Samuel J. Crumbine Consumer Protection Award

February 12, 2016

Dear Selection Committee,

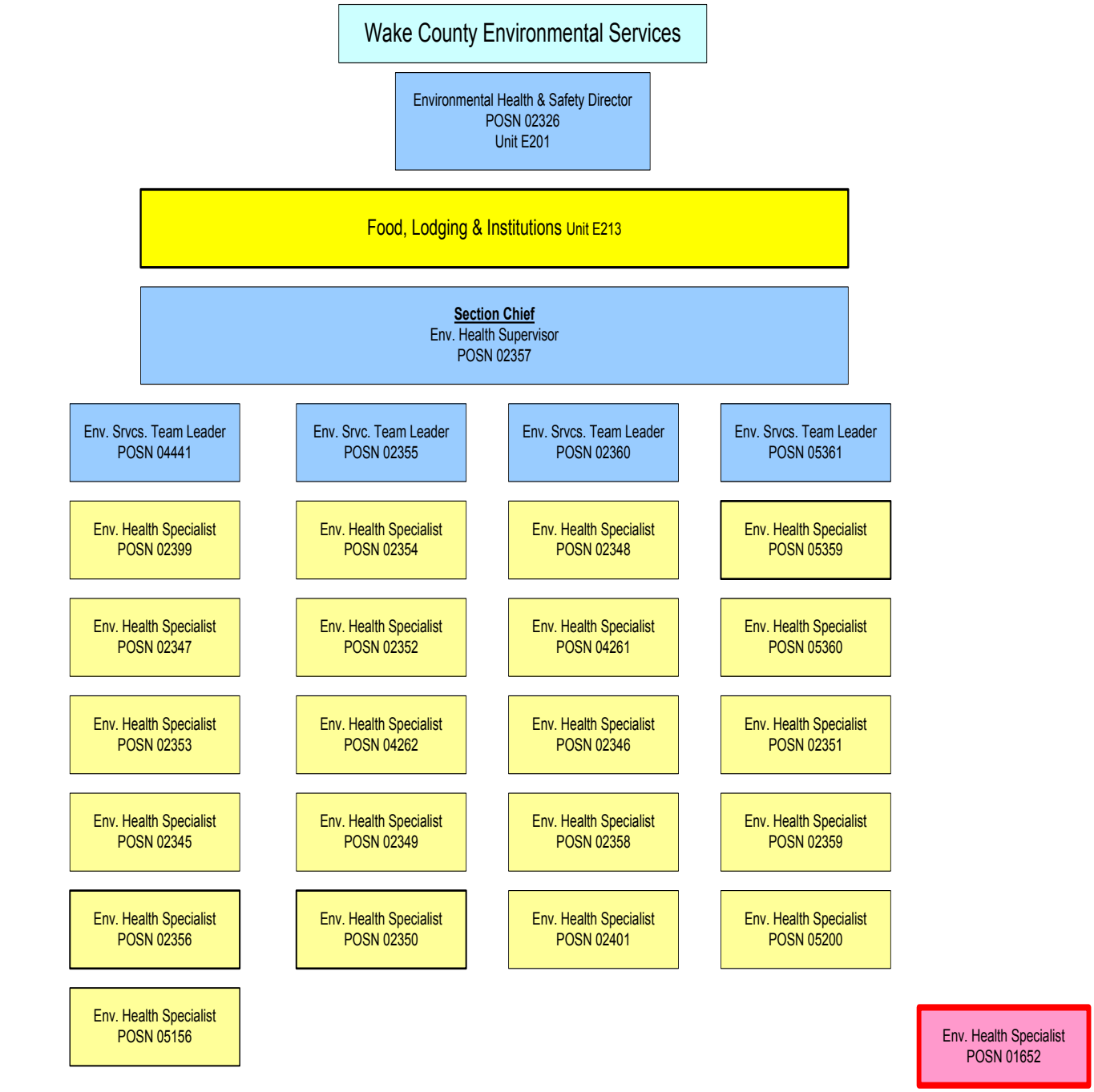
It is with great pleasure that, once again, I submit my letter of recommendation and encouragement for the Wake County Food and Lodging Institution Program of Wake County's Environmental Services to receive the Samuel J. Crumbine Consumer Protection Award.

Wake County serves as the county seat for North Carolina and is home to thousands of foodservice businesses. Through the last couple years, the Wake County Food and Lodging Institution Program has continuously strived to improve the quality of their program, educating foodservice operators on items that impact public health and protecting the citizens of the county. Due to the efforts of the program staff, our restaurants have improved on the number of critical violations and observed risk factors.

Over the course of the past year plus some, NC has worked to create resources for industry to fulfill the requirements necessary to write a HACCP plan for specialized processes. We have many chef owner/operators it NC that are committed to creating cutting edge cuisit1e through specialized processes and the version of the FDA Food Code we operate on does not allow for these processes to be acceptable without extensive HACCP plans approved on-site. The regulators in NC were not equipped with the resources, tools or knowledge on how to advise, guide and approve these plans. The team at Wake County worked tirelessly to research resources and processes from other state regulating agencies and have compiled an impressive and extensive resource catalog for industry to use. NCRLA is proud to partner with this team and help share the resources to ensure industry and regulators are equally informed and equipped to comply, enforce and create an environment of ingenuity within our culinary industry here in NC.

As the Director of Health and Safety Regulations for the state's restaurant and lodging association, we are so pleased with the partnership with have with the staff at the Wake County Food and Lodging Institution Program. We are also impressed with their dedication and commitment to creating the relationships and focusing on the education piece of a sound health inspection.

Again, it is with great enthusiasm that I recommend Wake County's Food and Lodging Institution Program be the recipient of your very prestigious Samuel J. Cnunbine Consumer Protection Award.
Sincerely,


Wake County Environmental Services
Environmental Health & Safety Director
POSN 02326
Unit E201
Food, Lodging & Institutions Unit E213
Section Chief
Env. Health Supervisor
POSN 02357
Env. Srvcs. Team Leader
POSN 04441
Env. Srvc. Team Leader
POSN 02355
Env. Srvcs. Team Leader
POSN 02360
Env. Srvcs. Team Leader
POSN 05361
Env. Health Specialist
POSN 02399
Env. Health Specialist
POSN 02354
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Env. Health Specialist
POSN 02350
Env. Health Specialist
POSN 02401
Env. Health Specialist
POSN 05200
Env. Health Specialist
POSN 05156
Env. Health Specialist
POSN 01652

02/22/2016

Wake County 2010 Baseline Survey:
Report on the Occurrence of Foodborne Illness Risk Factors

I. Background

Wake County Government's Food Lodging Institution Section protects the public health through the enforcement of State rules and regulations enacted for safe and sanitary construction and operation of regulated food service establishments. Nearly 3,000 regulated food service establishments currently operate in Wake County, increasing by 12% since 2007.[1] These facilities generate approximately $140 million in food and beverage sales each month.

FDA Voluntary Food Regulatory Program Standards

In Wake County, the regulation of food service establishments is based on the North Carolina Rules for Food Service Establishments. North Carolina rules are based on previous versions of the U.S. Food and Drug Administration (FDA) Food Code, although North Carolina has not adopted the Food Code. However, the State of North Carolina has proposed to regulate food service establishments based on the 2009 FDA Food Code by reference with subsequent amendments starting in 2012.

In anticipation of this possible regulatory change Wake County Government's Food Lodging Institution Section enrolled in the FDA Voluntary Food Regulatory Program Standards (Program Standards) in 2008[2]. The purpose of the Program Standards is to provide a national benchmark for:

- retail food program managers to evaluate their own programs, and
- regulatory agencies to improve and build upon existing programs.

In 2010, as part of the Program Standards, Wake County completed a survey to assess the frequency of foodborne illness risk factors in food service establishments. The survey identified risk factors based on the 2009 FDA Food Code, and provides a baseline assessment of the occurrence of foodborne illness risk factors in the County's regulated food service establishments. The survey serves two purposes:

1. To identify risk factors in priority order and develop strategies to reduce their occurrence.
2. To evaluate trends over time to determine whether progress is being made toward reducing the occurrence of foodborne illness risk factors.

[1] Facility count includes: restaurants, food stands, mobile food units, pushcarts, private/public school lunchrooms, elderly nutrition sites, limited food services, and nursing home kitchens.
[2] http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/ProgramStandards/

With this information, the County will direct attention to the risk factors that are most frequently observed in food service establishments, and implement programs to reduce or eliminate the frequency of the risk factors.

II. Baseline Survey Approach

The baseline survey evaluated 458 randomly selected food service establishments representing nine different types of facilities. The survey focused on food preparation practices and employee behaviors most frequently reported to the Centers for Disease Control and Prevention (CDC) as contributing to foodborne illness outbreaks. The contributing risk factors are:

- Food from unsafe sources
- Inadequate cooking
- Improper holding/time and temperature
- Contaminated equipment/prevention of contamination
- Poor personal hygiene

To assess risk factors, Wake County staff used a combination of direct observations at each restaurant and responses from restaurant management and food preparation staff. For each of the nine facility types, the number of items recorded as non-compliant with the current FDA Food Code was recorded. Each facility type's priority risk factors (those OUT of compliance) are reported in Section III of the report.

III. Survey Findings

The findings of the baseline survey of risk factors in Wake County establishments were found to be similar to the findings of previous national FDA risk factor studies[3]. The 2010 Wake County baseline survey identified the following risk factors as the most commonly observed that were OUT of compliance:

- Improper holding/time and temperature
- Poor personal hygiene

Section III of the report identifies specific risk factors by facility type that need priority attention. Currently North Carolina food rules do not identify cold holding, datemarking, and employee health policy as it is identified in the 2009 FDA Food Code.

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3 http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/default.htm

Improper holding/time and temperature was the risk factor found to be most often out of compliance. The highest percentage of OUT of compliance values were most commonly associated with:

- Improper cold holding of potentially hazardous food (PHF) (Item 8a) and
- Inadequate date marking of refrigerated ready-to-eat PHF (Items 10a, 10b, and 10c).

Poor personal hygiene was the risk factor with the second highest incidence of OUT of compliance values. The OUT of compliance values were most commonly associated with:

- Non-compliant employee health policy (Item 17a) and
- Improper handwashing (Item 13a).

Based on the baseline survey findings the following risk factors should be targeted for priority education and outreach:

Individual Data Item from the baseline survey	Risk Factor Category	Percent OUT of compliance with 2009 Food Code
Employee health policy	Poor personal hygiene	90% (item 17a)
Datemarking ready-to-eat PHF	Improper holding/time and temperature	42% (item 10a) 56% (item 10b) 56% (item 10c)
Cold Holding at 41°F	Improper holding/time and temperature	52% (item 9a)
Proper cooling procedure for cooked foods	Improper holding/time and temperature	35% (item 7a)

The survey also collected data on certified food protection managers in Wake County, using North Carolina criteria. This data has not been analyzed at this time. The data are available for future analysis to compare the effectiveness of onsite certified food protection managers in reducing or eliminating risks factors that contribute to foodborne illness.

The detailed findings of the survey are presented in Section III of this report.

IV. Recommendations

The results of the 2010 baseline survey indicate that many of the risk factors observed in Wake county food service establishments are not currently regulated by the North Carolina rules. The North Carolina Department of Environment and Natural Resources has been working with stakeholders to adopt the 2009 Food Code by reference with subsequent amendments to better address risk factors identified as OUT of compliance and to remain current with national food protection standards. The State's current plan is to adopt the Food Code effective July 2012.

Moving forward, Wake County staff recommends that food service operators in the county ensure that they have active managerial control over the risk factors that contribute to foodborne illness outbreaks. In addition, Wake County recommends that staff ensures that their inspections, education and enforcement activities are targeted toward the reduction and elimination of risk factors that contribute to foodborne illness. Continued participation in FDA's Program Standards will provide guidance for identifying those risk factors that should be given priority for inspection, education and enforcement.

The common goal for industry and regulatory agencies is to protect public health by reducing or eliminating risk factors that contribute to foodborne illness.

I. Introduction

A. Background

The U.S. Food and Drug Administration (FDA) is responsible for setting standards for safe production of foods and advising state and local governments on food safety standards for institutional food service establishments, restaurants, retail food stores and other food establishments. Adoption of the FDA Food Code at the state, local and tribal level has been a keystone in the effort to promote greater uniformity.

North Carolina's "Rules Governing the Sanitation of Food Establishments," were initially adopted in 1976, and based on the 1976 "Food Service Sanitation Manual Including a Model Food Service Sanitation Ordinance." In 2009, Wake County conducted an assessment of North Carolina rules as compared to the 2005 FDA Food Code. At that time, North Carolina rules addressed 3 of the 11 key public health interventions and controls for risk factors that contribute to foodborne illness. In addition, the general retail practices of North Carolina rules were 46% compliant with the 2005 Food Code. Since that time, the State of North Carolina has proposed to adopt the 2009 Food Code by reference with subsequent amendments starting in 2012.

In addition to some gaps identified in the State rules, education and standardization of staff is the key to consistent and effective regulation. To address this issue and to prepare for the implementation of the Food Code, Wake County enrolled in the FDA Voluntary National Retail Food Regulatory Program Standards (Program Standards) in February 2008.

To gauge compliance with the 2009 Code, Wake County designed and conducted a baseline survey of risk factors associated with foodborne illness in the spring of 2010. The factors surveyed in Wake County's 2010 baseline survey included:

- Food from unsafe sources
- Inadequate cooking
- Improper holding temperatures
- Contaminated equipment
- Poor personal hygiene

Data for the 2010 baseline were obtained from 458 total inspections of institutional food service establishments, restaurants and retail food stores, consisting of 8,861 observations. This report presents the methodology used to establish a baseline and reports the results of the data. The report is provided to regulators and industry to focus greater attention on out-of-compliance risk factors.

B. Purpose

The purpose of the Wake County 2010 risk factor survey is to establish a baseline, so that industry and regulatory agencies have data on which to measure behavioral changes that directly relate to foodborne illness. In addition, the survey enables industry managers and the local jurisdictions to measure their programs against national criteria.

The 2010 Wake County Baseline Survey serves two purposes:

1. To identify risk factors most in need of priority attention and develop strategies to reduce their occurrence.
2. To evaluate trends over time and determine whether progress is being made toward reducing the occurrence of foodborne illness risk factors.

By establishing a baseline, the information gathered from future field inspections can be used to measure trends in terms of compliance with specific requirements of the current Food Code.

An important consideration for the 2010 Wake County baseline survey of risk factors is that the current State rules are not fully compliant with the 2009 FDA Food Code. As a result, certain risk factors can be expected to be out of compliance, since there is not routine regulatory attention to those factors. As the State of North Carolina moves toward adoption of the 2009 Food Code and subsequent amendments by reference, it can be expected that an improvement in compliance with the provisions of the Code that address these risk factors will have a direct impact on the occurrence of foodborne illness risk factors in future surveys.

During the 2010 Wake County Baseline Survey, staff evaluated 458 retail food establishments and made 8,861 observations for compliance with the 2009 Food Code. Based on the design and sample size, the Wake County 2010 survey results are valid for comparison with previous national surveys on the "Occurrence of Foodborne Illness Risk Factors."

II. Methodology

A. Selection of facilities

The industry segments surveyed in Wake County's baseline risk factor study were institutional food service establishments, restaurants and retail food establishments. The selected industry segment samples provided coverage of general and highly susceptible populations, and also covered most of the industry segments regulated by the retail food inspection program. Highly susceptible populations are defined as a group of persons who are more likely than other individuals to experience foodborne illness because of their current health status or age.

The chart below reflects the 3 industry segments and 9 facility types selected for the survey. Sample sizes (n) for each type are shown. Using FDA's Data Collection Manual (2003), Wake County randomly determined the appropriate sample size to achieve statistical significance for each type facility for each industry segment, and randomly selected 458 facilities for the survey.[1]

Industry Segment	Facility Type
Institutions	Hospitals (n=7) Nursing Homes (n=33) Elementary Schools (n=57)
Restaurants	Fast Food Restaurants (n=87) Full Service Restaurants (n=87)
Retail Food Stores	Delis (n=57) Meat Markets (n=59) Produce Departments (n=42) Seafood Markets (n=29)

Selection Criteria: Using the list of operating facilities in the county, each facility was categorized according to type and risk category (Appendix M). Using the definitions on the following pages, each establishment was categorized as a facility type. For each facility type, the following logic was used to select the group for consideration in the sample:

- ***Hospital*** food service establishments (n=7) were selected from those facilities that served each of the County's 7 hospitals. Hospital cafeterias in Wake County are classified by the North Carolina Department of Environment and Natural Resources (NC DENR) types of 01 or 16. Because of the low sample size, all hospital cafeterias were included in the study.

[1] FDA Data Collection Manual, "Developing a Baseline on the Occurrence of Foodborne Illness Risk Factors," page 12.

- ***Nursing Home*** food establishments (n=33) were selected based on the NC DENR type of 16. Each of these food establishments serves clients from nursing facilities.
- ***Elementary School*** food establishments (n=57) were selected from the list of private and public school lunchrooms with a risk category of 4. These facilities served school children from grades K-5.
- ***Fast Food Restaurants*** (n=87) were selected from NC DENR types 01 and 02 that had a risk category of 2 or 3. The sample did not consider the type of service provided by the fast food establishment, i.e., counter, wait or drive-through service.
- ***Full Service Restaurants*** (n=87) were selected from NC DENR types 01 and 02 that had a risk category of 4.
- ***Delis*** (n=57) were selected from the raw data by considering the word "deli" in the name of the establishment. These were most often associated with a retail grocery store. In addition, other facilities were selected based on the definition used in Annex 1.[2] Delis typically slice meats and cheeses; however, they may serve cooked foods and deli salads.
- ***Meat Markets*** (n=59) were selected from the NC DENR type 30. Other facilities that sold raw meat or poultry directly to the consumer were also considered.[3]
- ***Seafood Markets*** (n=29) were selected from facilities that sell seafood directly to the consumer, including raw and/or ready-to-eat product. Seafood restaurants were not considered for this category, but were considered for fast food or full service restaurants.
- ***Produce Departments*** (n=42) were selected from facilities that cut, prepare, store or display produce. These facilities were often associated with retail grocery stores. Facilities were flagged for consideration if they had "produce" or "salad bar" in their facility name.

Risk categories: Studies have shown that the types of food served, the food preparation processes used, the volume of food, and the populations served all have a bearing on the occurrence of foodborne illness risk factors in retail and foodservice establishments. The 2010 Wake County baseline survey used the State's category flow chart in Appendix M.

B. Assignment of Facilities

The project manager generated a list of types of facilities, and then randomized the list in a Microsoft Excel spreadsheet. A sample number was assigned to each facility, including the first

[2] FDA Data Collection Manual, "Developing a Baseline on the Occurrence of Foodborne Illness Risk Factors," page 43.
[3] FDA Data Collection Manual, "Developing a Baseline on the Occurrence of Foodborne Illness Risk Factors," page 43.

10 substitutes, which were numbered sequentially. Data collectors were assigned facilities to survey. If a facility was no longer in business, the surveyor would be assigned the next substitute on the list.

Staff completed the surveys for each facility type before proceeding to the next one. This allowed staff to ask questions and standardize the process each week.

C. Selection of Data Collectors

Staff with knowledge of the risk factors and the 2009 Food Code was selected to perform the data collection process. Eight county staff and one regional environmental health specialist assisted with the survey. Staff was trained by the FDA regional retail food specialist who accompanied staff to several facilities to perform surveys.

Staff met weekly to discuss the process, clarify questions, and review colleagues' data collection forms. Throughout the process, staff consulted with the FDA regional retail food specialist. E-mail correspondence was archived and used for reference throughout the process.

D. Geographical Locations

Selected facilities were located across the county. To minimize travel costs, staff was assigned facilities in a particular geographic area. Staff surveyed the sample in the following order: Institutional (Hospitals, Nursing Home Kitchens, Elementary School Cafeterias), Restaurants (Fast Food and Full Service) and Retail Food Stores (Deli, Meat, Seafood and Produce). Retail food stores were grouped by address, and all types located at that address were surveyed at a single visit.

E. Baseline Data Collection Procedure

The 5 major risk factors contributing to foodborne illness identified by CDC provided the foundation for the data collection inspection form. See Appendix O, "2010 Wake County baseline survey instrument." For each risk factor, Food Code requirements were identified and grouped into individual data items on the inspection form. See Appendix N, "Baseline Data Collection Reference Sheet." An additional risk factor, "Other," was used to capture the potential food safety risks related to possible contamination by toxic or unapproved chemicals in the establishment.

Unannounced visits to the selected establishment were designed to be observational rather than regulatory. The surveyor was not the regularly assigned staff person for that facility. If observations merited regulatory action, the survey representative would ask for correction of the condition and follow up with the environmental health specialist (EHS) assigned to that facility to ensure correction.

F. Baseline Data Collection Form

The Baseline Data Collection inspection form (Appendix O) used in this project contained 46 individual data items. For each of the 46 observations, the EHS determined whether the item was:

- IN=Item found "in compliance" with Food Code provisions.

- OUT=Item found "out of compliance" with Food Code provisions. An explanation was provided in the comment section on the data collection form for each "out of compliance" observation.

- NO=Item was "not observed." The "NO" notation was used when an item was a usual practice in the food service operation, but the practice was not observed during the time of the inspection.

- NA=Item was "not applicable." The "NA" notation was used when an item was not part of the food service operation.

The same data collection form was used at each establishment. The completed data collection inspection forms were sent to a project manager. Before data entry, the project manager thoroughly reviewed each form to ensure reporting consistency.

G. Quality Control

To ensure quality control, staff met weekly to discuss issues and to ask questions. Staff consulted with the FDA regional retail food specialist frequently for interpretation. E-mails have been archived for future reference.

After the data sheets were collected and reviewed, the project managers cross-referenced the entries on the raw data sheets with the electronically entered data to ensure accuracy in transfer to the electronic database. Final tabulations were audited by an outside staff person to confirm the results of the study.

III. Data Reports and Discussion

The results contained in this report are intended to focus attention on foodborne illness risk factors associated with food preparation procedures and employee behaviors in most need of improvement by industry. If food safety practices within institutional foodservice, restaurants and retail food store facility types are to be significantly improved, individuals responsible for the management and oversight of food establishments must exercise active managerial control over the risk factors most often implicated as the cause of foodborne illness. Food safety management systems for control of these risk factors must be an integral part of daily operations.

Reducing the occurrence of foodborne illness risk factors should be a goal for all those involved in food safety. If this goal is to be achieved, regulatory retail food program managers need to establish program performance measures that are based on reducing the occurrence of these risk factors. Regulatory inspection programs should use intervention strategies that direct the foodservice and retail food industries' efforts toward attaining active managerial control of those food safety practices and employee behaviors most likely to contribute to foodborne illness. Recommended intervention strategies for both regulatory and industry food safety professionals are presented in Section IV, "Recommendations."

The 2010 Wake County baseline survey instrument consisted of 46 individual data items that are grouped into the five CDC risk factor categories and one "other" category related to chemical storage. The five CDC risk factors are presented in the negative, because prevention of these factors will reduce the risk of foodborne illness. The individual data items on the survey form are grouped on the survey instrument as follows:

Risk Factor	Individual Data Items	Number of items
Food from unsafe source	1a-3c	7
Inadequate cooking	4a-6c	16
Improper holding/time-temperature	7a-10d	10
Contaminated equipment/contamination	11a-12a	5
Poor personal hygiene	13a-17a	6
Other/chemical	18a-18c	3

The survey instrument is available at Appendix O.

Certified Manager Presence

Designation of a person in charge during all hours of operation ensures the continuous presence of someone who is responsible for monitoring and managing all food establishment operations and who is authorized to take actions to ensure that public health objectives are fulfilled. During the day-to-day operation of a food establishment, a person who is immediately available and knowledgeable in both operational and regulatory requirements is needed to respond to questions and concerns and to resolve problems. During the 2010 Wake County baseline survey, staff surveyed whether a certified food protection manager was present and possessed a State-approved course certificate. If the conditions were met, the observation was marked IN compliance. The following table lists the facility type and the corresponding percent compliance with this question.

Facility Type	# facilities with certified manager present	% presence of certified managers
Hospitals (n=7)	5	71%
Nursing Homes (n=33)	18	55%
Elementary Schools (n=57)	47	82%
Fast Food Restaurants (n=87)	24	28%
Full Service Restaurants (n=87)	40	46%
Deli (n=57)	26	46%
Meat (n=59)	15	25%
Produce (n=42)	12	29%
Seafood (n=29)	7	24%

The highest percentage of facilities with a certified manager present was the hospital facility type. Meat markets had the lowest percentage of certified managers present.

Presentation of the data results

A summary of the overall percentage of IN compliance individual data items (Appendix O) per facility type is presented in Table 1 of this section. The data reflect the overall percentage of observable and applicable data items found to be IN compliance.

Table 1

Overall percent (%) of Observable and Applicable data items found IN compliance by facility type				
		2010 Wake County Baseline % IN compliance	FDA 2003 study	FDA 2008 study
Institutions	Hospital	86%	80%	81%
	Nursing Home	81%	80%	83%
	Elementary School	83%	83%	84%
Restaurants	Fast Food	72%	74%	78%
	Full Service	67%	62%	64%
Retail Store Departments	Deli	80%	70%	74%
	Meat and Poultry	82%	80%	88%
	Produce	79%	79%	86%
	Seafood	82%	80%	84%

2010 Wake County Baseline calculation: Percentage IN compliance=all applicable, observable, IN COMPLIANCE data items within all risk factor categories(IN) / total number of observations (IN and OUT)
Note: The data in Table 1 represents the percentages of observations found IN compliance with the 2009 Food Code.

Percentage of IN compliance observations for each risk factor category for each of the nine facility types is presented in Appendix K. The table provides the percent of IN compliance observations for each of the nine facility types as they pertain to controlling the five risk factors contributing to foodborne illness. The "other" risk factor is included to collect data on the storage and use of chemicals.

Percentage of OUT of compliance observations for each risk factor category for each of the nine facility types is presented in Appendix L. The table provides the percentage of OUT of compliance observations for each of the nine facility types as they pertain to controlling the five risk factors contributing to foodborne illness. The "other" risk factor is included to collect data on the storage and use of chemicals. This table provides the basis of directing priority attention to specific risk factors for each facility type.

Immediately following this section, the results are presented separately for each of the nine facility types, as independent reports. Each report is intended to compare comparable facilities and may be used by regulators and industry to focus attention on those areas found OUT of compliance during the survey.

These sections are:

A. Institutional Food Service-Hospitals
B. Institutional Food Service-Nursing Homes
C. Institutional Food Service-Elementary Schools
D. Restaurants-Fast Food Restaurants
E. Restaurants-Full Service Restaurants
F. Retail Food Stores-Delis
G. Retail Food Stores-Meat Markets
H. Retail Food Stores-Seafood Markets
I. Retail Food Stores-Produce

A. Institutional Food Service-Hospitals

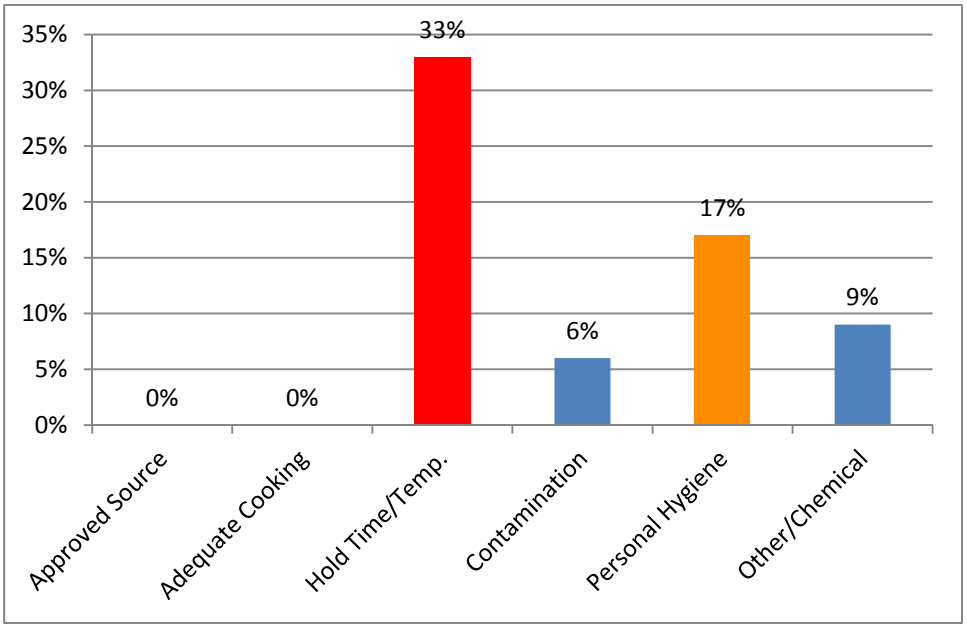
Results and Discussion

For the 2010 Wake County Baseline survey, all seven hospital cafeterias were surveyed. For the 46 possible individual data items on the survey instrument, 178 observations were made at seven hospital kitchens. See Appendix A for complete data related to hospitals.

Certified food protection managers (71%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at five of the seven facilities (71% IN compliance).

1. Hospitals: Foodborne Illness Risk Factors found OUT of compliance
by percentage of observations **OUT** of compliance for each **risk factor**. Risk Factors represent categories made up of individual data items from the survey instrument (Appendix O).

Figure H-1



Data from figure H-1 are fully displayed in Table H-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each category. A total of 178 observations were made.

The sample size for hospital observations is small; however, the full population (n=7) was surveyed, and the data are presented.

Table H-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Hospital Cafeterias		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	0%	0	14
Inadequate Cooking	0%	0	31
Improper Holding/Time-Temperature	**33%**	**15**	**46**
Contaminated Equipment/Contamination	6%	2	35
Poor Personal Hygiene	**17%**	**7**	**41**
Other/Chemical	9%	1	11
Totals	14%	25	178

The individual data items that are part of **Improper Holding/Time-Temperature** and **Poor Personal Hygiene** risk factors will be discussed more fully in the next section. These risk factor categories had the highest number and percentage of OUT of compliance items for hospitals.

2. Hospitals: Risk Factors that need priority attention
by percentage of observations found OUT of compliance for each individual data item that is part of a **risk factor** category.

For hospitals, the foodborne illness risk factors most in need of attention, with their corresponding OUT of compliance percentages, are:

- Hold/Time and Temperature (33% OUT of compliance)
- Personal Hygiene (17% OUT of compliance)

Tables H-2 and H-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Improper Holding/Time-Temperature (33% OUT)

Table H-2: Breakdown of the **Improper Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with $\geq$ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Cold Hold 8a	**4**	**7**	**57%**
Commercially prepared RTE, PHF date marked 10c	**4**	**7**	**57%**
Hot Hold 9a	**3**	**7**	**43%**
RTE, PHF discarded after seven days 10b	**3**	**7**	**43%**
RTE prepared on site, PHF date marked 10a	1	7	14%

Cold Holding at 41°F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Date marking (Individual Data Items 10a, 10b, and 10c): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the FDA Food Code prevents foods with a harmful level of *Listeria monocytogenes* from being served. The importance of date marking ready-to-eat, PHF is accentuated in the hospital environment because the meals are primarily served to a highly susceptible population. North Carolina's current rules do not require date marking.

Hot Holding (Individual Data Item 9a): Holding PHF at the proper hot temperature of 135°F is critical to preventing the growth of bacteria. Equipment, processes and monitoring procedures related to maintaining temperature control for PHF need to be assessed and corrective action should be taken, if necessary.

Risk Factor: Poor Personal Hygiene (17% OUT)

Table H-3: Breakdown of the **Poor Personal Hygiene** Risk Factor by individual data item. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**4**	**7**	**57%**
Good Hygienic Practices 14a	**2**	**7**	**29%**
Proper Handwashing 13a	1	6	17%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food service employees. Current North Carolina rules do not require an employee health policy.

Good Hygienic Practices (Item 14a): Proper hygienic practices by food service employees minimize the possibility of transmitting disease through food. Employee practices such as eating, drinking and smoking in food preparation areas and working while experiencing persistent coughing and sneezing must be prohibited. Elimination of these practices will help prevent the transfer of microorganisms to foods and food contact surfaces.

Proper Handwashing (13a): Handwashing is a critical factor in reducing fecal-oral pathogens that can be transmitted from hands to RTE food as well as other pathogens that can be

transmitted from environmental sources. Many employees fail to wash their hands as often as necessary, and even those who do may use flawed techniques.

3. Hospitals: Summary of risk factor *category* **and** the individual items that need priority attention

Table H-4

Institutional Foodservice-Hospital Cafeteria
Summary of foodborne illness risk factors and
individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Holding/Time-Temperature (33% OUT)	**Cold Hold 8a (57% OUT)**
	Commercially prepared RTE, PHF date marked 10c (57% OUT)
	Hot Hold 9a (43% OUT)
	RTE, PHF discarded after seven days 10b (43% OUT)
	RTE prepared on site, PHF date marked 10a (14% OUT)
Personal Hygiene (17% OUT)	**Employee Health Policy 17a (57% OUT)**
	Good hygienic practices 14a (29% OUT)
	Proper handwashing 13a (17% OUT)

The most significant individual data items and risk factor categories are presented in Table H-4.

B. Institutional Food Service-Nursing Homes

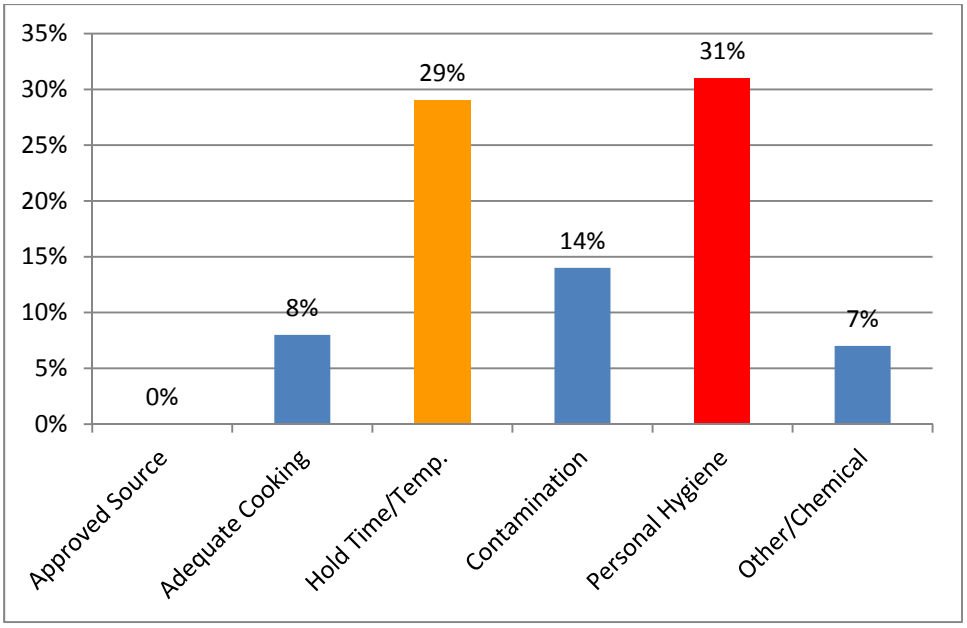
Results and Discussion

For the 2010 Wake County baseline survey, 33 nursing home kitchens were surveyed. For the 46 possible individual data items on the survey instrument 807 observations were made at the 33 nursing home kitchens. See Appendix B for complete data related to nursing homes.

Certified food protection managers (55%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at 18 of the 33 facilities (55% IN compliance).

1. Nursing Homes: **Foodborne Illness Risk Factors found OUT of compliance** *(percentage (%) of observations found **OUT** of compliance for each **risk factor**)*. Risk Factors represent categories made up of individual data items from the survey instrument (Appendix O).

Figure NH-1



Data from figure NH-1 are fully displayed in Table NH-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each risk factor category. A total of 807 individual observations were made for nursing home kitchens.

Table NH-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Nursing Home Cafeterias		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	0%	0	66
Inadequate Cooking	8%	11	140
Improper Holding/Time-Temperature	**29%**	**54**	**189**
Contaminated Equipment/Contamination	14%	23	162
Poor Personal Hygiene	**31%**	**60**	**194**
Other/Chemical	7%	4	56
Totals	19%	152	807

The individual data items which are part of the **Poor Personal Hygiene** (31% OUT) and **Improper Holding/Time-Temperature** (29% OUT) risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for nursing home kitchens.

2. Nursing Homes: **Risk Factors that need priority attention** (percentage (%) of observations found OUT of compliance for each individual data item that is part of a risk factor)

For nursing homes, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Poor Personal Hygiene (31% OUT of compliance)
- Improper Holding/Time and Temperature (29% OUT of compliance)

Tables NH-2 and NH-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Poor Personal Hygiene (31% OUT)

Table NH-3: Breakdown of the **Personal Hygiene** Risk Factor by individual data item. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**33**	**33**	**100%**
Proper Handwashing 13a	**10**	**32**	**31%**
Prevention of Hand Contamination 15a	7	31	23%
Handwash facilities (accessible) 16a	6	33	18%
Good Hygienic Practices 14a	4	32	13%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. 100% of observations for this individual item at nursing home kitchens were OUT of compliance with the Food Code specifications for a health policy. Current North Carolina rules do not require an employee health policy.

Proper Handwashing (13a): Handwashing is a critical factor in reducing fecal-oral pathogens that can be transmitted from hands to RTE food as well as other pathogens that can be transmitted from environmental sources. Many employees fail to wash their hands as often as necessary, and even those who do may use flawed techniques.

Prevention of Hand Contamination (Item 15a): Handwashing alone may not prevent the transmission of pathogens to foods via hand contact; therefore, preventing bare hand contact with ready-to-eat foods is a major control measure for limiting the spread of harmful bacteria and viruses from the hands to ready-to-eat food. Reinforcing the importance of preventing bare hand contact with ready-to-eat foods should be supported by a management system that includes proper employee training and monitoring of practices to identify to what extent procedures are being followed. North Carolina rules stress minimal bare hand contact but do not differentiate between RTE food and raw products, and do not fully restrict bare hand contact of RTE foods.

Handwash facilities (Item 16a): Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Handwashing sinks that are blocked by portable equipment or stacked full of soiled utensils and other items, are rendered unavailable for employee use.

Good Hygienic Practices (Item 14a): Proper hygienic practices by food service employees minimize the possibility of transmitting disease through food. Employee practices such as eating, drinking and smoking in food preparation areas and working while experiencing persistent coughing and sneezing must be prohibited. Elimination of these practices will help prevent the transfer of microorganisms to foods and food contact surfaces.

Risk Factor: Holding/Time-Temperature (29% OUT)

Table NH-2: Breakdown of the **Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Commercially prepared RTE, PHF date marked 10c	**16**	**31**	**52%**
Cold Hold 8a	**11**	**33**	**33%**
Proper Cooling Procedure (Cooked and cooled) 7a	**5**	**16**	**31%**
RTE prepared on site, PHF date marked 10a	**8**	**32**	**25%**
RTE, PHF discarded after seven days 10b	7	30	23%
Proper Cooling Procedure (Ambient and cooled) 7b	3	13	23%
Proper Cooling Procedure (Received and cooled) 7c	2	11	18%
Hot Hold 9A	2	21	10%

Date marking (Individual Data Items 10a, 10b, and 10c): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the *FDA Food Code* prevents foods with a harmful level of *Listeria monocytogenes* from being served. The importance of date marking of ready-to-eat, PHF is accentuated in the nursing home environment because the meals are primarily served to a highly susceptible population. North Carolina's current rules do not require date marking. During the 2010 Wake County survey, all three individual data items that address date marking ranked for the Improper Holding/Time-Temperature risk factor category.

Cold Holding at 41F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Proper Cooling Procedure (Individual Data Items 7a, 7b, and 7c): Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Nursing home foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling PHF. Item 7a represents those items that are cooled from a cooked state. Item 7b represents cooling from an ambient state (e.g., melons), and 7c addresses cooling after receiving food shipments. Rapid cooling is a risk factor that needs active managerial control.

Hot Holding (Individual Data Item 9a): Holding PHF at the proper hot temperature of 135°F is critical to preventing the growth of bacteria. Equipment, processes and monitoring procedures related to maintaining temperature control for PHF need to be assessed and corrective action

should be taken, if necessary. Note the low number of OUT of compliance observations relative to the total number of observations.

3. Nursing Homes: Summary of risk factor *category* **and** the individual items that need priority attention

Table NH-4

Institutional Foodservice-Nursing Homes
Summary of foodborne illness risk factors and
individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Personal Hygiene (31% OUT)	**Employee Health Policy 17a (100% OUT)**
	Proper Handwashing 13a(31% OUT)
	Prevention of Hand Contamination 15A (23% OUT)
	Handwash facilities (accessible) 16A (18% OUT)
	Good Hygienic Practices 14A (13%)
Holding/Time-Temperature (29% OUT)	**Commercially prepared RTE, PHF date marked 10c (52% OUT)**
	Cold Hold 8a (33% OUT)
	Proper Cooling Procedure (Cooked and cooled) 7a (31% OUT)
	RTE prepared on site, PHF date marked 10a (25% OUT)
	RTE, PHF discarded after seven days 10b (23% OUT)
	Proper Cooling Procedure (Ambient and cooled) 7b (23% OUT)
	Proper Cooling Procedure (Received and cooled) 7c (18% OUT)
	Hot Hold 9b (10% OUT)

The most significant individual data items and risk factor categories are summarized in Table NH-4.

C. Institutional Food Service-Elementary Schools

Results and Discussion

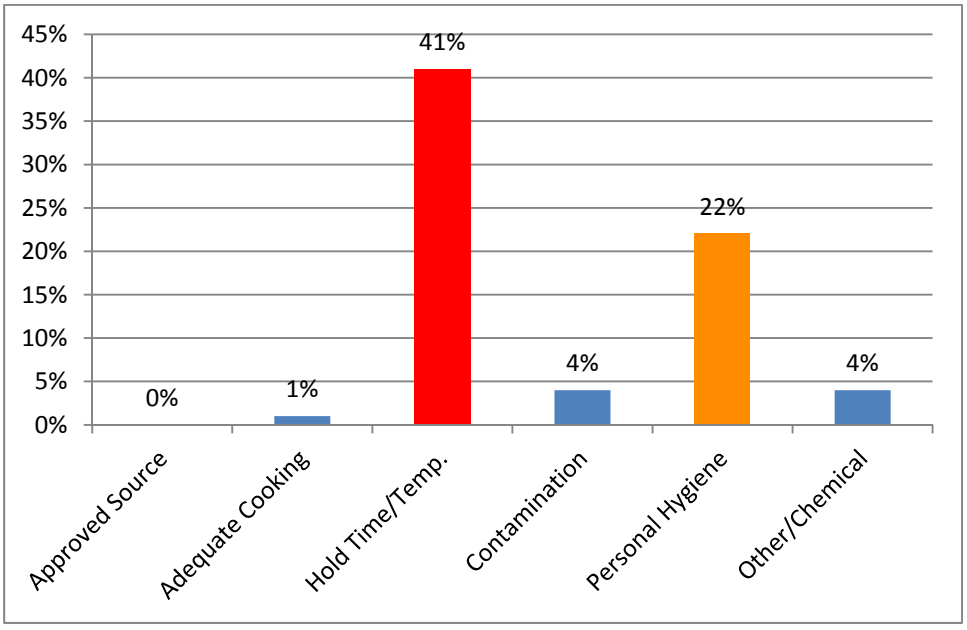
For the 2010 Wake County Baseline survey, 57 elementary school kitchens were surveyed. For the 46 possible individual data items on the survey instrument, 1,257 observations were made at 57 elementary school kitchens. See Appendix C for complete data related to elementary schools.

Certified food protection managers (82%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at 47 of the 57 facilities (82% IN compliance). Of the nine facility types surveyed, elementary school kitchens had the highest percent of certified managers present.

1. Elementary Schools: Foodborne Illness Risk Factors found OUT of compliance

*by percentage of observations **OUT** of compliance for each **risk factor***. Risk Factors represent categories made up of individual data items from the survey instrument (See Appendix O).

Figure Elem-1



Data from Figure Elem-1 are fully displayed in Table Elem-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each risk factor category. A total of 1,257 individual observations were made at elementary school kitchens.

Table Elem-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Elementary Schools		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	0%	0	115
Inadequate Cooking	1%	3	224
Improper Holding/Time-Temperature	**41%**	**126**	**309**
Contaminated Equipment/Contamination	4%	7	175
Poor Personal Hygiene	**22%**	**75**	**342**
Other/Chemical	4%	4	92
Totals	17%	215	1257

The individual data items which are part of **Holding/Time-Temperature** and **Personal Hygiene** risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for elementary school kitchens.

2. Elementary Schools: Risk Factors that need priority attention (percentage (%) of observations found OUT of compliance for each individual data item that is part of a risk factor)

For elementary schools, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Improper Holding/Time and Temperature (41% OUT of compliance)
- Poor Personal Hygiene (22% OUT of compliance)

Tables NH-2 and NH-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Improper Holding/Time-Temperature (41% OUT)

Table Elem-2: Breakdown of the **Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
RTE, PHF discarded after seven days 10b	**37**	**53**	**70%**
Commercially prepared RTE, PHF date marked 10c	**33**	**49**	**67%**
RTE prepared on site, PHF date marked 10a	**14**	**31**	**45%**
Cold Hold 8a	**23**	**57**	**40%**
Hot Hold 9a	**15**	**15**	**29%**
Proper Cooling Procedure (Cooked and cooled) 7a	3	3	20%
Proper Cooling Procedure (Received and cooled) 7c	1	1	3%

Date marking (Individual Data Items 10a, 10b, and 10c): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the FDA Food Code prevents foods with a harmful level of *Listeria monocytogenes* from being served. The importance of date marking of ready-to-eat, PHF is accentuated in the elementary school environment because the meals are primarily served to a highly susceptible population. North Carolina's current rules do not require date marking. During the 2010 Wake County survey, all three individual data items that address date marking ranked high for the Improper Holding/Time-Temperature risk factor category.

Cold Holding at 41F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Hot Holding (Individual Data Item 9a): Holding PHF at the proper hot temperature of 135°F is critical to preventing the growth of bacteria. Equipment, processes and monitoring procedures related to maintaining temperature control for PHF need to be assessed and corrective action should be taken if necessary.

Proper Cooling Procedure (Individual Data Items 7a and 7c): Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Elementary school cafeteria foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling PHF. Item 7a represents those items that are cooled from a cooked state and 7c addresses cooling after receiving food shipments. These sample sizes were small for comparison; however, rapid cooling is an important component for the risk factor.

Risk Factor: Poor Personal Hygiene (22% OUT)

Table Elem-3: Breakdown of the **Personal Hygiene** Risk Factor by individual data item. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**57**	**57**	**100%**
Proper Handwashing 13a	8	57	14%
Good Hygienic Practices 14a	5	57	9%
Handwash facilities (accessible) 16a	2	57	4%
Handwash Facilities (soap and towels) 16b	2	57	4%
Prevention of Hand Contamination 15a	1	57	2%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. 100% of observations for this individual item at elementary schools were OUT of compliance with the Food Code specifications for a health policy. Current North Carolina rules do not require an employee health policy.

Proper Handwashing (13a): Handwashing is a critical factor in reducing fecal-oral pathogens that can be transmitted from hands to RTE food as well as other pathogens that can be transmitted from environmental sources. Many employees fail to wash their hands as often as necessary, and even those who do may use flawed techniques.

The data for other items is presented in Table Elem-3. The sample size for these OUT observations is relatively low; however, each of these items will be described in the overall report. Controlling each item is a significant control for reducing the risk of foodborne illness.

3. Elementary Schools: Summary of risk factor *category* **and** the individual items that need priority attention

Table Elem-4

Institutional Foodservice-Elementary Schools
Summary of foodborne illness risk factors and individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Holding/Time-Temperature (41% OUT)	**RTE, PHF discarded after seven days 10b (70% OUT)**
	Commercially prepared RTE, PHF date marked 10c (67% OUT)
	RTE prepared on site, PHF date marked 10a (45% OUT)
	Cold Hold 8a (40% OUT)
	Hot Hold 9a (29% OUT)
	Proper Cooling Procedure (Cooked and cooled) 7a (20% OUT)
	Proper Cooling Procedure (Received and cooled) 7c (3% OUT)
Personal Hygiene (22% OUT)	**Employee Health Policy 17a (100% OUT)**
	Proper Handwashing 13a (14% OUT)
	Good Hygienic Practices 14a (9%)
	Handwash facilities (accessible) 16a (4% OUT)
	Handwash Facilities (soap and towels) 16b (4% OUT)
	Prevention of Hand Contamination 15a (2% OUT)

The most significant individual data items and risk factor categories are summarized in Table Elem-4.

D. Restaurants-Fast Food

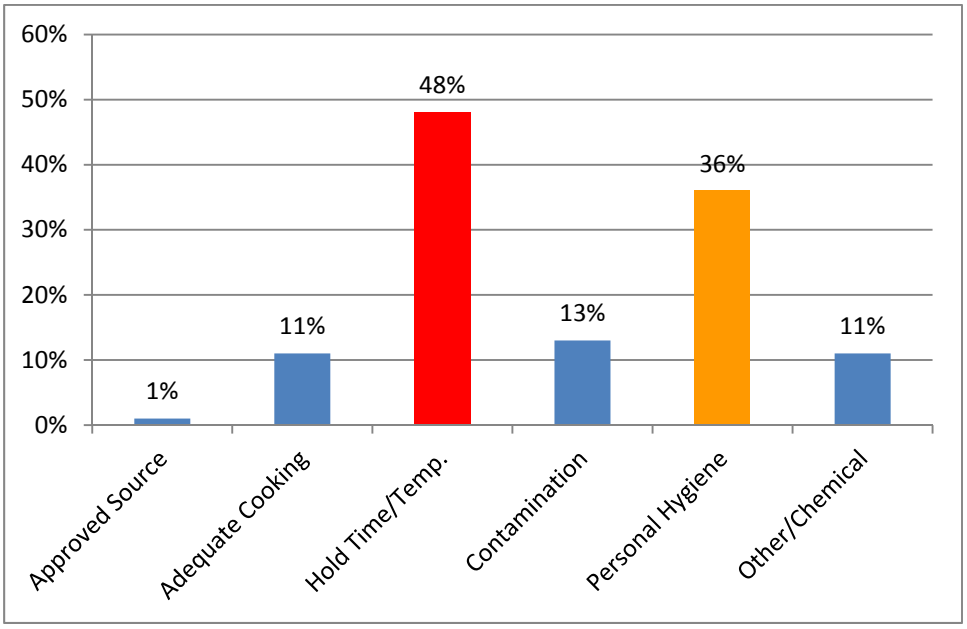
Results and Discussion

For the 2010 Wake County Baseline survey, 87 fast food restaurants were surveyed. For the 46 possible individual data items on the survey instrument 1,628 observations were made at 87 fast food restaurants. See Appendix D for complete data related to fast food restaurants.

Certified food protection managers (28%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at 24 of the 87 facilities (28% IN compliance).

1. Fast Food Restaurants: Foodborne Illness Risk Factors found OUT of compliance
*by percentage of observations **OUT** of compliance for each **risk factor***. Risk Factors represent categories made up of individual data items from the survey instrument (See Appendix O).

Figure Fast-1



Data from Figure Fast-1 are fully displayed in Table Fast-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each category. A total of 1,628 observations were made.

Table Fast-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Fast Food Restaurants		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	1%	2	179
Inadequate Cooking	11%	9	85
Improper Holding/Time-Temperature	**48%**	**206**	**430**
Contaminated Equipment/Contamination	13%	46	349
Poor Personal Hygiene	**36%**	**177**	**493**
Other/Chemical	11%	10	92
Totals	28%	450	1,628

The individual data items which are part of **Improper Holding/Time-Temperature** and **Poor Personal Hygiene** risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for fast food restaurants.

2. Fast Food Restaurants: Risk Factors that need priority attention
by percentage of observations found OUT of compliance for each individual data item that is part of a **risk factor** category.

For fast food restaurants, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Improper Holding /Time and Temperature (48% OUT of compliance)
- Poor Personal Hygiene (36% OUT of compliance)

Tables Fast-2 and Fast-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Holding/Time-Temperature (48% OUT)

Table Fast-2: Breakdown of the **Improper Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
RTE prepared on site, PHF date marked 10a	**31**	**49**	**63%**
Cold Hold 8a	**54**	**87**	**62%**
RTE, PHF discarded after seven days 10b	**50**	**84**	**60%**
Commercially prepared RTE, PHF date marked 10c	**47**	**82**	**57%**
Time as Public Health Control 10d	**2**	**7**	**29%**
Proper Cooling Procedure (Cooked and cooled) 7a	**4**	**16**	**25%**
Proper Cooling Procedure (Ambient and cooled) 7b	**4**	**16**	**25%**
Hot Hold 9a	12	67	18%
Proper Cooling Procedure (Received and cooled) 7c	2	21	10%

Date marking (Individual Data Items 10a, 10b, 10c, and 10d): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the FDA Food Code prevents foods with a harmful level of *Listeria monocytogenes* from being served. Item 10d addresses use of time as a public health control. North Carolina's current rules do not require date marking.

Cold Holding at 41°F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Proper Cooling Procedure (Individual Data Items 7a, 7b and 7c): Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling PHF. Item 7a represents those items that are cooled from a cooked state, 7b represents cooling from ambient temperatures, and 7c addresses cooling after receiving food shipments.

Hot Holding (Individual Data Item 9a): Holding PHF at the proper hot temperature of 135°F is critical to preventing the growth of bacteria. Equipment, processes, and monitoring procedures related to maintaining temperature control for PHF need to be assessed and corrective action should be taken, if necessary.

Risk Factor: Poor Personal Hygiene (36% OUT)

Table Fast-3: Breakdown of the **Personal Hygiene** Risk Factor by individual data item. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**79**	**87**	**91%**
Prevention of Hand Contamination 15a	**34**	**74**	**46%**
Proper Handwashing 13a	**22**	**75**	**29%**
Handwash facilities (accessible) 16a	19	87	22%
Good Hygienic Practices 14a	18	83	22%
Handwash facilities (soap and towels) 16b	5	87	6%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. Current North Carolina rules do not require an employee health policy.

Prevention of Hand Contamination (Item 15a): Handwashing alone may not prevent the transmission of pathogens to foods via hand contact; therefore, preventing bare hand contact with ready-to-eat foods is a major control measure for limiting the spread of harmful bacteria and viruses from the hands to ready-to-eat (RTE) food. Reinforcing the importance of preventing bare hand contact with ready-to-eat foods should be supported by a management system that includes proper employee training and monitoring of practices to identify to what extent procedures are being followed. North Carolina rules stress minimal bare hand contact, but do not differentiate between RTE food and raw products, and do not fully restrict bare hand contact of RTE foods.

Proper Handwashing (13a): Handwashing is a critical factor in reducing fecal-oral pathogens that can be transmitted from hands to RTE food as well as other pathogens that can be transmitted from environmental sources. Many employees fail to wash their hands as often as necessary, and even those who do may use flawed techniques.

Handwash facilities (Items 16a and 16b): Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Handwashing sinks that are blocked by portable equipment or stacked full of soiled utensils and other items, are rendered unavailable for employee use. In addition to keeping sinks available for handwashing, they must be stocked with soap and towels.

Good Hygienic Practices (Item 14a): Proper hygienic practices by food employees minimize the possibility of transmitting disease through food. Employee practices such as eating, drinking and smoking in food preparation areas and working while experiencing persistent coughing and

sneezing must be prohibited. Elimination of these practices will help prevent the transfer of microorganisms to foods and food contact surfaces.

3. Fast Food Restaurants: Summary of risk factor *category* **and** the individual items that need priority attention

Table Fast-4

Restaurants-Fast Food
Summary of foodborne illness risk factors and individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Holding/Time-Temperature (48% OUT)	**RTE prepared on site, PHF date marked 10a (63% OUT)**
	Cold Hold 8a (62% OUT)
	RTE, PHF discarded after seven days 10b (60% OUT)
	Commercially prepared RTE, PHF date marked 10c (57% OUT)
	Time as Public Health Control 10d (29% OUT)
	Proper Cooling Procedure (Cooked and cooled) 7a (25% OUT)
	Proper Cooling Procedure (Ambient and cooled) 7b (25% OUT)
	Hot Hold 9a (18% OUT)
	Proper Cooling Procedure (Received and cooled) 7c (10% OUT
Personal Hygiene (36% OUT)	**Employee Health Policy 17a (91% OUT)**
	Prevention of Hand Contamination 15a (46% OUT)
	Proper Handwashing 13a (29% OUT)
	Handwash facilities (accessible) 16a (22% OUT)
	Good Hygienic Practices 14a (22% OUT)
	Handwash facilities (soap and towels) 16b (6% OUT)

The most significant individual data items and risk factor categories are presented in Table H-4.

E. Restaurants-Full Service

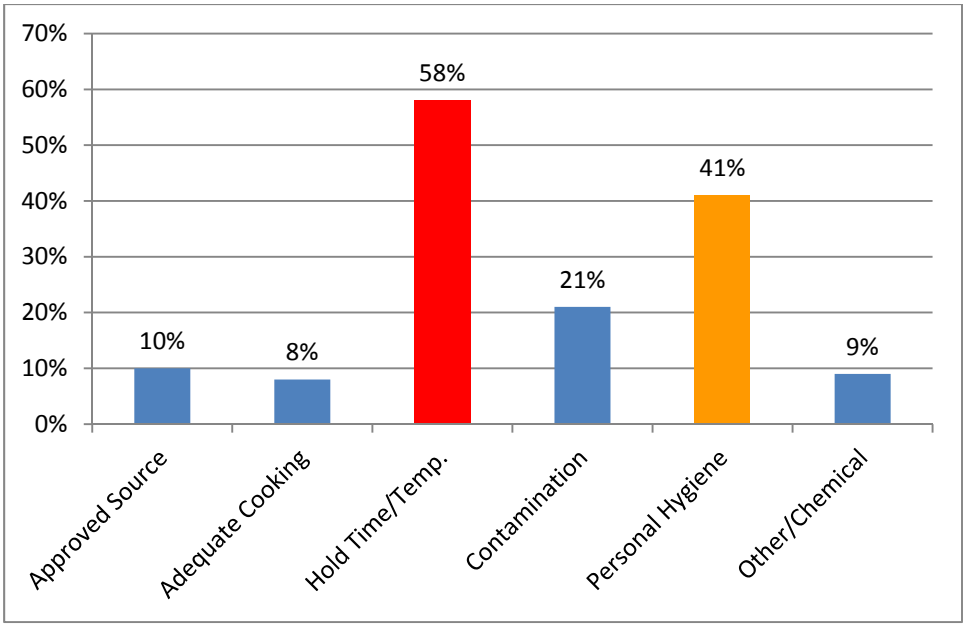
Results and Discussion

For the 2010 Wake County Baseline survey, 87 full service restaurants were surveyed. For the 46 possible individual data items on the survey instrument 1,901 observations were made at 87 full service restaurants. See Appendix E for complete data related to full service restaurants.

Certified food protection managers (46%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at 40 of the 87 facilities (46% IN compliance).

1. Full Service Restaurants: Foodborne Illness Risk Factors found OUT of compliance
*by percentage of observations **OUT** of compliance for each **risk factor***. Risk Factors represent categories made up of individual data items from the survey instrument (See Appendix O).

Figure Res-1



Data from Figure Res-1 are fully displayed in Table Res-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each category. A total of 1,901 observations were made.

Table Res-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Full Service Restaurants		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	10%	22	216
Inadequate Cooking	8%	11	132
Improper Holding/Time-Temperature	**58%**	**292**	**501**
Contaminated Equipment/Contamination	21%	90	429
Poor Personal Hygiene	**41%**	**210**	**508**
Other/Chemical	9%	10	115
Totals	33%	635	1,901

The individual data items which are part of **Improper Holding/Time-Temperature** and **Poor Personal Hygiene** risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for full service restaurants.

2. Full Service Restaurants: Risk Factors that need priority attention
by percentage of observations found OUT of compliance for each individual data item that is part of a **risk factor** category.

For full service restaurants, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Improper Holding/Time and Temperature (58% OUT of compliance)
- Poor Personal Hygiene (41% OUT of compliance)

Tables Res-2 and Res-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Improper Holding/Time-Temperature (58% OUT)

Table Res-2: Breakdown of the **Improper Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
RTE, PHF discarded after 7 days 10b	**67**	**85**	**79%**
Commercially prepared RTE, PHF date marked 10c	**57**	**78**	**73%**
RTE prepared on site, PHF date marked 10a	**57**	**82**	**70%**
Cold Hold 8a	**59**	**87**	**68%**
Proper Cooling Procedure (Cooked and cooled) 7a	**28**	**56**	**50%**
Time as Public Health Control 10c	**1**	**3**	**33%**
Proper Cooling Procedure (Ambient and cooled) 7b	5	22	23%
Hot Hold 9a	16	75	21%
Proper Cooling Procedure (Received and cooled) 7c	2	12	17%

Date marking (Individual Data Items 10a, 10b, 10c and 10d): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the *FDA Food Code* prevents foods with a harmful level of *Listeria monocytogenes* from being served. North Carolina's current rules do not require date marking.

Cold Holding at 41°F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Proper Cooling Procedure (Individual Data Items 7a, 7b and 7c): Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling PHF. Item 7a represents those items that are cooled from a cooked state, 7b represents cooling from ambient temperatures, and 7c addresses cooling after receiving food shipments.

Risk Factor: Personal Hygiene (41% OUT)

Table Res-3: Breakdown of the **Poor Personal Hygiene** Risk Factor by individual data item. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**86**	**87**	**99%**
Prevention of Hand Contamination 15a	**45**	**77**	**58%**
Proper Handwashing 13a	**27**	**84**	**32%**
Good Hygienic Practices 14a	**22**	**86**	**26%**
Handwash facilities (accessible) 16a	18	87	21%
Handwash facilities (soap and towels) 16b	12	87	14%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. Current North Carolina rules do not require an employee health policy.

Prevention of Hand Contamination (Item 15a): Handwashing alone may not prevent the transmission of pathogens to foods via hand contact; therefore, preventing bare hand contact with ready-to-eat (RTE) foods is a major control measure for limiting the spread of harmful bacteria and viruses from the hands to RTE food. Reinforcing the importance of preventing bare hand contact with RTE foods should be supported by a management system that includes proper employee training and monitoring of practices to identify to what extent procedures are being followed. North Carolina rules stress minimal bare hand contact, but do not differentiate between RTE food and raw products, and do not fully restrict bare hand contact of RTE foods.

Proper Handwashing (Item 13a): Handwashing is a critical factor in reducing fecal-oral pathogens that can be transmitted from hands to RTE food as well as other pathogens that can be transmitted from environmental sources. Many employees fail to wash their hands as often as necessary, and even those who do may use flawed techniques.

Good Hygienic Practices (Item 14a): Proper hygienic practices by food employees minimize the possibility of transmitting disease through food. Employee practices such as eating, drinking and smoking in food preparation areas and working while experiencing persistent coughing and sneezing must be prohibited. Elimination of these practices will help prevent the transfer of microorganisms to foods and food contact surfaces.

Handwash facilities (Item 16a and 16b): Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Handwashing sinks that are blocked by portable equipment or stacked full of soiled

utensils and other items, are rendered unavailable for employee use. In addition to keeping sinks available for handwashing, they must be stocked with soap and towels.

3. Full Service Restaurants: Summary of risk factor *category* **and** the individual items that need priority attention

Table Res-4

Restaurants-Full Service Restaurants
Summary of foodborne illness risk factors and individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Holding/Time-Temperature (58% OUT)	**RTE, PHF discarded after seven days 10b (79% OUT)**
	Commercially prepared RTE, PHF date marked 10c (73% OUT)
	RTE prepared on site, PHF date marked 10a (70% OUT)
	Cold Hold 8a (68% OUT)
	Proper Cooling Procedure (Cooked and cooled) 7a (50% OUT)
	Time as Public Health Control 10d (33% OUT)
	Proper Cooling Procedure (Ambient and cooled) 7b (23% OUT)
	Hot Hold 9a (21% OUT)
	Proper Cooling Procedure (Received and cooled) 7c (17% OUT)
Personal Hygiene (41% OUT)	**Employee Health Policy 17a (99% OUT)**
	Prevention of Hand Contamination 15a (58% OUT)
	Proper Handwashing 13a (32% OUT)
	Good Hygienic Practices 14a (26% OUT)
	Handwash facilities (accessible) 16a (21% OUT)
	Handwash facilities (soap and towels) 16b (14% OUT)

The most significant individual data items and risk factor categories are presented in Table Res-4.

F. Retail Food-Deli

Results and Discussion

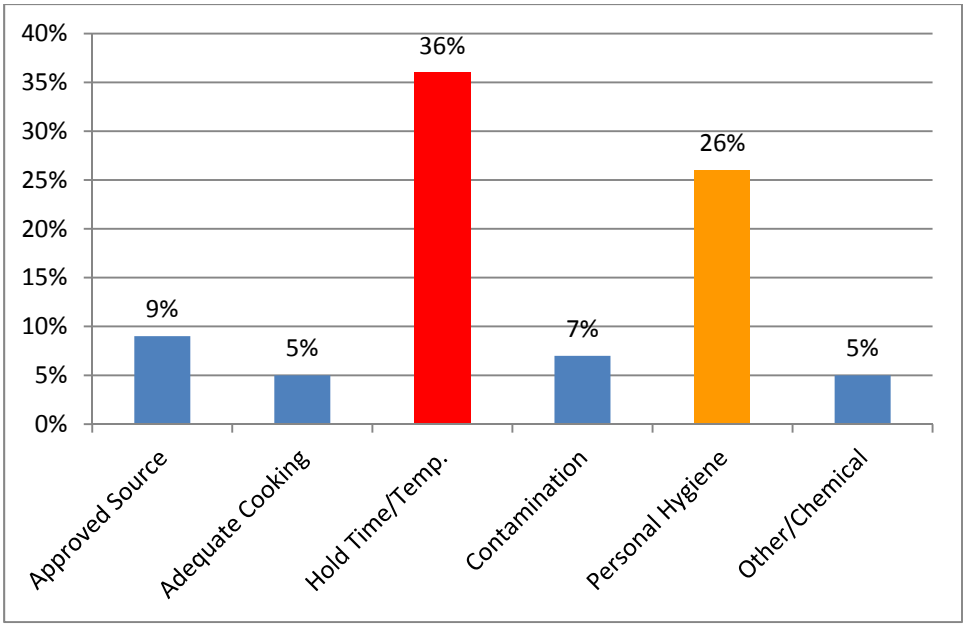
For the 2010 Wake County Baseline survey, 57 delis were surveyed. For the 46 possible individual data items on the survey instrument 1,144 observations were made at 57 delis. See Appendix F for complete data related to delis.

Certified food protection managers (46%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at 26 of the 57 facilities (46% IN compliance).

1. Delis: Foodborne Illness Risk Factors found OUT of compliance

*by percentage of observations **OUT** of compliance for each **risk factor***. Risk Factors represent categories made up of individual data items from the survey instrument (Appendix O).

Figure Deli-1



Data from Figure Deli-1 are fully displayed in Table Deli-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each category. A total of 1,144 observations were made.

Table Deli-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Delis		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	9%	12	137
Inadequate Cooking	5%	2	42
Improper Holding/Time-Temperature	**36%**	**106**	**297**
Contaminated Equipment/Contamination	7%	17	253
Poor Personal Hygiene	**26%**	**85**	**330**
Other/Chemical	5%	4	83
Totals	20%	226	1,144

The individual data items which are part of **Improper Holding/Time-Temperature** and **Poor Personal Hygiene** risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for delis.

2. Delis: Risk Factors that need priority attention
by percentage of observations found OUT of compliance for each individual data item that is part of a **risk factor** category.

For delis, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Improper Holding/Time and Temperature (36% OUT of compliance)
- Poor Personal Hygiene (26% OUT of compliance)

Tables Deli-2 and Deli-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Holding/Time-Temperature (36% OUT)

Table Deli-2: Breakdown of the **Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument

Data Item	# OUT	Total Obs.	% OUT
Cold Hold 8a	**32**	**57**	**56%**
RTE, PHF discarded after seven days 10b	**30**	**56**	**54%**
Commercially prepared RTE, PHF date marked 10c	**18**	**55**	**33%**
Hot Hold 9a	**13**	**46**	**28%**
Proper Cooling Procedure (Cooked and cooled) 7a	**7**	**26**	**27%**
Proper Cooling Procedure (Ambient and cooled) 7b	1	7	14%
RTE prepared on site, PHF date marked 10a	5	48	10%

Cold Holding at 41°F (Individual Data Item 8a): Maintaining potentially hazardous foods (PHF) at or below 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Date marking (Individual Data Items 10a, 10b and 10c): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the FDA Food Code prevents foods with a harmful level of *Listeria monocytogenes* from being served. North Carolina's current rules do not require date marking.

Hot Holding (Individual Data Item 9a): Holding PHF at the proper hot temperature of 135°F is critical to preventing the growth of bacteria. Equipment, processes and monitoring procedures related to maintaining temperature control for PHF need to be assessed and corrective action should be taken if necessary.

Proper Cooling Procedure (Individual Data Items 7a, 7b and 7c): Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling PHF. Item 7a represents those items that are cooled from a cooked state, 7b represents cooling from ambient temperatures, and 7c addresses cooling after receiving food shipments.

Risk Factor: Personal Hygiene (26% OUT)

Table Deli-3: Breakdown of the **Personal Hygiene** Risk Factor by individual data item

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**45**	**57**	**79%**
Proper Handwashing 13a	**23**	**53**	**43%**
Handwash facilities (accessible) 16a	8	57	14%
Good Hygienic Practices 14a	5	53	9%
Prevention of Hand Contamination 15a	2	53	4%
Handwash facilities (soap and towels) 16b	2	57	4%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. Current North Carolina rules do not require an employee health policy.

Proper Handwashing (13a): Handwashing is a critical factor in reducing fecal-oral pathogens that can be transmitted from hands to RTE food as well as other pathogens that can be transmitted from environmental sources. Many employees fail to wash their hands as often as necessary, and even those who do may use flawed techniques.

Handwash facilities (Item 16a and 16b): Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Handwashing sinks that are blocked by portable equipment or stacked full of soiled utensils and other items, are rendered unavailable for employee use. In addition to keeping sinks available for handwashing, they must be stocked with soap and towels.

Good Hygienic Practices (Item 14a): Proper hygienic practices by food employees minimize the possibility of transmitting disease through food. Employee practices such as eating, drinking and smoking in food preparation areas and working while experiencing persistent coughing and sneezing must be prohibited. Elimination of these practices will help prevent the transfer of microorganisms to foods and food contact surfaces.

Prevention of Hand Contamination (Item 15a): Handwashing alone may not prevent the transmission of pathogens to foods via hand contact; therefore, preventing bare hand contact with ready-to-eat (RTE) foods is a major control measure for limiting the spread of harmful bacteria and viruses from the hands to RTE food. Reinforcing the importance of preventing bare hand contact with RTE foods should be supported by a management system that includes proper employee training and monitoring of practices to identify to what extent procedures are being followed. North Carolina rules stress minimal bare hand contact, but do not differentiate between RTE food and raw products, and do not fully restrict bare hand contact of RTE foods.

3. Delis: Summary of risk factor *category* **and** the individual items that need priority attention

Table Deli-4

Retail Food-Deli
Summary of foodborne illness risk factors and
individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Holding/Time-Temperature (36% OUT)	**Cold Hold 8a (56% OUT)**
	RTE, PHF discarded after seven days 10a (54% OUT)
	Commercially prepared RTE, PHF date marked 10c (33% OUT)
	Hot Hold 9a (28% OUT)
	Proper Cooling Procedure (Cooked and cooled) 7a (27% OUT)
	Proper Cooling Procedure (Ambient and cooled) 7b (14% OUT)
	RTE prepared on site, PHF date marked 10a (10% OUT)
Personal Hygiene (26% OUT)	**Employee Health Policy 17a (79% OUT)**
	Proper Handwashing 13a (43% OUT)
	Handwash facilities (accessible) 16a (14% OUT)
	Good Hygienic Practices 14a (9% OUT)
	Prevention of Hand Contamination 15a (4% OUT)
	Handwash facilities (soap and towels) 16b (4% OUT)

The most significant individual data items and risk factor categories are presented in Table Deli-4.

G. Retail Food-Meat Markets

Results and Discussion

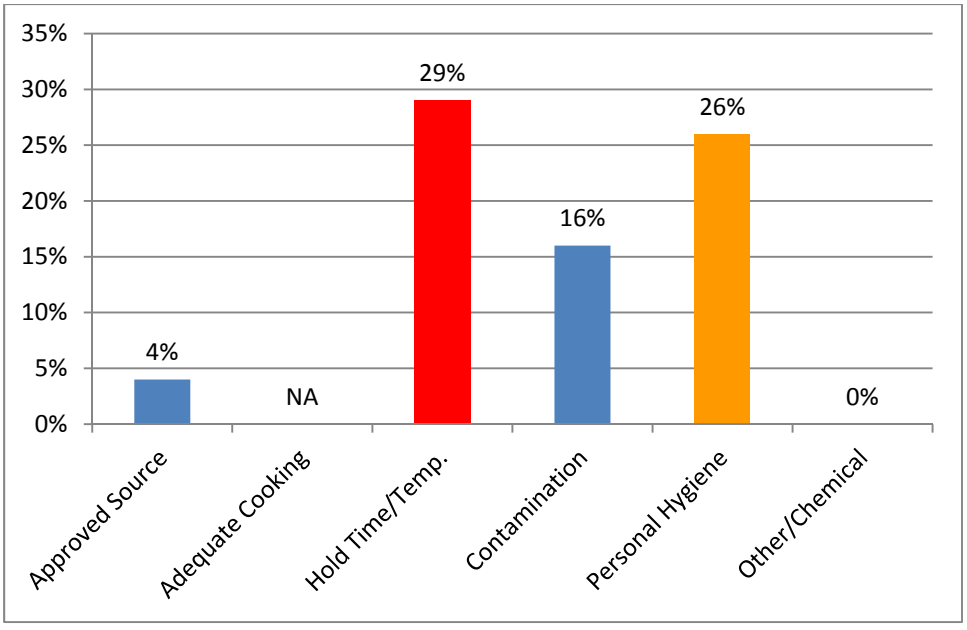
For the 2010 Wake County Baseline survey, 59 meat markets were surveyed. For the 46 possible individual data items on the survey instrument 830 observations were made at 59 meat markets. See Appendix G for complete data related to meat markets.

Certified food protection managers (25%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at 15 of the 59 facilities (25% IN compliance).

1. Meat Markets: Foodborne Illness Risk Factors found OUT of compliance

*by percentage of observations **OUT** of compliance for each **risk factor***. Risk Factors represent categories made up of individual data items from the survey instrument (Appendix O).

Figure Meat-1



Data from Figure Meat-1 are fully displayed in Table Meat-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each category. A total of 830 observations were made.

Table Meat-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Meat Markets		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	4%	5	129
Inadequate Cooking	NA	0	0
Improper Holding/Time-Temperature	**29%**	**26**	**89**
Contaminated Equipment/Contamination	16%	42	266
Poor Personal Hygiene	**26%**	**73**	**281**
Other/Chemical	0%	0	65
Totals	18%	146	830

The individual data items which are part of **Improper Holding/Time-Temperature** and **Poor Personal Hygiene** risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for meat markets.

2. Meat Markets: Risk Factors that need priority attention
by percentage of observations found OUT of compliance for each individual data item that is part of a **risk factor** category.

For meat markets, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Improper Holding/Time and Temperature (29% OUT of compliance)
- Poor Personal Hygiene (26% OUT of compliance)

Tables Meat-2 and Meat-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Improper Holding/Time-Temperature (29% OUT)

Table Meat-2: Breakdown of the **Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
RTE, PHF discarded after 7 days 10b	**5**	**14**	**36%**
Commercially prepared RTE, PHF date marked 10c	**5**	**14**	**36%**
Cold Hold 8a	**16**	**59**	**27%**

Date marking (Individual Data Items 10b and 10c): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food

rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the *FDA Food Code* prevents foods with a harmful level of *Listeria monocytogenes* from being served. North Carolina's current rules do not require date marking.

Cold Holding at 41°F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Risk Factor: Poor Personal Hygiene (26% OUT)

Table Meat-3: Breakdown of the **Personal Hygiene** Risk Factor by individual data item. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**51**	**59**	**86%**
Handwash facilities (accessible) 16a	10	59	17%
Prevention of Hand Contamination 15a	2	14	14%
Proper Handwashing 13a	5	38	13%
Handwash facilities (accessibility) 16a	3	59	5%
Good Hygienic Practices 14a	2	52	4%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. Current North Carolina rules do not require an employee health policy.

Handwash facilities (Item 16a): Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Handwashing sinks that are blocked by portable equipment or stacked full of soiled utensils and other items, are rendered unavailable for employee use.

The other individual data items are listed, and are important for prevention of foodborne illness. The sample sizes are relatively small for analysis.

3. Meat Markets: Summary of risk factor *category* **and** the individual items that need priority attention

Table Meat-4

Retail Food-Meat Markets
Summary of foodborne illness risk factors and
individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section A)	Individual data items in need of priority attention with % OUT (from Section B)
Holding/Time-Temperature (29% OUT)	**RTE, PHF discarded after seven days 10a (36% OUT)**
	Commercially prepared RTE, PHF date marked 10c (36% OUT)
	Cold Hold 8a (27% OUT)
Personal Hygiene (26% OUT)	**Employee Health Policy 17a (86% OUT)**
	Handwash facilities (accessible) 16a (17% OUT)
	Prevention of Hand Contamination 15a (14% OUT)
	Proper Handwashing 13a (13% OUT)
	Handwash facilities (accessibility) 16a (5% OUT)
	Good Hygienic Practices 14a (4% OUT)

The most significant individual data items and risk factor categories are presented in Table Meat-4.

H. Retail Food-Seafood Markets

Results and Discussion

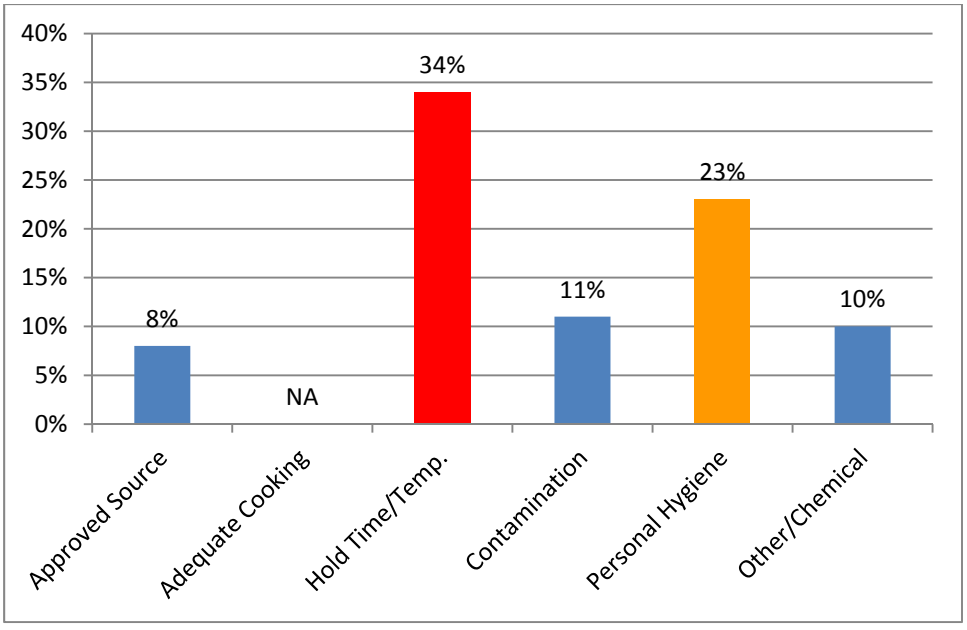
For the 2010 Wake County Baseline survey, 29 seafood markets were surveyed. For the 46 possible individual data items on the survey instrument 496 observations were made at 29 seafood markets. See Appendix H for complete data related to seafood markets.

Certified food protection managers (24%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at seven of the 29 facilities (24% IN compliance). This is the lowest compliance for a facility type in the survey.

1. Seafood: Foodborne Illness Risk Factors found OUT of compliance

*by percentage of observations **OUT** of compliance for each **risk factor***. Risk Factors represent categories made up of individual data items from the survey instrument (See Appendix O).

Figure Seafood-1



Data from Figure Seafood-1 are fully displayed in Table Seafood-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each category. A total of 496 observations were made.

Table Seafood-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Seafood		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	8%	8	96
Inadequate Cooking	NA	0	0
Improper Holding/Time-Temperature	**34%**	**33**	**98**
Contaminated Equipment/Contamination	11%	15	136
Poor Personal Hygiene	**23%**	**32**	**137**
Other/Chemical	10%	3	29
Totals	18%	91	496

The individual data items which are part of **Improper Holding/Time-Temperature** and **Poor Personal Hygiene** risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for seafood markets.

2. Seafood: Risk Factors that need priority attention
by percentage of observations found OUT of compliance for each individual data item that is part of a **risk factor** category.

For seafood markets, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Improper Holding/Time and Temperature (34% OUT of compliance)
- Poor Personal Hygiene (23% OUT of compliance)

Tables Seafood-2 and Seafood-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Holding/Time-Temperature (34% OUT)

Table Seafood-2: Breakdown of the **Improper Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with $\geq$ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Commercially prepared RTE, PHF date marked 10c	**11**	**23**	**48%**
RTE, PHF discarded after 7 days 10b	**11**	**27**	**41%**
Cold Hold 8a	**10**	**29**	**34%**

Date marking (Individual Data Items 10b and 10c): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the FDA Food Code prevents foods with a harmful level of *Listeria monocytogenes* from being served. North Carolina's current rules do not require date marking.

Cold Holding at 41°F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Risk Factor: Poor Personal Hygiene (23% OUT)

Table Seafood-3: Breakdown of the **Personal Hygiene** Risk Factor by individual data item

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**23**	**29**	**79%**
Handwash facilities (accessible) 16a	4	29	14%
Proper Handwashing 13a	2	15	13%
Handwash facilities (soap and towels) 16b	2	29	7%
Good Hygienic Practices 14a	1	22	5%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. Current North Carolina rules do not require an employee health policy.

Handwash facilities (Item 16a and 16b): Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently located. Handwashing sinks that are blocked by portable equipment or stacked full of soiled utensils and other items, are rendered unavailable for employee use. In addition to accessibility, hand sinks should be supplied with soap and towels.

Proper Handwashing (13a): Handwashing is a critical factor in reducing fecal-oral pathogens that can be transmitted from hands to RTE food as well as other pathogens that can be transmitted from environmental sources. Many employees fail to wash their hands as often as necessary and even those who do may use flawed techniques.

Good Hygienic Practices (Item 14a): Proper hygienic practices by food employees minimize the possibility of transmitting disease through food. Employee practices such as eating, drinking and smoking in food preparation areas and working while experiencing persistent coughing and sneezing must be prohibited. Elimination of these practices will help prevent the transfer of microorganisms to foods and food contact surfaces.

3. Seafood: Summary of risk factor *category* **and** the individual items that need priority attention

Table Seafood-4

Retail Food-Seafood
Summary of foodborne illness risk factors and individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Improper Holding/Time-Temperature (34% OUT)	**Commercially prepared RTE, PHF date marked 10c (48% OUT)**
	RTE, PHF discarded after seven days 10b (41% OUT)
	Cold Hold 8a (34% OUT)
Poor Personal Hygiene (23% OUT)	**Employee Health Policy 17a (79% OUT)**
	Handwash facilities (accessible) 16a (14% OUT)
	Proper Handwashing 13a (13% OUT)
	Handwash facilities (soap and towels) 16a (7% OUT)
	Good Hygienic Practices 14a (5% OUT)

The most significant individual data items and risk factor categories are presented in Table Seafood-4.

I. Retail Food-Produce

Results and Discussion

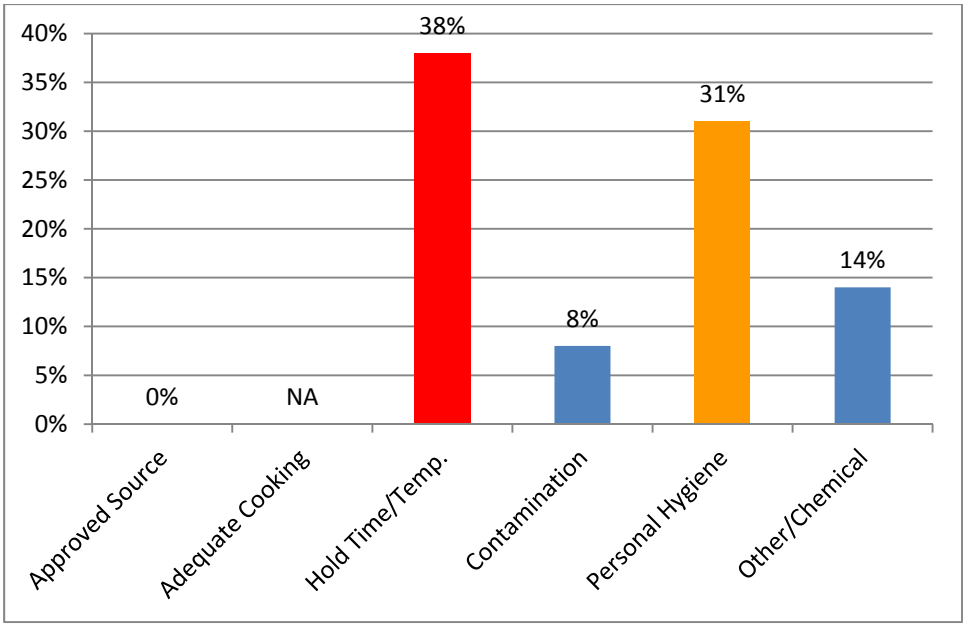
For the 2010 Wake County Baseline survey, 42 produce departments were surveyed. For the 46 possible individual data items on the survey instrument 620 observations were made at 42 produce departments. See Appendix I for complete data related to produce departments.

Certified food protection managers (29%): For this survey, a certified food protection manager had to be present, and possess a State-approved course certificate, in order to be marked IN compliance. A certified food protection manager was present at 12 of the 42 facilities (29% IN compliance).

1. Produce: Foodborne Illness Risk Factors found OUT of compliance

*by percentage of observations **OUT** of compliance for each **risk factor***. Risk Factors represent categories made up of individual data items from the survey instrument (See Appendix O).

Figure Produce-1



Data from Figure Produce-1 are fully displayed in Table Produce-1 by risk factor category, with the complete number of observations that were OUT of compliance as compared to the "Total Observations" for each category. A total of 620 observations were made.

Table Produce-1

Foodborne Illness Risk Factor Risk Factor OUT of compliance:	Produce		
	% OUT	# OUT observations	Total Observations
Food from Unsafe Source	0%	0	97
Inadequate Cooking	NA	0	0
Improper Holding/Time-Temperature	**38%**	**47**	**123**
Contaminated Equipment/Contamination	8%	10	126
Poor Personal Hygiene	**31%**	**60**	**196**
Other/Chemical	14%	12	88
Totals	21%	129	620

The individual data items which are part of **Improper Holding/Time-Temperature** and **Poor Personal Hygiene** risk factors will be discussed more fully in Section 2. These risk factor categories had the highest number and percentage of OUT of compliance items for product departments.

2. Produce: Risk Factors that need priority attention
by percentage of observations found OUT of compliance for each individual data item that is part of a **risk factor** category.

For produce, the foodborne illness risk factors most in need of attention with their corresponding OUT of compliance percentages are:

- Improper Holding/Time and Temperature (38% OUT of compliance)
- Poor Personal Hygiene (31% OUT of compliance)

Tables Produce-2 and Produce-3 show the breakdown of these risk factors into the specific individual data items on the survey instrument that need priority attention.

Risk Factor: Holding/Time-Temperature (38% OUT)

Table Produce-2: Breakdown of the **Improper Holding/Time-Temperature** Risk Factor by individual data item from the survey instrument. Items with $\geq$ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Cold Hold 8a	**29**	**42**	**69%**
Proper Cooling Procedure (Ambient and cooled) 7b	**2**	**6**	**33%**
Commercially prepared RTE, PHF date marked 10c	**4**	**12**	**33%**
RTE, PHF discarded after seven days 10b	7	32	22%
RTE prepared on site, PHF date marked 10a	5	31	16%

Cold Holding at 41°F (Individual Data Item 8a): Maintaining potentially hazardous food (PHF) foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. Cut, green, leafy greens are considered PHF based on the 2009 FDA Food Code. This may have contributed to the OUT of compliance for this individual data item. North Carolina's cold holding temperature requirement is 45°F.

Proper Cooling Procedure (Individual Data Items 7b) : Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling PHF. Item 7b represents cooling from ambient temperatures. Cooling melons before slicing them would eliminate this potential for risk.

Datemarking (Individual Data Items 10a, 10b and 10c): Date marking of refrigerated ready-to-eat, PHF foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* during cold storage. Discarding ready-to-eat, PHF that has remained in cold storage beyond the parameters described in the *FDA Food Code* prevents foods with a harmful level of *Listeria monocytogenes* from being served. North Carolina's current rules do not require

Risk Factor: Poor Personal Hygiene (31% OUT)

Table Produce-3: Breakdown of the **Poor Personal Hygiene** Risk Factor by individual data item. Items with ≥ 25% are bolded.

Data Item	# OUT	Total Obs.	% OUT
Employee Health Policy 17a	**36**	**42**	**86%**
Handwash facilities (accessible) 16a	10	42	24%
Proper Handwashing 13a	4	17	24%
Prevention of Hand Contamination 15a	4	21	19%
Handwash facilities (soap and towels) 16b	4	42	10%
Good Hygienic Practices 14a	2	32	6%

Employee Health Policy (Item 17a): The development and effective implementation of an employee health policy based on the provisions in the Food Code may help to prevent foodborne illness associated with contamination of food by ill or infected food employees. Current North Carolina rules do not require an employee health policy.

Handwash facilities (Item 16a and 16b): Hands are a common vehicle for the transmission of pathogens to foods in an establishment. Hands can become soiled with a variety of contaminants during routine operations. The transfer of contaminants can be limited by providing food employees with handwashing sinks that are properly equipped and conveniently

located. Handwashing sinks that are blocked by portable equipment or stacked full of soiled utensils and other items, are rendered unavailable for employee use. In addition to accessibility, hand sinks should be supplied with soap and towels.

The other individual data items are listed, and are important for prevention of foodborne illness. The sample sizes are relatively small for analysis.

A. Produce: Summary of risk factor *category* **and** the individual items that need priority attention

Table Produce-4

Retail Food-Produce
Summary of foodborne Illness risk factors and
Individual data items in need of priority attention

Foodborne Illness Risk Factor in need of priority attention (from Section 1)	Individual data items in need of priority attention with % OUT (from Section 2)
Improper Holding/Time-Temperature (38% OUT)	**Cold Hold 8a (69% OUT)**
	Proper Cooling Procedure (Ambient and cooled) 7b (33% OUT)
	Commercially prepared RTE, PHF date marked 10c (33% OUT)
	RTE, PHF discarded after seven days 10b (22% OUT)
	RTE prepared on site, PHF date marked 10a (16% OUT)
Poor Personal Hygiene (31% OUT)	**Employee Health Policy 17a (86% OUT)**
	Handwash facilities (accessible) 16a (24% OUT)
	Proper Handwashing 13a (24% OUT)
	Prevention of Hand Contamination 15a (19% OUT)
	Handwash facilities (soap and towels) 16b (10% OUT)
	Good Hygienic Practices 14a (6% OUT)

The most significant individual data items and risk factor categories are presented in Table Produce-4.

IV. Recommendations

The results of the 2010 baseline survey indicate that many of the risk factors observed in Wake County food service establishments are not currently regulated by the North Carolina rules. The North Carolina Department of Environment and Natural Resources has been working with stakeholders to adopt the 2009 Food Code by reference with subsequent amendments to better address risk factors identified OUT of compliance and to remain current with national food protection standards. The Wake County Board of Human Services wrote a letter of support to the State on May 27, 2010, supporting adoption of the FDA Food Code with subsequent amendments (See Appendix P). The State's current plan is to adopt the Food Code effective July 2012.

In addition to Food Code adoption, Wake County recommends that regulatory agencies ensure that their inspections, education and enforcement activities are geared toward the control of the risk factors that contribute to foodborne illness outbreaks. Participation in FDA's Program Standards provides guidance for continuing to focus on these improvements.

Recognizing that food managers and workers have the most significant impact on their operations, Wake County staff recommends that food service operators in the county ensure that they have active managerial control over the reduction in risk factors that contribute to foodborne illness outbreaks.

The common goal for industry and regulatory agencies is to protect public health by reducing or eliminating risk factors that contribute to foodborne illness.

Summary of Findings by Facility Type											
Facility Type=Hospitals	**n=7**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blank**	**% Total**
Certified Food Protection Manager	5	71%	2	29%							
Approved Source 1A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	1	14%	6	86%	0	0%	100%
Proper Cooking Temp 4B	3	100%	0	0%	0	0%	4	57%	0	0%	100%
Proper Cooking Temp 4C	1	100%	0	0%	0	0%	6	86%	0	0%	100%
Proper Cooking Temp 4D	2	100%	0	0%	0	0%	5	71%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	6	86%	1	14%	0	0%	100%
Proper Cooking Temp 4H	1	100%	0	0%	2	29%	4	57%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	2	29%	5	71%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	2	29%	5	71%	0	0%	100%
Rapid Reheating/Hot Hold 5C	3	100%	0	0%	0	0%	4	57%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	2	29%	5	71%	0	0%	100%
HSP Juice 6A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	7	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	4	100%	0	0%	1	14%	2	29%	0	0%	100%
Proper Cooling Procedure 7B	2	100%	0	0%	2	29%	3	43%	0	0%	100%
Proper Cooling Procedure 7C	5	100%	0	0%	0	0%	2	29%	0	0%	100%
Cold Hot 8A	3	43%	4	57%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	4	57%	3	43%	0	0%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	1	14%	6	86%	0	0%	100%
Time 10A	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Time 10B	4	57%	3	43%	0	0%	0	0%	0	0%	100%
Time 10C	3	43%	4	57%	0	0%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	7	100%	0	0%	0	0%	100%
Separation 11A	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Separation 11B	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Separation 11C	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Separation 11D	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	5	83%	1	17%	0	0%	1	14%	0	0%	100%
Good Hygenic Practices 14A	5	71%	2	29%	0	0%	0	0%	0	0%	100%
Prevention Hand Contamination 15A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16A	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	7	100%	0	0%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	3	43%	4	57%	0	0%	0	0%	0	0%	100%
Chemicals 18A	4	100%	0	0%	3	43%	0	0%	0	0%	100%
Chemicals 18B	6	86%	1	14%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	7	100%	0	0%		0%	100%
TOTALS	153	86%	25		85		59		0		

Summary of Findings by Facility Type											
Facility Type=Nursing Homes	**n=33**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blank**	**% Total**
Certified Food Protection Manager	18	55%	15	45%	0		0		0		
Approved Source 1A	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	1	100%	0	0%	6	18%	26	79%	0	0%	100%
Proper Cooking Temp 4B	3	75%	1	25%	4	12%	25	76%	0	0%	100%
Proper Cooking Temp 4C	1	100%	0	0%	4	12%	28	85%	0	0%	100%
Proper Cooking Temp 4D	6	100%	0	0%	4	12%	23	70%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	29	88%	4	12%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	22	67%	11	33%	0	0%	100%
Proper Cooking Temp 4H	8	100%	0	0%	1	3%	24	73%	0	0%	100%
Rapid Reheating/Hot Hold 5A	4	50%	4	50%	1	3%	24	73%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	9	27%	24	73%	0	0%	100%
Rapid Reheating/Hot Hold 5C	11	92%	1	8%	0	0%	21	64%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	1	100%	3	9%	29	88%	0	0%	100%
HSP Juice 6A	33	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	31	94%	2	6%	0	0%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	31	94%	2	6%	0	0%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	11	69%	5	31%	1	3%	16	48%	0	0%	100%
Proper Cooling Procedure 7B	10	77%	3	23%	3	9%	17	52%	0	0%	100%
Proper Cooling Procedure 7C	9	82%	2	18%	1	3%	21	64%	0	0%	100%
Cold Hot 8A	22	67%	11	33%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	19	90%	2	10%	1	3%	11	33%	0	0%	100%
Hot Hold 9B	2	100%	0	0%	4	12%	27	82%	0	0%	100%
Time 10A	24	75%	8	25%	1	3%	0	0%	0	0%	100%
Time 10B	23	77%	7	23%	1	3%	2	2%	0	0%	100%
Time 10C	15	48%	16	52%	1	3%	1	1%	0	0%	100%
Time 10D	0	0%	0	0%	33	100%	0	0%	0	0%	100%
Separation 11A	29	91%	3	9%	1	3%	0	0%	0	0%	100%
Separation 11B	26	84%	5	16%	2	6%	0	0%	0	0%	100%
Separation 11C	30	91%	3	9%	0	0%	0	0%	0	0%	100%
Separation 11D	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	21	64%	12	36%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	22	69%	10	31%	0	0%	1	3%	0	0%	100%
Good Hygenic Practices 14A	28	88%	4	13%	0	0%	1	3%	0	0%	100%
Prevention Hand Contamination 15A	24	77%	7	23%	0	0%	2	6%	0	0%	100%
Handwash Facilities 16A	27	82%	6	18%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	33	100%	0	0%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	0	0%	33	100%	0	0%	0	0%	0	0%	100%
Chemicals 18A	23	100%	0	0%	10	30%	0	0%	0	0%	100%
Chemicals 18B	29	88%	4	12%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	33	100%	0	0%		0%	100%
TOTALS	655	81%	152		373		338		0		

Summary of Findings by Facility Type											
Facility Type=Elementary Lunchrooms	n=57										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blanl	% Total
Certified Food Protection Manager	47	82%	10	18%					0		
Approved Source 1A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	1	100%	0	0%	56	98%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	55	96%	2	4%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4H	1	100%	0	0%	55	96%	1	2%	0	0%	100%
Rapid Reheating/Hot Hold 5A	10	83%	2	17%	7	12%	38	67%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	52	91%	5	9%	0	0%	100%
Rapid Reheating/Hot Hold 5C	39	98%	1	3%	1	2%	16	28%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	53	93%	4	7%	0	0%	100%
HSP Juice 6A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	57	100%	0	0%	0	0%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	12	80%	3	20%	4	7%	38	67%	0	0%	100%
Proper Cooling Procedure 7B	17	100%	0	0%	4	7%	36	63%	0	0%	100%
Proper Cooling Procedure 7C	34	97%	1	3%	1	2%	21	37%	0	0%	100%
Cold Hot 8A	34	60%	23	40%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	36	71%	15	29%	0	0%	6	11%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	54	95%	2	4%	0	0%	100%
Time 10A	17	55%	14	45%	6	11%	20	35%	0	0%	100%
Time 10B	16	30%	37	70%	1	2%	3	5%	0	0%	100%
Time 10C	16	33%	33	67%	1	2%	7	12%	0	0%	100%
Time 10D	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Separation 11A	2	67%	1	33%	54	95%	0	0%	0	0%	100%
Separation 11B	1	100%	0	0%	56	98%	0	0%	0	0%	100%
Separation 11C	53	93%	4	7%	0	0%	0	0%	0	0%	100%
Separation 11D	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	55	96%	2	4%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	49	86%	8	14%	0	0%	0	0%	0	0%	100%
Good Hygenic Practices 14A	52	91%	5	9%	0	0%	0	0%	0	0%	100%
Prevention Hand Contamination 15A	56	98%	1	2%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16A	55	96%	2	4%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	55	96%	2	4%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	0	0%	57	100%	0	0%	0	0%	0	0%	100%
Chemicals 18A	35	100%	0	0%	22	39%	0	0%	0	0%	100%
Chemicals 18B	53	93%	4	7%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
TOTALS	1042	83%	215		1161		204		0		

Summary of Findings by Facility Type											
Facility Type=Fast Foods	**n=87**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blank**	**% Total**
Certified Food Protection Manager	24	28%	63	72%							
Approved Source 1A	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	3	100%	0	0%	84	97%	0	0%	0	0%	100%
Approved Source 1C	1	100%	0	0%	86	99%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	85	98%	2	2%	0	0%	0	0%	0	0%	100%
Records 3A	1	100%	0	0%	86	99%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	4	100%	0	0%	64	74%	19	22%	0	0%	100%
Proper Cooking Temp 4B	10	91%	1	9%	55	63%	21	24%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	80	92%	7	8%	0	0%	100%
Proper Cooking Temp 4D	11	100%	0	0%	44	51%	32	37%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	86	99%	1	1%	0	0%	100%
Proper Cooking Temp 4H	8	100%	0	0%	59	68%	20	23%	0	0%	100%
Rapid Reheating/Hot Hold 5A	5	56%	4	44%	56	64%	22	25%	0	0%	100%
Rapid Reheating/Hot Hold 5B	1	50%	1	50%	57	66%	28	32%	0	0%	100%
Rapid Reheating/Hot Hold 5C	37	93%	3	8%	18	21%	29	33%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	81	93%	6	7%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	87	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	87	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	12	75%	4	25%	43	49%	28	32%	0	0%	100%
Proper Cooling Procedure 7B	12	75%	4	25%	48	55%	23	26%	0	0%	100%
Proper Cooling Procedure 7C	19	90%	2	10%	20	23%	46	53%	0	0%	100%
Cold Hot 8A	33	38%	54	62%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	55	82%	12	18%	10	11%	10	11%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	80	92%	6	7%	0	0%	100%
Time 10A	18	37%	31	63%	35	40%	3	3%	0	0%	100%
Time 10B	34	40%	50	60%	3	3%	0	0%	0	0%	100%
Time 10C	35	43%	47	57%	3	3%	2	2%	0	0%	100%
Time 10D	5	71%	2	29%	76	87%	4	5%	0	0%	100%
Separation 11A	36	80%	9	20%	42	48%	0	0%	0	0%	100%
Separation 11B	38	88%	5	12%	44	51%	0	0%	0	0%	100%
Separation 11C	80	92%	7	8%	0	0%	0	0%	0	0%	100%
Separation 11D	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	62	71%	25	29%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	53	71%	22	29%	0	0%	12	14%	0	0%	100%
Good Hygenic Practices 14A	65	78%	18	22%	0	0%	4	5%	0	0%	100%
Prevention Hand Contamination 15A	40	54%	34	46%	0	0%	13	15%	0	0%	100%
Handwash Facilities 16A	68	78%	19	22%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	82	94%	5	6%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	8	9%	79	91%	0	0%	0	0%	0	0%	100%
Chemicals 18A	5	100%	0	0%	82	94%	0	0%	0	0%	100%
Chemicals 18B	77	89%	10	11%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
TOTALS	1178	72%	450		2038		336		0		

Summary of Findings by Facility Type											
Facility Type=Full Service Restaurants	n=87										
	IN	% IN	OUT	% OUT	NA	% NA	NO	%NO	Blank	% Blank	% Total
Certified Food Protection Manager	40	46%	47	54%							
Approved Source 1A	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	10	91%	1	9%	76	87%	0	0%	0	0%	100%
Approved Source 1C	1	100%	0	0%	86	99%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	85	98%	2	2%	0	0%	0	0%	0	0%	100%
Records 3A	6	100%	0	0%	81	93%	0	0%	0	0%	100%
Records 3B	4	31%	9	69%	74	85%	0	0%	0	0%	100%
Records 3C	1	9%	10	91%	76	87%	0	0%	0	0%	100%
Proper Cooking Temp 4A	7	88%	1	13%	22	25%	57	66%	0	0%	100%
Proper Cooking Temp 4B	12	86%	2	14%	23	26%	50	57%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	60	69%	27	31%	0	0%	100%
Proper Cooking Temp 4D	39	93%	3	7%	3	3%	42	48%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	86	99%	1	1%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	81	93%	6	7%	0	0%	100%
Proper Cooking Temp 4G	3	100%	0	0%	77	89%	7	8%	0	0%	100%
Proper Cooking Temp 4H	28	90%	3	10%	5	6%	51	59%	0	0%	100%
Rapid Reheating/Hot Hold 5A	22	96%	1	4%	12	14%	52	60%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	1	100%	58	67%	28	32%	0	0%	100%
Rapid Reheating/Hot Hold 5C	10	100%	0	0%	30	34%	47	54%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	73	84%	14	16%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	87	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	87	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	28	50%	28	50%	5	6%	26	30%	0	0%	100%
Proper Cooling Procedure 7B	17	77%	5	23%	34	39%	31	36%	0	0%	100%
Proper Cooling Procedure 7C	10	83%	2	17%	2	2%	73	84%	0	0%	100%
Cold Hot 8A	28	32%	59	68%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	59	79%	16	21%	4	5%	8	9%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	70	80%	16	18%	0	0%	100%
Time 10A	25	30%	57	70%	5	6%	0	0%	0	0%	100%
Time 10B	18	21%	67	79%	2	2%	0	0%	0	0%	100%
Time 10C	21	27%	57	73%	5	6%	4	5%	0	0%	100%
Time 10D	2	67%	1	33%	83	95%	1	1%	0	0%	100%
Separation 11A	62	74%	22	26%	3	3%	0	0%	0	0%	100%
Separation 11B	71	85%	13	15%	3	3%	0	0%	0	0%	100%
Separation 11C	63	72%	24	28%	0	0%	0	0%	0	0%	100%
Separation 11D	87	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	56	64%	31	36%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	57	68%	27	32%	0	0%	3	3%	0	0%	100%
Good Hygenic Practices 14A	64	74%	22	26%	0	0%	1	1%	0	0%	100%
Prevention Hand Contamination 15A	32	42%	45	58%	0	0%	10	11%	0	0%	100%
Handwash Facilities 16A	69	79%	18	21%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	75	86%	12	14%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	1	1%	86	99%	0	0%	0	0%	0	0%	100%
Chemicals 18A	27	96%	1	4%	59	68%	0	0%	0	0%	100%
Chemicals 18B	78	90%	9	10%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	87	100%	0	0%	0	0%	100%
TOTALS	1266	67%	635		1546		555		0		

Summary of Findings by Facility Type											
Facility Type=Delis	**n=57**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blank**	**% Total**
Certified Food Protection Manager	26	46%	31	54%							
Approved Source 1A	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Approved Source 1C	1	100%	0	0%	56	98%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	56	98%	1	2%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Records 3B	5	45%	6	55%	46	81%	0	0%	0	0%	100%
Records 3C	6	55%	5	45%	46	81%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	56	98%	1	2%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	55	96%	2	4%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	54	95%	3	5%	0	0%	100%
Proper Cooking Temp 4D	25	100%	0	0%	2	4%	30	53%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	1	100%	0	0%	55	96%	1	2%	0	0%	100%
Proper Cooking Temp 4H	1	100%	0	0%	27	47%	29	51%	0	0%	100%
Rapid Reheating/Hot Hold 5A	2	100%	0	0%	52	91%	3	5%	0	0%	100%
Rapid Reheating/Hot Hold 5B	1	100%	0	0%	52	91%	4	7%	0	0%	100%
Rapid Reheating/Hot Hold 5C	10	83%	2	17%	22	39%	23	40%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	56	98%	1	2%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	57	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	57	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	19	73%	7	27%	9	16%	22	39%	0	0%	100%
Proper Cooling Procedure 7B	6	86%	1	14%	41	72%	9	16%	0	0%	100%
Proper Cooling Procedure 7C	0	0%	0	0%	49	86%	8	14%	0	0%	100%
Cold Hot 8A	25	44%	32	56%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	33	72%	13	28%	2	4%	9	16%	0	0%	100%
Hot Hold 9B	1	100%	0	0%	54	95%	2	4%	0	0%	100%
Time 10A	43	90%	5	10%	9	16%	0	0%	0	0%	100%
Time 10B	26	46%	30	54%	0	0%	1	2%	0	0%	100%
Time 10C	37	67%	18	33%	1	2%	1	2%	0	0%	100%
Time 10D	1	100%	0	0%	55	96%	1	2%	0	0%	100%
Separation 11A	48	87%	7	13%	2	4%	0	0%	0	0%	100%
Separation 11B	27	100%	0	0%	30	53%	0	0%	0	0%	100%
Separation 11C	52	91%	5	9%	0	0%	0	0%	0	0%	100%
Separation 11D	57	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	52	91%	5	9%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	30	57%	23	43%	0	0%	4	7%	0	0%	100%
Good Hygenic Practices 14A	48	91%	5	9%	0	0%	4	7%	0	0%	100%
Prevention Hand Contamination 15A	51	96%	2	4%	0	0%	4	7%	0	0%	100%
Handwash Facilities 16A	49	86%	8	14%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	55	96%	2	4%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	12	21%	45	79%	0	0%	0	0%	0	0%	100%
Chemicals 18A	28	100%	0	0%	29	51%	0	0%	0	0%	100%
Chemicals 18B	53	93%	4	7%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	57	100%	0	0%	0	0%	100%
TOTALS	918	80%	226		1316		162		0		

Summary of Findings by Facility Type											
Facility Type=Meat	**n=59**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blan**	**% Total**
Certified Food Protection Manager	15	25%	44	75%							
Approved Source 1A	55	93%	4	7%	0	0%	0	0%	0	0%	100%
Approved Source 1B	5	100%	0	0%	54	92%	0	0%	0	0%	100%
Approved Source 1C	3	100%	0	0%	56	95%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	58	98%	1	2%	0	0%	0	0%	0	0%	100%
Records 3A	3	100%	0	0%	55	93%	1	2%	0	0%	100%
Records 3B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	57	97%	2	3%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Proper Cooking Temp 4H	0	0%	0	0%	56	95%	3	5%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5C	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	59	100%	0	0%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	59	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	0	0%	0	0%	57	97%	2	3%	0	0%	100%
Proper Cooling Procedure 7B	1	100%	0	0%	58	98%	0	0%	0	0%	100%
Proper Cooling Procedure 7C	0	0%	0	0%	53	90%	6	10%	0	0%	100%
Cold Hot 8A	43	73%	16	27%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	1	100%	0	0%	58	98%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Time 10A	0	0%	0	0%	58	98%	1	2%	0	0%	100%
Time 10B	9	64%	5	36%	45	76%	0	0%	0	0%	100%
Time 10C	9	64%	5	36%	45	76%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	59	100%	0	0%	0	0%	100%
Separation 11A	22	73%	8	27%	29	49%	0	0%	0	0%	100%
Separation 11B	47	80%	12	20%	0	0%	0	0%	0	0%	100%
Separation 11C	52	88%	7	12%	0	0%	0	0%	0	0%	100%
Separation 11D	59	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	44	75%	15	25%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	33	87%	5	13%	0	0%	21	36%	0	0%	100%
Good Hygenic Practices 14A	50	96%	2	4%	0	0%	7	12%	0	0%	100%
Prevention Hand Contamination 15A	12	86%	2	14%	32	54%	13	22%	0	0%	100%
Handwash Facilities 16A	49	83%	10	17%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	56	95%	3	5%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	8	14%	51	86%	0	0%	0	0%	0	0%	100%
Chemicals 18A	6	100%	0	0%	53	90%	0	0%	0	0%	100%
Chemicals 18B	59	100%	0	0%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	59	100%	0	0%		0%	100%
TOTALS	684	82%	146		1825		59		0		

Summary of Findings by Facility Type											
Facility Type=Seafood	**n=29**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blank**	**% Total**
Certified Food Protection Manager	7	24%	22	76%							
Approved Source 1A	26	90%	3	10%	0	0%	0	0%	0	0%	100%
Approved Source 1B	18	95%	1	5%	10	34%	0	0%	0	0%	100%
Approved Source 1C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	29	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	13	87%	2	13%	12	41%	2	7%	0	0%	100%
Records 3B	2	50%	2	50%	25	86%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	28	97%	1	3%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooking Temp 4H	0	0%	0	0%	10	34%	19	66%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	28	97%	1	3%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5C	0	0%	0	0%	28	97%	1	3%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	29	100%	0	0%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	29	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	0	0%	0	0%	23	79%	6	21%	0	0%	100%
Proper Cooling Procedure 7B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7C	6	100%	0	0%	9	31%	14	48%	0	0%	100%
Cold Hot 8A	19	66%	10	34%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	1	100%	0	0%	28	97%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Time 10A	11	92%	1	8%	17	59%	0	0%	0	0%	100%
Time 10B	16	59%	11	41%	2	7%	0	0%	0	0%	100%
Time 10C	12	52%	11	48%	6	21%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Separation 11A	20	69%	9	31%	0	0%	0	0%	0	0%	100%
Separation 11B	19	95%	1	5%	9	31%	0	0%	0	0%	100%
Separation 11C	27	93%	2	7%	0	0%	0	0%	0	0%	100%
Separation 11D	29	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	26	90%	3	10%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	13	87%	2	13%	0	0%	14	48%	0	0%	100%
Good Hygenic Practices 14A	21	95%	1	5%	0	0%	7	24%	0	0%	100%
Prevention Hand Contamination 15A	13	100%	0	0%	1	3%	15	52%	0	0%	100%
Handwash Facilities 16A	25	86%	4	14%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	27	93%	2	7%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	6	21%	23	79%	0	0%	0	0%	0	0%	100%
Chemicals 18A	0	0%	0	0%	29	100%	0	0%	0	0%	100%
Chemicals 18B	26	90%	3	10%	0	0%	0	0%	0	0%	100%
Chemicals 18C	0	0%	0	0%	29	100%	0	0%		0%	100%
TOTALS	405	82%	91		758		80		0		

Summary of Findings by Facility Type											
Facility Type=Produce	**n=42**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blank**	**% Total**
Certified Food Protection Manager	12	29%	30	71%							
Approved Source 1A	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Approved Source 1B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Approved Source 1C	3	100%	0	0%	39	93%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Records 3A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Records 3B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Records 3C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4D	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4E	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4F	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4G	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooking Temp 4H	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	0	0%	42	100%	0	0%	0	0%	100%
HSP Juice 6A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Proper Cooling Procedure 7B	4	67%	2	33%	22	52%	14	33%	0	0%	100%
Proper Cooling Procedure 7C	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Cold Hot 8A	13	31%	29	69%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Hot Hold 9B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Time 10A	26	84%	5	16%	7	17%	4	10%	0	0%	100%
Time 10B	25	78%	7	22%	6	14%	4	10%	0	0%	100%
Time 10C	8	67%	4	33%	30	71%	0	0%	0	0%	100%
Time 10D	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Separation 11A	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Separation 11B	0	0%	0	0%	42	100%	0	0%	0	0%	100%
Separation 11C	39	93%	3	7%	0	0%	0	0%	0	0%	100%
Separation 11D	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	35	83%	7	17%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	13	76%	4	24%	0	0%	25	60%	0	0%	100%
Good Hygenic Practices 14A	30	94%	2	6%	0	0%	10	24%	0	0%	100%
Prevention Hand Contamination 15A	17	81%	4	19%	0	0%	21	50%	0	0%	100%
Handwash Facilities 16A	32	76%	10	24%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	38	90%	4	10%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	6	14%	36	86%	0	0%	0	0%	0	0%	100%
Chemicals 18A	4	100%	0	0%	38	90%	0	0%	0	0%	100%
Chemicals 18B	42	100%	0	0%	0	0%	0	0%	0	0%	100%
Chemicals 18C	30	71%	12	29%	0	0%	0	0%	0	0%	100%
TOTALS	491	79%	129		1234		78		0		

Summary of Findings by Facility Type											
Facility Type=All facilities	**n=458**										
	IN	**% IN**	**OUT**	**% OUT**	**NA**	**% NA**	**NO**	**%NO**	**Blank**	**% Blank**	**% Total**
Certified Food Protection Manager	194	42%	264	58%							
Approved Source 1A	451	98%	7	2%	0	0%	0	0%	0	0%	100%
Approved Source 1B	37	95%	2	5%	419	91%	0	0%	0	0%	100%
Approved Source 1C	9	100%	0	0%	449	98%	0	0%	0	0%	100%
Receiving/Sound Coundition 2A	452	99%	6	1%	0	0%	0	0%	0	0%	100%
Records 3A	23	92%	2	8%	430	94%	3	1%	0	0%	100%
Records 3B	11	39%	17	61%	430	94%	0	0%	0	0%	100%
Records 3C	7	32%	15	68%	436	95%	0	0%	0	0%	100%
Proper Cooking Temp 4A	12	92%	1	8%	335	73%	110	24%	0	0%	100%
Proper Cooking Temp 4B	28	88%	4	13%	322	70%	104	23%	0	0%	100%
Proper Cooking Temp 4C	2	100%	0	0%	383	84%	73	16%	0	0%	100%
Proper Cooking Temp 4D	83	97%	3	3%	237	52%	135	29%	0	0%	100%
Proper Cooking Temp 4E	0	NA	0	NA	457	100%	1	0%	0	0%	100%
Proper Cooking Temp 4F	0	NA	0	NA	447	98%	11	2%	0	0%	100%
Proper Cooking Temp 4G	4	100%	0	0%	431	94%	23	5%	0	0%	100%
Proper Cooking Temp 4H	47	94%	3	6%	257	56%	151	33%	0	0%	100%
Rapid Reheating/Hot Hold 5A	43	80%	11	20%	259	57%	145	32%	0	0%	100%
Rapid Reheating/Hot Hold 5B	2	50%	2	50%	360	79%	94	21%	0	0%	100%
Rapid Reheating/Hot Hold 5C	110	94%	7	6%	199	43%	142	31%	0	0%	100%
Rapid Reheating/Hot Hold 5D	0	0%	1	100%	398	87%	59	13%	0	0%	100%
HSP Juice 6A	97	100%	0	0%	361	79%	0	0%	0	0%	100%
HSP Pasteurized Eggs 6B	95	98%	2	2%	361	79%	0	0%	0	0%	100%
HSP Raw Undercooked 6C	95	98%	2	2%	361	79%	0	0%	0	0%	100%
Proper Cooling Procedure 7A	86	65%	47	35%	185	40%	140	31%	0	0%	100%
Proper Cooling Procedure 7B	69	82%	15	18%	241	53%	133	29%	0	0%	100%
Proper Cooling Procedure 7C	83	92%	7	8%	177	39%	191	42%	0	0%	100%
Cold Hot 8A	220	48%	238	52%	0	0%	0	0%	0	0%	100%
Hot Hold 9A	208	77%	61	23%	145	32%	44	10%	0	0%	100%
Hot Hold 9B	6	100%	0	0%	393	86%	59	13%	0	0%	100%
Time 10A	170	58%	122	42%	138	30%	28	6%	0	0%	100%
Time 10B	171	44%	217	56%	60	13%	10	2%	0	0%	100%
Time 10C	156	44%	195	56%	92	20%	15	3%	0	0%	100%
Time 10D	8	73%	3	27%	440	96%	7	2%	0	0%	100%
Separation 11A	225	79%	60	21%	173	38%	0	0%	0	0%	100%
Separation 11B	236	87%	36	13%	186	41%	0	0%	0	0%	100%
Separation 11C	402	88%	56	12%	0	0%	0	0%	0	0%	100%
Separation 11D	458	100%	0	0%	0	0%	0	0%	0	0%	100%
Food Contact Surfaces 12A	358	78%	100	22%	0	0%	0	0%	0	0%	100%
Proper Handwashing 13A	275	73%	102	27%	0	0%	81	18%	0	0%	100%
Good Hygenic Practices 14A	363	86%	61	14%	0	0%	34	7%	0	0%	100%
Prevention Hand Contamination 15A	252	73%	95	27%	33	7%	78	17%	0	0%	100%
Handwash Facilities 16A	381	83%	77	17%	0	0%	0	0%	0	0%	100%
Handwash Facilities 16B	428	93%	30	7%	0	0%	0	0%	0	0%	100%
Employee Health Policy 17A	44	10%	414	90%	0	0%	0	0%	0	0%	100%
Chemicals 18A	132	99%	1	1%	325	71%	0	0%	0	0%	100%
Chemicals 18B	423	92%	35	8%	0	0%	0	0%	0	0%	100%
Chemicals 18C	30	71%	12	29%	416	91%	0	0%	0	0%	100%
TOTALS	6792		2069	23%	10336		1871		0		

Percentage (%) of IN compliance observations for each risk factor

Risk Factor (**IN compliance**)	Hospitals			Nursing Homes			Elementary Schools			Fast Food Restaurants			Full Service Restaurants		
	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs
Food from Unsafe Source	100%	14	14	100%	66	66	100%	115	115	99%	177	179	90%	194	216
Inadequate Cooking	100%	31	31	92%	129	140	99%	221	224	89%	76	85	92%	121	132
Improper Holding/Time-Temperature	67%	31	46	71%	135	189	59%	183	309	52%	224	430	42%	209	501
Contaminated Equipment/Protection fro	94%	33	35	86%	139	162	96%	168	175	87%	303	349	79%	339	429
Poor Personal Hygiene	83%	34	41	69%	134	194	78%	267	342	64%	316	493	59%	298	508
Other/Chemical	91%	10	11	93%	52	56	96%	88	92	89%	82	92	91%	105	115
Totals	86%	153	178	81%	655	807	83%	1042	1257	72%	1178	1628	67%	1266	1901

Risk Factor	Delis			Meat			Seafood			Produce		
	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs
Food from Unsafe Source	91%	125	137	96%	124	129	92%	88	96	100%	87	87
Inadequate Cooking	95%	40	42	NA	0	0	NA	0	0	NA	0	0
Improper Holding/Time-Temperature	64%	191	297	71%	63	89	66%	65	98	62%	76	123
Contaminated Equipment/Protection fro	93%	236	253	84%	224	266	89%	121	136	92%	116	126
Poor Personal Hygiene	74%	245	330	74%	208	281	77%	105	137	69%	136	196
Other/Chemical	95%	81	85	100%	65	65	90%	26	29	86%	76	88
Totals	80%	918	1144	82%	684	830	82%	405	496	79%	491	620

Percentage (%) of OUT of compliance observations for each risk factor

Risk Factor OUT of compliance	Hospitals			Nursing Homes			Elementary Schools			Fast Food Restaurants			Full Service Restaurants		
	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs
Food from Unsafe Source	0%	0	14	0%	0	66	0%	0	115	1%	2	179	10%	22	216
Inadequate Cooking	0%	0	31	8%	11	140	1%	3	224	11%	9	85	8%	11	132
Improper Holding/Time-Temperature	33%	15	46	29%	54	189	41%	126	309	48%	206	430	58%	292	501
Contaminated Equipment/Protection from	6%	2	35	14%	23	162	4%	7	175	13%	46	349	21%	90	429
Poor Personal Hygiene	17%	7	41	31%	60	194	22%	75	342	36%	177	493	41%	210	508
Other/Chemical	9%	1	11	7%	4	56	4%	4	92	11%	10	92	9%	10	115
Totals	14%	25	178	19%	152	807	17%	215	1257	28%	450	1628	33%	635	1901

Risk Factor	Delis			Meat			Seafood			Produce		
	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs
Food from Unsafe Source	9%	12	137	4%	5	129	8%	8	96	0%	0	87
Inadequate Cooking	5%	2	42	NA	0	0	NA	0	0	NA	0	0
Improper Holding/Time-Temperature	36%	106	297	29%	26	89	34%	33	98	38%	47	123
Contaminated Equipment/Protection from	7%	17	253	16%	42	266	11%	15	136	8%	10	126
Poor Personal Hygiene	26%	85	330	26%	73	281	23%	32	137	31%	60	196
Other/Chemical	5%	4	85	0%	0	65	10%	3	29	14%	12	88
Totals	20%	226	1144	18%	146	830	18%	91	496	21%	129	620

Hold is the most significant risk factor across the board

: top most significant

: 2nd most significant

Risk Categorization of Food Establishments

Examples
- Full Service Restaurant
- Big Deli
- Caterers
- Nursing Homes
- School Lunch Rooms serving Preschool Aged
- Some Sushi Establishments
- Reduced Oxygen Packaging

Risk Type 4
- Establishments Serving Highly Susceptible Populations and/or
- Establishments Using Specialized Processes
- Unlimited Number of Cook and Cool of PH* Foods and/or
- Unlimited Amount of Raw PH* Preparation

Less Complex

Risk Type 3
- Cook and Cool No More Than 3 PH* Foods
- Unlimited Amount of Raw PH Preparation

Examples
- Meat Markets/Seafood
- Some Grocery Store Delis
- MFU
- Middle and High School Lunch Rooms
- Some Sub Shops
- Breading/Marinating preparation

Less Complex

Examples
- Some Grocery Store Delis
- Pushcarts / Some MFUs
- Cook / Serve Food Service
- LFSE
- Cook / Serve Pizza
- Sandwich Shops
- Produce

Risk Type 2
- Cook and Cool No More Than 2 PH* Foods
- Raw PH* Ingredients Received in a Ready to Cook Form

Less Complex

Risk Type 1
- Prepare Only Non-PH* Foods

Examples
- Some Drink Stands
- Nachos with Non-PH* Cheese
- Multi-Use Utensils

* Potentially Hazardous

REFERENCE SHEET **Appendix N**

CDC Risk Factor FOODS FROM UNSAFE SOURCES Food Source	CDC Risk Factor INADEQUATE COOK Pathogen Destruction
1. Approved Source **Data Item - 1A** 3-201.11* Compliance with Food Law 3-201.12* Food in A Hermetically Sealed Container. 3-201.13* Fluid Milk and Milk Products 3-201.14* Fish **Data Item – 1B** 3-201.15* Molluscan Shellfish 3-202.18* Shellstock Identification **Data Item – 1C** 3-201.16* Wild Mushrooms 3-201.17* Game Animals **2. Receiving/Sound Condition** **Data Item – 2A** 3-202.11* Temperature 3-202.15* Package Integrity 3-101.11* Safe, Unadulterated, and Honestly Presented	**4. Proper Cooking Temperature per PHF** **Data Item – 4A** 3-401.11(A)(1)(a)* Raw Animal Foods 3-401.11(A)(2)* Raw Animal Foods **Data Item – 4B** 3-401.11(A)(2)* Raw Animal Foods **Data Item – 4C** 3-401.11(B)(1)(2)* Raw Animal Foods **Data Item – 4D** 3-401.11(A)(3)* Raw Animal Foods **Data Item – 4E** 3-401.11(A)(3)* Raw Animal Foods **Data Item – 4F** 3-401.12* Microwave Cooking **Data Item – 4G** 3-401.11(A)(2)* Raw Animal Foods **Data Item – 4H** 3-401.11(A)(1)(b)* Raw Animal Foods
3. Records **Data Item – 3A** 3-202.18* Shellfish Identification 3-203.12* Shellfish Maintaining Identification **Data Item – 3B** 3.402.11* Parasite Destruction 3.402.12* Records, Creation and Retention **Data Item – 3C** 3-502.12* Reduced Oxygen Packaging, Criteria 8-103.12* Conformance with Approved Procedures	**5. Rapid Reheating for Hot Holding** **Data Item 5A** 3-403.11(A)* Reheating for Hot Holding **Data Item 5B** 3-403.11(B)* Reheating for Hot Holding - Microwave **Data Item 5C** 3-403.11(C)* Reheating for Hot Holding – Commercially Processed RTE Food **Data Item 5D** 3-403.11(E)* Reheating for Hot Holding – Remaining sliced portions roasts Of beef

6. Food & Food Preparation for Highly Susceptible Populations – 2001 *Food Code*

Data Item 6A
3-801.11(A)(2)* Prohibited Foods

Data Item 6B
3-801.11(B)* Prohibited Foods
3-801.11(E)* Prohibited Foods

Data Item 6C
3-801.11(D)* Prohibited Foods

CDC Risk Factor
IMPROPER COOLING
Limitation of Growth of Organisms of Public Health Concern

7. Proper Cooling Procedure

Data Item 7A
3-501.14(A)* Cooling – Cooked PHF

Data Item 7B
3-501.14(B)* Cooling – PHF prepared from ingredients at ambient temperature

Data Item 7C
3-501.14(C)* Cooling – PHF receipt of foods allowed at >41° F. (5° C.) during shipment

8. Cold Hold (41° F. (5° C.))

Data Item 8A
3-501.16(B)* PHF, Hot and Cold Holding
(*For the purposes of this Baseline, 41° F. (5° C.) or below will be used as the criteria for assessing all PHF that are maintained/held cold.)*

9. Hot Hold (135° F. (57° C.))

Data Item 9A
3-501.16(A)* PHF, Hot and Cold Holding

Data Item 9B
3-501.16(A)* PHF, Hot and Cold Holding

10. Time

Data Item 10A
3-501.17(A)(C)* Ready-to-Eat, PHF, Date Marking – On-premises Preparation
7 calendar days at 41° F. (5° C.) or less

Data Item 10B
3-501.18* Ready-to-Eat, PHF, Disposition
(Food shall be discarded if not consumed within ≤ 7 calendar days at 41° F. (5° C.) or less

Data Item 10C
3-501.17(B)(F)* Ready-to-Eat, PHF, Date Marking
– commercially processed food
(Commercially processed food containers shall be clearly marked, at the time originally opened in a food establishment, with the consume by date which is, including the day the original container is opened:
≤ 7 calendar days at 41° F. (5° C.) or less

Data Item 10D
3-501.19* Time as a Public Health Control

CDC Risk Factor CONTAMINATED EQUIPMENT Protection from Contamination	CDC Risk Factor POOR PERSONAL HYGIENE Personnel
11. Separation / Segregation /Protection **Data Item 11A** 3-302.11(A)(1)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation *(Separate raw animal foods from raw RTE and cooked RTE foods)* **Data Item 11B** 3-302.11(A)(2)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation *(Separate raw animal foods by using separate equipment, special arrangement of food in equipment to avoid cross contamination of one type with another, or by preparing different types of food at different time or in separate areas)* **Data Item 11C** 3-302.11(A)(4-6)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation 3-304.11(B)* Food Contact with Equipment and Utensils **Data Item 11D** 3-306.14(A)(B)* Returned Food, Reservice or Sale	**13. Proper, Adequate Handwashing** **Data Item 13A** 2-301.11* Clean Condition 2-301.12* Cleaning Procedure 2-301.14* When to Wash 2-301.15* Where to Wash **14. Good Hygiene Practices** **Data Item 14A** 2-401.11* Eating, Drinking, or Using Tobacco 2-401.12* Discharges from the Eyes, Nose and Mouth 2-403.11* Handling Prohibition – Animals 3-301.12* Preventing Contamination when Tasting **15. Prevention of Contamination from Hands** **Data Item 15A** 3-301.11* Preventing Contamination from Hands
12. Food Contact Surfaces **Data Item 12A** 4-601.11(A) & (B)* Equipment, Food Contact Surfaces and Utensils 4-602.11* Equipment Food-Contact Surfaces and Utensils - Frequency 4-701.10* Sanitization of Equipment and Utensils – Food Contact Surfaces and Utensils 4-702.11* Sanitization of Equipment and Utensils – Before Use After Cleaning	**16. Handwash Facilities** **Data Item 16A** 5-203.11* Handwashing Lavatory-Numbers and Capacity 5-204.11* Handwashing Lavatory-Location and Placement 5-205.11* Using a Handwashing Lavatory-Operation and Maintenance **Data Item 16B** 6-301.11 Handwashing Cleanser, Availability 6-301.12 Hand Drying Provision

CDC Risk Factor
POOR PERSONAL HYGIENE
Personnel

17. Employee Health Policy

Data Item 17A

2-201.11 Responsibility of Person in Charge
2-201.12* Exclusions and Restrictions
2-201.13 Removal of Exclusions and Restrictions
2.201.14* Responsibility of a Food Employee or an Applicant to Report to the Person in Charge
2-201.15* Reporting by the Person in Charge

18. Chemical

Data Item 18A

3-202.12* Additives
3-302.14* Protection from Unapproved Additives
(NOTE: Regarding SULFITES – Refers to any sulfites added in the food establishment, not to foods processed by a commercial processor or that come into the food establishment already on foods)

Data Item 18B

7-101.11* Identifying Information, Prominence-Original Containers
7-102.11* Common Name-Working Containers

Operational Suppliers and Applications
7.201.11* Separation-Storage
7-202.11* Restriction-Presence and Use
7-202.12* Conditions of Use
7-203.11* Poisonous or Toxic Material Containers – Prohibitions
7-204.11* Sanitizers, Criteria-Chemicals
7-204.12* Chemicals for Washing Fruits and Vegetables
7-204.13* Boiler Water Additives, Criteria
7-204.14* Drying Agents, Criteria
7-205.11* Incidental Food Contact, Criteria-Lubricants
7-206.11* Restricted Use Pesticides, Criteria
7-206.12* Rodent Bait Stations
7-206.13* Tracking Powders, Pest Control and Monitoring
7-207.11* Restriction and Storage-Medicines
7-207.12* Refrigerated Medicines, Storage
7-208.11* Storage-First Aid Supplies
7-209.11* Storage-Other Personal Care Items

Data Item 18C

Stock and Retail Sale of Poisonous or Toxic Material

7.301.11* Separation-Storage and Display
(Separation is to be by spacing or partitioning)

FDA-Baseline Data Collection Form

Date:
Time In: Time Out: Inspector:
Establishment: Manager:
Physical Address:
City: Industry Segment:
State: Zip: County: Facility Type:

Certified Food Protection Manager present: YES NO

STATUS OF OBSERVATIONS:
IN = Item found in compliance (**IN** Compliance marking must be based on actual observations)
OUT = Item found out of compliance (**OUT** of Compliance marking must be based on actual observations)
NO = Not observable (**NO** marking is made when the data item is part of the establishment's operation or procedures, OR is seasonal and is not occurring at the time of the inspection)
NA = Not applicable (**NA** marking is made when the data item is NOT part of the establishment's operation or procedures)

CDC RISK FACTORS

CDC RISK FACTOR - FOODS FROM UNSAFE SOURCE

FOOD SOURCE

STATUS **1. Approved Source**

IN OUT A. All food from Regulated Food Processing Plants/ No home prepared/canned foods
IN OUT NA B. All Shellfish from NSSP (National Shellfish Sanitation Program) listed sources. No recreationally caught shellfish received or sold
IN OUT NA NO C. Game, wild mushrooms harvested with approval of Regulatory Authority

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STATUS **2. Receiving / Sound Condition**

IN OUT A. Food received at proper temperatures/ protected from contamination during transportation and receiving/food is safe, unadulterated

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STATUS **3. Records**

IN OUT NA NO A. Shellstock tags/labels retained for 90 days from the date the container is emptied
IN OUT NA NO B. As required, written documentation of parasite destruction maintained for 90 days for Fish products
IN OUT NA C. CCP monitoring records maintained in accordance with HACCP plan when required

_____
_____
_____

CDC RISK FACTOR-INADEQUATE COOK

PATHOGEN DESTRUCTION

STATUS **4. Proper Cooking Temperature Per Potentially Hazardous Food (PHF)**

(NOTE: Cooking temperatures must be taken to make a determination of compliance or non-compliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or non-compliance. If one food item is found out of temperature, that PHF category must be marked as OUT of compliance.)

IN OUT NA NO A. Raw shell eggs broken for immediate service 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
IN OUT NA NO B. Comminuted Fish, Meats, Game animals cooked to 155°F (68°C) for 15 seconds
IN OUT NA NO C . Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specified 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).***
IN OUT NA NO D. Poultry; stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry or ratites cooked to 165°F (74°C) for 15 seconds
IN OUT NA NO E. Wild game animals cooked to 165°F (74°C) for 15 seconds
IN OUT NA NO F Raw animal foods cooked in microwave are rotated, stirred, covered, and heated to 165°F (74°C). Food is allowed to stand covered for 2 minutes after cooking
IN OUT NA NO G. Ratites, injected meats are cooked to 155°F (68°C) for 15 seconds.
IN OUT NA NO H. All other PHF cooked to 145°F (63°C) for 15 seconds, including fish and pork.

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_____

STATUS **5. Rapid Reheating For Hot Holding**

IN OUT NA NO A. PHF that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding
IN OUT NA NO B. Food reheated in a microwave is heated to 165°F (74°C) or higher
IN OUT NA NO C. Commercially processed ready to eat food, reheated to 135°F (57°C) or above **for hot holding**
IN OUT NA NO D. Remaining unsliced portions of roasts are reheated for hot holding using minimum oven parameters

STATUS **6. Food & food preparation for highly susceptible populations**

(NOTE: These items pertain specifically to those facilities that serve Highly Susceptible Populations as defined in the Food Code. Establishments would include such facility types as Hospitals, Nursing Homes and Elementary Schools.)

IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served.
I**N OUT NA** B. Pasteurized eggs or egg products substituted for raw shell eggs in preparation of foods that are not cooked to minimum required temperatures, (specified in Section 4.0 of this Baseline Form), unless cooked to order & immediately served; broken immediately before baking and thoroughly cooked; or included as an ingredient for a recipe supported by a HACCP plan that controls Salmonella Enteritidis.
IN OUT NA C. Raw or partially cooked animal food and raw seed sprouts not served.

CDC RISK FACTOR - IMPROPER HOLD

LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN

STATUS **7. Proper Cooling Procedure** ***(NOTE: Record any temperature above 41°F (5°C) on blank lines. Production documents as well as statements from managers, person-in-charge (PIC), and employees, regarding the time the cooling process was initiated, may be used to supplement actual observations.)***

IN OUT NA NO A. Cooked PHF 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
IN OUT NA NO B. PHF (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours
IN OUT NA NO C. Foods received at a temperature according to law are cooled to 41°F (5°C) within 4 hours

STATUS **8. Cold Hold (41°F (5°C))**

(***NOTE: For the purposes of this Baseline, 41° F* (5°C) *or below will be used as the criteria for assessing all PHF that are maintained/held cold.) If one product is found out of temperature the item is marked OUT of compliance.)***

IN OUT A. PHF is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling or when time is used as a public health control. ***(Record products and temperatures in the space below.)***

_____
_____
_____

STATUS **9. Hot Hold (135° F (57°C))**

IN OUT NA NO A. PHF is maintained at 135°F (57°C) or above, except during preparation, cooking, or cooling or when time is used as a public health control.
IN OUT NA NO B. Roasts are held at a temperature of 130°F (54°C) or above

_____
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STATUS **10. Time as Public Health Control/ Date Marking**

IN OUT NA NO A. Ready-to-eat PHF held for more than 24 hours is date marked as required (prepared on-site)
IN OUT NA NO B. Discard RTE PHF and/or opened commercial container exceeding 7 days at ≤ 41°F (5°C)
IN OUT NA NO C. Opened Commercial container of prepared ready-to-eat PHF is date marked as required
IN OUT NA NO D. When time only is used as a public health control, PHF food served within 4 hours as required

_____
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_____

CDC RISK FACTOR-CONTAMINATED EQUIPMENT

PROTECTION FROM CONTAMINATION

STATUS **11. Separation / Segregation / Protection**

IN OUT NA NO A. Food is protected from cross contamination by separating raw animal foods from raw ready-to-eat food and by separating raw animal foods from cooked ready-to-eat food
IN OUT NA NO B. Raw animal foods are separated from each other during storage, preparation, holding, and display
IN OUT C. Food is protected from environmental contamination – critical items
IN OUT D. After being served or sold to a consumer, food is not re-served

_____
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_____

STATUS **12. Food-Contact Surfaces**

(NOTE: This item will require some judgment to be used when marking this item IN or OUT of compliance. This item should be marked OUT of compliance if observations are made that supports a pattern of non-compliance with this item. One dirty utensil, food contact surface or one sanitizer container without sanitizer would not necessarily support an OUT of compliance mark. You must provide notes concerning an OUT of compliance mark on this item.)

IN OUT A. Food-contact surfaces and utensils are clean to sight and touch and sanitized before use

_____
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CDC RISK FACTOR-POOR PERSONAL HYGIENE

PERSONNEL

STATUS **13. Proper, Adequate Handwashing**

IN OUT NO A. Hands are clean and properly washed when and as required

_____
_____
_____

STATUS **14. Good Hygienic Practices**

IN OUT NO A. Food Employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. 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

_____
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STATUS **15. Prevention of Contamination From Hands**

IN OUT NA NO A. Employees do not contact exposed, ready-to-eat food with their bare hands. ***(NOTE: In determining the status of this data item, an assessment of alternative methods when otherwise approved is to be made to determine implementation in accordance with the guidelines contained in Annex 3, 2009 Food Code, page 61.)***

_____
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STATUS **16. Handwash Facilities**

IN OUT A. Handwash facilities conveniently located and accessible for employees
IN OUT B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying Devices

_____
_____
_____

STATUS **17. Employee Health Policy**

IN OUT A. Facility has a **policy** that is consistent with 2-201 of the Food Code for excluding and restricting employees on the basis of their health and activities as they relate to diseases that are transmissible through food. **Policy** includes employees' responsibility to notify management of symptoms and illnesses identified in the Food Code.

_____
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_____

CDC RISK FACTOR - OTHER

FOREIGN SUBSTANCES

STATUS **18. Chemicals**

IN OUT NA A. If used, only approved food or color additives. Sulfites are not applied to fresh fruits and vegetables intended for raw consumption
IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored and used
IN OUT NA C. Poisonous or toxic materials held for retail sale are properly stored

_____
_____
_____

WAKE COUNTY NORTH CAROLINA

Environmental Services

TEL 919 856 7400
FAX 919 743 4772

Environmental Health & Safety Division
336 Fayetteville Street • Raleigh, NC 27602
www.wakegov.com

May 27, 2010

Mr. Terry Pierce
Director
NC Department of Environment and Natural Resources
Division of Environmental Health
1630 Mail Service Center
Raleigh, NC 27699-1630

Dear Mr. Pierce:

The Wake County Board of Human Services voted to support North Carolina's adoption of the FDA Food Code, with subsequent amendments. The Food Code is based on the latest food science, is supported with public health reasons that relate to each Section, and is updated every four years with a rigorous process involving diverse stakeholders. Therefore, its adoption along with the updated amendments would ensure that North Carolina has the regulatory foundation to protect the public health of our citizens.

We look forward to working with the Division of Environmental Health in implementing the Food Code.

Sincerely,

William L. Stanford, Jr., Chair
Wake County Human Services and
Environmental Services Board

Wake County, North Carolina

Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types

2015

Prepared by Wake County Environmental Services, Environmental Health & Safety Division

CONTENTS

APPENDICES

I. EXECUTIVE SUMMARY

Wake County 2015 Risk Factor Study:
Report on the Occurrence of Foodborne Illness Risk Factors

I. Background

Wake County Government's Food Lodging Institution Section (FLIS) protects the public health through the enforcement of State rules and regulations enacted for safe and sanitary construction and operation of regulated food service establishments. There are over 3,200 regulated food service establishments currently operating in Wake County, increasing by 7% since 2010.

II. FDA Voluntary Food Regulatory Program Standards

In Wake County, the regulation of food service establishments is based on the North Carolina Rules for Food Service Establishments. The State of North Carolina adopted the 2009 FDA Food Code in 2012. Wake County Government's Food Lodging Institution Section enrolled in the FDA Voluntary Food Regulator Program Standards (Program Standards) in 2008. The purpose of the Program Standards is to provide a national benchmark for:

- Retail food program managers to evaluate their own programs, and
- Regulatory agencies to improve and build upon existing programs

In 2010, as part of the program standards, Wake County completed a survey to access the frequency of foodborne illness risk factors in food service establishments. The survey identified risk factors based on the 2009 FDA Food Code. The 2010 survey provided the baseline assessment of the occurrence of foodborne illness risk factors in the County's regulated food service establishments. The same survey was completed in 2015 and provides a comparison of foodborne illness risk factors.

III. Risk Factor Study

The 2015 risk factor study evaluated 447 randomly selected food service establishments representing nine different types of facilities. The survey focused on food preparation practices and employee behaviors most frequently reported to the Centers for Disease Control and Prevention (CDC) as contributing to foodborne illness outbreaks. The contributing risk factors are:

- Food from unsafe sources
- Inadequate cooking
- Improper holding/time and temperature

- Contaminated equipment/prevention of contamination
- Poor personal hygiene

During the study, Wake County staff talked with managers and made observation of kitchen practices. For each of the nine facility types, evaluators evaluated compliance with the 2013 FDA Food Code.

IV. Survey Findings

The 2015 Wake County risk factor survey identified that overall the percentage of IN compliance risk factor categories improved from the 2010 baseline risk factor study as shown in the chart below.

Risk Factors IN compliance	AVERAGE	
	2010	2015
Food Source	95%	96%
Inadequate Cooking	91%	94%
Improper Holding	57%	66%
Contamination	87%	88%
Personal Hygiene (*12a and 14a compared)	82%	90%
Other items of interest		
Certified Food Protection Manager Present	42%	72%
Employee Health Policy (17a only)	10%	66%
Cold Holding	48%	56%

*12a and 14a are the 2009 Food Code (12b and 14b are the 2013 Food Code)

Overall, there is greater compliance in all CDC risk factor categories. Although presence of certified food protection managers (CFPM) and compliance with employee health policy are not risk factors, there may be a causal relationship to overall improvement in the CDC risk factors.

In 2015, the most commonly observed OUT of compliance risk factors were:

- Improper Holding (35% out of compliance)
- Protection from Contamination (12% out of compliance)

For the improper holding risk factor category, the most common individual OUT of compliance survey items were:

- Improper cold holding of potentially hazardous food (Item 7a) (44% out of compliance)
- Inadequate date marking of refrigerated ready-to-eat foods (Items 9a-9d) (36% out of compliance)

Based on the survey findings the following individual items, within a risk factor category, should be targeted for priority education and outreach:

Individual Data Item from survey	Risk Factor Category	Percent OUT of compliance with 2009 Food Code
Cold Hold (41°F) (item 7A)	Improper Holding	44%
Discard ready-to-eat TCS (item 9B)	Improper Holding	41%
Date marking opened commercial containers (item 9C)	Improper Holding	36%
Food contact surfaces (item 11A)	Contamination	31%

V. Recommendations

The common goal of industry and regulatory agencies is to protect public health by reducing or eliminating risk factors that contribute to foodborne illness. The study indicates there has been significant improvement over the five year period in all risk categories, and shows that improper holding remains the risk factor of most concern. Wake County health inspections and educational activities should focus on this risk category. The County's participation in FDA's Program Standards will provide guidance for identifying those risk factors that should be given priority for inspection, education and enforcement.

II. INTRODUCTION

A. Background

The U.S. Food and Drug Administration (FDA) is responsible for setting standards for safe production of foods and advising state and local governments on food safety standards for institutional food service establishments, restaurants, retail food stores and other food establishments. Adoption of the FDA Food Code at the state, local and tribal level has been a keystone in the effort to promote greater uniformity.

North Carolina's "Rules Governing the Sanitation of Food Establishments," were initially adopted in 1976, and based on the 1976 "Food Service Sanitation Manual Including a Model Food Service Sanitation Ordinance." In 2009, Wake County conducted an assessment of North Carolina rules as compared to the 2005 FDA Food Code. At that time, North Carolina rules addressed 3 of the 11 key public health interventions and controls for risk factors that contribute to foodborne illness. In addition, the general retail practices of North Carolina rules were 46% compliant with Good Retail Practices of the 2005 FDA Food Code. In 2012, the State of North Carolina adopted new rules based on the 2009 FDA Food Code. The 2012 NC Food Code addresses 8 of the 11 key public health intervention/risk factor categories and is 96% compliant with the Good Retail Practices of the 2013 FDA Food Code. The reduction in risk factors may be attributed to the improvement in regulatory foundation.

Wake County enrolled in the FDA Voluntary National Retail Food Regulatory Program Standards (Program Standards) in February 2008, and currently meets 6 of the 9 standards. Through its involvement with the Program Standards, Wake County is focusing more on identifying and correcting risk factors during routine inspections.

Wake County conducted a baseline risk factor study in 2010. A follow up risk factor study was completed in 2015. The factors surveyed in each risk factor study included:

- Food from unsafe sources
- Inadequate cooking
- Improper holding temperatures
- Contaminated equipment
- Poor personal hygiene

Data for the 2010 baseline study was obtained from 458 total inspections of institutional food service establishments, restaurants and retail food stores, consisting of 8,861 observations. Data for the 2015 Risk Factor Study was obtained from 447 total inspections of institutional food service establishments, restaurants and retail food stores, consisting of 8,596

observations. This report is provided to regulators and industry to focus greater attention on out-of-compliance risk factors.

B. Purpose

The purpose of the Wake County 2015 Risk Factor Study is to compare 2015 data to the 2010 baseline study so that industry and regulatory agencies can measure behavioral changes that directly relate to foodborne illness. In addition, the study is comparable to the national risk factor data.

The 2015 Wake County Risk Factor Study serves two purposes:

1. To identify risk factors most in need of priority attention and develop strategies to reduce their occurrence.
2. To evaluate trends over time and determine whether progress is being made toward reducing the occurrence of foodborne illness risk factors.

Based on the design and sample size, the Wake County 2015 study results are valid for comparison with Wake County's 2010 baseline study and previous national studies on the "Occurrence of Foodborne Illness Risk Factors."

C. Study Design and Objectives

This study contains nine separate reports of data analyses, one for each of the nine different facility types. The target industry segments for this project are institutional foodservice, restaurants, and retail food stores. Of the nine facility types, three were associated with institutional foodservice – hospitals, nursing homes, and elementary schools (K-5). The restaurant industry segment was comprised of two facility types – fast food and full service. Four facility types were departments of retail food stores and independent specialty operations related to deli, meat and poultry, seafood, and produce.

The objective of this study is designed to improve food preparation practices and employee behaviors within institutional food service establishments, restaurants, and food stores.

III. Methodology

In order to detect trends of improvement and/or regression from the 2010 baseline measurements, it was critical that the methodology used to collect data, as well as the study design, remained consistent for each data collection. The following sections of the report present an overview of the methodology used in this study.

A. Selection of facilities

For this study, nine facility types were chosen from three different segments of the foodservice and retail food industries. The selected industry segment samples provided coverage of general and highly susceptible populations, and also covered most of the industry segments regulated by the retail food inspection program. Highly susceptible populations are defined as a group of persons who are more likely than other individuals to experience foodborne illness because of their current health status or age.

The chart below reflects the 3 industry segments and 9 facility types selected for the survey. Sample sizes (n) for each type are shown. Using FDA's Data Collection Manual (2003), Wake County randomly determined the appropriate sample size to achieve statistical significance for each type facility for each industry segment, and randomly selected 447 facilities for the survey.[1]

Industry Segment	Facility Type
Institutions	Hospitals (n=6) Nursing Homes (n=33) Elementary Schools (n=57)
Restaurants	Fast Food Restaurants (n=87) Full Service Restaurants (n=87)
Retail Food Stores	Delis (n=57) Meat Markets (n=59) Produce Departments (n=38) Seafood Markets (n=23)

Selection Criteria: Using the list of operating facilities in the county, each facility was categorized according to type and risk category (Appendix M). Using the definitions on the following pages, each establishment was categorized as a facility type. For each facility type, the following logic was used to select the group for consideration in the sample:

- ***Hospital*** food service establishments (n=6) were selected from those facilities that served each of the County's six hospitals. Hospital cafeterias in Wake County are

[1] FDA Data Collection Manual, "Developing a Baseline on the Occurrence of Foodborne Illness Risk Factors," page 12.

classified by the North Carolina Department of Environment and Natural Resources (NC DHHS) types #01 or #16. Because of the low sample size, all hospital cafeterias were included in the study.

- ***Nursing Home*** food establishments (n=33) were selected based on the NC DHHS type #16. Each of these food establishments serves clients from nursing facilities.
- ***Elementary School*** food establishments (n=57) were selected from the list of private and public school lunchrooms with a risk category of 4. These facilities served school children from grades K-5.
- ***Fast Food Restaurants*** (n=87) were selected from NC DHHS types #01 and #02 that had a risk category of 2 or 3. The sample did not consider the type of service provided by the fast food establishment, i.e., counter, wait or drive-through service.
- ***Full Service Restaurants*** (n=87) were selected from NC DHHS types #01 and #02 that had a risk category of 4.
- ***Delis*** (n=57) were selected from the raw data by considering the word "deli" in the name of the establishment. These were most often associated with a retail grocery store. In addition, other facilities were selected based on the definition used in Annex 1.[2] Delis typically slice meats and cheeses; however, they may serve cooked foods and deli salads.
- ***Meat Markets*** (n=59) were selected from the NC DHHS type #30. Other facilities that sold raw meat or poultry directly to the consumer were also considered.[3]
- ***Produce Departments*** (n=38) were selected from facilities that cut, prepare, store or display produce. These facilities were often associated with retail grocery stores. Facilities were flagged for consideration if they had "produce" or "salad bar" in their facility name.
- ***Seafood Markets*** (n=23) were selected from facilities that sell seafood directly to the consumer, including raw and/or ready-to-eat product. Seafood restaurants were not considered for this category, but were considered for fast food or full service restaurants.

Risk categories: Studies have shown that the types of food served, the food preparation processes used, the volume of food, and the populations served all have a bearing on the occurrence of foodborne illness risk factors in retail and foodservice establishments. The 2015 Wake County baseline survey used the State's category flow chart in Appendix M.

[2] FDA Data Collection Manual, "Developing a Baseline on the Occurrence of Foodborne Illness Risk Factors," page 43.
[3] Ibid.

B. Random Selection of Establishments

The project manager generated a list of types of facilities, and then randomized the list in a Microsoft Excel spreadsheet. A sample number was assigned to each facility, including the first 10 substitutes, which were numbered sequentially. Data collectors were assigned facilities to evaluate. If a facility was no longer in business, the surveyor would be assigned the next substitute on the list.

Staff completed the surveys for each facility type before proceeding to the facility type. This allowed staff to focus on similar process associated with a facility type.

C. Selection of Data Collectors

The same survey team from 2010 was used to conduct the surveys in this study. Staff was trained by the FDA regional retail food specialist who initially accompanied staff to several facilities to perform surveys.

Staff met weekly to discuss the process, clarify questions, and review colleagues' data collection forms. Throughout the process, staff consulted with the FDA regional retail food specialist.

D. Geographical Locations

To minimize travel costs, staff was assigned facilities in a particular geographic area. Staff surveyed the sample in the following order: Institutional (Hospitals, Nursing Home Kitchens, Elementary School Cafeterias), Restaurants (Fast Food and Full Service) and Retail Food Stores (Deli, Meat, Produce and Seafood). Retail food stores were grouped by address, and all types located at that address were surveyed at a single visit.

E. Baseline Data Collection Procedure

The 5 major risk factors contributing to foodborne illness identified by the CDC provided the foundation for the data collection inspection form. See Appendix O, "2015 Data Collection Form". For each risk factor, Food Code requirements were identified and grouped into individual data items on the inspection form. See Appendix N, "2015 Reference Sheet." An additional risk factor, "Other," was used to capture the potential food safety risks related to possible contamination by toxic or unapproved chemicals in the establishment. Data related to Certified Food Protection Manager (CFPM) was also captured.

Unannounced visits to selected establishments were designed to be observational rather than regulatory. The surveyor was not the regularly assigned staff person for that facility. If observations merited regulatory action, the survey representative would ask for correction of the condition and follow up with the environmental health specialist (EHS) assigned to that facility to ensure long term correction.

F. Baseline Data Collection Form

The 2015 Data Collection inspection form (Appendix O) contained 46 individual data items. For each of the 46 observations, the EHS determined whether the item was:

- IN=Item found "in compliance" with 2013 FDA Food Code provisions.
- OUT=Item found "out of compliance" with 2013 FDA Food Code provisions. An explanation was provided in the comment section on the data collection form for each "out of compliance" observation.
- NO=Item was "not observed." The "NO" notation was used when an item was a usual practice in the food service operation, but the practice was not observed during the time of the inspection.
- NA=Item was "not applicable." The "NA" notation was used when an item was not part of the food service operation.

The same data collection form was used at each establishment. The completed data collection inspection forms were sent to a project manager. Before data entry, the project manager thoroughly reviewed each form to ensure reporting consistency.

G. Quality Control

To ensure quality control, staff met weekly to discuss issues and to ask questions. Staff consulted with the FDA regional retail food specialist frequently for interpretation. E-mails have been archived for future reference.

After the data sheets were collected and reviewed, the project managers cross-referenced the entries on the raw data sheets with the electronically entered data to ensure accuracy in transfer to the electronic database. Final tabulations were audited by an outside staff person to confirm the results of the study.

H. Average Time per Data Collection

During data collection, Wake County tracked the actual time spent in each of the inspected establishments. Table 6, that appears on the following page, presents the average data collection time, in minutes, for each of the facility types and compares the 2015 study and the 2010 baseline study. Travel time and off-site report preparation were not included in the time assessment.

Table 6

Average Inspection Time per Establishment for each of the 9 Facility Types
(Total MINUTES per Establishment)

Facility Type	Average Inspection Time (In Minutes)		
	2015 Wake County	2010 Wake County	2008 FDA
Hospitals	64	79	138
Nursing Homes	58	56	81
Elementary Schools	33	40	91
Fast Food Restaurants	35	39	73
Full Service Restaurants	51	55	106
Deli	46	50	80
Meat & Poultry	30	28	36
Produce	29	26	33
Seafood	32	29	41

IV - A. Institutional Food Service-Hospitals

Introduction

In 2015 all hospital cafeterias were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 163 observations were made at six hospital kitchens. See Appendix A for complete data related to hospitals.

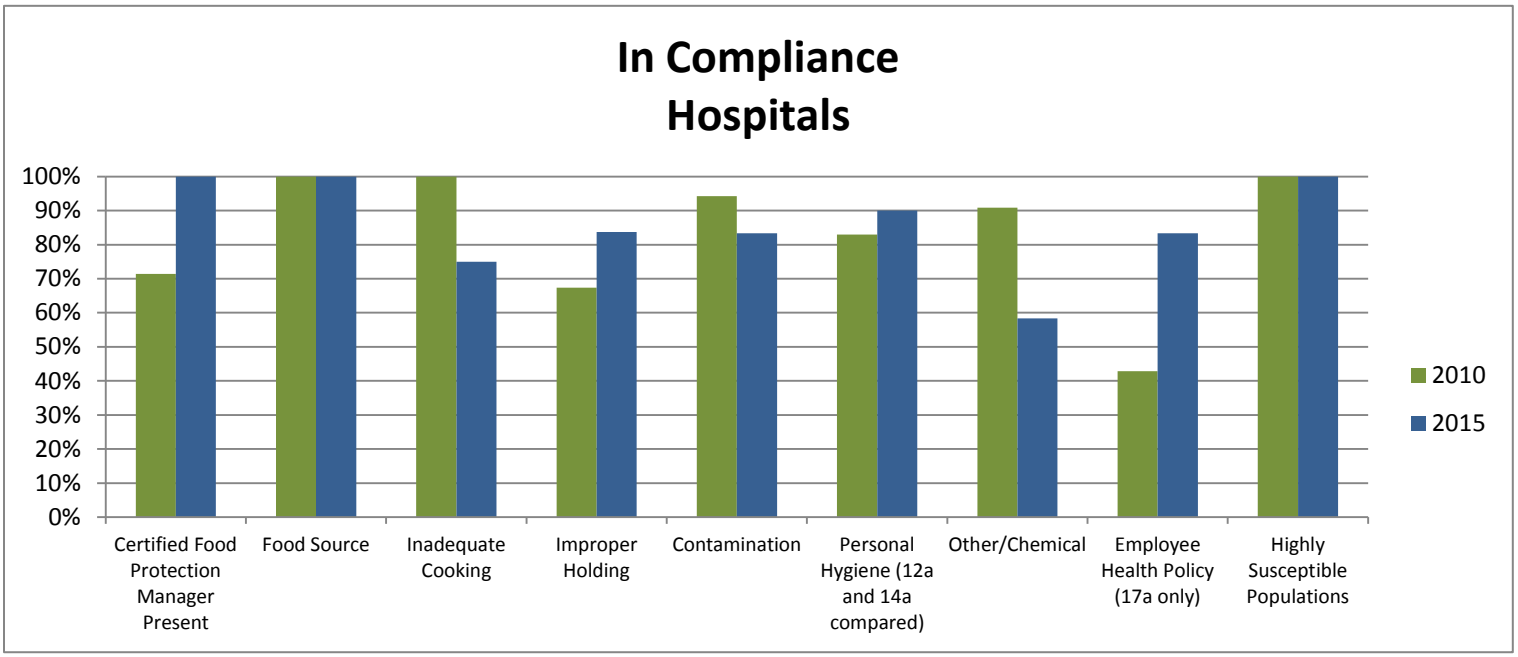
Certified food protection managers (CFPM) (100%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at all six facilities (100% IN compliance).

Employee Health Policy (83%): There was a significant improvement (40%) in compliance with the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Hospital Cafeterias					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	14	14	100%	12	12
Inadequate Cooking	**100%**	**10**	**10**	**75%**	**9**	**12**
Improper Holding	67%	31	46	84%	36	43
Contamination	**94%**	**33**	**35**	**83%**	**25**	**30**
Personal Hygiene	83%	34	41	90%	27	30
Other/Chemical	**91%**	**10**	**11**	**58%**	**7**	**12**
Employee Health Policy	43%	3	7	83%	5	6
Highly Susceptible Populations	100%	21	21	100%	18	18
Totals	**84.3%**	**156**	**185**	**85.3%**	**139**	**163**

Overall, the compliance with risk factors at hospital cafeterias improved from 84.3% in 2010 to 85.3% in 2015. Observations for three foodborne illness risk factors reduced in compliance: Inadequate Cooking, Contamination and Other/Chemical. Considering the small size of the sample, the reader may not be able to assume normality.

Tables H-3, H-4 and H-5 show the breakdown of these risk factors into the specific individual data items on the survey instrument.

Table H-3: Inadequate Cooking

Data Item	# IN	Total Observations	% IN
Proper Cooking Temperature Per Potentially Hazardous Food (TCS) (4a-4h)	6	7	86 %
Rapid Reheating for Hot Holding (5a-5d)	3	5	60 %
Total	**9**	**12**	**75%**

Proper Cooking Temperature Per Potentially Hazardous Food (TCS) (Items 4a-4h): Required cooking temperatures are based on thermal destruction data and anticipated microbial load. These parameters may vary with different types of raw animal foods. The minimum internal product temperature and the time that this temperature must be maintained are dictated by the type of food product being cooked. Proper

monitoring and control of cooking operations is central to an effective food safety management system in any establishment.

Rapid Reheating for Hot Holding (5a–5d): It is important to properly reheat TCS food that was initially cooked and cooled on premises and that is to be held hot prior to serving. Reheating these products to 165°F (74°C) for 15 seconds ensures that pathogens that may have contaminated the food after cooking are destroyed and are not given the opportunity to multiply during hot holding.

Table H-4: Contamination

Data Item	# IN	Total Observations	% IN
Separation/Segregation/Protection (10a-10d)	22	24	92%
Food Contact Surfaces (11a)	3	6	50%
Total	**25**	**30**	**83%**

Separation/Segregation/Protection (Items 10a-10d): Raw animal foods are a potential source of contamination in any food operation. Storing raw animal foods above or in close proximity to ready-to-eat foods increases the potential for food to become contaminated. Having organized, designated areas for the safe storage of raw animal products will help prevent cross-contamination of cooked and ready-to-eat foods.

Food Contact Surfaces (Item 11a): Proper cleaning and sanitization of food contact surfaces is an effective means of preventing cross-contamination. Keeping surfaces and utensils clean and sanitized helps prevent cross-contamination.

Table H-5: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	7	12	58%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.

IV - B. Institutional Food Service-Nursing Homes

Introduction

In 2015 nursing home kitchens were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 767 observations were made. See Appendix B for complete data related to nursing homes.

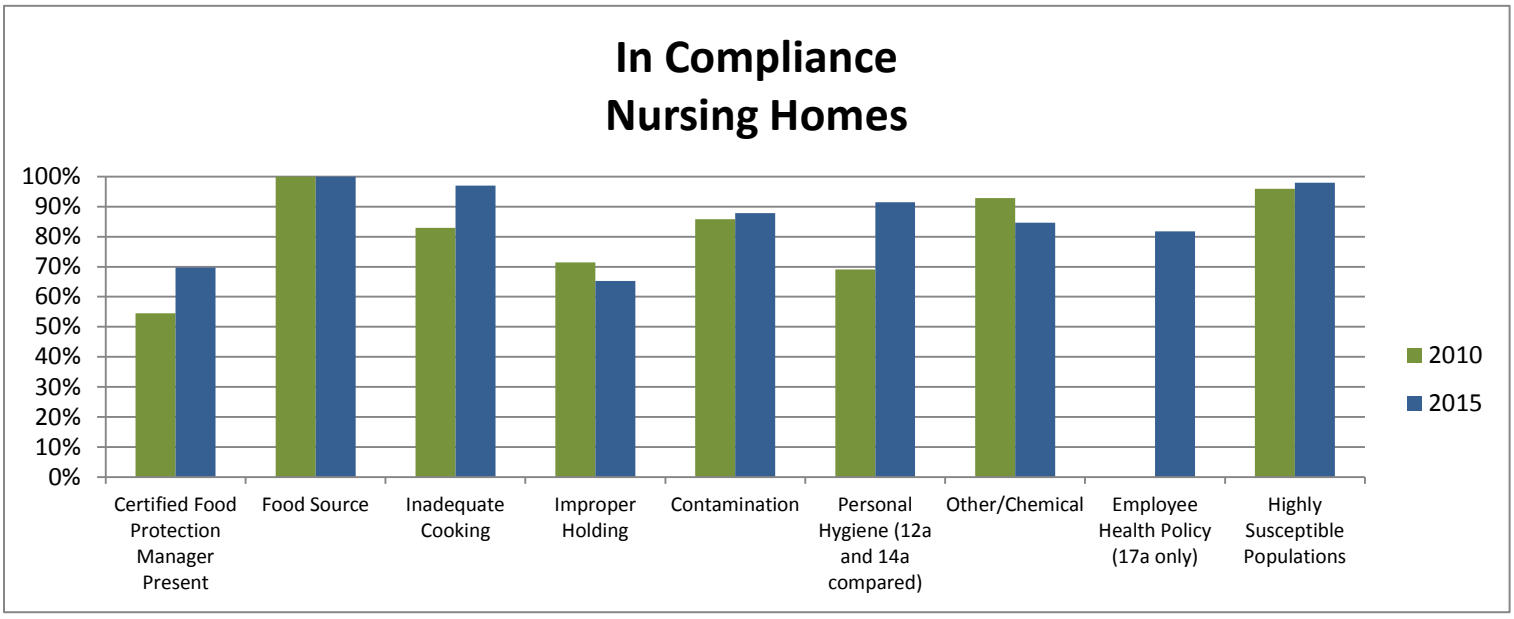
Certified food protection managers (CFPM) (70%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at twenty-three facilities (70% IN compliance).

Employee Health Policy (82%): There was a significant improvement (82%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Nursing Homes					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	66	66	100%	66	66
Inadequate Cooking	83%	34	41	97%	32	33
Improper Holding	**71%**	**135**	**189**	**65%**	**111**	**170**
Contamination	86%	139	162	88%	144	164
Personal Hygiene	69%	134	194	91%	149	163
Other/Chemical	**93%**	**52**	**56**	**85%**	**33**	**39**
Employee Health Policy	0%	0	33	82%	27	33
Highly Susceptible Populations	96%	95	99	98%	97	99
Totals	**78.0%**	**655**	**840**	**85.9%**	**659**	**767**

Overall, the compliance with risk factors at nursing homes improved from 78.0% in 2010 to 85.9% in 2015. Observations for two foodborne illness risk factors reduced in compliance: Improper Holding and Other/Chemical.

Observations for Personal Hygiene significantly increased from 69% to 91%.

Tables H-3 and H-4 show the breakdown of these risk factors into the specific individual data items on the survey instrument.

Table H-3: Improper Holding

Data Item	# IN	Total Observations	% IN
Rapid Reheating for Hot Holding (5a -5d)	16	17	94%
Proper Cooling Procedure (6a-6c)	**16**	**25**	**64%**
Cold Hold (41°F (5°C)) (7a)	**23**	**33**	**70%**
Hot Hold (135°F (60°C)) (8a-8b)	19	21	90%
Time as Public Health Control (TPHC)/Date Marking (9a-9d)	**53**	**91**	**58%**
Total	**127**	**187**	**68%**

The three individual data items with 70% or less compliance for Improper Holding for nursing homes are Proper Cooling Procedure, Cold Hold and Time as Public Health Control.

Proper Cooling Procedure (Individual Data Items 6a, 6b and 6c): Safe cooling requires rapid removal of heat from foods quickly enough to prevent the growth of spore-forming pathogens. Foodservice directors and managers need to ensure their practices and procedures are capable of rapidly cooling foods that are time and temperature controlled for safety (TCS).

Cold Holding at 41°F (Individual Data Item 7a): Maintaining TCS foods under the cold temperature control of 41°F limits the growth of pathogens that may be present in or on the food and may help prevent foodborne illness. Temperature has significant impact on both the generation time of an organism and its lag period. Control of the growth of *Listeria monocytogenes* (*Lm*) is the basis for the cold holding temperature of 41°F. North Carolina's cold holding temperature requirement is 45°F.

Date marking (Individual Data Items 9a, 9b, 9c and 9d): Date marking of refrigerated ready-to-eat, TCS foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* (*Lm*) during cold storage. The importance of date marking of ready-to-eat TCS is accentuated in the nursing home environment because the meals are primarily served to a highly susceptible population.

Table H-4: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	33	39	85%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.

IV - C. Institutional Food Service-Elementary Schools

Introduction

In 2015 elementary school kitchens were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 1136 observations were made. See Appendix C for complete data related to elementary schools.

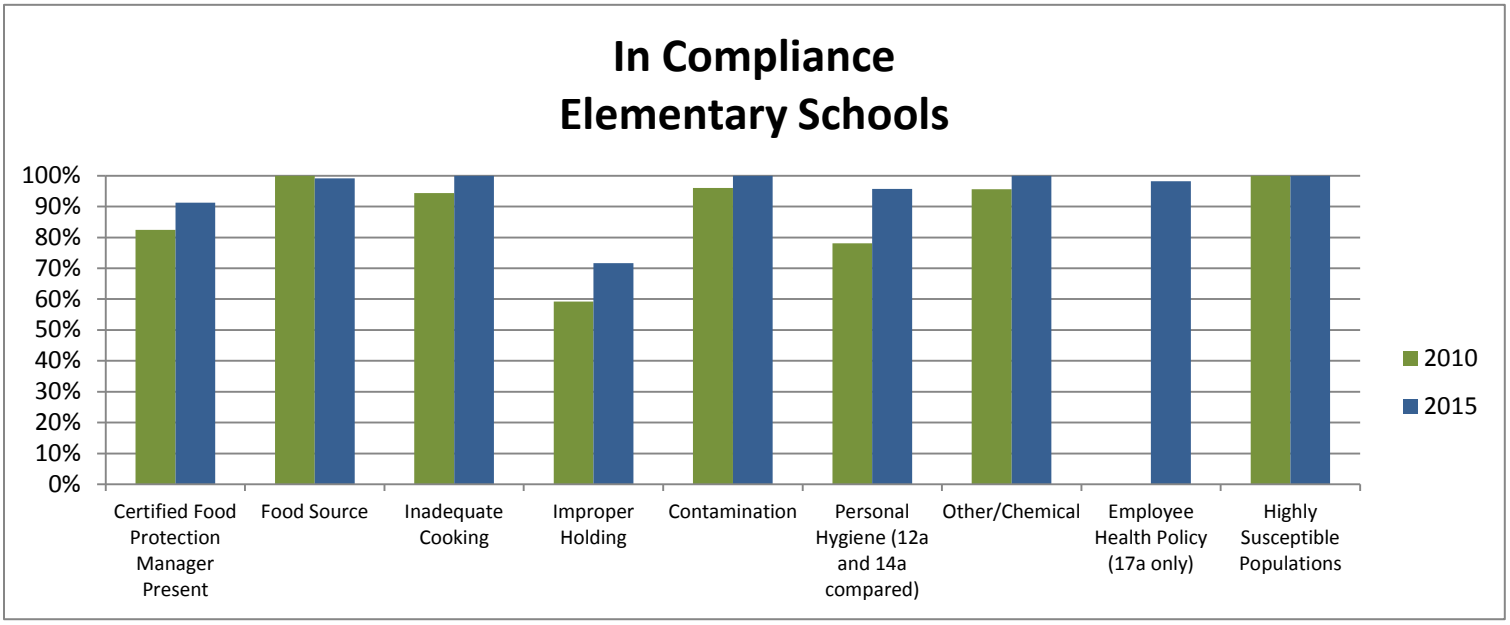
Certified food protection managers (CFPM) (91%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at fifty-two facilities (91% IN compliance).

Employee Health Policy (98%): There was a significant improvement (98%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Elementary Schools					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	115	115	99%	110	111
Inadequate Cooking	94%	50	53	100%	37	37
Improper Holding	59%	183	309	72%	185	258
Contamination	96%	168	175	100%	164	164
Personal Hygiene	78%	267	342	96%	271	283
Other/Chemical	96%	88	92	100%	58	58
Employee Health Policy	0%	0	57	98%	56	57
Highly Susceptible Populations	100%	171	171	100%	168	168
Totals	**79.3%**	**1042**	**1314**	**92.3%**	**1049**	**1136**

Overall, the compliance with risk factors at elementary school cafeterias improved from 79.3% in 2010 to 92.3% in 2015.

Observations for Personal Hygiene significantly increased from 78% to 96%.

IV - D. Restaurants-Fast Food

Introduction

In 2015 fast food restaurants were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 1578 observations were made. See Appendix D for complete data related to elementary schools.

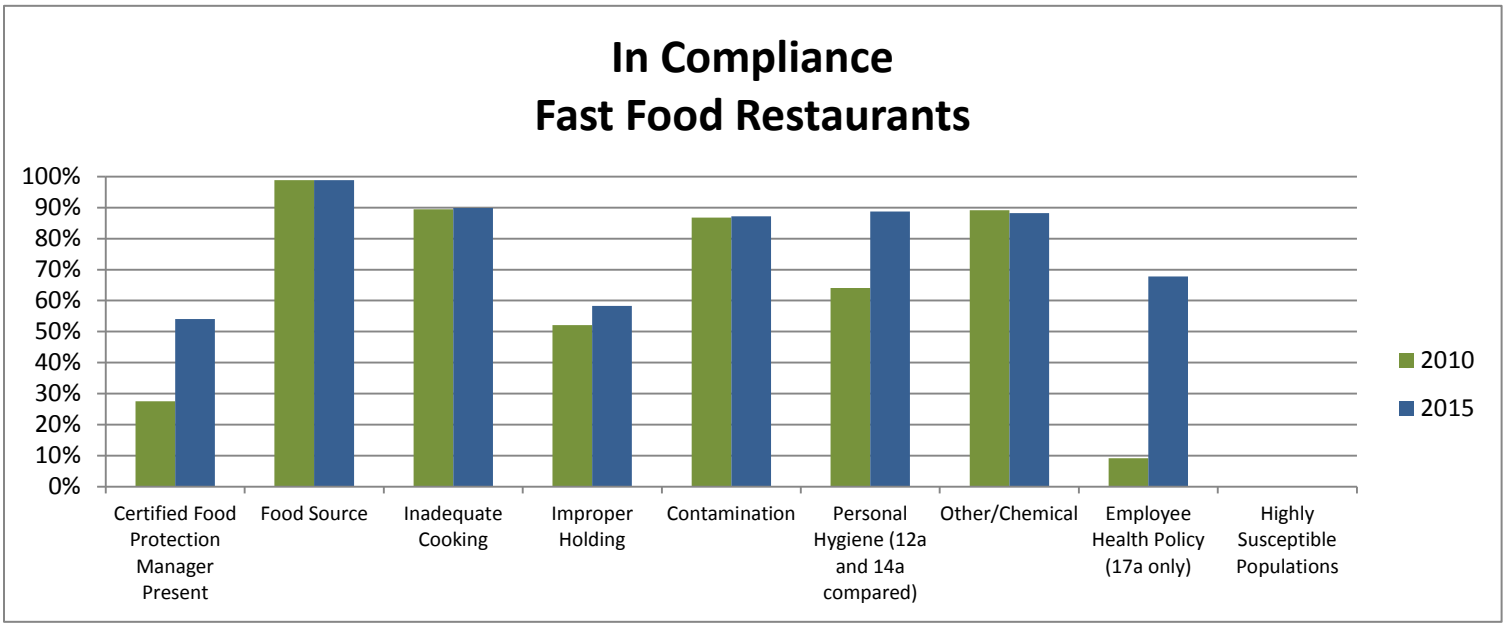
Certified food protection managers (CFPM) (54%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at forty-seven facilities (54% IN compliance).

Employee Health Policy (68%): There was a significant improvement (59%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Fast Food Restaurants					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	99%	177	179	99%	175	177
Inadequate Cooking	89%	76	85	90%	53	59
Improper Holding	52%	224	430	58%	219	376
Contamination	87%	303	349	87%	306	351
Personal Hygiene	64%	316	493	89%	386	435
Other/Chemical	89%	82	92	88%	82	93
Employee Health Policy	9%	8	87	68%	59	87
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	**69.2%**	**1186**	**1715**	**81.1%**	**1280**	**1578**

Overall, the compliance with risk factors at fast food restaurants improved from 69.2% in 2010 to 81.1% in 2015.

Observations for Personal Hygiene significantly increased from 64% to 89%.

IV - E. Restaurants-Full Service

Introduction

In 2015 full service restaurants were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 1839 observations were made. See Appendix E for complete data related to elementary schools.

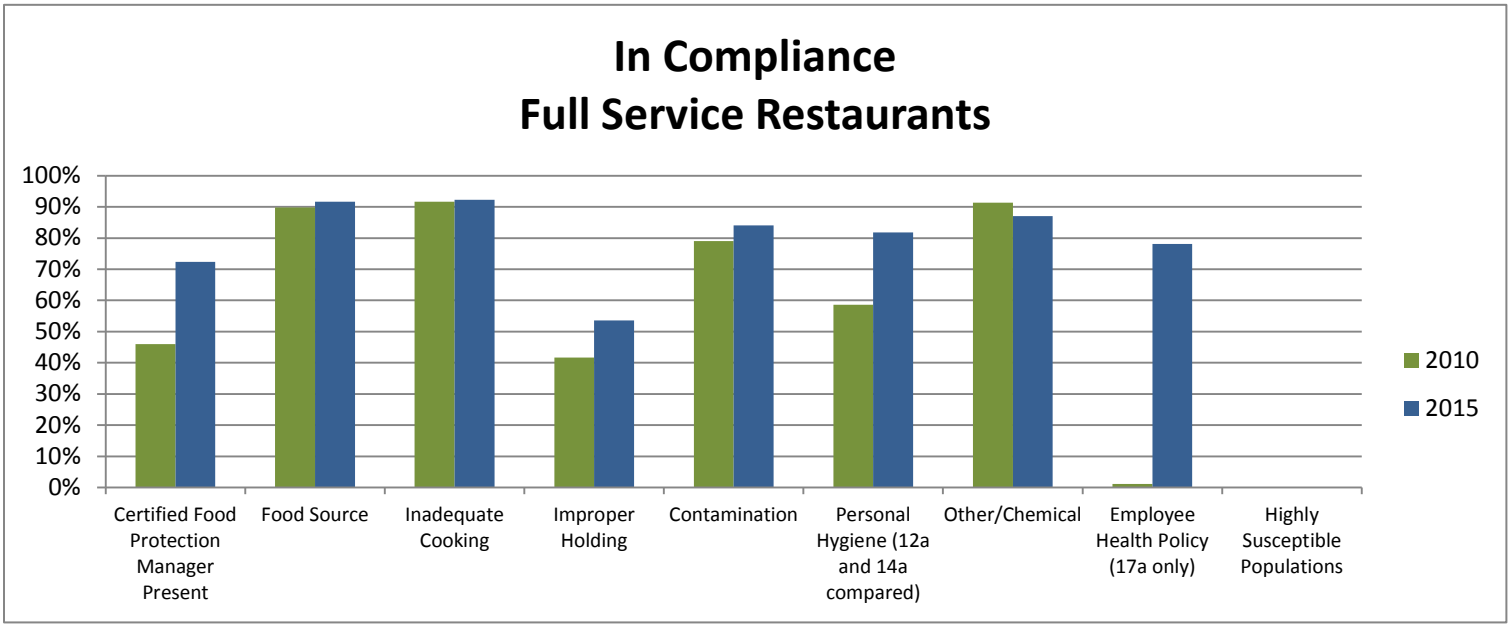
Certified food protection managers (CFPM) (72%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at sixty-three facilities (72% IN compliance).

Employee Health Policy (78%): There was a significant improvement (77%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Full Service Restaurants					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	89%	194	216	92%	186	203
Inadequate Cooking	91%	121	132	92%	72	78
Improper Holding	41%	209	501	54%	268	500
Contamination	79%	339	429	84%	360	428
Personal Hygiene	58%	298	508	82%	356	435
Other/Chemical	91%	105	115	87%	94	108
Employee Health Policy	1%	1	87	78%	68	87
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	**63.7%**	**1267**	**1988**	**76.3%**	**1404**	**1839**

Overall, the compliance with risk factors at full service restaurants improved from 63.7% in 2010 to 76.3% in 2015.

Observations for Personal Hygiene significantly increased from 58% to 82%.

IV - F. Retail Food-Delis

Introduction

In 2015 Delis were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 1158 observations were made. See Appendix F for complete data related to delis.

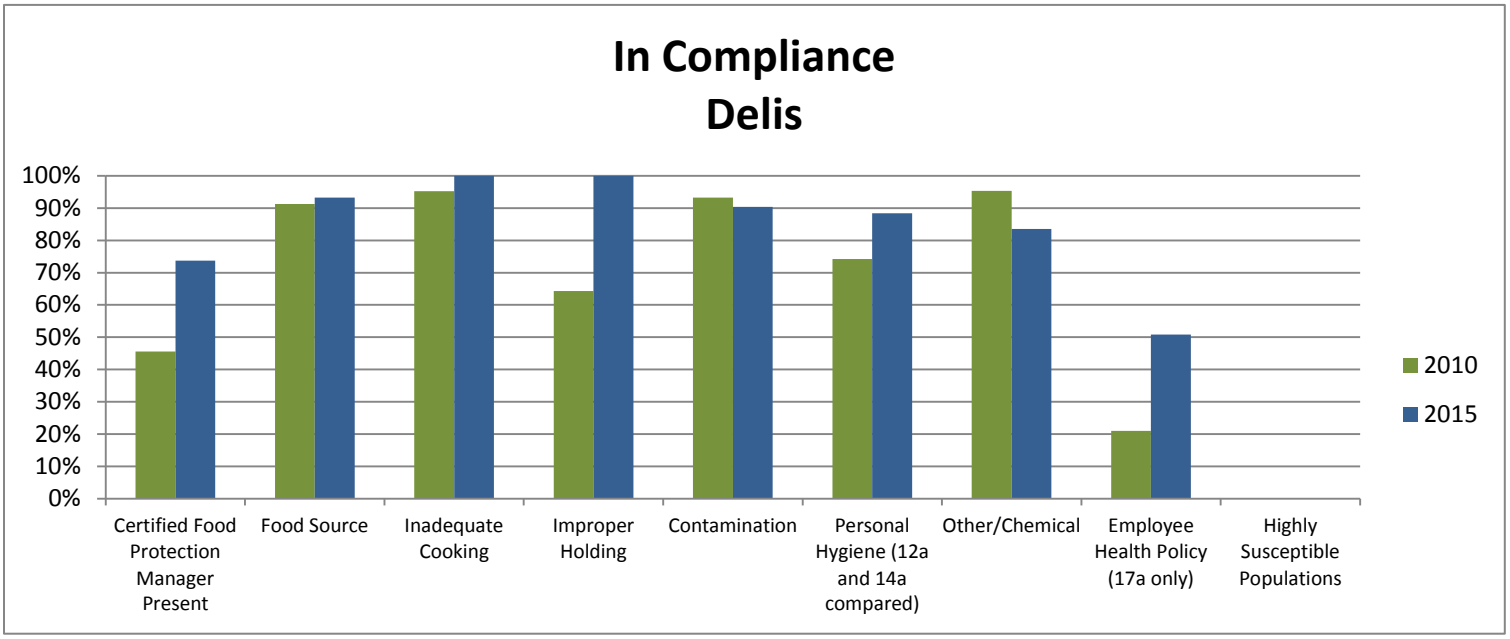
Certified food protection managers (CFPM) (74%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at forty-two facilities (74% IN compliance).

Employee Health Policy (51%): There was a significant improvement (30%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Retail Food - Delis					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	91%	125	137	93%	139	149
Inadequate Cooking	95%	40	42	100%	35	35
Improper Holding	64%	191	297	100%	310	310
Contamination	**93%**	**236**	**253**	**90%**	**225**	**249**
Personal Hygiene	74%	245	330	88%	252	285
Other/Chemical	**95%**	**81**	**85**	**84%**	**61**	**73**
Employee Health Policy	21%	12	57	51%	29	57
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	**77.4%**	**930**	**1201**	**90.8%**	**1051**	**1158**

Overall, the compliance with risk factors at delis improved from 77.4% in 2010 to 90.8% in

Observations for Personal Hygiene significantly increased from 74% to 88% and Improper Holding increased from 64% to 100%. Observations for two foodborne illness risk factors reduced in compliance: Contamination and Other/Chemical.

Tables H-3 and H-4 show the breakdown of these risk factors into the specific individual data items on the survey instrument.

Table H-3: Contamination

Data Item	# IN	Total Observations	% IN
Food Contact Surfaces (11a)	38	57	67%

Food Contact Surfaces (Item 11a): Proper cleaning and sanitization of food-contact surfaces is an effective means of preventing cross-contamination. Keeping surfaces and utensils clean and sanitized helps prevent cross-contamination.

Table H-4: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	61	73	84%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.

IV - G. Retail Food-Meat Markets

Introduction

In 2015 meat markets were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 900 observations were made. See Appendix G for complete data related to elementary schools.

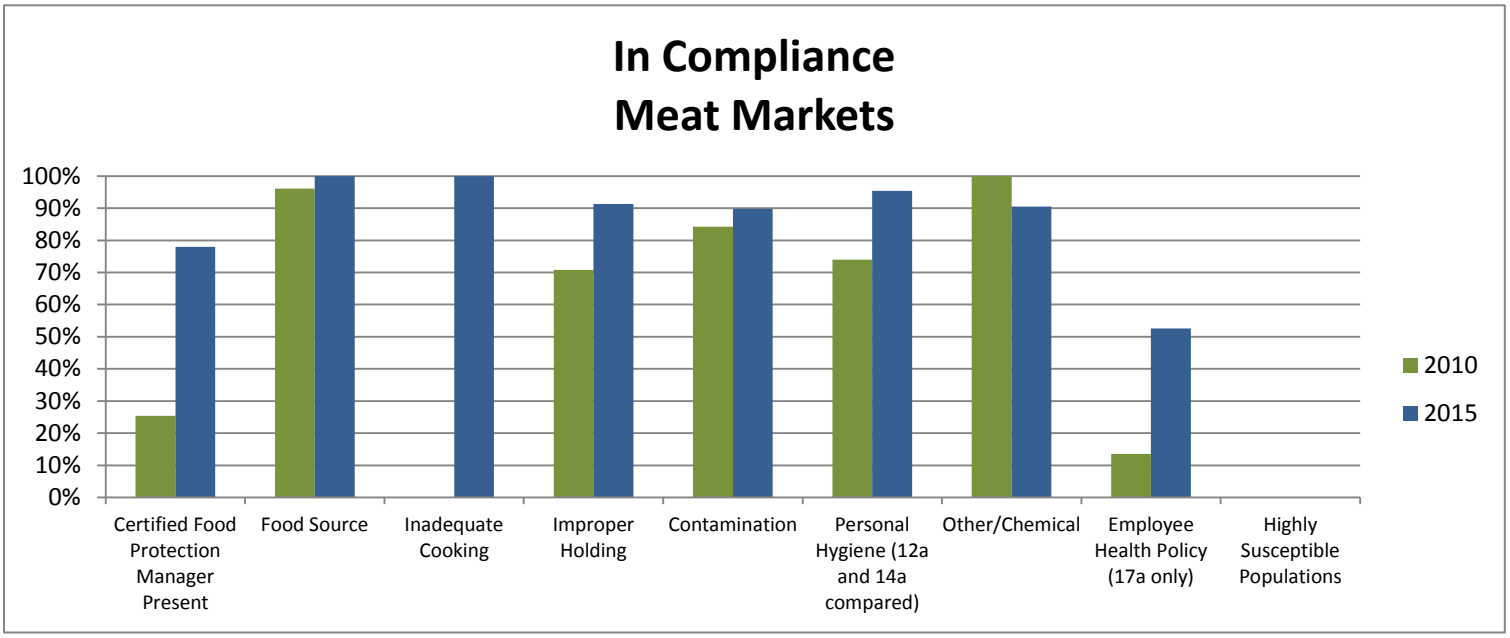
Certified food protection managers (CFPM) (78%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at forty-six facilities (78% IN compliance).

Employee Health Policy (53%): There was a significant improvement (39%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Meat Markets					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	96%	124	129	100%	151	151
Inadequate Cooking	0%	0	0	100%	2	2
Improper Holding	70%	63	89	91%	74	81
Contamination	84%	224	266	90%	256	285
Personal Hygiene	74%	208	281	95%	247	259
Other/Chemical	**100%**	**65**	**65**	**90%**	**57**	**63**
Employee Health Policy	13%	8	59	53%	31	59
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	**77.8%**	**692**	**889**	**90.9%**	**818**	**900**

Overall, the compliance with risk factors at meat markets improved from 77.8% in 2010 to 90.9% in 2015.

Observations for Personal Hygiene significantly increased from 74% to 95% and Improper Holding increased from 70% to 91%.

Observations for one foodborne illness risk factor reduced in compliance: Other/Chemical.

Tables H-3 shows the breakdown of these risk factors into the specific individual data items on the survey instrument.

Table H-3: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	57	63	90%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.

IV - H. Retail Food – Produce

Introduction

In 2015 produce were assessed for food safety risk factors. For the 43 possible individual data items on the survey instrument, 627 observations were made. See Appendix H for complete data related to elementary schools.

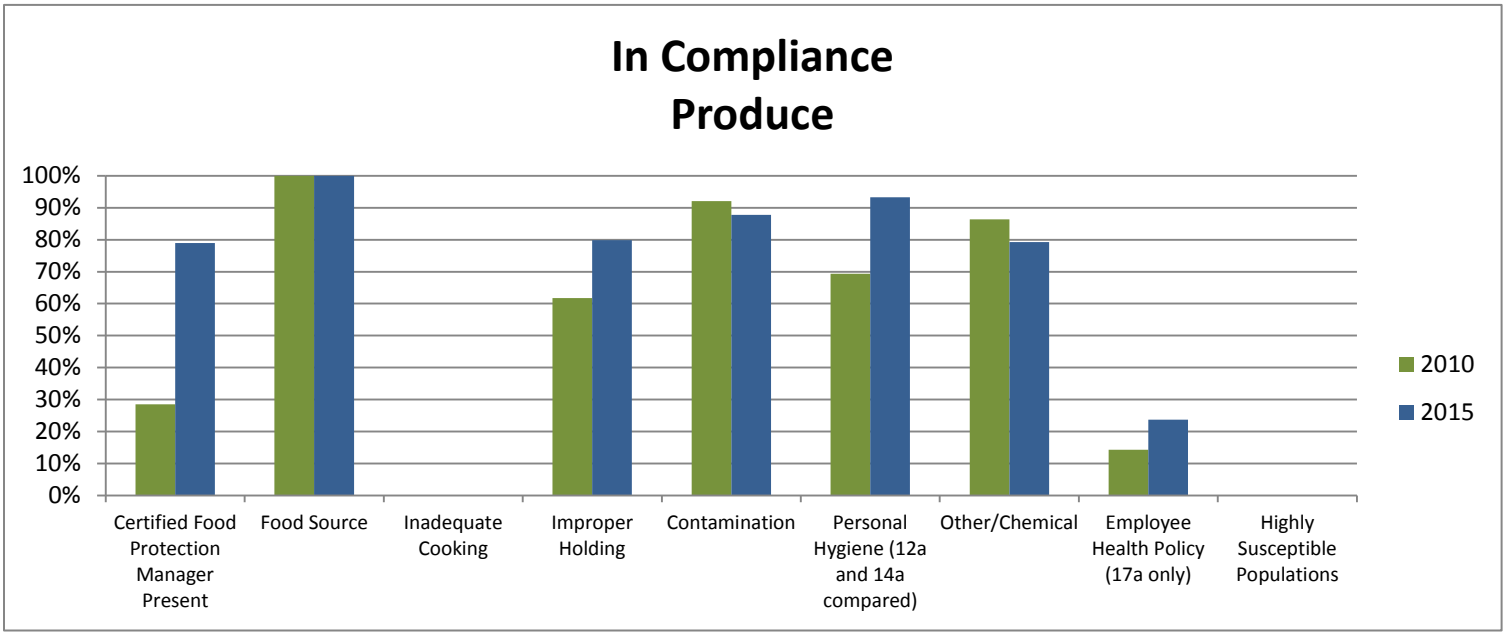
Certified food protection managers (CFPM) (79%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at thirty facilities (79% IN compliance).

Employee Health Policy (24%): There was an improvement (10%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Produce					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	87	87	100%	76	76
Inadequate Cooking	0%	0	0	0%	0	0
Improper Holding	61%	76	123	80%	111	139
Contamination	**92%**	**116**	**126**	**88%**	**100**	**114**
Personal Hygiene	69%	136	196	93%	166	178
Other/Chemical	**86%**	**76**	**88**	**79%**	**65**	**82**
Employee Health Policy	14%	6	42	24%	9	38
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	**75.1%**	**497**	**662**	**84.1%**	**527**	**627**

Overall, the compliance with risk factors at produce improved from 75.1% in 2010 to 84.1% in 2015. Observations for two foodborne illness risk factors reduced in compliance: Contamination and Other/Chemical. Observations for Personal Hygiene significantly increased from 69% to 93%.

Table H-4: Contamination

Data Item	# IN	Total Observations	% IN
Separation/Segregation/Protection (10a-10d)	74	76	97%
Food Contact Surfaces (11a)	**26**	**38**	**68%**
Total	**25**	**30**	**83%**

Food Contact Surfaces (Item 11a): Proper cleaning and sanitization of food contact surfaces is an effective means of preventing cross-contamination. Keeping surfaces and utensils clean and sanitized helps prevent cross-contamination.

Table H-4: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	33	39	85%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.

IV - I. Retail Food-Seafood

Introduction

In 2015 produce were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 415 observations were made. See Appendix I for complete data related to elementary schools.

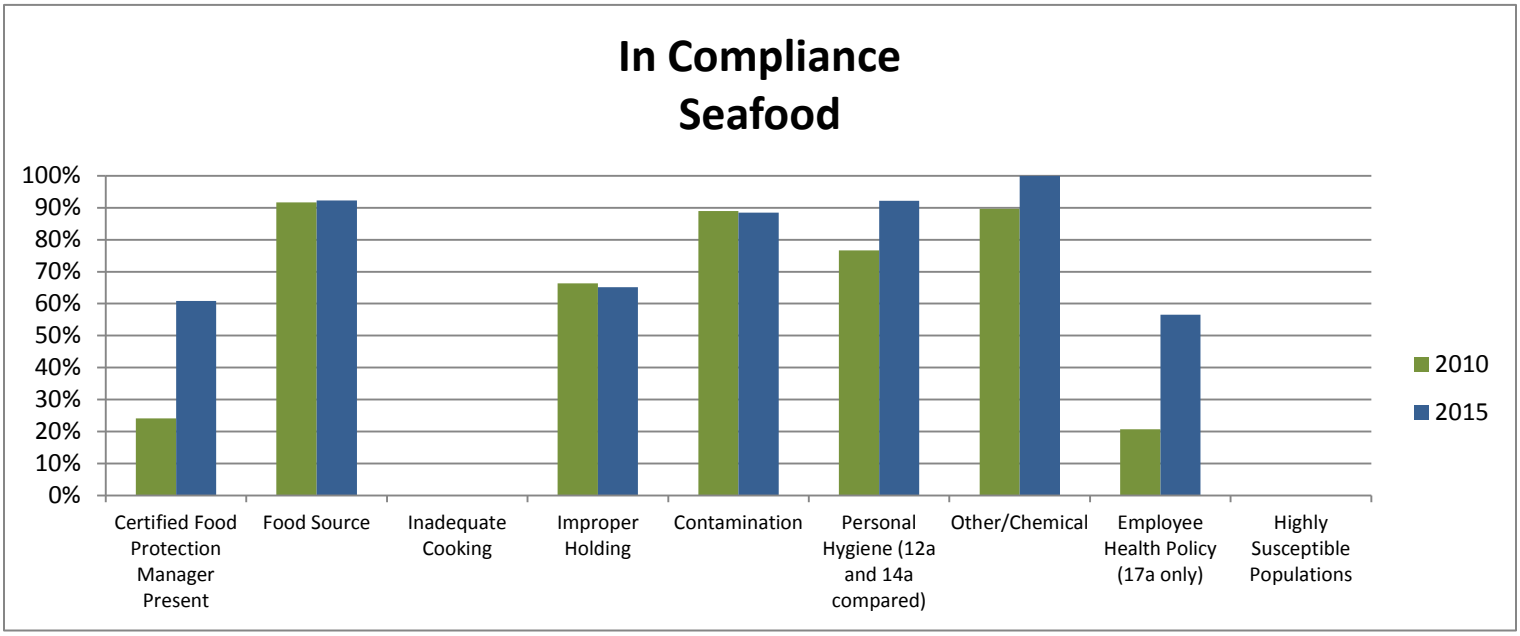
Certified food protection managers (CFPM) (61%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at fourteen facilities (61% IN compliance).

Employee Health Policy (57%): There was an improvement (36%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Seafood					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	92%	88	96	92%	84	91
Inadequate Cooking	0%	0	0	0%	0	0
Improper Holding	66%	65	98	65%	43	66
Contamination	89%	121	136	88%	84	95
Personal Hygiene	77%	105	137	92%	106	115
Other/Chemical	90%	26	29	100%	25	25
Employee Health Policy	21%	6	29	57%	13	23
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	**78.3%**	**411**	**525**	**85.5%**	**355**	**415**

Overall, the compliance with risk factors at produce improved from 78.3% in 2010 to 85.5% in 2015.

Observations for Personal Hygiene significantly increased from 76% to 92%.

IV. Results and Discussion - Summary

The results of this study highlight foodborne illness risk factors associated with food preparation procedures and employee behaviors. A common goal for industry and regulators is to reduce the occurrence of foodborne illness risk factors. Industry achieves this goal through education and active managerial control. Recommended intervention strategies for both regulatory and industry food safety professionals are presented in Section V, "Recommendations."

The 2015 Wake County study instrument consisted of 46 individual data items that are grouped into the five CDC risk factor categories and sections for chemicals, employee health policy and food preparation for highly susceptible populations. The individual data items on the study form are grouped as follows:

Risk Factor	Individual Data Items	Number of items
Food source	1a-3c	7
Inadequate cooking	4a-5d	12
Improper holding	6a-9d	10
Contamination	10a-11a	5
Personal hygiene	12a-15b	5
Other/chemical	16a-18c	7

The study instrument is available at Appendix O "2015 Data Collection Form".

Certified Manager Presence

Designation of a person in charge during all hours of operation ensures the continuous presence of someone who is responsible for monitoring and managing all food establishment operations and who is authorized to take actions to ensure that public health objectives are fulfilled. During the day-to-day operation of a food establishment, a person who is immediately available and knowledgeable in both operational and regulatory requirements is needed to respond to questions and concerns and to resolve problems. During the 2015 Wake County risk factor study, staff surveyed whether a Certified Food Protection Manager (CFPM) was present and could present a State-approved course certificate. If the conditions were met, the observation was marked IN compliance. The following table lists the facility type and the corresponding percent compliance with this question.

Facility Type	2015 # facilities with CFPM present	2015 % presence of CFPM's	2010 % presence of CFPM's	% increase in CFPM's present
Hospitals (n=6)	6	100%	71%	29%
Nursing Homes (n=33)	23	70%	55%	15%
Elementary Schools (n=57)	52	91%	82%	9%
Fast Food Restaurants (n=87)	47	54%	28%	26%
Full Service Restaurants (n=87)	63	72%	46%	26%
Deli (n=57)	42	74%	46%	28%
Meat (n=59)	46	78%	25%	53%
Produce (n=38)	30	79%	29%	50%
Seafood (n=23)	14	61%	24%	37%

The highest percentage of facilities with a certified manager present was the hospital facility type. Fast Food Restaurants had the lowest percentage of certified managers present. Since 2010, there has been an overall increase in the presence of CFPM's in kitchens. This may be attributed to a rule change that allows a two point deduction when a CFPM is not present in the facility.

Presentation of the data results

A summary of the overall percentage of IN compliance individual data items (Appendix K) per facility type is presented in Table 1 of this section. The data reflect the overall percentage of observable and applicable data items found to be IN compliance.

Table 1

Overall percent (%) of Observable and Applicable data items found IN compliance by facility type					
		2015 Wake County Study % IN Compliance	**2010 Wake County Baseline % IN Compliance**	**FDA National 2008 study**	**FDA National 2003 study**
Institutions	Hospital	85%	86%	81%	80%
	Nursing Home	86%	81%	83%	80%
	Elementary School	92%	83%	84%	83%
Restaurants	Fast Food	81%	72%	78%	74%
	Full Service	76%	67%	64%	62%
Retail Store Departments	Deli	91%	80%	74%	70%
	Meat and Poultry	91%	82%	88%	80%
	Produce	84%	79%	86%	79%
	Seafood	86%	82%	84%	80%

2015 Wake County Risk Factor Study calculation: Percentage IN compliance=all applicable, observable, IN COMPLIANCE data items within all risk factor categories(IN) / total number of observations (IN and OUT) *Note: The data in Table 1 represents the percentages of observations found IN compliance with the 2013 Food Code.*

Percentage of IN compliance observations for each risk factor category for each of the nine facility types is presented in Appendix K. The table provides the percent of IN compliance observations for each of the nine facility types as they pertain to controlling the five risk factors contributing to foodborne illness. The "other" risk factor is included to collect data on the storage and use of chemicals.

Percentage of OUT of compliance observations for each risk factor category for each of the nine facility types is presented in Appendix L. The table provides the percentage of OUT of compliance observations for each of the nine facility types as they pertain to controlling the five risk factors contributing to foodborne illness. The "other" risk factor is included to collect data on the storage and use of chemicals. This table provides the basis of directing priority attention to specific risk factors for each facility type.

Immediately following this section, the results are presented separately for each of the nine facility types, as independent reports. Each report is intended to compare comparable facilities and may be used by regulators and industry to focus attention on those areas found OUT of compliance during the survey.

These sections are:

A. Institutional Food Service - Hospitals
B. Institutional Food Service - Nursing Homes
C. Institutional Food Service - Elementary Schools
D. Restaurants - Fast Food
E. Restaurants - Full Service
F. Retail Food Stores - Delis
G. Retail Food Stores - Meat Markets
H. Retail Food Stores - Produce
I. Retail Food Stores - Seafood

V. Recommendations

The following recommendations are based on the findings in this report and are intended to enhance the effectiveness of regulatory and industry retail food protection programs. Each of the foodborne illness risk factors is comprised of a number of food safety practices and employee behaviors. These practices and behaviors are captured by the individual data items in this report and are based on the food safety provisions of the 2009 FDA Food Code.

The results of the 2015 risk factor study indicate that overall all Risk Factors improved from the 2010 baseline study. This can be attributed partially to the adoption of the 2009 FDA Food Code by the State of North Carolina. Although overall percentages of IN compliance have increased (table R-1), the percentage remains under 80% for Certified Food Protection Manager (CFPM) and Improper Holding for foods (see tables R-2 and R-3).

Table R-1

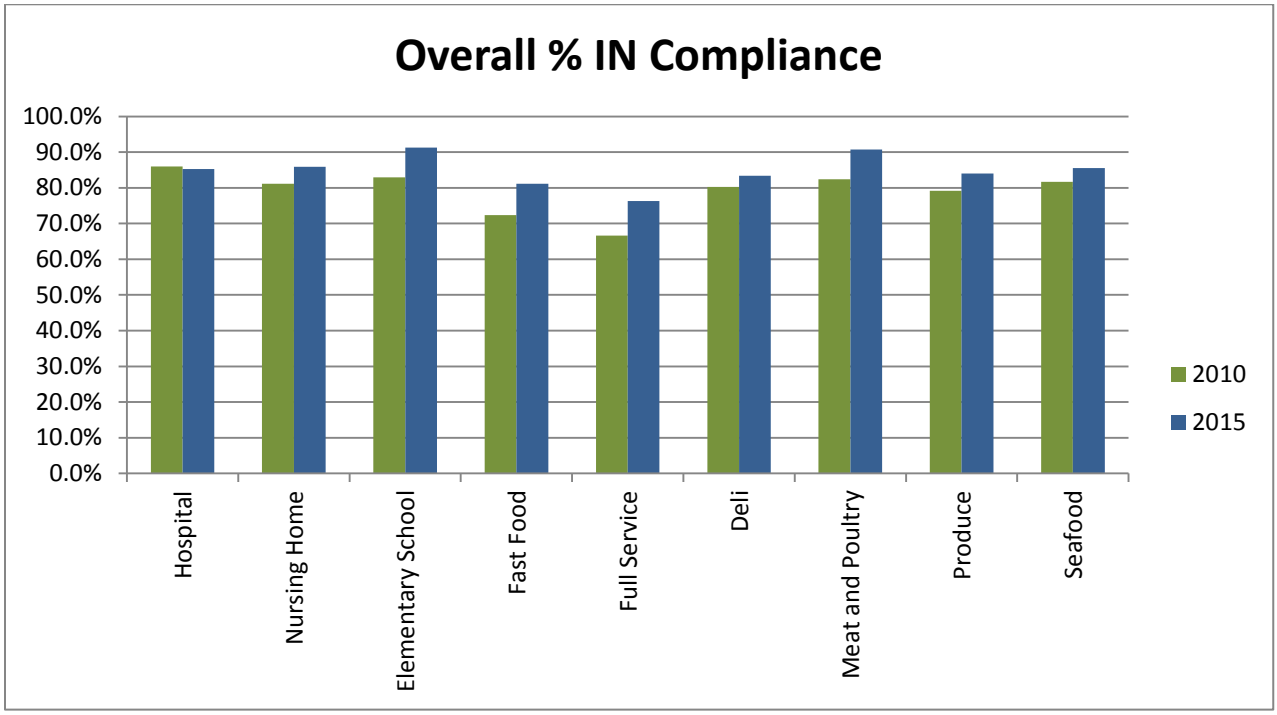
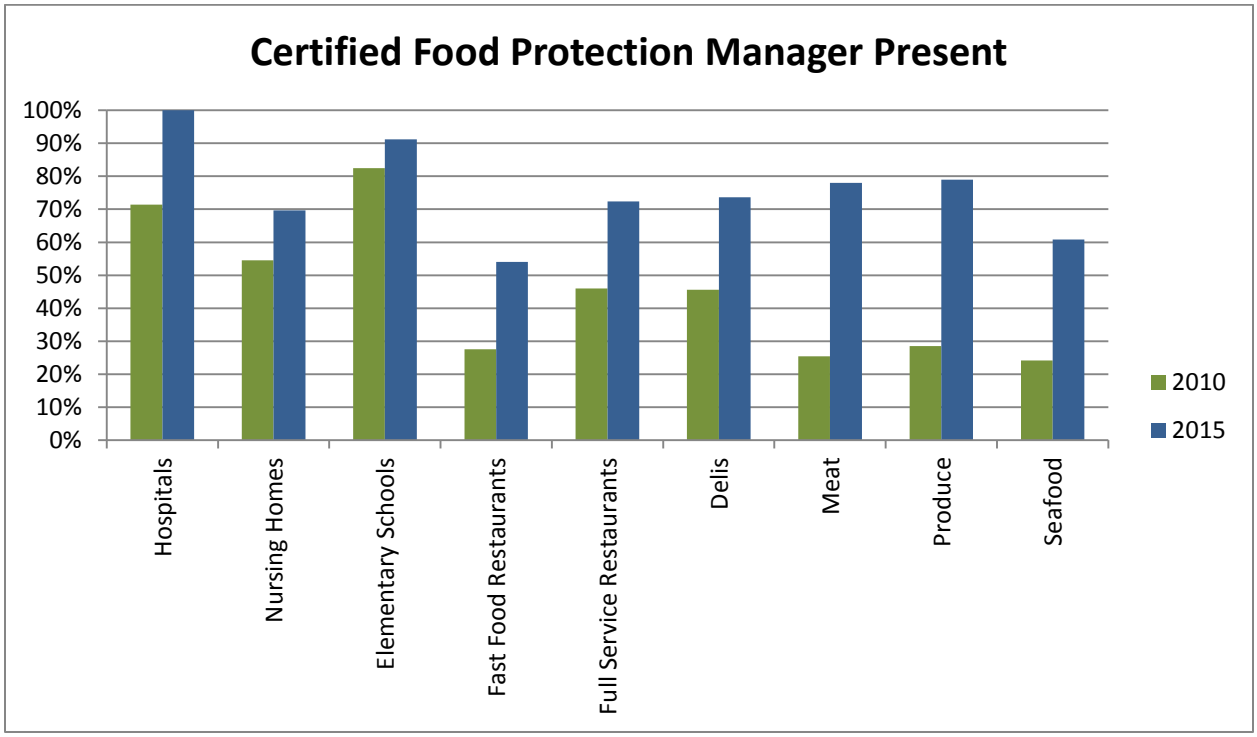


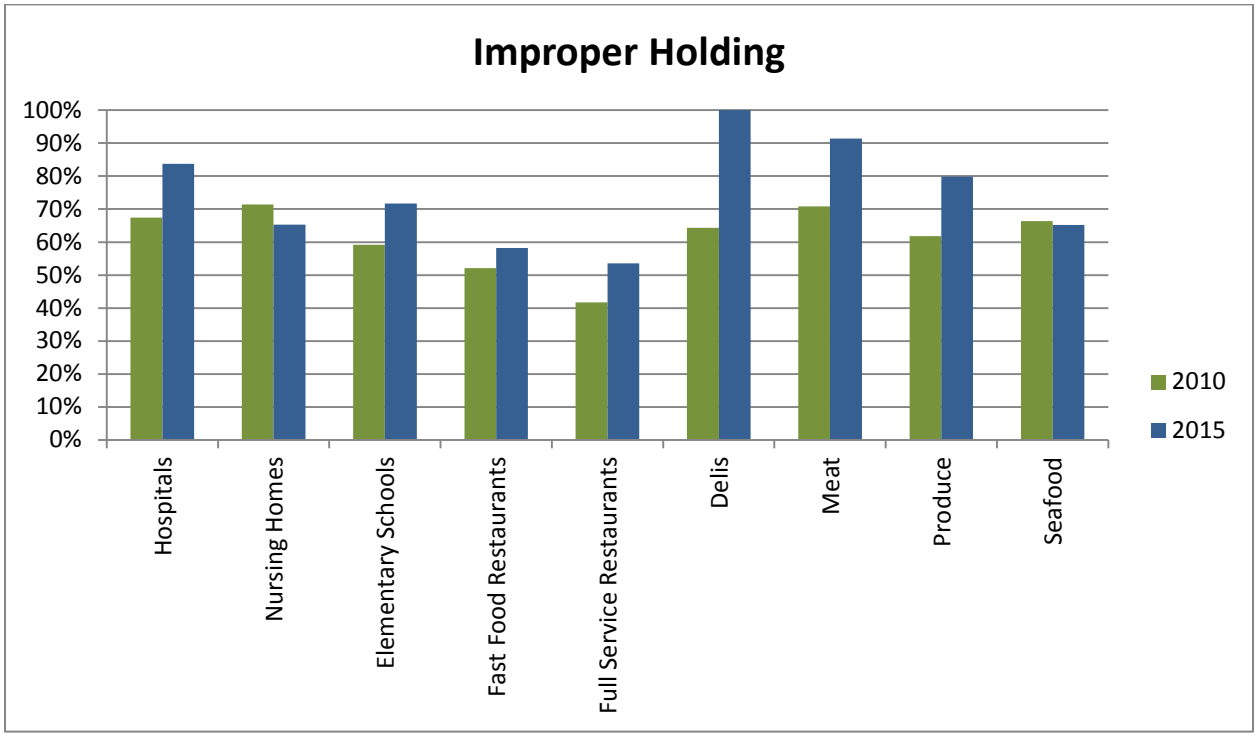
Table R-2



Although the percent IN compliance increased overall from the 2010 baseline data, seven out of nine facility types remain below 80% IN compliance.

A Certified Food Protection Manager (CFPM) is knowledgeable about the relationship between the prevention of foodborne illness and the various operations, practices, and behaviors that take place in the food establishment, and will be in a far better position to exert active managerial control over foodborne illness risk factors.

Table R-3



The two risk factors that are the highest OUT of compliance are shown below

Data Item	Individual Risk Factor	% OUT of compliance
9B	Discard RTE TCS and/or opened commercial container exceeding 7 days at < 41°F. (5°C.)	34%
9C	Opened Commercial container of prepared ready-to-eat TCS is date marked as required	27%

Date marking (Individual Data Items 9a, 9b, 9c and 9d): Date marking of refrigerated ready-to-eat, TCS foods is an important food safety system component designed to promote proper food rotation and limit the growth of *Listeria monocytogenes* (*Lm*) during cold storage. Discarding ready-to-eat, PHF/TCS Food that has remained in cold storage beyond the parameters described in the FDA Food Code prevents foods with a harmful level of Listeria monocytogenes from being sold or served. It is especially important to date mark ready-to-eat, PHY/TCS food in hospitals and nursing homes because the meals are primarily served to a highly susceptible population. When cooling, cold holding and date marking are viewed in the context of a total food safety management system, the potential for bacterial growth increases with each uncontrolled process step. It is essential that each process step by routinely monitoring in a manner that enables management to take prompt corrective action before and unsafe product reaches the consumer.

V. Recommendations

A. Recommendations for Foodservice and Retail Food Industries

Managing risk factors must be a fully integrated part of every business operation if the industry is to significantly reduce the risk of foodborne illness. Ultimate responsibility for the development and maintenance of effective food safety management systems lies with the management of institutional foodservice, restaurant, and retail food store operations. Individual operators that are responsible for the day-to-day management of these facilities play a key role in preventing foodborne illness. Reducing the occurrence of foodborne illness risk factors should be a goal for all those involved in food safety.

Food safety management systems can take many forms. Every establishment has some set pattern of procedures, even if it is simply described as "the way we do things." Some establishments have implemented effective food safety management systems by establishing controls for food preparation methods and monitoring processes common to their operation. Many others, however, continue to rely on vague, unmonitored procedures. At a minimum, an operator's food safety management system should be based on achieving the same level of safety established by the critical limits in the Food Code. Recommendations for industry managers include the following:

- **Develop and implement written Standard Operating Procedures (SOPs)** that address the risk factors. These SOPs should detail the monitoring and corrective action procedures necessary for time/temperature control of potentially hazardous food and cooking of raw animal foods, good personal hygiene, and prevention of cross-contamination. The SOPs should include the critical limits, or the minimum or maximum parameters that must be met to ensure that food safety hazards are controlled at critical process steps. Responsibility for measuring the critical limits should be assigned to specific employees or employee positions. These SOPs should be specific to the operation and tested by management to ensure that the procedures are effective for controlling the risk factor. Training on the implementation of SOPs should be included in employee orientation and in periodic refresher training.

- **Provide the necessary resources, equipment, and supplies to implement the SOPs.** Items such as temperature measurement devices, temperature logs, the availability of hand soap and towels at each handwashing station, and the use of chemical sanitizers at the required strength along with chemical test papers are crucial to the successful control of specific risk factors.

- **Verify that monitoring procedures are being followed by employees.** Monitoring procedures will only be effective if employees are given the knowledge, skills, and responsibility for specific food safety tasks. Management should verify, through active daily oversight, that critical processes are being monitored by employees

- **Identify methods to routinely assess the effectiveness of the SOPs.** Managers should review SOPs at least annually to determine whether the SOPs as written are still

effective or whether changes in the operation, ingredients, equipment, or personnel have triggered the need for revisions

B. Recommendations for Regulatory Retail Food Protection Programs

The common goal for industry and regulatory agencies is to protect public health by reducing or eliminating risk factors that contribute to foodborne illness. In addition to Food Code adoption, Wake County recommends that regulatory agencies ensure that their inspections, education and enforcement activities are geared toward the control of the risk factors that contribute to foodborne illness outbreaks. Participation in FDA's Program Standards provides guidance for continuing to focus on these improvements.

Recommendations for Regulatory retail food protection programs include the following:

- **Adoption of the current FDA Food Code Manual.** A new FDA Food Code Manual is released every four years. The study suggests that the State of North Carolina keep current with the latest Code.
- **Continuous Program Improvement by participating in the FDA's Program Standards.** The Program Standards are a foundation to build upon through a continuous improvement process. Currently Wake County is in compliance with five of the nine Program Standards and is in the process of reviewing existing practices and procedures against the criteria in the Program Standards to ensure that current program activities target reducing the occurrence of risk factors.
- **Provide on-site education and achieve voluntary compliance.** Recognize and make use of existing industry quality assurance (QA) or training programs. Inspectors should become familiar with an establishment's existing QA and employee training programs and reinforce components of these programs that lead to active managerial control of risk factors. Time spent learning an establishment's system can allow an inspector to focus on potential weaknesses and offer suggestions for strengthening an existing food safety management system.

Summary of Findings by Facility Type

Facility Type=Hospitals **n=6**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	6	100%	0	0%	0	0%	0	0%
1	A	Approved Source	6	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	6	100%	0	0%
1	C	Approved Source	0	0%	0	0%	6	100%	0	0%
2	A	Receiving/Sound Condition	6	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	6	100%	0	0%
3	B	Records	0	0%	0	0%	6	100%	0	0%
3	C	Records	0	0%	0	0%	6	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	3	50%	3	50%
4	B	Proper Cooking Temp	1	100%	0	0%	0	0%	5	83%
4	C	Proper Cooking Temp	1	100%	0	0%	2	33%	3	50%
4	D	Proper Cooking Temp	2	67%	1	33%	1	17%	2	33%
4	E	Proper Cooking Temp	0	0%	0	0%	6	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	6	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	6	100%	0	0%
4	H	Proper Cooking Temp	2	100%	0	0%	0	0%	4	67%
5	A	Rapid Reheating/Hot Hold	0	0%	2	100%	1	17%	3	50%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	5	83%	1	17%
5	C	Rapid Reheating/Hot Hold	3	100%	0	0%	0	0%	3	50%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	5	83%	1	17%
6	A	Proper Cooling	3	100%	0	0%	0	0%	3	50%
6	B	Proper Cooling	4	100%	0	0%	0	0%	2	33%
6	C	Proper Cooling	5	100%	0	0%	0	0%	1	17%
7	A	Cold Hold	4	67%	2	33%	0	0%	0	0%
8	A	Hot Hold	4	67%	2	33%	0	0%	0	0%
8	B	Hot Hold	1	100%	0	0%	2	33%	3	50%
9	A	Time	6	100%	0	0%	0	0%	0	0%
9	B	Time	5	83%	1	17%	0	0%	0	0%
9	C	Time	4	67%	2	33%	0	0%	0	0%
9	D	Time	0	0%	0	0%	6	100%	0	0%
10	A	Separation	6	100%	0	0%	0	0%	0	0%
10	B	Separation	5	83%	1	17%	0	0%	0	0%
10	C	Separation	5	83%	1	17%	0	0%	0	0%
10	D	Separation	6	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	3	50%	3	50%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	5	83%	1	17%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	5	83%	1	17%	0	0%	0	0%
13	A	Good Hygenic Practices	6	100%	0	0%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	5	83%	1	17%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	5	83%	1	17%	0	0%	0	0%
15	A	Handwash Facilities	6	100%	0	0%	0	0%	0	0%
15	B	Handwash Facilities	5	83%	1	17%	0	0%	0	0%
16	A	Chemicals	1	17%	0	0%	5	83%	0	0%
16	B	Chemicals	6	100%	0	0%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	6	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	5	83%	1	17%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	17%	5	83%	0	0%	0	0%
18	A	Highly Susceptible Populations	6	100%	0	0%	0	0%	0	0%
18	B	Highly Susceptible Populations	6	100%	0	0%	0	0%	0	0%
18	C	Highly Susceptible Populations	6	100%	0	0%	0	0%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**139**	**85%**	**19**	**12%**	**84**		**34**	

Summary of Findings by Facility Type

Facility Type=Nursing Homes **n=33**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	23	70%	10	30%	0	0%	0	0%
1	A	Approved Source	33	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	33	100%	0	0%
1	C	Approved Source	0	0%	0	0%	33	100%	0	0%
2	A	Receiving/Sound Condition	33	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	33	100%	0	0%
3	B	Records	0	0%	0	0%	33	100%	0	0%
3	C	Records	0	0%	0	0%	33	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	27	82%	6	18%
4	B	Proper Cooking Temp	2	100%	0	0%	1	3%	30	91%
4	C	Proper Cooking Temp	0	0%	0	0%	10	30%	23	70%
4	D	Proper Cooking Temp	5	100%	0	0%	0	0%	28	85%
4	E	Proper Cooking Temp	0	0%	0	0%	33	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	33	100%	0	0%
4	G	Proper Cooking Temp	1	100%	0	0%	25	76%	7	21%
4	H	Proper Cooking Temp	8	100%	0	0%	0	0%	25	76%
5	A	Rapid Reheating/Hot Hold	6	86%	1	14%	2	6%	24	73%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	23	70%	10	30%
5	C	Rapid Reheating/Hot Hold	10	100%	0	0%	2	6%	21	64%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	12	36%	21	64%
6	A	Proper Cooling	7	64%	4	36%	0	0%	22	67%
6	B	Proper Cooling	2	67%	1	33%	0	0%	30	91%
6	C	Proper Cooling	7	64%	4	36%	0	0%	22	67%
7	A	Cold Hold	23	70%	10	30%	0	0%	0	0%
8	A	Hot Hold	19	90%	2	10%	2	6%	10	30%
8	B	Hot Hold	0	1%	0	0%	11	33%	22	67%
9	A	Time	20	71%	8	29%	0	0%	5	15%
9	B	Time	14	44%	18	56%	0	0%	1	3%
9	C	Time	19	61%	12	39%	0	0%	2	6%
9	D	Time	0	0%	0	0%	33	100%	0	0%
10	A	Separation	28	85%	5	15%	0	0%	0	0%
10	B	Separation	28	88%	4	13%	0	0%	1	3%
10	C	Separation	31	94%	2	6%	0	0%	0	0%
10	D	Separation	33	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	24	73%	9	27%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	24	73%	9	27%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	25	76%	8	24%	0	0%	0	0%
13	A	Good Hygenic Practices	30	91%	3	9%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	31	100%	0	0%	0	0%	2	6%
14	B	Prevention Hand Contamination (2013 Food Code)	31	100%	0	0%	0	0%	2	6%
15	A	Handwash Facilities	31	94%	2	6%	0	0%	0	0%
15	B	Handwash Facilities	33	100%	0	0%	0	0%	0	0%
16	A	Chemicals	6	100%	0	0%	27	82%	0	0%
16	B	Chemicals	27	82%	6	18%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	33	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	27	82%	6	18%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	3%	32	97%	0	0%	0	0%
18	A	Highly Susceptible Populations	33	100%	0	0%	0	0%	0	0%
18	B	Highly Susceptible Populations	32	97%	1	3%	0	0%	0	0%
18	C	Highly Susceptible Populations	32	97%	1	3%	0	0%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**659**	**86%**	**108**	**14%**	**439**		**312**	

Summary of Findings by Facility Type

Facility Type=Elementary Lunchrooms **n=57**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	52	91%	5	9%	0	0%	0	0%
1	A	Approved Source	57	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	57	100%	0	0%
1	C	Approved Source	0	0%	0	0%	57	100%	0	0%
2	A	Receiving/Sound Condition	53	98%	1	2%	3	5%	0	0%
3	A	Records	0	0%	0	0%	57	100%	0	0%
3	B	Records	0	0%	0	0%	57	100%	0	0%
3	C	Records	0	0%	0	0%	57	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	B	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	C	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	D	Proper Cooking Temp	0	0%	0	0%	55	96%	2	4%
4	E	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	H	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
5	A	Rapid Reheating/Hot Hold	6	100%	0	0%	4	7%	47	82%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	56	98%	1	2%
5	C	Rapid Reheating/Hot Hold	30	100%	0	0%	3	5%	24	42%
5	D	Rapid Reheating/Hot Hold	1	100%	0	0%	55	96%	1	2%
6	A	Proper Cooling	5	100%	0	0%	4	7%	48	84%
6	B	Proper Cooling	5	100%	0	0%	8	14%	44	77%
6	C	Proper Cooling	11	100%	0	0%	0	0%	46	81%
7	A	Cold Hold	43	77%	13	23%	0	0%	1	2%
8	A	Hot Hold	32	65%	17	35%	1	2%	7	12%
8	B	Hot Hold	0	0%	1	100%	53	93%	3	5%
9	A	Time	21	72%	8	28%	4	7%	24	42%
9	B	Time	30	57%	23	43%	1	2%	3	5%
9	C	Time	37	77%	11	23%	3	5%	6	11%
9	D	Time	1	100%	0	0%	55	96%	1	2%
10	A	Separation	3	75%	1	25%	53	93%	0	0%
10	B	Separation	2	67%	1	33%	54	95%	0	0%
10	C	Separation	54	96%	2	4%	1	2%	0	0%
10	D	Separation	57	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	48	84%	9	16%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	49	86%	8	14%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	51	89%	6	11%	0	0%	0	0%
13	A	Good Hygenic Practices	53	93%	4	7%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	57	100%	0	0%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	57	100%	0	0%	0	0%	0	0%
15	A	Handwash Facilities	57	100%	0	0%	0	0%	0	0%
15	B	Handwash Facilities	55	100%	0	0%	2	4%	0	0%
16	A	Chemicals	0	0%	0	0%	57	100%	0	0%
16	B	Chemicals	57	100%	0	0%	0	0%	0	0%
16	C	Chemicals	1	100%	0	0%	56	98%	0	0%
17	A	Employee Health Policy (2009 Food Code)	56	98%	1	2%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	51	89%	6	11%	0	0%	0	0%
18	A	Highly Susceptible Populations	56	100%	0	0%	1	2%	0	0%
18	B	Highly Susceptible Populations	56	100%	0	0%	1	2%	0	0%
18	C	Highly Susceptible Populations	56	100%	0	0%	1	2%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**1049**	**91%**	**100**	**9%**	**1211**		**262**	

Summary of Findings by Facility Type

Facility Type=Fast Foods **n=87**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	47	54%	40	46%	0	0%	0	0%
1	A	Approved Source	87	100%	0	0%	0	0%	0	0%
1	B	Approved Source	2	100%	0	0%	85	98%	0	0%
1	C	Approved Source	1	100%	0	0%	86	99%	0	0%
2	A	Receiving/Sound Condition	84	100%	0	0%	3	3%	0	0%
3	A	Records	1	50%	1	50%	83	95%	2	2%
3	B	Records	0	0%	1	100%	86	99%	0	0%
3	C	Records	0	0%	0	0%	87	100%	0	0%
4	A	Proper Cooking Temp	1	50%	1	50%	68	78%	17	20%
4	B	Proper Cooking Temp	10	91%	1	9%	51	59%	25	29%
4	C	Proper Cooking Temp	1	100%	0	0%	76	87%	10	11%
4	D	Proper Cooking Temp	14	100%	0	0%	45	52%	28	32%
4	E	Proper Cooking Temp	0	0%	0	0%	87	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	86	99%	1	1%
4	G	Proper Cooking Temp	0	0%	0	0%	83	95%	4	5%
4	H	Proper Cooking Temp	10	100%	0	0%	47	54%	30	34%
5	A	Rapid Reheating/Hot Hold	6	75%	2	25%	55	63%	24	28%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	64	74%	23	26%
5	C	Rapid Reheating/Hot Hold	11	85%	2	15%	26	30%	48	55%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	82	94%	5	6%
6	A	Proper Cooling	2	50%	2	50%	52	60%	31	36%
6	B	Proper Cooling	10	67%	5	33%	37	43%	35	40%
6	C	Proper Cooling	2	100%	0	0%	22	25%	63	72%
7	A	Cold Hold	44	51%	43	49%	0	0%	0	0%
8	A	Hot Hold	47	81%	11	19%	17	20%	12	14%
8	B	Hot Hold	1	100%	0	0%	80	92%	6	7%
9	A	Time	24	52%	22	48%	36	41%	5	6%
9	B	Time	39	51%	37	49%	8	9%	3	3%
9	C	Time	40	55%	33	45%	9	10%	5	6%
9	D	Time	10	71%	4	29%	72	83%	1	1%
10	A	Separation	39	83%	8	17%	40	46%	0	0%
10	B	Separation	40	93%	3	7%	44	51%	0	0%
10	C	Separation	81	93%	6	7%	0	0%	0	0%
10	D	Separation	87	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	59	68%	28	32%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	70	80%	17	20%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	75	86%	12	14%	0	0%	0	0%
13	A	Good Hygenic Practices	74	85%	13	15%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	82	94%	5	6%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	83	95%	4	5%	0	0%	0	0%
15	A	Handwash Facilities	82	94%	5	6%	0	0%	0	0%
15	B	Handwash Facilities	78	90%	9	10%	0	0%	0	0%
16	A	Chemicals	5	100%	0	0%	82	94%	0	0%
16	B	Chemicals	77	89%	10	11%	0	0%	0	0%
16	C	Chemicals	0	0%	1	100%	86	99%	0	0%
17	A	Employee Health Policy (2009 Food Code)	59	68%	28	32%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	0	0%	87	100%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**1280**	**81%**	**298**	**19%**	**2046**		**378**	

Summary of Findings by Facility Type

Facility Type=Full Service Restaurants **n=87**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	63	72%	24	28%	0	0%	0	0%
1	A	Approved Source	86	99%	1	1%	0	0%	0	0%
1	B	Approved Source	8	100%	0	0%	79	91%	0	0%
1	C	Approved Source	0	0%	0	0%	87	100%	0	0%
2	A	Receiving/Sound Condition	85	100%	0	0%	2	2%	0	0%
3	A	Records	4	57%	3	43%	77	89%	3	3%
3	B	Records	3	23%	10	77%	73	84%	1	1%
3	C	Records	0	0%	3	100%	84	97%	0	0%
4	A	Proper Cooking Temp	2	100%	0	0%	32	37%	53	61%
4	B	Proper Cooking Temp	10	100%	0	0%	20	23%	57	66%
4	C	Proper Cooking Temp	2	100%	0	0%	52	60%	33	38%
4	D	Proper Cooking Temp	22	100%	0	0%	8	9%	57	66%
4	E	Proper Cooking Temp	0	0%	0	0%	86	99%	1	1%
4	F	Proper Cooking Temp	0	0%	0	0%	86	99%	1	1%
4	G	Proper Cooking Temp	3	100%	0	0%	69	79%	15	17%
4	H	Proper Cooking Temp	18	95%	1	5%	4	5%	64	74%
5	A	Rapid Reheating/Hot Hold	6	60%	4	40%	8	9%	69	79%
5	B	Rapid Reheating/Hot Hold	1	100%	0	0%	80	92%	6	7%
5	C	Rapid Reheating/Hot Hold	8	89%	1	11%	26	30%	52	60%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	66	76%	21	24%
6	A	Proper Cooling	28	76%	9	24%	4	5%	46	53%
6	B	Proper Cooling	25	86%	4	14%	10	11%	48	55%
6	C	Proper Cooling	6	100%	0	0%	3	3%	78	90%
7	A	Cold Hold	22	25%	65	75%	0	0%	0	0%
8	A	Hot Hold	61	78%	17	22%	0	0%	9	10%
8	B	Hot Hold	3	100%	0	0%	58	67%	26	30%
9	A	Time	46	55%	38	45%	3	3%	0	0%
9	B	Time	33	39%	52	61%	2	2%	0	0%
9	C	Time	37	46%	44	54%	2	2%	4	5%
9	D	Time	7	70%	3	30%	75	86%	2	2%
10	A	Separation	77	91%	8	9%	1	1%	1	1%
10	B	Separation	71	87%	11	13%	4	5%	1	1%
10	C	Separation	72	83%	15	17%	0	0%	0	0%
10	D	Separation	87	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	53	61%	34	39%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	64	74%	23	26%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	66	76%	21	24%	0	0%	0	0%
13	A	Good Hygenic Practices	63	72%	24	28%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	82	94%	5	6%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	82	94%	5	6%	0	0%	0	0%
15	A	Handwash Facilities	69	79%	18	21%	0	0%	0	0%
15	B	Handwash Facilities	78	90%	9	10%	0	0%	0	0%
16	A	Chemicals	18	86%	3	14%	66	76%	0	0%
16	B	Chemicals	76	87%	11	13%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	87	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	68	78%	19	22%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	1%	86	99%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	87	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**1404**	**76%**	**435**	**24%**	**1515**		**648**	

Summary of Findings by Facility Type

Facility Type=Deli's **n=57**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	42	74%	15	26%	0	0%	0	0%
1	A	Approved Source	57	100%	0	0%	0	0%	0	0%
1	B	Approved Source	1	100%	0	0%	56	98%	0	0%
1	C	Approved Source	0	0%	0	0%	57	100%	0	0%
2	A	Receiving/Sound Condition	57	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	57	100%	0	0%
3	B	Records	14	82%	3	18%	40	70%	0	0%
3	C	Records	10	59%	7	41%	40	70%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	56	98%	1	2%
4	B	Proper Cooking Temp	1	100%	0	0%	54	95%	2	4%
4	C	Proper Cooking Temp	1	100%	0	0%	49	86%	7	12%
4	D	Proper Cooking Temp	25	100%	0	0%	1	2%	31	54%
4	E	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	57	100%	0	0%
4	H	Proper Cooking Temp	1	100%	0	0%	40	70%	16	28%
5	A	Rapid Reheating/Hot Hold	2	100%	0	0%	49	86%	6	11%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	55	96%	2	4%
5	C	Rapid Reheating/Hot Hold	5	100%	0	0%	25	44%	27	47%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	55	96%	2	4%
6	A	Proper Cooling	21	84%	4	16%	1	2%	31	54%
6	B	Proper Cooling	8	73%	3	27%	12	21%	34	60%
6	C	Proper Cooling	0	0%	0	0%	45	79%	12	21%
7	A	Cold Hold	25	44%	32	56%	0	0%	0	0%
8	A	Hot Hold	34	71%	14	29%	1	2%	8	14%
8	B	Hot Hold	0	0%	0	0%	49	86%	8	14%
9	A	Time	48	86%	8	14%	1	2%	0	0%
9	B	Time	45	79%	12	21%	0	0%	0	0%
9	C	Time	42	82%	9	18%	6	11%	0	0%
9	D	Time	2	40%	3	60%	52	91%	0	0%
10	A	Separation	53	96%	2	4%	2	4%	0	0%
10	B	Separation	22	96%	1	4%	33	58%	1	2%
10	C	Separation	55	96%	2	4%	0	0%	0	0%
10	D	Separation	57	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	38	67%	19	33%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	49	86%	8	14%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	49	86%	8	14%	0	0%	0	0%
13	A	Good Hygenic Practices	56	98%	1	2%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	55	96%	2	4%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	55	96%	2	4%	0	0%	0	0%
15	A	Handwash Facilities	49	86%	8	14%	0	0%	0	0%
15	B	Handwash Facilities	43	75%	14	25%	0	0%	0	0%
16	A	Chemicals	16	100%	0	0%	41	72%	0	0%
16	B	Chemicals	45	79%	12	21%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	57	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	29	51%	28	49%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	9	16%	48	84%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	57	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	57	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	57	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**966**	**83%**	**192**	**17%**	**1276**		**188**	

Summary of Findings by Facility Type

Facility Type=Meat **n=59**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	46	78%	13	22%	0	0%	0	0%
1	A	Approved Source	59	100%	0	0%	0	0%	0	0%
1	B	Approved Source	17	100%	0	0%	42	71%	0	0%
1	C	Approved Source	0	0%	0	0%	59	100%	0	0%
2	A	Receiving/Sound Condition	59	100%	0	0%	0	0%	0	0%
3	A	Records	16	100%	0	0%	41	69%	2	3%
3	B	Records	0	0%	0	0%	59	100%	0	0%
3	C	Records	0	0%	0	0%	59	100%	0	0%
4	A	Proper Cooking Temp	1	100%	0	0%	58	98%	0	0%
4	B	Proper Cooking Temp	1	100%	0	0%	57	97%	1	2%
4	C	Proper Cooking Temp	0	0%	0	0%	59	100%	0	0%
4	D	Proper Cooking Temp	0	0%	0	0%	57	97%	2	3%
4	E	Proper Cooking Temp	0	0%	0	0%	59	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	56	95%	3	5%
4	G	Proper Cooking Temp	0	0%	0	0%	59	100%	0	0%
4	H	Proper Cooking Temp	0	0%	0	0%	49	83%	10	17%
5	A	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
5	C	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	59	100%	0	0%
6	A	Proper Cooling	0	0%	0	0%	59	100%	0	0%
6	B	Proper Cooling	1	100%	0	0%	53	90%	5	8%
6	C	Proper Cooling	0	0%	0	0%	46	78%	13	22%
7	A	Cold Hold	55	93%	4	7%	0	0%	0	0%
8	A	Hot Hold	0	0%	1	100%	57	97%	1	2%
8	B	Hot Hold	0	0%	0	0%	59	100%	0	0%
9	A	Time	3	100%	0	0%	56	95%	0	0%
9	B	Time	8	89%	1	11%	50	85%	0	0%
9	C	Time	7	88%	1	13%	50	85%	1	2%
9	D	Time	0	0%	0	0%	59	100%	0	0%
10	A	Separation	44	90%	5	10%	10	17%	0	0%
10	B	Separation	53	90%	6	10%	0	0%	0	0%
10	C	Separation	57	97%	2	3%	0	0%	0	0%
10	D	Separation	59	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	43	73%	16	27%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	52	88%	7	12%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	52	88%	7	12%	0	0%	0	0%
13	A	Good Hygenic Practices	59	100%	0	0%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	23	100%	0	0%	36	61%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	23	100%	0	0%	35	59%	1	2%
15	A	Handwash Facilities	55	93%	4	7%	0	0%	0	0%
15	B	Handwash Facilities	58	98%	1	2%	0	0%	0	0%
16	A	Chemicals	4	100%	0	0%	55	93%	0	0%
16	B	Chemicals	53	90%	6	10%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	59	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	31	53%	28	47%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	10	17%	49	83%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	59	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	59	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	59	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**818**	**91%**	**82**	**9%**	**1776**		**38**	

Summary of Findings by Facility Type

Facility Type=Produce **n=38**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	30	79%	8	21%	0	0%	0	0%
1	A	Approved Source	38	100%	0	0%	0	0%	0	0%
1	B	Approved Source	0	0%	0	0%	38	100%	0	0%
1	C	Approved Source	0	0%	0	0%	38	100%	0	0%
2	A	Receiving/Sound Condition	38	100%	0	0%	0	0%	0	0%
3	A	Records	0	0%	0	0%	38	100%	0	0%
3	B	Records	0	0%	0	0%	38	100%	0	0%
3	C	Records	0	0%	0	0%	38	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	B	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	C	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	D	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	E	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
4	H	Proper Cooking Temp	0	0%	0	0%	38	100%	0	0%
5	A	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
5	C	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	38	100%	0	0%
6	A	Proper Cooling	0	0%	0	0%	38	100%	0	0%
6	B	Proper Cooling	8	67%	4	33%	6	16%	20	53%
6	C	Proper Cooling	0	0%	0	0%	37	97%	1	3%
7	A	Cold Hold	14	37%	24	63%	0	0%	0	0%
8	A	Hot Hold	0	0%	0	0%	38	100%	0	0%
8	B	Hot Hold	0	0%	0	0%	38	100%	0	0%
9	A	Time	36	100%	0	0%	2	5%	0	0%
9	B	Time	35	100%	0	0%	3	8%	0	0%
9	C	Time	18	100%	0	0%	20	53%	0	0%
9	D	Time	0	0%	0	0%	38	100%	0	0%
10	A	Separation	0	0%	0	0%	38	100%	0	0%
10	B	Separation	0	0%	0	0%	38	100%	0	0%
10	C	Separation	36	95%	2	5%	0	0%	0	0%
10	D	Separation	38	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	26	68%	12	32%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	32	94%	2	6%	0	0%	4	11%
12	B	Proper Handwashing (2013 Food Code)	32	94%	2	6%	0	0%	4	11%
13	A	Good Hygenic Practices	33	94%	2	6%	0	0%	3	8%
14	A	Prevention Hand Contamination (2009 Food Code)	33	100%	0	0%	1	3%	4	11%
14	B	Prevention Hand Contamination (2013 Food Code)	33	100%	0	0%	1	3%	4	11%
15	A	Handwash Facilities	32	84%	6	16%	0	0%	0	0%
15	B	Handwash Facilities	36	95%	2	5%	0	0%	0	0%
16	A	Chemicals	7	100%	0	0%	31	82%	0	0%
16	B	Chemicals	33	87%	5	13%	0	0%	0	0%
16	C	Chemicals	25	68%	12	32%	1	3%	0	0%
17	A	Employee Health Policy (2009 Food Code)	9	24%	29	76%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	1	3%	37	97%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	38	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	38	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	38	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**527**	**84%**	**100**	**16%**	**1089**		**32**	

Summary of Findings by Facility Type

Facility Type=Seafood **n=23**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	14	61%	9	39%	0	0%	0	0%
1	A	Approved Source	21	91%	2	9%	0	0%	0	0%
1	B	Approved Source	21	95%	1	5%	1	4%	0	0%
1	C	Approved Source	1	100%	0	0%	22	96%	0	0%
2	A	Receiving/Sound Condition	23	100%	0	0%	0	0%	0	0%
3	A	Records	16	80%	4	20%	3	13%	0	0%
3	B	Records	2	100%	0	0%	21	91%	0	0%
3	C	Records	0	0%	0	0%	23	100%	0	0%
4	A	Proper Cooking Temp	0	0%	0	0%	23	100%	0	0%
4	B	Proper Cooking Temp	0	0%	0	0%	23	100%	0	0%
4	C	Proper Cooking Temp	0	0%	0	0%	23	100%	0	0%
4	D	Proper Cooking Temp	0	0%	0	0%	23	100%	0	0%
4	E	Proper Cooking Temp	0	0%	0	0%	23	100%	0	0%
4	F	Proper Cooking Temp	0	0%	0	0%	23	100%	0	0%
4	G	Proper Cooking Temp	0	0%	0	0%	23	100%	0	0%
4	H	Proper Cooking Temp	0	0%	0	0%	6	26%	17	74%
5	A	Rapid Reheating/Hot Hold	0	0%	0	0%	23	100%	0	0%
5	B	Rapid Reheating/Hot Hold	0	0%	0	0%	23	100%	0	0%
5	C	Rapid Reheating/Hot Hold	0	0%	0	0%	23	100%	0	0%
5	D	Rapid Reheating/Hot Hold	0	0%	0	0%	23	100%	0	0%
6	A	Proper Cooling	2	100%	0	0%	18	78%	3	13%
6	B	Proper Cooling	0	0%	0	0%	22	96%	1	4%
6	C	Proper Cooling	0	0%	0	0%	9	39%	14	61%
7	A	Cold Hold	19	83%	4	17%	0	0%	0	0%
8	A	Hot Hold	0	0%	0	0%	23	100%	0	0%
8	B	Hot Hold	0	0%	0	0%	23	100%	0	0%
9	A	Time	5	63%	3	38%	15	65%	0	0%
9	B	Time	9	53%	8	47%	6	26%	0	0%
9	C	Time	8	50%	8	50%	7	30%	0	0%
9	D	Time	0	0%	0	0%	23	100%	0	0%
10	A	Separation	21	100%	0	0%	2	9%	0	0%
10	B	Separation	5	100%	0	0%	17	74%	1	4%
10	C	Separation	22	96%	1	4%	0	0%	0	0%
10	D	Separation	23	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	13	57%	10	43%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	17	74%	6	26%	0	0%	0	0%
12	B	Proper Handwashing (2013 Food Code)	17	74%	6	26%	0	0%	0	0%
13	A	Good Hygenic Practices	22	96%	1	4%	0	0%	0	0%
14	A	Prevention Hand Contamination (2009 Food Code)	23	100%	0	0%	0	0%	0	0%
14	B	Prevention Hand Contamination (2013 Food Code)	23	100%	0	0%	0	0%	0	0%
15	A	Handwash Facilities	22	96%	1	4%	0	0%	0	0%
15	B	Handwash Facilities	22	96%	1	4%	0	0%	0	0%
16	A	Chemicals	2	100%	0	0%	21	91%	0	0%
16	B	Chemicals	23	100%	0	0%	0	0%	0	0%
16	C	Chemicals	0	0%	0	0%	23	100%	0	0%
17	A	Employee Health Policy (2009 Food Code)	13	57%	10	43%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	0	0%	23	100%	0	0%	0	0%
18	A	Highly Susceptible Populations	0	0%	0	0%	23	100%	0	0%
18	B	Highly Susceptible Populations	0	0%	0	0%	23	100%	0	0%
18	C	Highly Susceptible Populations	0	0%	0	0%	23	100%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**355**	**86%**	**60**	**14%**	**607**		**36**	

Summary of Findings by Facility Type

Facility Type=All Facilities **n=447**

			IN	% IN	OUT	% OUT	NA	% NA	NO	%NO
		Certified Food Protection Manager Present	323	72%	124	28%	0	0%	0	0%
1	A	Approved Source	444	99%	3	1%	0	0%	0	0%
1	B	Approved Source	49	98%	1	2%	397	89%	0	0%
1	C	Approved Source	2	100%	0	0%	445	100%	0	0%
2	A	Receiving/Sound Condition	438	100%	1	0%	8	2%	0	0%
3	A	Records	37	82%	8	18%	395	88%	7	2%
3	B	Records	19	58%	14	42%	413	92%	1	0%
3	C	Records	10	50%	10	50%	427	96%	0	0%
4	A	Proper Cooking Temp	4	80%	1	20%	361	81%	81	18%
4	B	Proper Cooking Temp	25	96%	1	4%	300	67%	121	27%
4	C	Proper Cooking Temp	5	100%	0	0%	365	82%	77	17%
4	D	Proper Cooking Temp	68	99%	1	1%	228	51%	150	34%
4	E	Proper Cooking Temp	0	0%	0	0%	446	100%	1	0%
4	F	Proper Cooking Temp	0	0%	0	0%	442	99%	5	1%
4	G	Proper Cooking Temp	4	100%	0	0%	417	93%	26	6%
4	H	Proper Cooking Temp	39	98%	1	3%	240	54%	167	37%
5	A	Rapid Reheating/Hot Hold	26	74%	9	26%	239	53%	173	39%
5	B	Rapid Reheating/Hot Hold	1	100%	0	0%	403	90%	43	10%
5	C	Rapid Reheating/Hot Hold	67	96%	3	4%	202	45%	175	39%
5	D	Rapid Reheating/Hot Hold	1	100%	0	0%	395	88%	51	11%
6	A	Proper Cooling	68	78%	19	22%	176	39%	184	41%
6	B	Proper Cooling	63	79%	17	21%	148	33%	219	49%
6	C	Proper Cooling	31	89%	4	11%	162	36%	250	56%
7	A	Cold Hold	249	56%	197	44%	0	0%	1	0%
8	A	Hot Hold	197	75%	64	25%	139	31%	47	11%
8	B	Hot Hold	5	83%	1	17%	373	83%	68	15%
9	A	Time	209	71%	87	29%	117	26%	34	8%
9	B	Time	218	59%	152	41%	70	16%	7	2%
9	C	Time	212	64%	120	36%	97	22%	18	4%
9	D	Time	20	67%	10	33%	413	92%	4	1%
10	A	Separation	271	90%	29	10%	146	33%	1	0%
10	B	Separation	226	89%	27	11%	190	43%	4	1%
10	C	Separation	413	93%	33	7%	1	0%	0	0%
10	D	Separation	447	100%	0	0%	0	0%	0	0%
11	A	Food Contact Surfaces	307	69%	140	31%	0	0%	0	0%
12	A	Proper Handwashing (2009 FDA Code)	362	82%	81	18%	0	0%	4	1%
12	B	Proper Handwashing (2013 Food Code)	372	84%	71	16%	0	0%	4	1%
13	A	Good Hygenic Practices	396	89%	48	11%	0	0%	3	1%
14	A	Prevention Hand Contamination (2009 Food Code)	391	97%	13	3%	37	8%	6	1%
14	B	Prevention Hand Contamination (2013 Food Code)	392	97%	12	3%	36	8%	7	2%
15	A	Handwash Facilities	403	90%	44	10%	0	0%	0	0%
15	B	Handwash Facilities	408	92%	37	8%	2	0%	0	0%
16	A	Chemicals	59	88%	3	4%	385	86%	0	0%
16	B	Chemicals	397	89%	50	11%	0	0%	0	0%
16	C	Chemicals	26	67%	13	33%	408	91%	0	0%
17	A	Employee Health Policy (2009 Food Code)	297	66%	150	34%	0	0%	0	0%
17	B	Employee Health Policy (2013 Food Code)	74	17%	373	83%	0	0%	0	0%
18	A	Highly Susceptible Populations	95	100%	0	0%	352	79%	0	0%
18	B	Highly Susceptible Populations	94	99%	1	1%	352	79%	0	0%
18	C	Highly Susceptible Populations	94	99%	1	1%	352	79%	0	0%
		TOTAL (does not include CFPM, 12b, 14b, 17b)	**7197**	**84%**	**1394**	**16%**	**10043**		**1928**	

2015 Wake County Risk Factor Study

Percentage (%) of IN compliance observations for each risk factor

Risk Factor (**IN compliance**)	**Hospitals**			**Nursing Homes**			**Elementary Schools**			**Fast Food Restaurants**			**Full Service Restaurants**		
	%	*in*	*Total Obs*	*%*	*in*	*Total Obs*	*%*	*in*	*Total Obs*	*%*	*in*	*Total Obs*	*%*	*in*	*Total Obs*
Certified Food Protection Manager Present	100%	6	6	70%	23	33	91%	52	57	54%	47	87	72%	63	87
Food Source	100%	12	12	100%	66	66	99%	110	111	99%	175	177	92%	186	203
Inadequate Cooking	75%	9	12	97%	32	33	100%	37	37	90%	53	59	92%	72	78
Improper Holding	84%	36	43	65%	111	170	72%	185	258	58%	219	376	54%	268	500
Contamination	83%	25	30	88%	144	164	100%	164	164	87%	306	351	84%	360	428
Personal Hygiene (12a and 14a compared)	90%	27	30	91%	149	163	96%	271	283	89%	386	435	82%	356	435
Other/Chemical	58%	7	12	85%	33	39	100%	58	58	88%	82	93	87%	94	108
Employee Health Policy (17a only)	83%	5	6	82%	27	33	98%	56	57	68%	59	87	78%	68	87
Highly Susceptible Populations	100%	18	18	98%	97	99	100%	168	168	0%	0	0	0%	0	0
Totals (does not include CFPM)	**85.3%**	**139**	**163**	**85.9%**	**659**	**767**	**92.3%**	**1049**	**1136**	**81.1%**	**1280**	**1578**	**76.3%**	**1404**	**1839**

Risk Factor (**IN compliance**)	**Delis**			**Meat**			**Produce**			**Seafood**		
	%	*in*	*Total Obs*	*%*	*in*	*Total Obs*	*%*	*in*	*Total Obs*	*%*	*in*	*Total Obs*
Certified Food Protection Manager Present	74%	42	57	78%	46	59	79%	30	38	61%	14	23
Food Source	93%	139	149	100%	151	151	100%	76	76	92%	84	91
Inadequate Cooking	100%	35	35	100%	2	2	0%	0	0	0%	0	0
Improper Holding	100%	310	310	91%	74	81	80%	111	139	65%	43	66
Contamination	90%	225	249	90%	256	285	88%	100	114	88%	84	95
Personal Hygiene (12a and 14a compared)	88%	252	285	95%	247	259	93%	166	178	92%	106	115
Other/Chemical	84%	61	73	90%	57	63	79%	65	82	100%	25	25
Employee Health Policy (17a only)	51%	29	57	53%	31	59	24%	9	38	57%	13	23
Highly Susceptible Populations	0%	0	0	0%	0	0	0%	0	0	0%	0	0
Totals (does not include CFPM)	**90.8%**	**1051**	**1158**	**90.9%**	**818**	**900**	**84.1%**	**527**	**627**	**85.5%**	**355**	**415**

2015 Wake County Risk Factor Study

Percentage (%) of OUT of compliance observations for each risk factor

Risk Factor **OUT of compliance**	Hospitals			Nursing Homes			Elementary Schools			Fast Food Restaurants			Full Service Restaurants		
	%	*out*	*Total Obs*	*%*	*out*	*Total Obs*	*%*	*out*	*Total Obs*	*%*	*out*	*Total Obs*	*%*	*out*	*Total Obs*
Certified Food Protection Manager Present	0%	0	6	30%	10	33	9%	5	57	46%	40	87	28%	24	87
Food Source	0%	0	12	0%	0	66	1%	1	111	1%	2	177	8%	17	203
Inadequate Cooking	25%	3	12	3%	1	33	0%	0	37	10%	6	59	8%	6	78
Improper Holding	16%	7	43	35%	59	170	28%	73	258	42%	157	376	46%	232	500
Contamination	17%	5	30	12%	20	164	7%	13	177	13%	45	351	16%	68	428
Personal Hygiene (12a and 14a compared)	10%	3	30	9%	14	163	4%	12	283	11%	49	435	18%	79	435
Other/Chemical	0%	0	12	15%	6	39	0%	0	58	12%	11	93	13%	14	108
Employee Health Policy (17a only)	17%	1	6	18%	6	33	2%	1	57	32%	28	87	22%	19	87
Highly Susceptible Populations	0%	0	18	2%	2	99	0%	0	168	0%	0	0	0%	0	0
Totals (does not include CFPM)	**11.7%**	**19**	**163**	**14.1%**	**108**	**767**	**8.7%**	**100**	**1149**	**18.9%**	**298**	**1578**	**23.7%**	**435**	**1839**

Risk Factor **OUT of compliance**	Deli's			Meat			Produce			Seafood		
	%	*out*	*Total Obs*	*%*	*out*	*Total Obs*	*%*	*out*	*Total Obs*	*%*	*out*	*Total Obs*
Certified Food Protection Manager Present	26%	15	57	22%	13	59	21%	8	38	39%	9	23
Food Source	7%	10	149	0%	0	151	0%	0	76	8%	7	91
Inadequate Cooking	0%	0	35	0%	0	2	0%	0	0	0%	0	0
Improper Holding	27%	85	310	10%	8	81	20%	28	139	35%	23	66
Contamination	10%	24	249	10%	29	285	12%	14	114	12%	11	95
Personal Hygiene (12a and 14a compared)	12%	33	285	5%	12	259	7%	12	178	8%	9	115
Other/Chemical	16%	12	73	10%	6	63	21%	17	82	0%	0	25
Employee Health Policy (17a only)	49%	28	57	47%	28	59	76%	29	38	43%	10	23
Highly Susceptible Populations	0%	0	0	0%	0	0	0%	0	0	0%	0	0
Totals (does not include CFPM)	**16.6%**	**192**	**1158**	**9.2%**	**83**	**900**	**15.9%**	**100**	**627**	**14.5%**	**60**	**415**

Improper Hold is the most significant risk factor across the board

Most significant risk factor

2nd most significant risk factor

Risk Categorization of Food Establishments

Examples
- Full Service Restaurant
- Big Deli
- Caterers
- Nursing Homes
- School Lunch Rooms serving Preschool Aged
- Some Sushi Establishments
- Reduced Oxygen Packaging

Risk Type 4
- Establishments Serving Highly Susceptible Populations and/or
- Establishments Using Specialized Processes
- Unlimited Number of Cook and Cool of PH* Foods and/or
- Unlimited Amount of Raw PH* Preparation

Less Complex

Risk Type 3
- Cook and Cool No More Than 3 PH* Foods
- Unlimited Amount of Raw PH Preparation

Examples
- Meat Markets/Seafood
- Some Grocery Store Delis
- MFU
- Middle and High School Lunch Rooms
- Some Sub Shops
- Breading/Marinating preparation

Less Complex

Examples
- Some Grocery Store Delis
- Pushcarts / Some MFUs
- Cook / Serve Food Service
- LFSE
- Cook / Serve Pizza
- Sandwich Shops
- Produce

Risk Type 2
- Cook and Cool No More Than 2 PH* Foods
- Raw PH* Ingredients Received in a Ready to Cook Form

Less Complex

Risk Type 1
- Prepare Only Non-PH* Foods

Examples
- Some Drink Stands
- Nachos with Non-PH* Cheese
- Multi-Use Utensils

* Potentially Hazardous

2015 REFERENCE SHEET

CDC Risk Factor FOODS FROM UNSAFE SOURCES Food Source	CDC Risk Factor INADEQUATE COOK Pathogen Destruction
1. Approved Source **Data Item - 1A** 3-201.11* Compliance with Food Law 3-201.12* Food in A Hermetically Sealed Container. 3-201.13* Fluid Milk and Milk Products 3-201.14* Fish **Data Item – 1B** 3-201.15* Molluscan Shellfish 3-202.18* Shellstock Identification **Data Item – 1C** 3-201.16* Wild Mushrooms 3-201.17* Game Animals	**4. Proper Cooking Temperature per TCS** **Data Item – 4A** 3-401.11(A)(1)(a)* Raw Animal Foods 3-401.11(A)(2)* Raw Animal Foods **Data Item – 4B** 3-401.11(A)(2)* Raw Animal Foods **Data Item – 4C** 3-401.11(B)(1)(2)* Raw Animal Foods **Data Item – 4D** 3-401.11(A)(3)* Raw Animal Foods **Data Item – 4E** 3-401.11(A)(3)* Raw Animal Foods **Data Item – 4F** 3-401.12* Microwave Cooking **Data Item – 4G** 3-401.11(A)(2)* Raw Animal Foods **Data Item – 4H** 3-401.11(A)(1)(b)* Raw Animal Foods
2. Receiving/Sound Condition **Data Item – 2A** 3-202.11* Temperature 3-202.15* Package Integrity 3-101.11* Safe, Unadulterated, and Honestly Presented	
3. Records **Data Item – 3A** 3-202.18* Shellfish Identification 3-203.12* Shellfish Maintaining Identification **Data Item – 3B** 3.402.11* Parasite Destruction 3.402.12* Records, Creation and Retention **Data Item – 3C** 3-502.12* Reduced Oxygen Packaging, Criteria 8-103.12* Conformance with Approved Procedures	**5. Rapid Reheating for Hot Holding** **Data Item 5A** 3-403.11(A)* Reheating for Hot Holding **Data Item 5B** 3-403.11(B)* Reheating for Hot Holding - Microwave **Data Item 5C** 3-403.11(C)* Reheating for Hot Holding – Commercially Processed RTE Food **Data Item 5D** 3-403.11(E)* Reheating for Hot Holding – Remaining unsliced portion of Meat Roasts

CDC Risk Factor IMPROPER HOLDING Limitation of Growth of Organisms of Public Health Concern	CDC Risk Factor CONTAMINATED EQUIPMENT Protection from Contamination
6. Proper Cooling Procedure **Data Item 6A** 3-501.14(A)* Cooling – Cooked TCS **Data Item 6B** 3-501.14(B)* Cooling – TCS prepared from ingredients at ambient temperature **Data Item 6C** 3-501.14(C)* Cooling – TCS receipt of foods allowed at >41° F. (5° C.) during shipment	**10. Separation / Segregation /Protection** **Data Item 10A** 3-302.11(A)(1)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation *(Separate raw animal foods from raw RTE and cooked RTE foods)* **Data Item 10B** 3-302.11(A)(2)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation *(Separate raw animal foods by using separate equipment, special arrangement of food in equipment to avoid cross contamination of one type with another, or by preparing different types of food at different time or in separate areas)* **Data Item 10C** 3-302.11(A)(4-6)* Packaged and Unpackaged Food – Separation, Packaging, and Segregation 3-304.11(B)* Food Contact with Equipment and Utensils **Data Item 10D** 3-306.14(A)(B)* Returned Food, Reservice or Sale
7. Cold Hold (41° F. (5° C.)) **Data Item 7A** 3-501.16(A)* TCS, Hot and Cold Holding (*For the purposes of this Baseline, 41° F. (5° C.) or below will be used as the criteria for assessing <u>all</u> TCS that are maintained/held cold.)*	
8. Hot Hold (135° F. (57° C.)) **Data Item 8A** 3-501.16(A)* TCS, Hot and Cold Holding **Data Item 8B** 3-501.16(A)* TCS, Hot and Cold Holding	
9. Time as Public Health Control (TPHC)/Date Marking **Data Item 9A** 3-501.17(A)(C)* Ready-to-Eat, TCS, Date Marking – On-premises Preparation *7 calendar days at 41° F. (5° C.) or less* **Data Item 9B** 3-501.18* Ready-to-Eat, TCS, Disposition *(Food shall be discarded if not consumed within ≤ 7 calendar days at 41° F. (5° C.) or less* **Data Item 9C** 3-501.17(B)(F)* Ready-to-Eat, TCS, Date Marking **Data Item 9D** 3-501.19* Time as a Public Health Control	**11. Food Contact Surfaces** **Data Item 11A** 4-601.11(A)&(B)* Equipment, Food Contact Surfaces and Utensils 4-602.11* Equipment Food – Contact Surfaces and Utensils – Frequency 4-701.10* Sanitation of Equipment and Utensils – Food Contact Surfaces and Utensils 4-702.11* Sanitization of Equipment and Utensils – Before Use After Cleaning

2015 REFERENCE SHEET

CDC Risk Factor
POOR PERSONAL HYGIENE
Personnel

12. Proper, Adequate Handwashing

Data Item 12A (2009 Food Code)

2-301.11* Clean Condition
2-301.12* Cleaning Procedure
2-301.14* When to Wash
2-301.15* Where to Wash

Data Item 12B (2013 Food Code)

2-301.11* Clean Condition
2-301.12* Cleaning Procedure
2-301.14* When to Wash
2-301.15* Where to Wash

13. Good Hygiene Practices

Data Item 13A

2-401.11* Eating, Drinking, or Using Tobacco
2-401.12* Discharges from the Eyes, Nose and Mouth
2-403.11* Handling Prohibition – Animals
3-301.12* Preventing Contamination when Tasting

14. Prevention of Contamination from Hands

Data Item 14A (2009 Food Code)

3-301.11* Preventing Contamination from Hands

Data Item 14B (2013 Food Code)

3-301.11* Preventing Contamination from Hands

15. Handwash Facilities

Data Item 15A

5-203.11* Handwashing Lavatory-Numbers and Capacity
5-204.11* Handwashing Lavatory-Location and Placement
5-205.11* Using a Handwashing Lavatory-Operation and Maintenance

Data Item 15B

6-301.11* Handwashing Cleanser, Availability
6-301.12* Hand Drying Provision

16. Chemical

Data Item 16A

3-202.12* Additives
3-302.14* Protection from Unapproved Additives

(NOTE: Regarding SULFITES – Refers to any sulfites added in the food establishment, not to foods processed by a commercial processor or that come into the food establishment already on foods

Data Item 16B

7-101.11* Identifying Information, Prominence-Original Containers

7-102.11* Common Name-Working Containers

Operational Suppliers and Applications
7.201.11* Separation-Storage
7-202.11* Restriction-Presence and Use
7-202.12* Conditions of Use
7-203.11* Poisonous or Toxic Material Containers – Prohibitions
7-204.11* Sanitizers, Criteria-Chemicals
7-204.12* Chemicals for Washing Fruits And Vegetables
7-204.13* Boiler Water Additives, Criteria
7-204.14* Drying Agents, Criteria
7-205.11* Incidental Food Contact, Criteria-Lubricants
7-206.11* Restricted Use Pesticides, Criteria
7-206.12* Rodent Bait Stations
7-206.13* Tracking Powders, Pest Control And Monitoring
7-207.11* Restriction and Storage-Medicines
7-207.12* Refrigerated Medicines, Storage
7-208.11* Storage-First Aid Supplies
7-209.11* Storage-Other Personal Care Items

Data Item 16C

Stock and Retail Sale of Poisonous or Toxic Material INCLUDE ON PRODUCE ONLY

7.301.11* Separation-Storage and Display
(Separation is to be by spacing or partitioning)

17. Employee Health Policy

Data Item 17A (2009 Food Code)

2-201.11* Responsibility of Person in Charge
2-201.12* Exclusions and Restrictions
2-201.13* Removal of Exclusions and Restrictions

Data Item 17B (2013 Food Code)

2-201.11* Responsibility of Person in Charge
2-201.12* Exclusions and Restrictions
2-201.13* Removal of Exclusions and Restrictions

18. Food & Food Preparation for Highly Susceptible Populations – HSP's ONLY

Data Item 18A

3-801.11(A)(2)* Prohibited Foods

Data Item 18B

3-801.11(B)* Prohibited Foods
3-801.11(E)* Prohibited Foods

Data Item 18C

3-801.11(C)* Prohibited Foods

2105 Data Collection – Wake County **Facility ID# _____ Sample #_____**
QA _____

FDA
Foodborne Illness Risk Factor Study
Data Collection Form

Date: _____ Time In: _____ Time Out: _____ Inspector: _____

Establishment: _____ Manager: _____

Physical Address: _____

City: _____ State: NC Zip: _____ County: Wake Facility Type: _____

STATUS OF OBSERVATIONS:

IN= Item found in compliance (**IN** Compliance marking must be based on actual observations)

OUT= Item found out of compliance (**OUT** of Compliance marking must be based on actual observations)

NO= Not observable (**NO** marking is made when the data item is part of the establishment's operation or procedures, OR is seasonal and is not occurring at the time of the inspection).

NA= Not applicable (**NA** marking is made when the data item is NOT part of the establishment's operation or procedures)

IN OUT ***Certified Food Protection Manager Present***

CDC RISK FACTORS
****CDC RISK FACTOR – FOODS FROM UNSAFE SOURCE***
FOOD SOURCE

STATUS **1. Approved Source**

IN OUT A. All food from Regulated Food Processing Plants/ No home prepared/canned foods

IN OUT NA B. All Shellfish from NSSP listed sources. No recreationally caught shellfish received or sold

IN OUT NA NO C. Game, wild mushrooms harvested with approval of Regulatory Authority

STATUS **2. Receiving / Sound Condition**

IN OUT A. Food received at proper temperatures/ protected from contamination during transportation and receiving/food is safe, unadulterated

STATUS **3. Records**

IN OUT NA NO A. Shellstock tags/labels retained for 90 days from the date the container is emptied

IN OUT NA NO B. As required, written documentation of parasite destruction maintained for 90 days for Fish products

IN OUT NA C. CCP monitoring records maintained in accordance with HACCP plan when required

*Notes:*_____

_____

_____

Make a note if ROP for less than 48 hours, in which case HACCP plan is not required; mark NA

CDC RISK FACTORS
****CDC RISK FACTOR – INADEQUATE COOK***
PATHOGEN DESTRUCTION

STATUS **4. Proper Cooking Temperature Per Potentially Hazardous Food (TCS)**

*(NOTE: Cooking temperatures must be taken to make a determination of compliance or non-compliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or non-compliance. If one food item is found out of temperature, that **TCS** category must be marked as **OUT** of compliance.)*

IN OUT NA NO A. Raw shell eggs broken for immediate service 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

IN OUT NA NO B. Comminuted Fish, Meats, Game animals cooked to 155°F. (68°C.) for 15 seconds

IN OUT NA NO C. Roasts, including formed meat roasts, are cooked to 130°F. (54°C.) for 112 minutes or as Chart specified 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.)***

IN OUT NA NO D. Poultry; stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry or ratites cooked to 165°F. (74°C.) for 15 seconds

IN OUT NA NO E. Wild game animals cooked to 165°F. (74°C.) for 15 seconds

IN OUT NA NO F. Raw animal foods cooked in microwave are rotated, stirred, covered, and heated to 165°F. (74°C.). Food is allowed to stand covered for 2 minutes after cooking.

IN OUT NA NO G. Ratites, injected meats are cooked to 155°F. (68°C) for 15 seconds. Specify product and temperature in the space Below

IN OUT NA NO H. All other TCS cooked to 145°F. (63°C.) for 15 seconds ***(including pork and fish)***

*Notes:*_____

_____

_____

STATUS **5. Rapid Reheating For Hot Holding**

IN OUT NA NO A. TCS that is cooked and cooled on premises is rapidly reheated to 165°F. (74°C.) for 15 seconds for **hot holding**

IN OUT NA NO B. Food reheated in a microwave is heated to 165°F. (74°C.) or higher for **hot holding**

IN OUT NA NO C. Commercially processed ready to eat food, reheated to 135°F. (60°C.) or above **for hot holding**

IN OUT NA NO D. Remaining unsliced portions of meat roasts are reheated for hot holding using minimum oven parameters

*Notes:*_____

_____

_____

CDC RISK FACTOR – IMPROPER HOLD

LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN

STATUS **6. Proper Cooling Procedure**

(*NOTE: Record any temperature above 41°F. (5°C) on blank lines. Production documents as well as statements from managers, person-in-charge (PIC), and employees, regarding the time the cooling process was initiated, may be used to supplement actual observations.)*

IN OUT NA NO A. Cooked TCS is cooled from 135°F. (60°C.) to 70°F. (21°C.) within 2 hours **and** from 135°F. (60°C.) to 41°F. (5°C.) or below within 6 hours

IN OUT NA NO B. TCS (prepared from ingredients at ambient temperature) is cooled to 41°F. (5°C.) or below within 4 hours

IN OUT NA NO C. Foods received at a temperature according to Law are cooled to 41°F. (5°C.) within 4 hours (milk, shellfish, eggs)

*Notes:*_____

_____

_____

STATUS **7. Cold Hold (41°F. (5°C.))**

*(NOTE: For the purposes of this Baseline, 41° F. (5°C) or below will be used as the criteria for assessing **all TCS** that are maintained/held cold.) If one product is found out of temperature the item is marked **OUT** of compliance.*

IN OUT A. TCS is maintained at 41°F. (5°C.) or below, except during preparation, cooking, cooling or when time is used as a public health control. ***(Record products and temperatures in the space below).***

*Notes:*_____

_____

_____

STATUS **8. Hot Hold (135° F. (60°C.))**

IN OUT NA NO A. TCS is maintained at 135°F. (60°C.) or above, except during preparation, cooking, or cooling or when time is used as a public health control.

IN OUT NA NO B. Roasts are held at a temperature of 130°F. (54°C.) or above

*Notes:*_____

_____

_____

STATUS **9. Time as Public Health Control (TPHC)/Date Marking**

IN OUT NA NO A. Ready-to-eat TCS held for more than 24 hours is date marked as required **(prepared on-site)**

IN OUT NA NO B. Discard RTE TCS and/or opened commercial container exceeding 7 days at ≤ 41°F. (5°C.)

IN OUT NA NO C. Opened **Commercial** container of prepared ready-to-eat TCS is date marked as required

IN OUT NA NO D. When time only is used as a public health control, food is cooked and served within 4 hours as required

*Notes:*_____

_____

_____

CDC RISK FACTOR – CONTAMINATED EQUIPMENT

PROTECTION FROM CONTAMINATION

STATUS **10. Separation / Segregation / Protection**

IN OUT NA NO A. Food is protected from cross contamination by separating raw animal foods from raw ready-to-eat food and by separating raw animal foods from cooked ready-to-eat food **(Raw from RTE)**

IN OUT NA NO B. Raw animal foods are separated from each other during storage, preparation, holding, and display **(Raw from Raw)**

IN OUT C. Food is protected from environmental contamination – critical items

IN OUT D. After being served or sold to a consumer, food is not re-served

*Notes:*_____

_____

_____

STATUS **11. Food-Contact Surfaces**

*(NOTE: This item will require some judgment to be used when marking this item **IN** or **OUT** of compliance. This item should be marked **OUT** of compliance if observations are made that supports a pattern of non-compliance with this item. One dirty utensil, food contact surface or one sanitizer container without sanitizer would not necessarily support an **OUT** of compliance mark. You must provide notes concerning an **OUT** of compliance mark on this item).*

IN OUT A. Food-contact surfaces and utensils are clean to sight and touch and sanitized before use (Including frequency of cleaning/sanitizing).

*Notes:*_____

_____

_____

CDC RISK FACTOR – POOR PERSONAL HYGIENE

PERSONNEL

STATUS **12. Proper, Adequate Handwashing**

IN OUT NO A. Hands are clean and properly washed when and as required (2009 FDA Code)

IN OUT NO B. Hands are clean and properly washed when and as required (2013 FDA Code)

*Notes:*_____

_____

_____

STATUS **13. Good Hygienic Practices**

IN OUT NO A. Food Employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. 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

*Notes:*_____

_____

_____

STATUS **14. Prevention of Contamination From Hands**

IN OUT NA NO A. Employees do not contact exposed, ready-to-eat food with their bare hands. (2009 FDA Code: RTE foods contacted with bare hands must reach 165°F)

IN OUT NA NO B. Employees do not contact exposed, ready-to-eat food with their bare hands. (2013 FDA Code: RTE foods contacted with bare hands must reach 145°F)

*Notes:*_____

_____

_____

STATUS **15. Handwash Facilities**

IN OUT A. Handwash facilities conveniently located and accessible for employees

IN OUT B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices

*Notes:*_____

_____

_____

CDC RISK FACTOR – OTHER

FOREIGN SUBSTANCES

STATUS **16. Chemicals**

IN OUT NA A. If used, only approved food or color additives. Sulfites are not applied to fresh fruits & vegetables intended for raw consumption

IN OUT B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored and used

IN OUT NA* C. Poisonous or toxic materials held for retail sale are properly stored **(*PRODUCE ONLY)**

*Notes:*_____

_____

_____

SUPPLEMENTAL ITEMS

STATUS 17 **Employee Health Policy**

IN OUT A. Facility has a **policy** that is consistent with 2-201 of the Food Code for excluding and restricting employees on the basis of their health and activities as they relate to diseases that are transmissible through food. **Policy** includes employee's responsibility to notify management of symptoms and illnesses identified in the **2009** Food Code.

IN OUT B. Facility has a **policy** that is consistent with 2-201 of the Food Code for excluding and restricting employees on the basis of their health and activities as they relate to diseases that are transmissible through food. **Policy** includes employee's responsibility to notify management of symptoms and illnesses identified in the **2013** Food Code.

*Notes:*_____

_____

_____

STATUS 18 **Food & food preparation for highly susceptible populations**

(NOTE: These items pertain specifically to those facilities that serve Highly Susceptible Populations as defined in the Food Code. Establishments would include such facility types as Hospitals, Nursing Homes and Elementary Schools.)

IN OUT NA A. Prepackaged juice/beverage containing juice with a warning label (21 CFR, Section 101.17(g)) not served.

IN OUT NA B. Pasteurized eggs or egg products substitutes for raw shell eggs in preparation of foods that are cooked to minimum required temperatures, (specified in Section 4.0 of this Baseline Form), unless cooked to order & immediately served; broken immediately before baking and thoroughly cooked: or included as an ingredient for a recipe supported by a HACCP plan that controls Salmonella Enteritidis.

IN OUT NA C. Raw or partially cooked animal food and raw seed sprouts not served.

*Notes:*_____
_____
_____

APPENDIX P – RESOURCES

WEB SITE LOCATIONS FOR REFERENCED DOCUMENTS

2010 Wake County Baseline Study
http://www.wakegov.com/food/healthinspections/Pages/fda_report.aspx

FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types (2009)
http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/UCM224682.pdf

2009 FDA Food Code
http://www.fda.gov/downloads/Food/GuidanceRegulation/UCM189448.pdf

2013 FDA Food Code
http://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/UCM374510.pdf

RULES GOVERNING THE FOOD PROTECTION AND SANITATION OF FOOD ESTABLISHMENTS

15A NCAC 18A .2600

NORTH CAROLINA

DEPARTMENT OF HEALTH AND HUMAN SERVICES

DIVISION OF PUBLIC HEALTH

ENVIRONMENTAL HEALTH SECTION

EFFECTIVE SEPTEMBER 1, 2012

All Environmental Health Rules can be accessed at the following website
http://ehs.ncpublichealth.com/rules.htm

North Carolina General Statutes can be accessed at the following website
www.ncleg.net/gascripts/statutes/statutestoc.pl

TABLE OF CONTENTS

Statutory authority and related references regarding 15A NCAC 18A .2650 through .2676 includes the North Carolina General Statutes, Chapter 130A-248 through 250 and Session Law 2011-394, Section 15(a).

SECTION .2600 — THE FOOD PROTECTION AND SANITATION OF FOOD ESTABLISHMENTS

15A NCAC 18A .2650 GENERAL—ADOPTION BY REFERENCE

The 2009 Food Code, not including subsequent amendments and editions, established by the U.S. Department of Health and Human Services, Food and Drug Administration (hereinafter referred to as the "Food Code") is incorporated by reference. The Food Code may be accessed from the internet at www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/default.htm, or a copy can be obtained by contacting the U.S. Department of Commerce, National Technical Information Service, at (703) 605-6040, and is also available for inspection at the Division of Public Health, N.C. Department of Health and Human Services.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2651 DEFINITIONS

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 1, the following apply:

(1) In Paragraph 1-201.10(B), add: "'Commissary' means a food establishment that services a mobile food unit or a pushcart."

(2) In Paragraph 1-201.10(B), add: "'Congregate nutrition sites' means food establishments where food preparation is limited to same day service, reheating of potentially hazardous food (time/temperature control for safety food), and operated under the rules of the Division of Aging and Adult Services, N.C. Department of Health and Human Services."

(3) In Paragraph 1-201.10(B), add: "'Department' means the N.C. Department of Health and Human Services."

(4) In Paragraph 1-201.10(B), amend "Food establishment (2)(b)" to read: "An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location and where consumption is on or off the premises."

(5) In Paragraph 1-201.10(B), amend "Food establishment (3)" to read: "'Food establishment' does not include entities exempted as described in G.S. 130A-250 or establishments that only serve such items as dip ice cream, popcorn, candied apples, or cotton candy."

(6) In Paragraph 1-201.10(B), add: "'Food stand' means a food establishment that prepares or serves food and that does not provide seating facilities for customers to use while eating or drinking."

(7) In Paragraph 1-201.10(B), add: "'Good repair' means equipment and utensils shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2 of the Food Code as amended by Rule .2654."

(8) In Paragraph 1-201.10(B), amend "Imminent health hazard" to: "'Imminent hazard' means an imminent hazard as defined in G.S. 130A-2(3)."

(9) In Paragraph 1-201.10(B), add: "'Limited food establishment' means a food establishment as defined in G.S. 130A-247(7)."

(10) In Paragraph 1-201.10(B), add: "'Local health director' means a local health director as defined in G.S. 130A-2(6)."

(11) In Paragraph 1-201.10(B), amend "Meat" to read: "'Meat' means the flesh of animals used as food including the dressed flesh of cattle, swine, sheep, or goat, other edible animals, and as defined in G.S. 106-549.15(14), except fish, poultry, and wild game animals as specified under Subparagraphs 3-201.17(A)(3) and (4)."

(12) In Paragraph 1-201.10(B), add: "'Mobile food unit' means a food establishment or pushcart designed to be readily moved and vend food."

(13) In Paragraph 1-201.10(B), amend "Person" to: "'Person' means person as defined in G.S. 130A-2(7)."

(14) In Paragraph 1-201.10(B), amend "Poultry (1)" to read: "Any domesticated bird (chickens, turkeys, ducks, geese, guineas, ratites, or squabs), whether live or dead, as defined in 9 CFR 381.1 Poultry Products Inspection Regulations Definitions, Poultry, and G.S. 106-549.51(26); and"

(15) In Paragraph 1-201.10(B), add: "'Pushcart' means a mobile piece of equipment or vehicle used to vend food."

(16) In Paragraph 1-201.10(B), add: "'Registered Environmental Health Specialist' means a Registered Environmental Health Specialist as defined in G.S. 90A-51(2b) and 90A-51(4) and authorized agent of the Department."

(17) In Paragraph 1-201.10(B), add: "'Regulatory Authority' means the Department or authorized agent of the Department."

(18) In Paragraph 1-201.10(B), add: "'Restaurant' means a food establishment that prepares or serves food and provides seating."

(19) In Paragraph 1-201.10(B), add: "'Supplemental cooking room' means a separate attached or detached structure in that food is cooked on grills, pits, or fireplaces and no other processing occurs."

(20) In Paragraph 1-201.10(B), amend "Temporary food establishment" to: "'Temporary food establishment' means a food establishment that operates for a period of time not to exceed 21 days in one location, affiliated with and endorsed by a transitory fair, carnival, circus, festival, or public exhibition. Food establishments that operate in the same event location for more than 21 days per calendar year are not eligible for a temporary food establishment permit. Domestic yard sales and businesses such as auctions, flea markets, or farmers' markets are not eligible for a temporary food establishment permit."

(21) In Paragraph 1-201.10(B), add: "'Temporary food establishment commissary' means a food establishment affiliated with a temporary food establishment that prepares food in advance or off-site. The temporary food establishment commissary permit shall be valid for no more than 21 consecutive days and shall be permitted no more than 7 days prior to commencement of the event. Food establishments that operate in the same location for more than 21 days per calendar year are not eligible for a temporary food establishment commissary permit. Food shall not be sold from the temporary food establishment commissary. The temporary food establishment commissary shall comply with all temporary food establishment requirements."

(22) In Paragraph 1-201.10(B), add: "'Transitional Permit' means a permit issued by the regulatory authority upon the transfer of ownership or lease of an existing food establishment to allow the correction of construction and equipment problems that do not represent an immediate threat to public health. The transitional permit shall expire 180 days after the date of issuance."

(23) In Paragraph 1-201.10(B), delete "Vending machine."

(24) In Paragraph 1-201.10(B), delete "Vending machine location."

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2652 MANAGEMENT AND PERSONNEL

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 2, the following apply:

(1) In Paragraph 2-101.11(B), amend to read: "In a food establishment with two or more separately permitted departments that are the legal responsibility of the same permit holder and that are located on the same premises, the permit holder may designate a single person in charge who is present on the premises during all hours of operation, and who is responsible for each separately permitted food establishment on the premises."

(2) In Section 2-102.11, amend the last sentence in the first paragraph to: "The person in charge shall demonstrate this knowledge by being a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. The person in charge is not required to be a certified food protection manager when the food establishment is not operating and food is not being prepared, packaged, or served for immediate consumption."

(3) In Section 2-102.11, delete (A), (B), and (C).

(4) In Subpart 2-102, add Section 2-102.12, Certified Food Protection Manager, to read:

"2-102.12 Certified Food Protection Manager.

(A) At least one employee who has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who

has shown proficiency of required information through passing a test that is part of an American National Standards Institute (ANSI)-accredited program.

(B) This section does not apply to congregate nutrition sites and Risk Category I food establishments as defined in 10A NCAC 46 .0213."

(C) The requirements of this section are effective on January 1, 2014.

(5) In Section 2-102.20, replace "Paragraph 2-102.11(B)" with "Section 2-102.11."

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2653 FOOD

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 3, the following apply:

(1) In Paragraph 3-201.11(A), add at the end: "Food from food establishments in states adjacent to North Carolina may be sold within North Carolina if the food establishments are under jurisdiction of the local or state enforcement body in that state and approved by the regulatory authority in North Carolina. To determine the extent of compliance with this Code, the regulatory authority shall obtain reports regarding compliance and compliance history from responsible authorities in other jurisdictions where the food establishments are located."

(2) In Paragraph 3-301.11(B), amend to read: "Except when washing fruits and vegetables as specified under Section 3-302.15 or as specified in Paragraphs (D) and (E) of this section, food employees may not contact exposed ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment."

(3) In Paragraph 3-301.11(D), amend to read: "Paragraph (B) of this section does not apply to a food employee who contacts exposed, ready-to-eat food with bare hands at the time the ready-to-eat food is being added as an ingredient to a food that is to be cooked in the food establishment to heat all parts of the food to a temperature of at least 74ºC (165ºF)."

(4) In Section 3-301.11, redesignate existing Paragraph (D) as new Paragraph (E).

(5) In Subparagraph 3-301.11(D)(7), replace "(D)(1)-(6)" with "(E)(1)-(6)."

(6) Delete Section 3-305.13.

(7) In Section 3-306.12, delete (B).

(8) In Paragraph 3-403.11(D), amend to read: "Reheating for hot holding as specified under Paragraphs (A) through (C) of this section shall be completed within 2 hours and the time the food is between 5ºC (41ºF) or 7ºC (45ºF) and the temperatures specified under Paragraphs (A) through (C) of this section may not exceed 2 hours."

(9) In Paragraph 3-501.12(A), amend to read: "Under refrigeration that maintains the food temperature at 5^{o}C (41^{o}F) or less, or at 7ºC (45ºF) or less as specified under Subparagraph 3-501.16(A)(2)(b)."

(10) In Paragraph 3-501.13(A), amend to read: "Under refrigeration that maintains the food temperature at 5°C (41°F) or less, or at 7°C (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b)."

(11) In Paragraph 3-501.13(B), amend to read:

"Completely submerged under running water:

(1) At a water temperature of 21°C (70°F) or below,

(2) With sufficient water velocity to agitate and float off loose particles in an overflow,

(3) Such that for ready-to-eat food, the temperature of thawed portions do not rise above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b), and

(4) Such that for raw animal food requiring cooking as specified under Paragraph 3-401.11(A) or (B), thawed portions are not above 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b), for more than 4 hours including:

(a) The time the food is exposed to the running water and the time needed for preparation for cooking, or

(b) The time it takes under refrigeration to lower the food temperature to 5°C (41°F), or 7°C (45°F) as specified under Subparagraph 3-501.16(A)(2)(b);"

(12) In Subparagraph 3-501.14(A)(2), amend to read: "Within a total of 6 hours from 57ºC (135ºF) to 5ºC (41ºF) or less, or to 7ºC (45ºF) or less as specified under Subparagraph 3-501.16(A)(2)(b)."

(13) In Paragraph 3-501.14(B), amend to read: "Potentially hazardous food (time/temperature control for safety food) shall be cooled within 4 hours to 5°C (41°F) or less, or to 7ºC (45°F) or less as specified under Subparagraph 3-501.16(A)(2)(b) if prepared from ingredients at ambient temperature such as reconstituted foods and canned tuna."

(14) In Subparagraph 3-501-16(A)(2), amend to read:

"At a temperature specified in the following:

(a) 5ºC (41°F) or less; or

(b) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) in existing refrigeration equipment that is not capable of maintaining the food at 5°C (41°F) or less if:

(i) The equipment is in place and in use in the food establishment; and

(ii) On or before January 1, 2019, the equipment is upgraded or replaced to maintain food at a temperature of 5°C (41°F) or less."

(15) In Paragraph 3-501.17(A), amend to read:

"(A) Except when packaging food using a reduced oxygen packaging method as specified under Section 3-502.12, and except as specified in Paragraphs (D) and (E) of this section, refrigerated, ready-to eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than 24 hours shall be marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded, based on the temperature and time combinations specified below. The day of preparation shall be counted as Day 1.

(1) 5°C (41°F) or less for a maximum of 7 days; or

(2) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) for a maximum of 4 days in existing refrigeration equipment that is not capable of maintaining the food at 5°C (41°F) or less if:

(a) The equipment is in place and in use in the food establishment, and

(b) On or before January 1, 2019, the equipment is upgraded or replaced to maintain food at a temperature of 5°C (41°F) or less."

(16) In Paragraph 3-501.19(B), amend to read: "If time without temperature control is used as the public health control up to a maximum of 4 hours:"

(17) In Subparagraph 3-501.19(B)(1), amend to read: "The food shall have an initial temperature of 5ºC (41ºF) or less, or 7ºC (45°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control;"

(18) In Paragraph 3-801.11(D), amend to read: "Food employees may not contact ready-to-eat food as specified under Paragraphs 3-301.11(B) and (E)."

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2654 EQUIPMENT, UTENSILS, AND LINENS

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 4, the following apply:

(1) Delete Sections 4-204.14, 4-204.19, 4-204.111, 4-204.121, and 4-204.123.

(2) In Section 4-205.10, amend to read: "Except for toasters, mixers, microwave ovens, water heaters, and hoods, food equipment shall be used in accordance with the manufacturer's intended use and certified or classified for sanitation by an American National Standards Institute (ANSI)-accredited certification program. If the equipment is not certified or classified for sanitation, the equipment shall meet Parts 4-1 and 4-2 of the Food Code as amended by this Rule. Nonabsorbent wooden shelves that are in good repair may be used in dry storage areas."

(3) In Section 4-301.14, amend to read: "Ventilation hood systems and devices shall prevent grease or condensation from collecting on equipment, walls, and ceilings."

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2655 WATER, PLUMBING, AND WASTE

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 5, the following applies: Delete Paragraph 5-203.11(C) and Section 5-501.14.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2656 PHYSICAL FACILITIES

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 6, the following apply:

(1) Delete Section 6-202.17.

(2) Delete Section 6-202.18.

(3) In Paragraph 6-501.115(B), amend to read:
"Live animals are allowed in the following situations if the owner or operator does not permit animals to physically contact food, serving dishes, utensils, tableware, linens, unwrapped single-service and single-use articles or other food service items that may result in contamination of food or food-contact surfaces and does not permit animals to physically contact employees engaged in the preparation or handling of food:

(1) Fish or crustacea in aquariums or display tanks;

(2) Patrol dogs accompanying police or security officers in offices and dining, sales, and storage areas; and sentry dogs in outside fenced areas;

(3) Service animals accompanying persons with disabilities in areas that are not used for food preparation;

(4) Dogs *(Canis lupus familiaris)* and cats *(Feliscatus)* in outdoor dining areas; provided that dogs and cats are physically restrained, and do not pass through any indoor areas of the food establishment. Except for service animals described in Subparagraph (3) of this Paragraph, nothing in this Rule prohibits a food establishment from prohibiting dogs and cats in outdoor dining areas; and

(5) In areas that are not used for food preparation, storage, sales, display, or dining, in which there are caged animals or animals that are similarly confined, such as in a variety store that sells pets or a tourist park that displays animals."

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2657 POISONOUS OR TOXIC MATERIALS

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 7, the following apply:

(1) In Section 7-101.11, add at the end: "Only those pesticides that have been registered with the EPA and with the N.C. Department of Agriculture and Consumer Services shall be used. If the manufacturer's label is missing from a pesticide container, the container shall be identified with the manufacturer's product brand name, percentage of each active ingredient, and EPA registration number."

(2) In Section 7-203.11, add at the end: "Sanitizing solutions shall not be stored in or dispensed from containers previously containing other poisonous or toxic materials."

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2658 COMPLIANCE AND ENFORCEMENT

The provisions of this Rule make amendments, additions, and deletions to the Food Code incorporated by reference in Rule .2650 of this Section. In Chapter 8, the following apply:

(1) In Section 8-103.10, add the following to the end: "Variance requests shall be submitted to a committee including a food scientist and representatives from industry and state and local public health agencies appointed by the Department."
(2) In Section 8-201.11, add the following to the beginning: "Plans drawn to scale for franchised or chain food establishments shall be submitted for review and approval to the Environmental Health Services Branch, N.C. Division of Public Health. Plans drawn to scale for independent food establishments shall be submitted for review and approval to the local health department."
(3) In Paragraph 8-201.12(A), amend to read: "Intended menu and plan review application;"
(4) In Paragraph 8-302.14(G), amend to read: "A statement signed by the applicant that attests to the accuracy of the information provided in the application."
(5) In Paragraph 8-302.14(G), delete (1) and (2).
(6) In Section 8-303.20, delete "Permit Renewal" from the heading.
(7) In Section 8-303.20, amend to read: "As applicable, the regulatory authority may issue a permit in accordance with 15A NCAC 18A .2659, to a new owner of an existing food establishment after an application is submitted, reviewed, and approved, and an inspection shows that the establishment is in compliance with this Code. If the establishment is not in compliance with the Code, a transitional permit may be issued in accordance with G.S. 130A-248 (b) and (c) and Rule .2659(b)."
(8) Delete Section 8-304.10.
(9) Delete Paragraph 8-304.11(A).
(10) Delete Section 8-304.20.
(11) In Section 8-401.10, delete (A) and replace with: "The regulatory authority shall inspect a food establishment in accordance with 10A NCAC 46 .0213."
(12) In Section 8-401.10, delete (B) and (C).
(13) Delete Section 8-401.20.
(14) Delete Section 8-402.10.
(15) In Subparagraph 8-402.20(A)(1), amend to read: "The permit holder shall allow access to the regulatory authority as specified under Section 8-402.11 of the Code and G.S. 130A-17 and 130A-249."
(16) In Subparagraph 8-402.20(A)(3), amend to read: "If access is denied, an administrative warrant may be obtained according to G.S. 15-27.2."
(17) In Section 8-402.40, amend heading to read: "Administrative Warrant to Gain Access."
(18) In Section 8-402.40, amend to read: "If denied access to a food establishment for an authorized purpose and after complying with Section 8-402.20 of the Food Code as amended by Rule .2658, the regulatory authority may issue, or apply for the issuance of, an administrative warrant to gain access as provided by G.S. 15-27.2."
(19) In Section 8-403.20, delete the reference to Section 8-406.11.
(20) Delete Section 8-406.11.
(21) Delete Subpart 8-501.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2659 PERMITS

(a) No permit for a food establishment shall be issued to a person until an evaluation by the regulatory authority shows that the establishment complies with this Section. However, the regulatory authority shall allow a period of 210 days after the date of issuance to comply with the certified food protection manager requirements in Sections 2-102.11 and 2-102.12 of the Food Code as amended by Rule .2652 of this Section.

(b) Upon transfer of ownership of an existing food establishment, the regulatory authority shall complete an evaluation. If the establishment satisfies all the requirements of the rules, a permit shall be issued. If the establishment does not satisfy all the requirements of the rules, a permit shall not be issued. A transitional permit

shall be issued if the regulatory authority determines that the noncompliant items are construction or equipment problems that do not represent a threat to public health or no certified food protection manager is on the premises. The transitional permit shall expire 180 days after the date of issuance unless suspended or revoked before that date and shall not be renewed. Upon expiration of the transitional permit, the permit holder shall have corrected the noncompliant items and obtained a permit or the food establishment shall not continue to operate.
(c) The regulatory authority shall impose conditions on the issuance of a permit or transitional permit if necessary to ensure that a food establishment remains in compliance with this Section. Conditions may be specified for one or more of the following areas:

(1) The number of seats or consumers served.
(2) The categories of food served.
(3) Time schedules in completing minor construction items.
(4) Modification or maintenance of water supplies.
(5) Use of facilities for more than one purpose.
(6) Continuation of contractual arrangements upon which basis the permit was issued.
(7) Submission and approval of plans for renovation.
(8) Any other areas necessary for a food establishment to remain in compliance with this Section.

(d) If a permit or transitional permit has been suspended, the suspension shall be lifted if the regulatory authority has evaluated the food establishment and found that the violations causing the suspension have been corrected. If a permit or transitional permit has been revoked, a new permit shall be issued only after the regulatory authority has evaluated the food establishment and found it to comply with all applicable rules. The evaluations shall be conducted within 15 days after the request is made by the permit holder.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2660 PUBLIC DISPLAY OF GRADE CARDS

(a) Upon initial inspection of a food establishment or if a renovation or other change in the establishment makes the grade card inconspicuous, the regulatory authority shall designate the location for posting the grade card. The grade card shall be located in a conspicuous place where it may be readily observed by the public upon entering the food establishment. If the person in charge of the food establishment objects to the location designated by the regulatory authority then the person in charge may suggest an alternative location which meets the criteria of this Rule.
(b) When an inspection of a food establishment is made, the regulatory authority shall remove the existing grade card, issue a new grade card, and post the new grade card in the same location where the grade card was previously posted as long as that location remains conspicuous. The person in charge of the food establishment shall keep the grade card posted at the designated location at all times. The grade card may be posted in another location which meets the criteria of this Rule if agreed upon by the person in charge and the regulatory authority.
(c) On a mobile food unit and pushcart, the grade card shall be located where it is visible to the public when purchasing food. The grade card shall be maintained on the mobile food unit and pushcart and may be removed during transport to operating locations and the person in charge shall repost the grade card in the original location prior to commencing operation.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2661 INSPECTIONS AND REINSPECTIONS

(a) Upon entry into a food establishment, the regulatory authority shall provide identification and the purpose in visiting that establishment. The regulatory authority shall inquire as to the identity of the person in charge and invite the person in charge to accompany the regulatory authority during the inspection. If no employee is identified as the person in charge, the regulatory authority shall invite an employee to accompany the regulatory authority on the inspection. Following the inspection, the regulatory authority shall offer to review the results of the inspection with the person in charge or employee, as applicable.
(b) The grading of food establishments shall be conducted using an inspection form furnished by the regulatory authority. The form shall provide for the following information:

(1) The name and mailing address of the food establishment;

(2) The name of the permit holder;
(3) The permit status and score given;
(4) Standards of construction and operation as listed in .2651 through .2676 of this Section;
(5) An explanation for all points deducted;
(6) The signature of the regulatory authority; and
(7) The date.

(c) The grading of food establishments shall be based on the standards of operation and construction as set forth in Rules .2650 through .2676 of this Section.

(d) The Food Establishment Inspection form shall be used to document points assessed for violation of the rules of this Section as follows:

(1) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section related to person in charge present, certification by accredited program or performs duties shall equal no more than 2 points.
(2) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section related to management awareness, policy present, and allergy awareness shall equal no more than 3 points.
(3) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section related to proper use of reporting, restriction, and exclusion shall equal no more than 3 points.
(4) Violation of Chapters 2 and 3 of the Food Code as amended by Rules .2652 and .2653 of this Section related to proper eating, tasting, drinking, or tobacco use shall equal no more than 2 points.
(5) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section related to no discharge from eyes, nose, and mouth shall equal no more than 1 point.
(6) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section related to hands clean and properly washed shall equal no more than 4 points.
(7) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to no bare hand contact with ready-to-eat food or approved alternate method properly followed shall equal no more than 3 points.
(8) Violation of Chapters 5 and 6 of the Food Code as amended by Rules .2655 and .2656 of this Section related to handwashing facilities supplied and accessible shall equal no more than 2 points.
(9) Violation of Chapters 3 and 5 of the Food Code as amended by Rules .2653 and .2655 of this Section related to food obtained from an approved source shall equal no more than 2 points.
(10) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to food received at proper temperature shall equal no more than 2 points.
(11) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to food in good condition, safe, and unadulterated shall equal no more than 2 points.
(12) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to required records available, shellstock tags, and parasite destruction shall equal no more than 2 points.
(13) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to food separated and protected shall equal no more than 3 points.
(14) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section related to food-contact surfaces cleaned and sanitized shall equal no more than 3 points.
(15) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to disposition of returned, previously served, reconditioned, and unsafe food shall equal no more than 2 points.
(16) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to cooking time and temperatures shall equal no more than 3 points.
(17) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to reheating for hot holding shall equal no more than 3 points.
(18) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to cooling time and temperatures shall equal no more than 3 points.
(19) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to hot holding temperatures shall equal no more than 3 points.
(20) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to cold holding temperatures shall equal no more than 3 points.

(21) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to date marking and disposition shall equal no more than 3 points.

(22) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to time as a public health control procedures and records shall equal no more than 2 points.

(23) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to consumer advisory provided for raw or undercooked foods shall equal no more than 1 point.

(24) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to pasteurized foods used and prohibited foods not offered shall equal no more than 3 points.

(25) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to food additives approved and properly used shall equal no more than 1 point.

(26) Violation of Chapter 7 of the Food Code as amended by Rule .2657 of this Section related to toxic substances properly identified, stored, and used shall equal no more than 2 points.

(27) Violation of Chapters 3, 4 and 8 of the Food Code as amended by Rules .2653, .2654, and .2658 of this Section related to compliance with variance, specialized process, and HACCP plan shall equal no more than 2 points.

(28) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to pasteurized eggs used where required shall equal no more than 1 point.

(29) Violation of Chapters 3 and 5 of the Food Code as amended by Rules .2653 and .2655 of this Section related to water from an approved source shall equal no more than 2 points.

(30) Violation of Chapter 8 of the Food Code as amended by Rule .2658 of this Section related to variance obtained for specialized processing methods shall equal no more than 1 point.

(31) Violation of Chapters 3 and 4 of the Food Code as amended by Rules .2653 and .2654 of this Section related to proper cooling methods used or adequate equipment for temperature control shall equal no more than 1 point.

(32) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to plant food properly cooked for hot holding shall equal no more than 1 point.

(33) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to approved thawing methods used shall equal no more than 1 point.

(34) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section related to thermometers provided and accurate shall equal no more than 1 point.

(35) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to food properly labeled or original container shall equal no more than 2 points.

(36) Violation of Chapters 2 and 6 of the Food Code as amended by Rules .2652 and .2656 of this Section related to insects and rodents not present or no unauthorized animals or persons shall equal no more than 2 points.

(37) Violation of Chapters 3 and 6 of the Food Code as amended by Rules .2653 and .2656 of this Section related to contamination prevented during food preparation, storage, and display shall equal no more than 2 points.

(38) Violation of Chapter 2 of the Food Code as amended by Rule .2652 of this Section related to personal cleanliness shall equal no more than 1 point.

(39) Violation of Chapters 3 and 4 of the Food Code as amended by Rules .2653 and .2654 of this Section related to wiping cloths properly used and stored shall equal no more than 1 point.

(40) Violation of Chapters 3 and 7 of the Food Code as amended by Rules .2653 and .2657 of this Section related to washing fruits and vegetables shall equal no more than 1 point.

(41) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to in-use utensils properly stored shall equal no more than 1 point.

(42) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section related to utensils, equipment, and linens properly stored, dried and handled shall equal no more than 1 point.

(43) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section related to single-use and single-service articles properly stored and used shall equal no more than 1 point.

(44) Violation of Chapter 3 of the Food Code as amended by Rule .2653 of this Section related to gloves used properly shall equal no more than 1 point.

(45) Violation of Chapters 3 and 4 of the Food Code as amended by Rules .2653 and .2654 of this Section related to equipment, food and non-food contact surfaces approved, cleanable, properly designed, constructed and used shall equal no more than 2 points.

(46) Violation of Chapter 4 of the Food Code as amended by Rule .2654 of this Section related to warewashing facilities installed, maintained, used, and test strips shall equal no more than 1 point.
(47) Violation of Chapter 4 of the Food Code as amended by Rule.2654 of this Section related to non-food contact surfaces clean shall equal no more than 1 point.
(48) Violation of Chapter 5 of the Food Code as amended by Rule .2655 of this Section related to hot and cold water available and adequate pressure shall equal no more than 2 points.
(49) Violation of Chapter 5 of the Food Code as amended by Rule .2655 of this Section related to plumbing installed and proper backflow devices shall equal no more than 2 points.
(50) Violation of Chapter 5 of the Food Code as amended by Rule .2655 of this Section related to sewage and wastewater properly disposed shall equal no more than 2 points.
(51) Violation of Chapters 5 and 6 of the Food Code as amended by Rules .2655 and .2656 of this Section related to toilet facilities properly constructed, supplied, and cleaned shall equal no more than 1 point.
(52) Violation of Chapters 5 and 6 of the Food Code as amended by Rules .2655 and .2656 of this Section related to garbage and refuse properly disposed and facilities maintained shall equal no more than 1 point.
(53) Violation of Chapters 4 and 6 of the Food Code as amended by Rules .2654 and .2656 of this Section related to physical facilities installed, maintained, and clean shall equal no more than 1 point.
(54) Violation of Chapters 4 and 6 of the Food Code as amended by Rules .2654 and .2656 of this Section related to meets ventilation and lighting requirements and designated areas used shall equal no more than 1 point.

(e) In filling out the inspection form, points may be deducted only once for a single occurrence or condition existing within or outside of the food establishment. Deductions shall be based on actual violations of the rules of this Section observed during the inspection. The regulatory authority shall take zero, one-half, or a full deduction of points depending upon the severity or the recurring nature of the core item violations. Priority items or priority foundation items may be corrected during the inspection and no more than one-half of the total point value shall be deducted when the violation meets the following criteria:

(1) The priority item or priority foundation item violation was not documented on the previous inspection; and
(2) Correction of the item is documented on the inspection form.

(f) At the time of inspection, if a priority item or priority foundation item violation is observed and not corrected, the regulatory authority shall take one-half or a full deduction of points depending upon the severity or the recurring nature of the violation. The regulatory authority shall specify a time frame of no more than 10 calendar days to correct the priority items or priority foundation items.

(g) In determining whether items or areas of a food establishment are clean for purposes of enforcing the rules set forth in this Section and grading a food establishment, the regulatory authority shall consider, among other things:

(1) The age of the accumulated material;
(2) The relative percentage of items which are clean and not clean;
(3) The cleaning practices of the food establishment; and
(4) The health risk posed by the circumstances.

(h) Upon request of the permit holder or his or her representative a reinspection shall be made. In the case of a food establishment that requests an inspection for the purpose of raising the alphabetical grade, and that holds an unrevoked permit, the regulatory authority shall make an unannounced inspection within 15 days from the date of the request.

(i) In the case of food establishments that have been closed for failure to comply with the rules of this Section, a reinspection to consider the issuance or reissuance of a permit shall be made at the earliest convenience of the regulatory authority.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2662 GRADING

(a) The grading of food establishments is based on a system of scoring. A food establishment that earns a score of at least:

(1) 90 percent shall receive a grade A;
(2) 80 percent and less than 90 percent shall receive a grade B;
(3) 70 percent and less than 80 percent shall receive a grade C.

Permits shall be immediately revoked in accordance with G.S. 130A-23(d) for food establishments receiving a score of less than 70 percent.

(b) The posted grade card shall be black on a white background. All graphics, letters, and numbers for the grade card shall be approved as meeting the standards in this Paragraph by the State. The alphabetical and numerical rating shall be 1.5 inches in height. No other public displays representing sanitation level of the establishment may be posted by the regulatory authority, except for sanitation awards issued by the local health department. Sanitation awards shall be in a different color and size from the grade card and must be labeled as an award.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2663 OUTDOOR DINING AND BEVERAGE FACILITIES

(a) A food establishment may provide outdoor dining and beverage service.

(b) Beverages may be prepared outdoors if all equipment and utensils are provided with overhead protection.

(c) Portable cooking, food, and beverage serving facilities shall be allowed for food service provided to a club, organization, or private individual as a planned event and from which the public is excluded. All open food and utensils shall be provided with overhead protection or otherwise equipped with individual covers such as domes, chafing lids, or cookers with hinged lids.

(d) Food and beverage equipment and supplies shall be located in enclosed areas and protected from environmental contamination when not in operation.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2664 SUPPLEMENTAL COOKING ROOMS

The following construction standards apply to food establishments cooking on grills, pits, or fireplaces in supplemental cooking rooms:

(1) Grills, pits, and fireplaces shall be kept clean, maintained in good repair, and located in an enclosed room as specified in Sections 6-202.15 and 6-202.16 of the Food Code as amended by Rule .2656 of this Section and shall comply with Parts 4-1 and 4-2 of the Food Code as amended by Rule .2654 of this Section.
(2) Walls and ceilings shall be kept clean and in good repair.
(3) Floors shall be constructed of easily cleanable concrete or equal and graded to drain.
(4) Water under pressure shall be provided for floor cleaning.
(5) Ventilation systems and devices shall prevent grease or condensation from collecting on walls and ceilings.
(6) A handwashing sink shall be provided as specified in Section 5-202.12 of the Food Code as amended by Rule .2655 of this Section.
(7) Lighting shall comply with Sections 6-202.11 and 6-303.11 of the Food Code as amended by Rule .2656 of this Section.
(8) All food shall be processed in an area meeting the requirements for operation and construction as set forth in Rules .2650 through .2657 of this Section.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2665 TEMPORARY FOOD ESTABLISHMENT AND TEMPORARY FOOD ESTABLISHMENT COMMISSARY PERMIT REQUIREMENTS

(a) A permit shall be issued by the regulatory authority to each temporary food establishment and temporary food establishment commissary that complies with Rules .2665 through .2669 of this Section. Temporary food

establishments and temporary food establishment commissaries are not eligible for transitional permits. A single permit shall be issued for a temporary food establishment that does not operate consecutive days as long as the total number of days does not exceed 21. The permit shall be posted in a conspicuous place designated by the regulatory authority. The permit shall include:

(1) Name and location of the temporary food establishment and temporary food establishment commissary;
(2) Permit holder;
(3) Name and location of the event;
(4) Dates of operation; and
(5) Any other conditions necessary to remain in compliance with this Section.

(b) No food preparation shall occur prior to a permit being issued by the regulatory authority.

(c) When affiliated with a temporary food establishment for an event where the food will be served, a temporary food establishment commissary permit for prior food preparation may be issued for advance or off-site preparation. A temporary food establishment commissary may commence operation no more than 7 days prior to the event and operate for the length of the event up to a time period not to exceed 21 consecutive days.

(d) Temporary food establishments and temporary food establishment commissaries shall make application to the regulatory authority no fewer than 15 calendar days prior to commencing operation. This 15-day requirement does not prohibit the submission of applications for substitute vendors provided that these applications are submitted no fewer than 3 business days prior to the event. Applications shall be submitted to the regulatory authority and shall include the following:

(1) Name, mailing address, and telephone number of the permit holder of the temporary food establishment or temporary food establishment commissary;
(2) Name and location of the event at which the temporary food establishment operated immediately prior to the current event for which applying, if applicable;
(3) Name, mailing address, and telephone number of the event organizer;
(4) Event name, location, dates, and hours of operation;
(5) Proposed menu, food handling procedures, including anticipated food volume and sources;
(6) Food equipment list;
(7) Proposed water supply;
(8) Provisions for sewage and other waste disposal; and
(9) Any information necessary to ensure compliance.

(e) The regulatory authority shall require documentation to verify any provision of Rules .2665 through .2669 of this Section.

(f) The regulatory authority may condition the permit to ensure compliance with Rules .2665 through .2669 of this Section.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2666 TEMPORARY FOOD ESTABLISHMENT FOOD HANDLING REQUIREMENTS

(a) All sources of food in temporary food establishments shall comply with Chapter 3 of the Food Code as amended by Rule .2653.

(b) Raw meat, poultry, and fish in temporary food establishments shall be purchased in ready-to-cook portions, except that cutting and skewering shall be allowed where evaluation by the regulatory authority determines sufficient preparation areas and food equipment are provided.

(c) Salads containing ingredients that are cooked and cooled shall not be prepared in the temporary food establishment or temporary food establishment commissary, but may be served.

(d) Shellstock and shucked shellfish in temporary food establishments shall comply with Chapter 3 of the Food Code as amended by Rule .2653 of this Section.

(e) All food in temporary food establishments shall be protected in accordance with Chapter 3 of the Food Code as amended by Rule .2653 of this Section and the following also apply:

(1) The regulatory authority may approve food preparation and storage for a temporary food establishment at a permitted temporary food establishment commissary or other permitted food establishment;

(2) Temporary food establishment or temporary food establishment commissary operations shall not be conducted in any room or area used for purposes not related to the temporary food establishment or other permitted food establishment;
(3) Food shall be secured in a manner to prevent tampering and contamination at all times;
(4) Ready-to-eat food shall not be stored in direct contact with ice; non-mechanical coolers must be provided with a drainage port;
(5) All food shall be stored above the ground or floor and arranged to prevent contamination of foods;
(6) Potentially hazardous food (time/temperature control for safety food) that has been heated at the temporary food establishment or temporary food establishment commissary shall not be sold or held for use on subsequent days. Approval shall be granted to allow cooling and reheating of potentially hazardous food (time/temperature control for safety food) if the food can be handled in accordance with the rules of this Section; and
(7) The regulatory authority shall further limit the food to be prepared or served, based on methods of preparation and the adequacy of facilities, equipment, utensils, and available utilities.

(f) Food prepared at a previous event or potentially hazardous food (time/temperature control for safety food) removed from original packaging shall not be served at a subsequent event in a temporary food establishment.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2667 TEMPORARY FOOD ESTABLISHMENT EMPLOYEE REQUIREMENTS

(a) Food employees in temporary food establishments shall wear effective hair restraints, clean outer clothing, and maintain good hygienic practices as specified in Part 2-4 of the Food Code as amended by Rule .2652 of this Section.
(b) Employees in temporary food establishments shall wash their hands in a handwashing facility before starting work, after each visit to the toilet, and as often as necessary to remove soil and contamination.
(c) Employees in temporary food establishments shall not use tobacco in any form or consume food in food preparation, storage or serving areas, utensil washing, or utensil storage areas.
(d) Employees in temporary food establishments may consume beverages in the food establishment only if covered and consumed in a manner to prevent contamination of food and food-contact surfaces.
(e) Employees in temporary food establishments shall comply with the requirements in Subpart 2-201 of the Food Code as amended by Rule .2652 of this Section.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2668 TEMPORARY FOOD ESTABLISHMENT EQUIPMENT AND UTENSIL REQUIREMENTS

(a) Equipment and utensils in temporary food establishments shall be kept clean and maintained in good repair. Those surfaces that come into contact with food, drink, or utensils shall comply with Parts 4-1 and 4-2 of the Food Code as amended by Rule .2654 of this Section.
(b) Equipment and utensils in temporary food establishments shall be cleaned, sanitized, stored, and handled in accordance with Parts 4-6 and 4-7 of the Food Code as amended by Rule .2654 of this Section.
(c) When multi-use utensils other than eating and drinking utensils are used in temporary food establishments, three basins of sufficient size to submerge, wash, rinse, and sanitize utensils shall be provided. Other equivalent products and procedures may be used in accordance with Part 4-7 of the Food Code as amended by Rule .2654 of this Section. At least one drainboard, table, or counter space shall be provided for air-drying.
(d) When multi-use eating and drinking utensils are used in temporary food establishments, a three-compartment sink of sufficient size to submerge, wash, rinse, and sanitize utensils must be provided. Drainboards shall be provided as specified in Section 4-301.13 of the Food Code as amended by Rule .2654 of this Section.
(e) Wash, rinse, and sanitizing solutions shall be maintained in temporary food establishments as specified in Sections 4-501.18 and 4-501.19 of the Food Code as amended by Rule .2654 of this Section.
(f) A food preparation sink must be provided for washing produce in temporary food establishments.

(g) Food shields or other effective barriers in temporary food establishments shall be installed in a manner to protect food and food contact surfaces from contamination.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2669 TEMPORARY FOOD ESTABLISHMENT PHYSICAL REQUIREMENTS

(a) A temporary food establishment shall be located in an area kept in a clean and sanitary condition. The arrangement of temporary food establishments shall restrict public access to all areas of the food establishment except dining areas.

(b) For outdoor cooking, overhead protection shall be provided such that all food, utensils, and equipment are protected. When bulk foods such as roasts, shoulders, and briskets are cooked, cooking equipment with attached lids, such as smokers, roasters, and other cooking devices, provide sufficient cover for the food being cooked. Food in individual servings such as hot dogs, hamburgers, and meat kabobs shall have additional overhead cover.

(c) Effective measures such as fans, screens, walls, or a combination thereof, shall be provided to keep dust, insects, rodents, animals, and other sources of potential contamination out of the food establishment and shall comply with Paragraph 6-501.115(B) of the Food Code as amended by Rule .2656 of this Section regarding live animals.

(d) Indoor/outdoor carpeting, matting, tarps, or similar nonabsorbent material is required as ground covering in the absence of asphalt, concrete, grass, or other surfaces that control dust or mud.

(e) The temporary food establishment and temporary food establishment commissary shall be equipped with a handwashing facility used only for employee handwashing. This facility shall consist of at least a two gallon container with an unassisted free flowing faucet such as a stopcock or turn spout, soap, single-use towels, and a wastewater receptacle. Warm water shall be used for handwashing.

(f) Water under pressure shall be provided as follows:

(1) The water supply used shall be in accordance with 15A NCAC 18A .1700, 15A NCAC 18C, or 02 NCAC 09C .0703;

(2) All potable water holding tanks, containers, and hoses used to transport or store water at the temporary food establishment shall be drained, washed, rinsed, and sanitized;

(3) Containers and hoses used to store, haul, or convey potable water shall be approved for potable water use, shall not be used for any other purpose, and shall be protected from contamination. Potable water hoses and containers shall be labeled; and

(4) Warm water shall be available and used for cleaning.

(g) Wastewater shall be disposed in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200. Portable wastewater containers may be used when the volume of potable water can be determined by the dimensions of sinks, basins, and interim storage containers and the portable wastewater containers are sized to contain the wastewater volume generated. Wastewater containers and hoses shall be labeled and not used for any other purpose. Wastewater containers shall not be emptied into waterways, storm drains, or on the ground.

(h) Employees must have access to toilet facilities that are kept clean and in good repair.

(i) Garbage and refuse shall be collected and stored in garbage containers with properly fitted lids. Nothing in this Rule shall prohibit uncovered garbage containers in the food establishment during periods of operation. Garbage and refuse shall be removed as needed and disposed in a manner to prevent vermin breeding and harborage. The premises shall be kept clean.

(j) Lighting shall comply with Section 6-202.11 of the Food Code as amended by Rule .2656 of this Section. Lighting is required for nighttime operations.

(k) Temporary food establishments and temporary food establishment commissaries shall remain connected to necessary utilities at all times food is prepared, served, or stored in the food establishment.

(l) Toxic materials shall be labeled, used, and stored to prevent the contamination of food, equipment, utensils, linens, and single-service articles and meet the provisions of Sections 7-101.11 and 7-203.11 of the Food Code as amended by Rule .2657 of this Section.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2670 GENERAL REQUIREMENTS FOR PUSHCARTS AND MOBILE FOOD UNITS

(a) A permit shall be issued by the regulatory authority that inspects the commissary from which a pushcart or mobile food unit is to operate, if the regulatory authority determines that the pushcart or mobile food unit complies with the rules of this Section. The permit shall be maintained on the pushcart or mobile food unit and made available to the regulatory authority upon request.

(b) The regulatory authority that issues the permit shall be provided by the permit holder a list of counties and locations where each pushcart or mobile food unit will operate.

(c) Prior to initiating food service operations in a particular county, the pushcart or mobile food unit permit holder shall provide the regulatory authority in each county in which food service operations are proposed a list of locations where they will operate. Such lists must be kept current.

(d) Pushcarts or mobile food units shall operate in conjunction with a permitted commissary and shall report at least daily to the commissary for supplies, cleaning, and servicing. Facilities, in compliance with this Section, shall be provided at the commissary for storage of all supplies. The pushcart shall also be stored in an area that protects it from dirt, debris, vermin, and other contamination. Water faucets used to supply water for pushcarts or mobile food units shall be protected to prevent contact with chemicals, splash, and other sources of contamination. Solid waste storage and liquid waste disposal facilities must also be provided on the commissary premises.

(e) All food shall be obtained from sources that comply with Chapter 3 of the Food Code as amended by Rule .2653 of this Section.

(f) All potentially hazardous food (time/temperature control for safety food) shall be maintained at temperatures as required in Chapter 3 of the Food Code as amended by Rule .2653. A metal stem-type thermometer accurate to 1°C (2°F) shall be available to check food temperatures.

(g) Single service articles shall be used for serving customers. Single-service articles shall be purchased in sanitary containers, shall be stored therein in a clean, dry place until used, and shall be handled in a manner to prevent contamination.

(h) All garbage and other solid waste shall be stored and disposed in an approved manner.

(i) Employees shall wear effective hair restraints, clean outer clothing, and maintain good hygienic practices as specified in Part 2-4 of the Food Code as amended by Rule .2652 of this Section.

(j) Employees shall comply with the requirements in Subpart 2-201 of the Food Code as amended by Rule 2652 of this Section.

(k) Equipment and utensils shall meet the requirements in Parts 4-1 and 4-2 of the Food Code as amended by Rule .2654 of this Section.

(l) The pushcart or mobile food unit shall be kept clean and free of flies, roaches, rodents, and other vermin.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2671 SPECIFIC REQUIREMENTS FOR PUSHCARTS

(a) Only hot dogs shall be prepared, handled, or served from a pushcart; however, food which has been prepared, pre-portioned, and individually pre-wrapped at a food establishment or commissary may be served from a pushcart.

(b) Food and utensils on the pushcart exposed to the public or to dust or insects shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit the handling and serving of food.

(c) Toilet facilities, handwashing sinks, and running water are not required. Single-service towels are required.

(d) All pre-wrapped potentially hazardous food (time/temperature control for safety food) shall be maintained at temperatures as required in Chapter 3 of the Food Code as amended by Rule .2653 of this Section or as labeled on the food item. Each pre-wrapped food item shall contain the name of the food establishment at which it was prepared, the name of the food item, and the time and date of expiration. The wrapper shall enclose the food at all times but sealing is not required.

(e) Pre-portioned, individually pre-wrapped food that remains after the specified time period has elapsed shall not be sold for human consumption.

(f) Pushcarts shall not be provided with seating facilities.

(g) Pushcarts shall not be used for consumer self-service.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2672 SPECIFIC REQUIREMENTS FOR MOBILE FOOD UNITS

(a) A mobile food unit shall be constructed and arranged so that food, drink, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by screening or by effective use of fans. Where food or griddles are exposed to the public or to dust or insects, they shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit the handling and serving of food.

(b) A mobile food unit shall have a potable water system under pressure. The system shall furnish hot and cold water for all food preparation, utensil cleaning, and handwashing. The water inlet shall be located so that it will not be contaminated by waste discharge, road dust, oil, or grease and it shall be kept capped unless being filled.

(c) Water heating facilities shall be provided.

(d) A handwashing sink with hot and cold water, combination supply faucet, soap, and single-service towels shall be provided.

(e) At least a one-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils and shall have splashback protection. Drainboards shall be provided as specified in Section 4-301.13 of the Food Code as amended by Rule .2654 to accommodate the drying of washed utensils. However, in cases where no food is prepared on the mobile food unit and all utensils are effectively cleaned at the commissary, the equipment sink is not required.

(f) Sewage disposal must be provided either by means of an approved sewage disposal system or approved sewage storage tanks. Sewage storage tanks must be maintained in a manner so as not to create a health hazard or nuisance and to prevent contamination of food or water supply. Toilets are not required on the unit. Liquid waste that results from the operation of a mobile food unit shall be disposed in an approved sewage disposal system or stored in a permanently installed sewage storage tank that is of at least 15 percent larger capacity than the water supply tank. Liquid waste shall not be discharged from the sewage storage tank when the mobile food unit is in motion. All connections on the vehicle for servicing mobile food unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water system.

(g) A servicing area shall be established at a commissary for the mobile food unit. Potable water servicing equipment shall be installed, stored, and handled to protect the water and equipment from contamination. The mobile food unit's sewage storage tank shall be flushed and drained during servicing operation. All sewage shall be discharged to an approved sewage disposal system in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2673 CONGREGATE NUTRITION SITES

Congregate nutrition sites shall comply with all requirements in Rules .2650 through .2662 of this Section with the following exceptions:

(1) Food preparation in a congregate nutrition site shall be limited to reheating food prepared in a food establishment or in a food processing plant or preparation of food that does not require cooking.

(2) Potentially hazardous food (time/temperature control for safety food) that has been heated or reheated at the congregate nutrition site and remains at the end of the day shall not be served or placed in refrigeration to be used another day.

(3) Only single-service articles shall be used.

(4) Equipment in the congregate nutrition site that is not certified or classified for sanitation by an ANSI-accredited certification program that is in good repair and operating properly may be used. At least a two-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils. At least one drainboard, table, or counter space shall be provided for air-drying.

(5) Garbage can liners are required for all garbage receptacles unless the site has receptacle cleaning facilities as specified in Section 5-501.18 of the Food Code as amended by Rule .2655 of this Section.

(6) Water used for mop or receptacle cleaning shall not be disposed in the utensil sink. Wastewater from mopping, receptacle cleaning, and other cleaning operations shall be disposed in a service

sink or another approved manner in accordance with 15A NCAC 18A .1900 or 15A NCAC 02H .0200.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2674 LIMITED FOOD ESTABLISHMENTS

Limited food establishments shall comply with all the requirements in Rules .2650 through .2662 of this Section, except that the following provisions apply in lieu of Rules .2654(2) and .2659(a) and (b), Section 5-204.11(b) of the Food Code as amended by Rule .2655 of this Section, and Sections 8-201.11 and 8-201.12 of the Food Code as amended by Rule .2658 of this Section:

(1) The permit for a limited food establishment shall be posted in a conspicuous place where it can be readily seen by the public at all times. Permits for limited food establishments shall expire on December 31 of each year. A new permit from the regulatory authority shall be obtained before the limited food establishment shall be allowed to operate each year. Transitional permits shall not be issued.

(2) The permit application shall be submitted to the local health department at least 30 days prior to construction or commencing operation. The permit application shall include a proposal for review and approval that includes a menu, plans, and specifications for the proposed limited food establishment, and location and dates of operation.

(3) Limited food establishments shall not prepare any potentially hazardous food (time/temperature control for safety food) prior to the day of sale.

(4) Potentially hazardous food (time/temperature control for safety food) that has been heated at the limited food establishment and remains at the end of the day shall not be served or placed in refrigeration to be used another day.

(5) All meats, poultry, and fish shall be purchased in a pre-portioned and ready-to-cook form.

(6) Equipment in the limited food establishment that is not certified or classified for sanitation by an ANSI-accredited certificate program that is in good repair and operating properly may be used. At least a two-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils and shall have splashback protection. At least one drainboard, table, or counter space shall be provided for air-drying.

(7) Only single-service articles shall be used.

(8) Limited food establishments may prepare food in accordance with Rule .2669(b) of this Section.

(9) Floors, walls, and ceilings of limited food establishments shall meet the requirements of this Section, except those limited food establishments preparing food in accordance with Rule .2669(b) of this Section. Limited food establishments shall use dustless methods of floor cleaning and all, except emergency floor cleaning, shall be done during those periods when the least amount of food and drink is exposed, such as after closing, or between meals.

(10) All areas in which food is handled, prepared, or in which utensils are washed, shall be provided with artificial lighting that complies with Section 6-202.11 of the Food Code as amended by Rule .2656 of this Section.

(11) A handwashing sink shall be provided in food service areas for use by employees only.

(12) Toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds of the facility where the associated amateur athletic event is taking place are acceptable. Toilet facilities for the public are not required.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2675 PROCEDURE WHEN INFECTION SUSPECTED

When the regulatory authority has reason to suspect the possibility of exposure to, or transmission of, infection within a food establishment from any person or from any food or drink, the local health director shall act in accordance with the Communicable Disease Laws and Rules (G.S. 130A-134 through 148 and 10A NCAC 41A.)

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

15A NCAC 18A .2676 INFORMAL REVIEW PROCESS AND APPEALS PROCEDURE

(a) If a permit holder disagrees with a decision of the local health department on the interpretation, application, or enforcement of the rules of this Section the permit holder may:

(1) Request an informal review pursuant to Paragraphs (d) and (e) of this Rule; or
(2) Initiate a contested case in accordance with G.S. 150B.

(b) The permit holder is not required to complete the alternative dispute resolution prior to initiating a contested case in accordance with G.S. 150B.

(c) When a petition for a contested case is filed, the informal review process shall terminate.

(d) If the permit holder requests an informal review, the request shall be in writing and shall be postmarked or hand-delivered to the local health department within seven days of notice of the decision giving rise to the review. The request shall state the issues in dispute. If the inspection giving rise to the informal review was conducted by the Environmental Health Supervisor in the county or area where the food establishment is located, or when the county or area has only one registered environmental health specialist assigned to inspect food establishments, the Environmental Health Regional Specialist assigned to that county or area shall conduct the local informal review. As soon as possible, but at least within 30 days of receipt of the request, the person conducting the review shall contact the permit holder, provide that permit holder an opportunity to be heard on the issues in dispute and issue a written decision addressing the issues raised in the appeal. Copies of the decision shall be mailed to the permit holder and to the State Health Director. That decision shall be binding for the purposes of future inspections of the establishment in question unless modified pursuant to Paragraph (e) of this Rule or by the State Health Director.

(e) Following receipt of the written decision of the Environmental Health Supervisor or his or her representative issued pursuant to Paragraph (d) of this Rule, the permit holder who initiated the informal review may appeal the resulting decision to an Informal Review Officer designated by the Department to be responsible for final decisions on appeals from throughout the state. Notice of such appeal shall be in writing, shall include a copy of the Environmental Health Supervisor's or his or her representative's decision, and shall be postmarked or hand-delivered to the local health department and to the Department within seven days of receipt of the written decision issued pursuant to Paragraph (a) of this Rule. Within 35 days of receipt of this appeal, the designated Informal Review Officer shall hold a conference in Wake County. At least 10 days prior to the conference, the Informal Review Officer shall provide notice of the time and place of this conference to the permit holder and the Environmental Health Supervisor for the county or area where the issue arose. Within 10 days following the date of the conference, the Informal Review Officer shall issue a written decision addressing the issues raised in the appeal and that decision shall be binding for purposes of future inspections of the establishment in question unless modified pursuant to Paragraph (g) of this Rule or by the State Health Director.

(f) If the decision on appeal at the local or state level results in a change in the score resulting from an inspection of an establishment, the regulatory authority shall post a new grade card reflecting that new score.

(g) Appeals of the decision of the designated Informal Review Officer shall be in accordance with G.S. 150B.

(h) Nothing in this Rule shall impact the right of a permit holder to a reinspection pursuant to Rule .2661 of this Section.

History Note: *Authority G.S. 130A-248; S.L. 2011-394, Section 15(a);*
Eff. September 1, 2012.

State of North Carolina • Pat McCrory, Governor
Department of Health and Human Services
Richard O. Brajer, Secretary DHHS
Division of Public Health • Megan Davies, MD, Acting State Health Director
Environmental Health Section
www.ncdhhs.gov • www.publichealth.nc.gov

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POLICY AND PROCEDURES
CENTRALIZED TRAINING
ENVIRONMENTAL HEALTH SPECIALIST INTERN

Environmental Health Section
Office of Education & Training
NC Department of Health and Human Services
Revised October 2014

Statement of Purpose
Centralized Training for
Environmental Health Specialist Interns
Environmental Health Section, Department of Health and Human Services

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Centralized Training for Environmental Health Specialist Interns is required for all new environmental health specialist interns (**15A NCAC 1O .0102**).

The mission of centralized intern training is to support the goals of the Environmental Health Section, to protect the health of the public, and to preserve the environment by providing:

- **Training based on scientific knowledge of public and environmental health principles and regulations;**
- **Competency-based instruction leading to authorization to serve as an agent of the state;**
- **Training to promote consistent rule interpretation and enforcement;**
- **Skills for improving public education and communication; and**
- **Orientation to people and program resources to improve camaraderie and professionalism.**

This training program is designed to develop professionals dedicated to the mission of protecting the public health. This broad perspective requires interns to develop a basic understanding of all the topics covered in this program.

GENERAL INFORMATION

DATES:	See Annual Schedule
TRAINING SITE:	Raleigh, North Carolina
DRESS:	Professional attire is expected. Shirts and slacks/skirts. NO flip-flops. NO jeans, or T-shirts, except on On-site Wastewater field trips. Outdoor wear is necessary for field trips - boots or waterproof shoes, jackets, hats, etc.

INTERN REGISTRATION REQUIREMENTS

Environmental Health Section:
Complete and Return Registration Form to the Centralized Intern Training & Authorizations Programs. See posted Registration Form.

REGISTRATION AS RS INTERN
North Carolina Board of Sanitarian Examiners:

Prior to training, an application for registration as a Sanitarian Intern should be submitted to the Board of Sanitarian Examiners. For more information, please contact the REHS Board, Administrative Assistant at:

PO Box 238
Efland, NC 27243

Phone: 910-304-1168 Fax: 910-304-1165
Email (new): rehs.board@dhhs.nc.gov

TRAINING PROGRAM CURRICULUM

The curriculum covers six basic topics designed to provide an overview of public health and an introduction to professional skills needed for this position. In keeping with the mission for Centralized Training the main focus of the curriculum is twelve technical topics, with the greatest number of hours in those areas where the intern will be enforcing state laws and rules.

BASIC CURRICULUM TOPICS:

Overview of Public Health Mission	Regulatory Law	Ethics
Principles of Prevention	Interpersonal Skills	Program Administration

TECHNICAL TOPICS:
Each technical topic is taught using the following guidelines:

1. What public health laws apply to each technical area;
2. How to interpret the rules (primary focus);
3. How to apply the rules in each technical area;
4. How to handle technical aspects of “authorization requests for service and complaints";
5. How to correctly use forms for each technical area;
6. How public health labs relate to the technical area, if at all;
7. Who to contact (person or agency) for assistance;
8. How to plan for disasters or emergency response;
9. Specific homework and tests are given for each technical area;
10. Post test is administered to students after each section.

CLASS FORMAT

DAILY SCHEDULE: (Generally)

Mondays	8:00 a.m. - 5:00 p.m.
Tuesdays - Thursdays	8:00 a.m. - 5:00 p.m.
Fridays or the last day of the week	8:00 a.m. - 3:00 p.m.

CLASS ATTENDANCE:
Attendance is mandatory for all classroom lectures and field experiences. The Education & Training Coordinator must approve all absences. Any missed classes are to be made up during the next training program at the expense of the health department!!! The intern must inform the training staff of all absences or intended late arrivals. If 20% of contact hours or more are missed in any one area authorizations will not be granted in that area.

HOMEWORK:
The training will require homework and self-study. This preparation will be necessary to successfully complete exams and to obtain sufficient knowledge to perform career oriented tasks.

DISCIPLINARY ACTION: Environmental Health Specialist Interns are professionals and represent their county government during the training program and during their stay in Raleigh. Interns are expected to attend class, having prepared for class the night before. Any disciplinary action will be taken as follows:
1st occurrence: Informal meeting with the intern to discuss the issues and a verbal warning will be given.
2nd occurrence: Written warning, with a telephone call to the interns' supervisor
3rd occurrence: Dismissal from training program

BREAKS: Are worked into the daily agenda.

PHONE: Interns need to bring their own cell phone.

EMERGENCIES: In case of emergencies, a message can be left for the intern with the office of Education & Training at 919/707-5858 or 919/707-5857

SMOKING: Smoking breaks must be taken in designated smoking areas.

PARKING: Parking is available at the training site.

TRAINING MANUALS:

You will receive speaker notes as needed during the training. **The only manuals that you will need to reference are the *On-Site Wastewater Management: Guidance Manual*, Control of Communicable Diseases in Man, and the *Food Code*, if completing the FPF Track. Interns need a copy of all current rules from their supervisors. Read the rules before class.**

Always bring your copy of the rules being discussed to class with you!

HOUSEKEEPING:
Everyone is asked to contribute to the upkeep of the room. Keep your area clean!

EXAMS

UNIT TESTS: Interns will be required to take a minimum of two unit exams. Both Track FPF & Track OSWP have a Pre & Post-tests. Each one of the post test will also include material from the General Module. All of the training tests are open book/note. The passing grade for either Pre-test is 70% and is 80% for the Post-tests. If an intern does not pass one or more unit exams, he or she will be eligible to sit for the exam for a second time by appointment. If the Pre-test(s) are not passed on the second attempt with a 70% or better then the intern will receive a non-satisfactory grade and will have to return to the next offering of the module after they have successfully completed all of the related on-line materials for the Track they plan on attending. If the Post-test(s) are not passed on the second attempt with an 80% or better then the intern will receive a non-satisfactory grade and will have to repeat that unit of training at the counties expense. Supervisors will receive intern grades for each unit upon request.

TEST EXEMPTIONS: There are no exam exemptions.

ADMINISTRATION: All Pre-test will be sent in a link on-line for the intern to complete. All post-test are administered on the last day of the Track.

ORIENTATION PRIOR TO TRAINING

To prepare for the training program, the intern is to complete a *Local Health Department Orientation Checklist* at his/her local health department. The checklist is to be completed during the two weeks prior to training with the Environmental Health Supervisor's review. The intern and the supervisor are to initial and date each activity completed. The Checklist is to be turned in on the first day of training to the Education and Training Specialist**.** Intern training is not completed until the checklist activities are complete and the training staff has received the paperwork. In addition to the Orientation checklist there is a checklist for each module that needs to be completed before each module, and on-line training materials that will be tested on the first day of each training module.

EQUIPMENT

Interns will need the following equipment/materials during the training program. **If the intern does not have necessary equipment, participation in the activity will be denied**. The make-up work must be completed during the next training class session. The training schedule will list, when items are needed for the various sections of the training. This will be provided to you approximately one week prior to the beginning of training.
Put health department name on all equipment!

Books & Materials needed include:
Required books are determined by which Track is being taken.

The Food Code
Control of Communicable Diseases in Man
On-Site Wastewater Management: Guidance Manual

_____Laws/rules from interns' supervisor

FOOD, LODGING AND INSTITUTIONAL SANITATION:
(Needed for Tier 4 Regional Field training only)
_____Thermometer 0-220^{o} F Dial top w/ metal stem
_____Thermolabels or meltstick or maximum registry thermometer
_____Test kit or strips for chlorine (iodine and quaternary ammonium if available)
_____Flashlight
_____12' measuring tape

PUBLIC SWIMMING POOLS (Needed for Tier 4 Regional Field training only)
_____A pool test kit if available

ON-SITE WASTEWATER PROGRAM:
(Needed for the In-Class portion & the Regional Field training)

_____Auger - Mudhead _____Munsell Color Chart
_____Knife/rock hammer or pick _____Water bottle for wetting soil samples
_____100' measuring tape (fiberglass)_____12' measuring tape
_____Engineer scale _____ 2" Ring Binder
_____Engineers level/tripod and measuring rod will be needed:
Please bring if available. We need about 8 total to do our field exercise.

PERSONAL EQUIPMENT
_____Clipboard, metal with cover _____Calculator
_____Rain gear (if needed)

MEAL AND MILEAGE REIMBURSEMENTS

1. The local Health Department will be reimbursed once at the completion of the general module and one full track. If the intern is going to attend both tracks consecutively, reimbursement will be processed after the completion of the entire training period. The counties will need to submit a standard DHHS form #4125 to the EH Section, DPH, DHHS. The reimbursement check will then be issued to the Health Department, if funds are available. Interns will not receive any payments directly from the EH Section.

2. It's the Health Departments' responsibility to provide monetary advance and/or reimbursement to their employees. Interns are encouraged to speak with their supervisors regarding reimbursement issues prior to training.

3. A local Health Department with an intern who does not complete training will be reimbursed for only those days that the intern was in attendance. The check will be issued as soon as possible after the course has ended.

4. Should an intern change county of employment during training, it is the responsibility of the hiring Health Department to notify the Environmental Health Section of the date of transfer. The Section will prorate payments so that each Health Department will receive an appropriate portion of the reimbursement.

5. Health Departments with interns staying in hotels will be reimbursed for lunch and dinner for only the days the intern attended. This will account for their meals for Monday through Thursday, provided that the course starts before noon. We do not pay for lunch or dinner on the last day of training during a week, or if the course starts after the noon hour; unless the last day of the weeks' training concludes after 1PM. The lodging facility will provide breakfast. The Section will pay for dinner on Sunday night if the local Health Department is more than 150 miles from the training site, if the course starts before noon.

6. Mileage for one roundtrip from the local Health Department will be included in the reimbursement for interns who stay in Raleigh in a hotel.

7. Commuters do not get reimbursed for meals or mileage.

8. Interns who are employed in a Health Department that is more than 35 miles away but choose to commute will be reimbursed for only one roundtrip mileage from the local Health Department to Raleigh.

Please know it is best to contact the Centralized Intern Training & Authorization Programs for the latest reimbursement allowances, and or refer to the annual consolidated agreement.

HOUSING

Interns whose duty station is 35 miles or more from the training site will be eligible for lodging paid for by the Environmental Health Section.

Interns whose duty station is more than 100 miles away from the training site will be eligible to arrive the night prior to the training, if the course starts before noon.

Intern will be responsible for paying for his/her own room, and any difference in the current reimbursement rate and actual charges.

The Environmental Health Section will not pay for unoccupied rooms. The hotel requires 24-hour notice for cancellation of the room. If the intern fails to notify the hotel, the local Health Department will be expected to pay costs for nights missed.

ROOM REGISTRATION:

Each intern must register individually when checking in on Monday (or Sunday).

Incidental Hotel Room Charges:
Each intern is responsible for paying his or her own phone bills, movies, etc. All incidental charges must be paid before 9:00 P.M. on Thursdays. Interns are encouraged to have a credit card and make all calls on the credit card.

WEEKENDS:
The Environmental Health Section is not responsible for lodging on Friday and Saturday nights.

Food, Lodging & Institutions Authorization Procedures

Original Set

Authorization Procedures Revised June 1, 2015

Food, Lodging & Institutions
Authorization Procedures

Division of Environmental Health
Environmental Health Services Section

PRELIMINARY ACTIVITIES

Applicant & Supervisor Initial/Date Completed

_____1. The applicant shall successfully complete Centralized Intern Training by NC DHHS, Division of Public Health, Environmental Health Services Section.

_____2. The local health department shall train the applicant to keep daily records of time and activities, and to use forms properly.

_____3. The supervisor shall assign the applicant to an authorized registered environmental health specialist (REHS) in the department to learn routine procedures of field work. If no authorized environmental health specialist is available in the applicants department the regional specialist shall find an alternate location for this training. The local health directors of both health departments will be involved in the negotiations concerning time and location for the training.

_____4. The supervisor shall supply the applicant with the necessary equipment to enforce the laws and rules and assure that the applicant is familiar with the use of all equipment.

_____5. The supervisor shall assign the applicant to an authorized REHS for practice of skills and knowledge in the following specific areas; inspections will be carried out at each of the following types of establishments:

- Food Service (30)* (5-10 applicant led, co-signed inspection forms)
  - Food Service 26
  - Meat Market (no more than 6) 4
- Lodging (3)* (1-3 applicant let, cosigned inspection forms)
- Institutions: (6)*
  - Local Confinement 1
  - Hospital/Nursing Home 3*
  - Residential Care 2
- Water Supply (3)* (for migrant housing)
- On-Site Wastewater Facilities (3)* (for migrant housing if the applicant does not hold an Onsite Water Protection authorization)
- Total of 45 Inspections

Establishment categories <u>marked with an "*" must be inspected with these minimum numbers</u>. The establishment types without an "*" are recommendations only.

<u>For each establishment evaluated</u>, the following file shall be developed for review and comments made by the supervisor. The file is to be forwarded to the regional specialist by the applicant when the request for delegation of authority is made. The file shall be organized. Inspection forms filled out by the applicant and the authorized REHS shall be together. It shall include:

A. A copy of this document, Food, Lodging and Institutions Authorization Procedures.
B. Each establishment inspection form as specified in PRELIMINARY ACTIVITIES #5 and FIELD PRACTICE AND REVIEW.
C. Suspension or revocation form, and a transitional permit, completed by the applicant. (If no establishment is suspended or revoked, the file shall include at least one mock suspension or revocation form and a mock transitional permit.)
D. Product Disposition Form.
E. Bacteriological Analysis of Water Sample.
F. Pre-occupancy Evaluation Report of Drinking Water Supply and Wastewater Facilities for Migrant Housing.

FIELD PRACTICE & REVIEW

Applicant & Supervisor Initial/Date Completed

_____ 1. The supervisor or their authorized designee will make the necessary number of inspections with the applicant. In the beginning of the practice work, the applicant and the authorized REHS shall complete independent inspection forms. The applicant and the authorized REHS will discuss both inspection forms upon completion of each inspection in the absence of the operator.

_____ 2. After at least 15-25 inspections (filled out separately from the authorized REHS), the applicant should take the lead role in conducting the inspections, writing up the inspection and discussing the findings with the operator. The authorized REHS shall review and concur with the findings documented on the inspection form. The final score may be discussed and agreed upon by the authorized REHS and the applicant. The final determination of the score is made by the authorized REHS. The forms shall be signed by both the authorized REHS and the applicant.
The applicant should be able to discuss, explain and recommend the appropriate correction of violations.

_____ 3. Joint inspections are continued until the applicant is comfortable conducting inspections. The applicant must be able to identify violations, discuss the needed corrections with the operator, complete an inspection form, and review the inspection form with the operator. Only one inspection form is completed at this point. The authorized REHS will provide assistance and guidance to the applicant as needed until satisfied that the applicant is proficient in conducting inspections in the various types of establishments.

_____ 4. The supervisor will review the inspection forms completed by the applicant and the authorized REHS with both present and resolve any disagreements. The review should occur in progression with the applicants' work so that problems are corrected and learning takes place. The inspection forms shall be signed and dated by parties present during the review.

_____ 5. During the necessary inspections, if at least one *intent to suspend* and one *transitional permit* are not issued, a mock notice of *intent to suspend* and *a mock transitional permit* shall be completed by the applicant. The mock permit action shall be done onsite at one of the 30 food service establishments or one of the three lodging establishments. If at least one Product Disposition Form is not filled out, a mock form shall be completed by the applicant.

For all Critical Violations deducted on the inspection forms there shall be documentation of the type of correction. If a CV Follow-up or Visit has taken place, it shall be documented and included with the inspection for review.

_____ 6. Migrant Housing Delegation is required unless currently authorized in Onsite Water Protection. The applicant shall conduct evaluations of at least three existing on-site wastewater systems and three on-site water supplies for compliance with 15A NCAC 18A .1700 and .1900 rules in the presence of an REHS authorized in a program other than Childhood Lead Poisoning Prevention. The evaluations may be conducted at any location with an on-site water supply and wastewater system.

A review of the records on file and a site visit shall be made for each evaluation. A water sample shall be collected at each of the sites visited. An inspection form for each site visited shall be completed by the applicant and reviewed and co-signed in the field by the authorized REHS. Complete three of each form: Pre-occupancy Evaluation Report of Drinking Water Supply and Wastewater Facilities for Migrant Housing.

_____ 7. When all requirements have been met and the supervisor determines the applicant has progressed sufficiently to work independently, the applicant may apply for authorization.

DISCLAIMER: If upon reviewing the file, the regional specialist finds that the applicant needs additional practice, the evaluation for authorization may be postponed until that practice has taken place. To make the best use of everyone's time, it is the supervisor/health director's responsibility to see that the applicant has sufficient field practice to prepare the applicant for authorization. Inspections submitted for this review must have been completed within the last 12 months. Inspection forms beyond 12 months will not be considered by the regional specialist.

SCHEDULING THE EVALUATION FOR AUTHORIZATION

Applicant & Supervisor Initial/Date Completed

_____1. When the applicant has completed the PRELIMINARY ACTIVITIES and FIELD PRACTICE & REVIEW, the applicant shall provide the following to the Division of Environmental Health:

A. A properly completed *Food, Lodging & Institutions Authorization Procedures* **AND** the Application for Authorization (DPH-EHS 1056)

B. An authorization identification card will be issued by the division with the authorization letter if an applicant's photo is on file, unless the applicant is already authorized to administer another program. If a photograph is not on file, the applicant should submit a digital photograph by e-mail to the Office of Education and Training. Hard copy photographs will not be accepted.

Send to: ENVIRONMENTAL HEALTH SERVICES SECTION
OFFICE OF EDUCATION & TRAINING
1632 MAIL SERVICE CENTER
RALEIGH NC 27699-1632

_____2. The applicant shall forward the practice files and copies of all corresponding official documentation generated to the regional specialist. Contact your regional specialist for current mailing information.

_____3. The Environmental Health Services Section will contact the appropriate regional environmental health specialist who will set an appointment to work with the applicant as soon as possible. If the evaluation cannot begin within two months from receipt of completed files and the referral from the division, the regional specialist shall contact their supervisor to arrange for the evaluation to be conducted by another regional specialist. The supervisor will communicate with the education and training specialist when the application has been referred to another regional specialist. Evaluations for authorizations are top priority for the regional specialist.

EVALUATION PROCEDURES

The regional specialist shall spend a sufficient amount of time necessary to determine the applicant's knowledge and skills in the enforcement of laws and rules.

1. The regional specialist shall review the documents generated in the PRELIMINARY ACTIVITIES and FIELD PRACTICE & REVIEW prior to arriving at the local health department for field work with the applicant. The regional specialist shall discuss the documents with the applicant prior to field work.

2. The regional specialist shall coordinate the administration of a written test. The applicant must score at least 70% on the written examination prior to the field evaluation by the regional specialist. The regional specialist shall discuss the incorrect answers on the test with the applicant prior to continuing the evaluation. If the applicant fails the test, he/she will be denied authorization. The written exam may be repeated at a later date.

3. The applicant shall complete at least four independent inspections, but no more than eight establishments selected by the regional specialist.

4. The regional specialist shall observe the applicants' knowledge, skills, and ability to properly inspect the establishments selected. The intern will conduct the inspection, complete the inspection form, discuss findings with

the regional specialist, discuss findings with the person in charge of the establishment and post the grade. The regional specialist will evaluate the intern by using the Authorization Checklist. If the establishment warrants a notice of suspension or revocation, the regional specialist will review the notice of suspension or revocation. The regional specialist and the applicant shall jointly sign the inspection form and any suspension or revocation forms.

5. For migrant housing/family foster home delegation, the regional specialist shall observe the applicants' evaluation of at least one existing on-site sewage system and on-site water supply for compliance with 15A NCAC 18A .1700 and .1900. A water sample shall be collected for the site evaluated. The evaluation shall be conducted at a site not previously visited by the applicant.

6. A conference will be held with the supervisor or designee to discuss the recommendations for authorization, which will be forwarded to the Environmental Health Services Section.

7. The regional specialist shall recommend granting or denying the applicant the authority to enforce specific laws and rules by completing a recommendation form and forwarding it to the Environmental Health Services Section as quickly as possible. If the regional specialist cannot recommend delegation be granted after the inspections have been conducted in Steps 3-5 EVALUATION PROCEDURES, the recommendation shall be to deny the authorization. If delegation is denied, the specific reasons for denial with recommendations for improvements shall be included.

DELEGATION OF AUTHORITY

1. Upon receipt of the recommendation from the regional specialist, a letter from the Environmental Health Services Section Chief will be sent to the applicant approving or denying the request for authorization. If approved, the *Identification Card* will be included as appropriate.

2. The authorized REHS shall carry the *Identification Card* while on duty.

3. The *Identification Card* is the property of the Environmental Health Services Section and must be immediately returned by the authorized agent to the division when he/she is no longer employed with the local health department.

4. The applicant may begin to enforce laws and rules when the letter of authorization is received in the local health department.

CHANGE OF EMPLOYMENT

1. If the REHS becomes employed in another local health department, the individual must apply for authorization for the employee to enforce laws and rules. The following steps must be completed. See PRELIMINARY ACTIVITIES, Step 2 and Step 4; see SCHEDULING THE EVALUATION FOR AUTHORIZATION: Step 1 and Step 3.

2. When an authorized REHS transfers from one local health department of the state to another, the regional specialist shall assess the need for additional training. This may include discussing the applicant’s abilities with their current regional specialist, reviewing inspection forms from the previous county, a field visit with the new county’s regional specialist, or attending initial internship training at the expense of the employing health department. If the authorizing regional is no longer employed by the state, field work will be required.

APPLICATION FOR DELEGATION OF AUTHORITY

☐ Initial Authorization ☐ Re-authorization ☐ Previous Identification Card attached or returned to

REGISTRATION NUMBER _____ DATE OF EMPLOYMENT: _____

NAME: _____ DATE OF BIRTH: _____

POSITION TITLE: _____ EMAIL: _____

COUNTYOF EMPLOYMENT: _____

COUNTY OF PREVIOUS EMPLOYMENT: _____ DATE LEFT: _____

PREVIOUS AUTHORIZATION:

( ) CCC	( ) FLI	( ) OSW	( ) TATTOO
( ) CLPP	( ) MH	( ) POOLS	( ) WELLS

INITIAL APPLICANT TRAINING LOCATION: _____ DATES: _____

TYPE OF AUTHORIZATION REQUESTED:

( ) CCC	( ) FLI	( ) OSW	( ) TATTOO
( ) CLPP	( ) MH	( ) POOLS	( ) WELLS

STATEMENT OF APPLICANT

I hereby request that I be authorized to enforce state laws and rules.

DATE: _____ SIGNATURE: _____

STATEMENT OF SUPERVISOR

I hereby certify that the applicant has successfully completed the Preliminary Duties and Field Practice and Review. The applicant is ready to be considered for authorization.

DATE: _____ SIGNATURE: _____

INSTRUCTIONS:

Purpose: To request authority to be delegated to an environmental health specialist to administer and enforce state environmental health laws and rules.

Preparation: This form shall be completed by the applicant when all Preliminary Activities and Field Practice and Review have been completed or when the applicant changes the county of employment. Each item preceded by a blank space must be initialed and dated by the applicant when the activity has been completed.

Distribution:
1. Original to: Education & Training, Environmental Health Services Section
   1632 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00)
2. Copy: Local health department files.

Disposition: This form may be destroyed in accordance with Standard 6, Personnel Records, *Records Disposition Schedule* published by the North Carolina Division of Archives and History.

Additional Forms: This form may be copied as needed.

DPH-EHS 1056 (REVISED 11//15/12)
ADB

Risk Categorization of Food Establishments

Examples
- Full Service Restaurant
- Big Deli
- Caterers
- Nursing Homes
- School Lunch Rooms serving Preschool Aged
- Some Sushi Establishments
- Reduced Oxygen Packaging

Risk Type 4
- Establishments Serving Highly Susceptible Populations and/or
- Establishments Using Specialized Processes
- Unlimited Number of Cook and Cool of PH* Foods and/or
- Unlimited Amount of Raw PH* Preparation

Less Complex

Risk Type 3
- Cook and Cool No More Than 3 PH* Foods
- Unlimited Amount of Raw PH Preparation

Examples
- Meat Markets/Seafood
- Some Grocery Store Delis
- MFU
- Middle and High School Lunch Rooms
- Some Sub Shops
- Breading/Marinating preparation

Less Complex

Examples
- Some Grocery Store Delis
- Pushcarts / Some MFUs
- Cook / Serve Food Service
- LFSE
- Cook / Serve Pizza
- Sandwich Shops
- Produce

Risk Type 2
- Cook and Cool No More Than 2 PH* Foods
- Raw PH* Ingredients Received in a Ready to Cook Form

Less Complex

Risk Type 1
- Prepare Only Non-PH* Foods

Examples
- Some Drink Stands
- Nachos with Non-PH* Cheese
- Multi-Use Utensils

* Potentially Hazardous

Instructions for Marking the Food Establishment Inspection Report, Including Code References for Risk Factors/Interventions and Good Retail Practices

All references and code sections in these marking instructions are based on the Rules Governing the Food Protection and Sanitation of Food Establishments.

A. GENERAL MARKING INSTRUCTIONS

HEADER Information

Establishment Name	Complete this section using the "usual/common name" or "Doing Business As" name of the business. This information should be the same as the license/permit application completed at the initiation of the business.
Location Address	Street address of the actual business location
Zip Code	Actual business location
Telephone	Contact phone number for the establishment
Establishment ID#	Tracking number for Inspections, Statistics and Fees
County	Name the county where the establishment exists
Inspection Type	Mark the appropriate box
Wastewater Type	Mark the appropriate box
Water Supply	Mark the appropriate box
Permit Holder	Name of Owner or Operator as shown on application
Establishment Type	Establishment Types as defined by the FDA Standard: Institutions – Hospitals, Nursing Homes, Elementary Schools Restaurants – Fast Food, Full-Service Retail Food Services – Deli Departments, Meat & Poultry Departments, Produce Departments & Salad Bars, Seafood Departments
Risk Category	Designation of risk level for determining frequency of inspection **Risk Category I** applies to food service establishments that prepare only non-potentially hazardous foods. **Risk Category II** applies to food service establishments that cook and cool no more than two potentially hazardous foods. Potentially hazardous raw ingredients shall be received in a ready-to-cook form. **Risk Category III** applies to food service establishments that cook and cool no more than three potentially hazardous foods. **Risk Category IV** applies to food service establishments that cook and cool an unlimited number of potentially hazardous foods. This category also includes those facilities using specialized processes or serving a highly susceptible population.
Number of Risk Factor/ Intervention Violations	The number of boxes marked OUT in items 1-27 should be counted and the total number placed here
Number of Repeat Risk Factor/Intervention Violations	The number of boxes marked R (repeat) in items 1-27 should be counted and the total number placed here
Score	A score earned by the establishment as a result of an inspection or reinspection
Date	The date of the inspection including month, day, and year
Time In	The actual time the inspection begins
Time Out	The actual time the inspection ends
Status Code	Designate the appropriate Status Code as defined by Inspections, Statistics and Fees Program
Contact Number	The Regulatory Authority Contact Number.
Total Deductions	Total point deductions.
Verification Date	The date the verification inspection will be conducted.

B. RISK FACTORS AND INTERVENTIONS

Risk factors are food preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention (CDC) as contributing factors in foodborne illness outbreaks. Risk factors include: Food from Unsafe Sources, Improper Holding Temperatures, Inadequate Cooking, Contaminated Equipment, and Poor Personal Hygiene. These items are prominent on the Food Establishment Inspection Report because maintaining these items in compliance is vital to preventing foodborne illness. Additionally, five key public health interventions were introduced in the 1993 Food Code that supplemented the other interventions long-established by the Food and Drug Administration (FDA) model codes and guidances to protect consumer health. The five key interventions are: Demonstration of Knowledge, Employee Health Controls, Controlling Hands as a Vehicle of Contamination, Time and Temperature Parameters for Controlling Pathogens, and the Consumer Advisory.

Establishments should be inspected at the time processes are ongoing, food handling by employees, preparation, cooling, cooking, holding etc. Time of inspection should vary to capture the processes that occur at the onset or end of operation such as cooling, receiving of foods, etc.

For each item on the inspection report form in the Foodborne Illness Risk Factors and Public Health Interventions section, the inspector should indicate one of the following for **COMPLIANCE STATUS: "IN"** which means that the item is in compliance; **"OUT"** which means that the item is not in compliance; "**N.O."** which means that the item was not observed during the inspection; or **"N.A."** which means that the item is not applicable for the facility. If N.A. or N.O. is not listed as an option for a particular item, this means that this item must be evaluated during the inspection and a compliance status must be determined. **If the item is marked "OUT", document details of each violation for the item number in the "Observations and Corrective Actions" section on the second page of the inspection report.** Compliance status should be determined as a result of observations that establish a pattern of non-compliance. Consideration should be given to the seriousness of the observation with regard to prevention of foodborne illness. Priority (P) and Priority Foundation (Pf) citations require immediate corrective action or suitable alternatives determined by the REHS, until the violations are corrected. (P) and (Pf) violations that cannot be corrected during the inspection shall be given no more than 10 days to correct the violation, depending on the severity and nature of risk to public health. The compliance date shall be documented on the inspection report.

For items marked **"OUT**,**"** further indicate the status of the violation by marking the corresponding box for Corrected During Inspection **(CDI)** and/or Repeat violation **(R)**. Marking **CDI** indicates that all violations cited under that particular item number have been corrected and verified before completing the inspection. The actual corrective action taken for each violation should be documented in the "Observations and Corrective Actions" section of the inspection report. For example, Item #6 *Handwashing sink* is marked out of compliance because the establishment does not have soap and paper towels at the handwashing sink. The person in charge partially corrects the problem by putting soap at the sink, but does not replace the paper towels or provide any other effective means for drying hands. The corrective action taken for the soap is documented in the narrative on the form, but **CDI** is **not** marked for Item #6 because all violations under that item were not corrected. Marking Verification Required **(VR)** indicates correction is warranted within 10 calendar days. Marking **R** indicates that the same violation under a particular item number was cited on the last inspection report. Using the same scenario, on the subsequent inspection if the provision of soap and paper towels is not in violation, but employees are not washing hands in the correct sink (which is also cited under Item #6 *Handwashing sink*), **R** would **not** be marked because this is a new violation which was not cited on the previous inspection report.

The purpose and objective of a Food Service Establishment inspection program is to assess the operation and ensure risk factors are in control. Reducing risk factors have a direct correlation in the reduction of foodborne illness. The goal is to observe processes and behaviors in retail food establishments. When (P) and (Pf) violations are observed, it is required to seek correction. For long term active managerial control of (P) and (Pf) violations, the REHS should engage in seeking compliance and develop Risk Control Plans (RCP) between the department and the establishment.

The appendices of this document also contain guidance for enforcement strategies, employee health, standing regulatory interpretations, Time as a Public Health Control, and Specialized Process Standards.

C. MARKING INSTRUCTIONS FOR EACH RISK FACTOR AND INTERVENTION ON THE INSPECTION REPORT

Supervision

1. PIC present, Demonstration – Certification by accredited program, and performs duties

IN/OUT This item should be marked IN or OUT of compliance. When an establishment is marked OUT because B is not met, zero points should be deducted and correction will not be required until January 1, 2014. The person in charge (PIC) has three assigned responsibilities – Presence; Demonstration – Certification by accredited program; and Duties. This item is marked OUT of compliance if any **one** of the responsibilities is not met.

A. Person in charge is present. This item is marked OUT of compliance if there is no PIC per 2-101.11(A) and (B).
B. Demonstration – Certification by accredited program. This item is marked IN compliance only when the PIC holds certification by an ACCREDITED PROGRAM as specified in 2-102-20.
C. Duties of the PIC. This item must be marked IN or OUT of compliance based on the interaction and observation with the PIC and food employee. The inspector needs to determine the systems or controls the PIC has put into practice regarding oversight and/or routine monitoring of the Duties listed in § 2-103.11. This is accomplished by 1) discussion with the PIC, and 2) verified through observation that the systems or controls are actually being implemented. This concept is commonly referred to as Active Managerial Control. This item must be marked OUT of compliance when there is a pattern of non-compliance and obvious failure by the PIC to ensure employees are complying with the duties listed in § 2-103.11. Since marking this item out of compliance requires judgment, it is important that this item not be marked for an isolated incident, but rather for an overall evaluation of the PIC's ability to ensure compliance with the duties described in § 2-103.11.

N.A. This item may be marked N.A. for Category I establishments and Congregated Nutrition Sites.
N.O. **Do Not Mark** this item N.O.

Applicable Code Section:
2-101.11 Assignment [Pf]
2-102.11 Demonstration [Pf]
2-102.12 Certified Food Protection Manager
2-103.11 (A)-(L) Person-In-Charge-Duties [Pf]

Employee Health

2. Management and food employee knowledge, and conditional employee; responsibilities and reporting.

IN/OUT This item must be marked IN or OUT of compliance. This item is marked IN compliance when the following criteria are met:

1. The PIC is aware of his or her responsibility to inform food employees and conditional employees of their responsibility to report certain symptoms or diagnosed diseases to the person in charge and for the PIC to report to the regulatory authority as specified under Food Code ¶ 2-103.11(M) and ¶¶ 2-201.11 (A),(B), (C), and (E); **and**

2. The PIC provides documentation or otherwise satisfactorily demonstrates during the inspection, that all food employees and conditional employees are informed of their responsibility to report to management information about their health and activities as it relates to diseases that are transmissible through food, as specified under ¶ 2-201.11(A). Satisfactory compliance may be

documented by completion of Form 1-B, Conditional Employees or Food Employees Reporting Agreement, in Annex 7 of the 2009 Food Code for each employee or other similar State or local form containing the same information; **or**

3. In lieu of a written policy, compliance may be demonstrated by:

    a) Presenting evidence such as a curriculum and attendance rosters documenting that each employee has completed a training program which includes all the information required on Form 1-B regarding their reporting responsibilities; **or**

    b) Implementation of an employee health policy which includes a system of employee notification using a combination of training, signs, pocket cards, or other means to convey all of the required information on Form 1-B to all food employees and conditional employees. A signed acknowledgement by the employee should be part of any employee health policy.

The regulatory authority is encouraged to establish a policy of selecting one employee at random during each inspection and requesting the PIC verify, by one of the previously listed methods, that the selected employee has been **informed** of his or her responsibility to report symptoms, exposures, and diagnosed illnesses to management. The PIC is not expected to quote symptoms and diseases from memory, but should be able to locate that information on Form 1-B or similar documents used to demonstrate compliance.

Additional information is provided in Annex 3 of the Public Health Reasons for Subpart 2-201, including a number of questions, which may be used as a reference to assist the regulatory authority in determining compliance with this item.

N.A. **Do Not Mark** this item N.A.
N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:
2-103.11(M) Person in Charge-Duties [Pf]
2-201.11(A), (B), (C), & (E) Responsibility of Permit Holder, Person in Charge, and Conditional Employees [P]

3. Proper use of reporting, restriction and exclusion

IN/OUT This item must be marked IN or OUT of compliance. To be marked IN there must be no ill employees, employees experiencing symptoms requiring reporting, or reason for the PIC to exclude or restrict an employee observed at the time of the inspection. Compliance must be based on first hand observations or information and cannot be based solely on responses from the PIC to questions regarding hypothetical situations or knowledge of the Code. This item should be marked OUT of compliance when:

- The inspector observes a working employee with specific reportable symptoms (subparagraph 2-201.11 (A)(1)); or
- The inspector becomes aware that an employee has reported information about his or her health and activities as it relates to diseases that are transmissible through food and the PIC has not acted to restrict or exclude an employee as required by the Code. (§ 2-201.12) & (§2-201.13); or
- The inspector becomes aware that the PIC has not notified the Regulatory Authority that an employee is jaundiced or diagnosed with an illness due to a pathogen as specified under subparagraphs 2-201.11 (A)(2)(a)-(e) of the Code.
- There are food employees working in the food establishment that have been diagnosed with Norovirus, hepatitis A virus, shigellosis, *E.coli* O157:H7, or other EHEC, or typhoid fever; or with active symptoms of vomiting and/or diarrhea; or working with food, food-contact equipment, utensils, or single-service articles with an open, uncovered infected wound or pustule, or with a sore throat with a fever. Additionally, in food establishments exclusively serving a highly susceptible population, there are to be no food employees with an active sore throat with a fever working in the food establishment.

N.A. **Do Not Mark** this item N.A.
N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:
2-201.11 (D) and (F) Responsibility of Permit Holder, Person in Charge, and Conditional Employees-Responsibility of the PIC to Exclude or Restrict [P]
2-201.12 Exclusions & Restrictions [P]
2-201.13 Removal, Adjustment, or Retention of Exclusions & Restrictions [P]

Good Hygienic Practices

4. Proper eating, tasting, drinking, or tobacco use
IN/OUT This item must be marked IN or OUT of compliance based on direct observations or discussions of the appropriate hygienic practices of food employees. This item should be marked IN compliance when a food employee is observed drinking from a closed beverage container subsequently stored on a non-food-contact surface and separate from exposed food, clean equipment, and unwrapped single- service and single-use articles. This item should be marked OUT of compliance when food employees are observed improperly tasting food, eating, drinking, or smoking, or there is supporting evidence of these activities taking place in non-designated areas of the establishment. An open container of liquid in the kitchen preparation area does not necessarily constitute marking this item OUT. Further discussion with a food employee or the PIC may be needed to determine if the liquid, if labeled, is used as an ingredient in food, or may be an employee beverage that is consumed in another designated area. If the liquid is an open beverage that is consumed in a designated area, it must still be stored in a manner to prevent the contamination of food, equipment, utensils, linens and single-service/single-use articles.
N.A. **Do Not Mark** this item N.A.
N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:
2-401.11 Eating, Drinking, or Using Tobacco
3-301.12 Preventing Contamination When Tasting [P]

5. No discharge from eyes, nose, and mouth
IN/OUT This item must be marked IN or OUT of compliance based on direct observations of food employees. This item should be marked IN compliance when no food employees are observed having persistent coughing, sneezing, runny nose, or watery eyes. This item should be marked OUT of compliance when a food employee has persistent coughing, sneezing, runny nose, or watery eyes subjecting food and food-contact surfaces to potential contamination.
N.A. **Do Not Mark** this item N.A.
N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:
2-401.12 Discharges from the Eyes, Nose, and Mouth

Preventing Contamination by Hands

6. Hands clean and properly washed
IN/OUT This item must be marked IN or OUT of compliance. This item is marked IN compliance only when employees are observed using proper handwashing techniques at appropriate times and places.
N.A. **Do Not Mark** this item N.A.
N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

2-301.11 Clean condition-Hands and Arms [P]
2-301.12 Cleaning Procedure [P]
2-301.14 When to Wash [P]
2-301.15 Where to Wash [Pf]
2-301.16 Hand Antiseptics [Pf]

7. No bare hand contact with RTE foods or a pre-approved alternate properly followed

IN/OUT This item should be marked IN or OUT of compliance. This item is marked IN compliance only when employees are observed using suitable utensils or gloves to prevent bare hand (or arm) contact with ready-to-eat foods or are observed properly following a pre-approved alternative procedure to no bare hand contact. This item should be marked OUT of compliance if one person is observed touching ready-to-eat food with their bare hands in the absence of a prior approval and written procedures for bare hand contact. Refer to subparagraph 3-301.11(D)(1)-(7) for a listing of conditions that must be met in order to receive prior approval by the Regulatory Authority. Bare hand contact by food employees serving a Highly Susceptible Population is prohibited and no alternative to bare hand contact is allowed.

N.A. **Do Not Mark** this item N.A.

N.O. This item may be marked N.O. for establishments that prepare ready-to-eat foods only, but no food preparation is performed at the time of inspection.

Applicable Code Sections:

3-301.11 Preventing Contamination from Hands [P, Pf]
3-801.11(D) Pasteurized Foods, Prohibited Re-Service, and Prohibited Foods [P]

8. Handwashing sinks, supplied and accessible

IN/OUT This item must be marked IN or OUT of compliance based on observations in determining that handwashing sinks are properly equipped and conveniently located for food employee use. This item must be marked OUT of compliance when the facility is not stocked with soap, hand drying provisions or equipped with the required signage. In addition, if the handwashing sink is not located to be available to food employees who are working in food preparation, food dispensing and warewashing areas, is blocked by portable equipment or stacked full of soiled utensils or other items, or the facility is unavailable for regular employee use, this item must be marked OUT of compliance.

N.A. **Do Not Mark** this item N.A.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

5-202.12 Handwashing Sinks, Installation [Pf]
5-203.11 Handwashing Sinks-Numbers and Capacities [Pf]
5-204.11 Handwashing Sinks-Location and Placement [Pf]
5-205.11 Using a Handwashing Sink-Operation and Maintenance [Pf]
6-301.11 Handwashing Cleanser, Availability [Pf]
6-301.12 Hand Drying Provision [Pf]
6-301.13 Handwashing Aids and Devices, Use Restrictions
6-301.14 Handwashing Signage

Approved Source

9. Food obtained from approved source

IN/OUT This item must be marked IN or OUT of compliance based on direct observations of food products, food labels and packaging, water analyses, and discussion with the PIC or other food employees. This item should be marked IN compliance when the regulatory authority is able to determine approved food sources. A review of supplier names, shipment invoices, buyer

specification plans, molluscan shellfish tags, proof of regulatory permit/licensure of a food source, etc. can be used to document approved food sources. Milk and milk products must comply with Grade A Standards. This item should be marked OUT of compliance when an approved food source cannot be determined. NC food exemptions apply to this item number. See appendix.

N.A. **Do not mark** this item N.A.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

3-201.11 Compliance with Food Law [P, Pf]
3-201.12 Food in a Hermetically Sealed Container [P]
3-201.13 Fluid Milk and Milk Products [P]
3-201.14 Fish [P]
3-201.15 Molluscan Shellfish [P]
3-201.16 Wild Mushrooms [P]
3-201.17 Game Animals [P]
3-202.13 Eggs [P]
3-202.14 Eggs and Milk Products, Pasteurized [P]
3-202.110 Juice Treated-Commercially Processed [P, Pf]
5-101.13 Bottled Drinking Water [P]

10. Food received at proper temperature

IN/OUT This item should be marked IN or OUT of compliance based on actual food temperature measurements of PHF(TCS foods) being received. This item should be marked IN compliance when food is received and found at proper temperatures during the inspection. This item should be marked OUT of compliance if food is received and accepted, but an actual food temperature measurement of a PHF/TCS food by the regulatory authority at the time of delivery exceeds the temperature specifications for receiving as prescribed by the Code.

N.A. **Do Not Mark** this item N.A.

N.O. This item may be marked N.O. if food is not received during the inspection.

Applicable Code Sections:

3-202.11 Temperature [P, Pf]

11. Food in good condition, safe and unadulterated

IN/OUT This item must be marked IN or OUT of compliance based on direct observations of the integrity of product packaging, wholesomeness, and signs of adulteration. This item must be marked IN compliance when, for example a dent in a canned food has not compromised the hermetic seal; cuts made in outer cardboard packaging during opening of the case do not enter the inner product packaging; the true appearance, color, or quality of a food is not misrepresented; and food is honestly presented. This item must be marked OUT of compliance when the integrity of food packaging has been compromised or the true appearance, color, or quality of a food has been intentionally altered.

N.A. **Do Not Mark** this item N.A.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

3-101.11 Safe, Unadulterated and Honestly Presented [P, Pf]
3-202.15 Package Integrity [Pf]

12. Required records available: shellstock tags, parasite destruction

IN/OUT This item should be marked IN or OUT of compliance, based on direct observations of fish in storage, shellstock tags, and/or records of freezing of fish for parasite destruction. This item should be marked IN compliance if the permit holder provides a statement from supplier(s) identifying that fish sold as raw, raw-marinated or undercooked is frozen by supplier for parasite

destruction; or there are freeze records maintained by the permit holder when fish are frozen for parasite destruction on the premises. This item should be marked OUT of compliance if there are no shellstock tags available, when the shellstock tags are incomplete, when there is evidence of commingling of shellstock, or when no records of freezing of fish for parasite destruction are available. Fish exempt from freezing requirements are found in paragraph 3-402.11(B).

N.A. This item may be marked N.A. when shellstock are not used in the establishment and the only fish sold as raw, raw-marinated or undercooked is the tuna species or aquacultured fish listed as exempted from freezing in the Food Code.

N.O. This item may be marked N.O. when shellstock or raw, raw-marinated and undercooked fish are sold periodically in the establishment, but are not being sold at the time of inspection and prior compliance through tags, invoices, or purchase records cannot be verified.

Applicable Code Sections:

3-202.18 Shellstock Identification [Pf]
3-203.12 Shellstock, Maintaining Identification [Pf]
3-402.11 Parasite Destruction [P]
3-402.12 Records, Creation, & Retention [Pf]

Protection from Contamination

13. Food separated and protected

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food storage and food handling practices. This item should be marked OUT of compliance when ready-to-eat foods are subject to potential contamination by raw animal foods; raw animal foods are observed not separated by type based on minimum cook temperatures by spacing or placing in separate containers; food is not packaged or covered during storage (unless in the process of cooling); or food is in contact with soiled equipment and utensils; or single-use gloves used for more than one task.

N.A. This item may be marked N.A. when there are no raw animal foods used in the facility and only packaged foods are sold.

N.O. This item is marked N.O. when raw animal foods are used or served seasonally and you are unable to determine compliance.

Applicable Code Sections:

3-302.11 Packaged and Unpackaged Food-Separation, Packaging, and Segregation [P]
3-304.11 Food Contact with Equipment and Utensils [P]
3-304.15(A) Gloves, Use Limitation [P]
3-306.13(A) Consumer Self-Service Operations [P]

14. Food-contact surfaces: cleaned and sanitized

IN/OUT This item must be marked IN or OUT of compliance based on direct observations of food-contact surfaces of equipment and utensils; actual measurements/readings of chemical sanitizer concentration, hot water sanitizing temperature, pH, hardness, water pressure, etc. using test strips, heat-sensitive tapes, and equipment gauges; observations of cleaning and sanitizing procedures; and discussion of cleaning and sanitizing procedures and frequency with the PIC or other food employees. This item must be marked IN compliance when manual and/or mechanical methods of cleaning and sanitizing are effective, and performed at the prescribed frequency. There should be an overall assessment of the food-contact surfaces of equipment and utensils in clean storage and in use to determine compliance. For example, this item is not marked OUT of compliance based on one visibly soiled utensil, such as a plate or knife. This item must be marked OUT of compliance when manual and/or mechanical methods of cleaning and sanitizing food-contact surfaces of equipment and utensils are ineffective, or if one multiuse piece of equipment such as a slicer or can opener is visibly soiled and being used at the time of the inspection.

N.A. **Do Not Mark** this item N.A.
N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

4-501.111 Manual Warewashing Equipment, Hot Water Sanitization Temperatures [P]
4-501.112 Mechanical Warewashing Equipment, Hot Water Sanitization Temperatures [Pf]
4-501.113 Mechanical Warewashing Equipment, Sanitization Pressure
4-501.114 Manual and Mechanical Warewashing Equipment, Chemical Sanitization-Temperature, pH, Concentration and Hardness [P]
4-501.115 Manual Warewashing Equipment, Chemical Sanitization Using Detergent-Sanitizers
4-601.11(A) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils [P]
4-602.11 Equipment Food-Contact Surfaces and Utensils-Frequency [P]
4-602.12 Cooking and Baking Equipment
4-702.11 Before Use After Cleaning [P]
4-703.11 Hot Water and Chemical-Methods [P]

15. Proper disposition of returned, previously served, reconditioned, and unsafe food

IN/OUT This item must be marked IN or OUT of compliance. This item is marked OUT of compliance if food is found unsafe, adulterated, not honestly presented, from an unapproved source, or if ready-to-eat food is contaminated by employees and is not discarded or reconditioned according to an approved procedure, or if previously served unwrapped, unprotected food is observed being re-served.
N.A. **Do Not Mark** this item N.A.
N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

3-306.14 Returned Food and Re-service of Food [P]
3-701.11 Discarding or Reconditioning Unsafe, Adulterated, or Contaminated Food

Potentially Hazardous Food (PHF) Time/Temperature

16. Proper cooking time and temperatures

NOTE: *The cooking temperatures of foods must be measured to determine compliance or noncompliance. Do not rely upon discussions with managers or cooks to make a determination of compliance or noncompliance. The temperature of raw animal foods in each species cooked during the inspection should be taken. For instance, if the facility fries chicken, scrambles eggs, bakes fish, grills hamburgers, and slow-roasts prime rib during the inspection – the cook temperatures of all of the products should be measured and recorded. Temperatures, both IN compliance and OUT of compliance, should be recorded in the "Temperature Observations" section of the inspection report. The time of inspections should be varied so that cooking can be observed.*

IN/OUT This item should be marked IN or OUT of compliance. This item should be marked OUT of compliance if the items checked do not meet the temperature requirements for cooking and the employee doing the cooking attempts to serve the product without returning the product to the cooking process. If a food is cooked below the required temperature but the facility has an approved Consumer Advisory or an approved variance with HACCP plan for that food item, mark the item IN compliance, record the temperature and document the reason it is IN compliance.
N.A. This item may be marked N.A. when no raw animal foods are cooked in the establishment.
N.O. This item may be marked N.O. when you are unable to determine the cooking temperature of any food. The inspection should be arranged at an optimum time for measuring at least one cooked item.

Internal Cooking Temperature Specifications

145°F for 15 seconds	Raw eggs cooked for immediate service Fish, except as listed below	Meat, except as listed in the next 2 rows Commercially raised game animals, rabbits
155°F for 15 seconds:	Ratites (Ostrich, Rhea and Emu) Injected meats Mechanically tenderized meats	Raw eggs not for immediate service Comminuted meat, fish, or commercially raised game animals
165°F for 15 seconds:	Wild game animals Poultry	Stuffed fish, meat, pork, pasta, ratites & poultry Stuffing containing fish, meat, ratites & poultry
Whole Meat Roasts	Refer to cooking charts in the *Food Code* ¶ 3-401.11(B)	

Applicable Code Sections:
3-401.11 Raw Animal Foods-Cooking [P, Pf]
3-401.12 Microwave Cooking

17. Proper reheating procedures for hot holding

NOTE: The reheating temperatures of foods must be taken to determine compliance or non-compliance. Use discussions with managers or cooks and your direct observations to determine compliance or non-compliance. Temperatures IN and OUT of compliance should be recorded in the "Temperature Observations" section of the inspection report.

IN/OUT This item should be marked IN or OUT of compliance based on actual temperature measurements of foods upon completion of the reheating process and prior to being placed in hot holding using a calibrated food temperature measuring device. This item should be marked OUT of compliance if the items checked are not reheated to the required temperatures or within 2 hours prior to hot holding.

N.A. This item may be marked N.A. when foods are **not** held over for a second service and/or reheating for hot holding is not performed in the establishment.

N.O. This item may be marked N.O. such as when foods are held over for a second service, but **no** foods are reheated during the time of inspection.

Applicable Code Sections:
3-403.11 Reheating for Hot Holding [P]

18. Proper cooling time and temperatures

NOTE: The requirement for cooling cooked PHF (TCS) food, is that the food must be cooled from 135°F to 41°F (or 45°F) or less in 6 hrs provided that the food is cooled from 135°F to 70°F within the first 2 hours. For example, if a facility cools chili from 135°F to 70°F in 1.5 hours; they then have 4.5 hours to get it from 70°F to 41°F (or 45°F) or less. There are two critical limits that must be met with cooling. Discussions with the person in charge along with observations should be used to determine compliance. For instance, during discussion the person in charge says that a food product was cooled overnight in the walk-in cooler. The product is checked and the temperature is 50°F. Eight hours have elapsed from closing to opening. This item should be marked OUT because the product did not cool from 135°F to 70°F within two hours and from 135°F to 41°F (or 45°F) or less within a total of 6 hours. Temperatures IN compliance and OUT of compliance should be recorded in the "Temperature Observations" section of the inspection report Because

the entire cooling process is difficult to observe during an inspection, at the onset of the inspection a determination of whether foods are currently being cooled should be made. If cooling is taking place, temperatures should be taken to make a determination of whether proper cooling is possible with procedures being used. The PIC must demonstrate that both critical limits have been met for the cooling process. Observations of methods and information provided from the operator shall demonstrate if the process is IN or OUT of compliance.

IN/OUT This item should be marked IN or OUT of compliance based on actual temperatures of PHF (TCS) foods in the cooling process. The basis for determining IN or OUT of compliance can also be supported through discussion and/or record review which would provide the inspector reliable data of the "start time" for cooling from 135°F. See above NOTE for an example of using actual temperature and discussion with the PIC in determining OUT of compliance without actually being at the establishment during the entire cooling of PHF (TCS) process, from start to finish.

N.A. This item may be marked N.A. when the establishment does **not** receive raw eggs, shellstock, or milk, prepares **no** PHF (TCS) food from ambient temperature ingredients that require cooling, and does **not** cool cooked PHF (TCS) food.

N.O. This item may be marked N.O. when the establishment does cool PHF (TCS) food, but proper cooling per the prescribed temperature and time parameters cannot be determined during the length of the inspection.

Applicable Code Sections:
3-501.14 Cooling [P]

19. Proper hot holding temperatures

NOTE: Temperatures IN compliance and OUT of compliance should be recorded in the "Temperature Observations" section of the inspection report.

IN/OUT This item should be marked IN or OUT of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. This item should be marked IN compliance when the regulatory authority determines that, of the PHF/TCS FOOD temperature measurements taken during the inspection, no hot holding temperatures are less than prescribed by the Code. This item is marked OUT of compliance if one PHF/TCS FOOD is found out of temperature unless Time as a Public Health Control (TPHC) is used for that PHF/TCS FOOD.

N.A This item may be marked N.A. when the establishment does **not** hot hold food.

N.O. This item may be marked N.O. when the establishment does hot hold food, but no foods are being held hot during the time of inspection. Inspections should be conducted during a time when hot holding temperatures can be taken.

Applicable Code Sections:
3-501.16(A)(1) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding [P]

20. Proper cold holding temperatures

NOTE: Temperatures IN compliance and OUT of compliance should be recorded in the "Temperature Observations" section of the inspection report. Temperatures at 45 degrees F or less are IN compliance until January 1, 2019.

IN/OUT This item should be marked IN or OUT of compliance based on actual food temperature measurements using a calibrated food temperature measuring device. Discussions should be made with the PIC to determine if a food is in the process of cooling, TPHC is used, or there is an approved method to render a food so that it is not PHF/TCS food. This item should be marked IN compliance when the regulatory authority determines that, of the temperature measurements taken during the inspection, no cold holding temperatures are greater than prescribed by the Code. This item should be marked OUT of compliance if one PHF/TCS food is found out of temperature, with supportive evidence. , unless TPHC is used for that PHF/TCS food.

N.A. This item may be marked N.A. when the establishment does **not** cold hold food.

N.O This item may be marked N.O. when the establishment does cold hold food, but no foods are being held cold during the time of inspection. Inspections should be conducted during a time when hot holding temperatures can be taken.

Applicable Code Sections:

3-501.16(A)(2) and (B) Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding [P]

21. Proper date marking and disposition

IN/OUT This item should be marked IN or OUT of compliance. This item would be IN compliance when there is a system in place for date marking all foods that are required to be date marked and is verified through observation. If date marking applies to the establishment, the PIC should be asked to describe the methods used to identify product shelf-life or "consume-by" dating. The regulatory authority must be aware of food products that are listed as exempt from date marking and date marking time frames. For disposition, mark IN when foods are all within date marked time limits or food is observed being discarded within date marked time limits or OUT of compliance, such as when date marked food exceeds the time limit or date-marking is not done.

N.A. This item may be marked N.A. when there is **no** ready-to-eat, PHF/TCS food prepared on-premise and held, or commercial containers of ready-to-eat, PHF/TCS food opened and held, over 24 hours in the establishment.

N.O. This item may be marked N.O. when the establishment does handle foods requiring date marking, but there are no foods requiring date marking in the facility at the time of inspection.

Applicable Code Sections:

3-501.17 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking [Pf]

3-501.18 Ready-To-Eat Potentially Hazardous Food (Time/Temperature Control for Safety Food), Disposition [P]

22. Time as a Public Health Control: procedures and records

IN/OUT This item should be marked IN or OUT of compliance based on direct observations, record review, a discussion with the PIC, and the review of any standard operating procedures to determine if the intent of the Code for use of TPHC is met. This provision only applies if it is the actual intention or conscious decision by the PIC to store PHF(TCS food) out of temperature control using TPHC; otherwise, it may be a cold or hot holding issue. This item should be marked IN compliance if there is an approved written procedure at the food establishment that identifies the types of food products that will be held using time only, describes the procedure for how TPHC will be implemented, and if applicable delineates how food items, previously cooked and cooled before time is used, are properly cooled; and food items (marked or identified) do not exceed the 4-hour limit at any temperature or 6-hour limit at 70°F or less. This item should be marked OUT of compliance when the PIC implies the use of TPHC but does not have an effective mechanism for indicating the point in time when the food is removed from temperature control to the 4 or 6-hour discard time, or a written procedure or an effective mechanism for using TPHC is not present at the facility.

N.A This item may be marked N.A. when the establishment does not use time only as the public health control.

N.O. This item may be marked N.O. when the establishment uses time only as the public health control, but is not using this practice at the time of inspection.

Applicable Code Sections:

3-501.19 Time as a Public Health Control [P, Pf]

Consumer Advisory

23. Consumer advisory provided for raw or undercooked foods

IN/OUT This item should be marked IN or OUT of compliance based on a thorough review with the PIC of the posted, written and special/daily menus, to determine if untreated shell eggs, meats, fish, or poultry are used as an ingredient or ordered as a raw, raw-marinated, partially cooked, or undercooked food. The advisory also applies to shellstock offered for sale from a retail service case. This item should be marked IN compliance if the establishment provides an advisory that meets the intent of the Food Code for both the disclosure and reminder components. This item should be marked OUT of compliance when raw or undercooked foods are served or sold and there is no consumer advisory, the food item is not **disclosed**, or there is no **reminder** statement. The consumer advisory does not exempt the requirement for freezing for parasite control, nor should it be used for foods that have only gone through the initial heating and cooling stages of a non-continuous cooking process.

N.A. This item may be marked N.A. when a food establishment does not serve a ready-to-eat food that necessitates an advisory, i.e., an animal food that is raw, undercooked, or not otherwise processed to eliminate pathogens.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens [Pf]

Highly Susceptible Populations

24. Pasteurized foods used; prohibited foods not offered

NOTE: Discussions with the PIC and employees regarding whether or not certain foods are served or certain practices occur in the establishment, along with observations should be used to determine compliance.

IN/OUT This item should be marked IN or OUT of compliance based on direct observations and discussions with the PIC and food employees regarding whether or not certain foods are served or certain practices occur in an establishment serving a highly susceptible population. Violations of bare hand contact by food employees serving a highly susceptible population ¶ 3-801.11(D) is marked under Item #7. This item should be marked IN compliance if only treated/pasteurized juices/juice beverages are served; only pasteurized eggs are used in recipes if eggs are undercooked and if eggs are combined, unless there is a cook step or HACCP plan to control *Salmonella* enteriditis; no raw or partially cooked animal foods or raw seed sprouts are served; and no unopened packaged food is re-served following service to patients in medical isolation or quarantine.

N.A. This item may be marked N.A. if a highly susceptible population is not served.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

3-801.11(A), (B), (C), (E) and (G) Pasteurized Foods, Prohibited Re-Service, and Prohibited Food [P]

Chemical

25. Food additives: approved and properly used

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food ingredients in storage and listed as product ingredients supplemented by discussion with the PIC. This item is marked IN compliance if approved food and color additives are on site and used properly or if sulfites are on the premises, and they are not applied to fresh fruits/vegetables for raw consumption. Approved food additives are listed and have threshold limits in accordance with the CFRs, and does not apply to food additives that are considered Generally Recognized as

Safe (GRAS), such as salt, pepper, etc. This item is marked OUT of compliance if unapproved additives are found on the premises or approved additives are improperly used, such as sulfites being applied to fresh fruits or vegetables.

N.A. This item may be marked N.A. if the food establishment does **not** use any additives or sulfites on the premises.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

3-202.12 Additives [P]
3-302.14 Protection from Unapproved Additives [P]

26. Toxic substances properly identified, stored, and used

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food labeling, storage, reconstitution, and application of bulk and working containers of cleaning agents and sanitizers, personal care items, first aid supplies, medicines, pesticides, and potential toxic and poisonous substances. This item should be marked IN compliance when bulk and working containers of cleaning agents and sanitizers are labeled; sanitizing solutions are not exceeding the maximum concentrations; personal care items, first aid supplies, medicines, and chemicals are stored separate from and not above food, equipment, utensils, linens, and single-service and single-use articles; and restricted use pesticides are applied only by or under the supervision of a certified applicator. This item should be marked OUT of compliance if a cleaning agent or sanitizer is not properly identified and stored; if a sanitizing solution has a higher concentration than prescribed and medicines and first aid kits are improperly labeled and stored.

N.A. This item may be marked N.A. if the establishment does not hold poisonous or toxic materials for retail sale.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

7-101.11 Identifying Information, Prominence-Original Containers [Pf]
7-102.11 Common Name-Working Containers [Pf]
7-201.11 Separation-Storage [P]
7.202.11 Restriction-Presence and Use [Pf]
7-202.12 Conditions of Use [P, Pf]
7-203.11 Poisonous or Toxic Material Containers-Container Prohibitions [P]
7-204.11 Sanitizers, Criteria-Chemicals [P]
7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria [P]
7-204.13 Boiler Water Additives, Criteria [P]
7-204.14 Drying Agents, Criteria [P]
7-205.11 Incidental Food Contact, Criteria-Lubricants [P]
7-206.11 Restricted Use Pesticides, Criteria [P]
7-206.12 Rodent Bait Stations [P]
7-206.13 Tracking Powders, Pest Control and Monitoring [P]
7-207.11 Restriction and Storage-Medicines [P, Pf]
7-207.12 Refrigerated Medicines [P]
7-208.11 Storage-First Aid Supplies [P, Pf]
7-209.11 Storage-Other Personal Care Items
7-301.11 Separation-Storage and Display, Stock and Retail Sale [P]

Conformance with Approved Procedures

27. Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan

IN/OUT This item should be marked IN or OUT of compliance based on direct observations of food preparation and storage, a discussion with the PIC to determine if there are specialized food

processes [i.e. smoking food, curing food, reduced oxygen packaging, using food additives to render a food so that it is not PHF (TCS food), cook chill, sous vide, etc.] and the record review of standard operating procedures and HACCP documentation. This item should be marked IN compliance when observations of food operations and review of available records indicate compliance is being met with regards to specialized food processes. This item should be marked OUT of compliance if the inspection reveals specialized food processes that are not approved by the regulatory authority are performed or not conducted in accordance with the approved variance.

N.A. This item may be marked N.A. if the establishment is not required by the regulatory authority to have a variance or HACCP plan, juice is not packaged or reduced oxygen packaging is not done on the premises.

N.O. **Do Not Mark** this item N.O.

Applicable Code Sections:

3-404.11 Treating Juice [P, Pf]
3-502.11 Variance Requirement [Pf]
3-502.12 Reduced Oxygen Packaging, Criteria [P, Pf]
4-204.110(B) Molluscan Shellfish Tanks [P, Pf]
8-103.12 Conformance with Approved Procedures [P, Pf]
8-201.13 When a HACCP Plan is Required
8-201.14 Contents of a HACCP Plan [Pf]

Good Retail Practices (GRPs)

D. MARKING INSTRUCTIONS FOR EACH GOOD RETAIL PRACTICE (GRP) ON THE INSPECTION REPORT

Good Retail Practices (GRPs) are systems to control basic operational and sanitation conditions within a facility, and if not controlled, they could be contributing factors to foodborne illness by introducing hazards (biological, chemical and physical), into the end product, either directly or indirectly. For example, equipment in disrepair, such as a cutting board with deep grooves/cuts, makes effective cleaning difficult or impossible, and thereby could introduce a bacterial hazard onto food that comes into contact with the board. In addition, in assessing GRPs, it is important to make an overall assessment of the conditions by looking for trends versus an isolated incident; and the potential public health impact. For example, a few missing floor tiles in a dry area may not rise to the level of a "violation"; however, missing floor tiles in an area where equipment is subject to in-place manual cleaning without the use of an enclosed clean in place (CIP) system, i.e., using pressure hoses over band saws, slicers, or mixers, could create conditions whereby a bacterial hazard could be introduced on to the food equipment. These items usually require judgment, and if uncorrected, the regulatory authority must decide whether or not these conditions would lead to potential contamination.

GRPs are the methods used in, or the facilities or controls used for, the receiving, preparation, storage, serving, packaging or holding of food which are designed to assure unsanitary conditions do not lead to the introduction of hazards or unintentional substances into the end product. The intention of this inspection form is to focus the inspector's attention on those factors that have been shown to be most often linked with causing foodborne illness. For marking the GRPs section, indicate **IN** and **OUT** and the point value debited if a code provision under that item is **OUT** of compliance. Indicate **N.A.** and **N.O.** where applicable. Document each violation of the code provision for the item number in the "Observations and Corrective Actions" section on the second page of the inspection report. For items marked **OUT** of compliance, further indicate the **VIOLATION STATUS** by marking the corresponding box**: CDI** = Corrected During Inspection, **R** = Repeat violation and **VR** = Verification Required per the same instructions as given in the Risk Factor section.

E. TEMPERATURE OBSERVATIONS

Item/location	Record the common name of the food as well as the condition, process, and location of the food at the time of monitoring e.g. hot holding, refrigerator, prep-table. Temperatures in compliance and out of compliance should be documented.
Food Temperature	Record the temperature indicated on the inspector's thermometer. Specify the measurement in °F or °C. *(Note: Food temperature measuring devices that are scaled only in Fahrenheit should be accurate to ±2°F in the intended range of use. Food temperature measuring devices that are scaled only in Celsius or dually scaled in Celsius and Fahrenheit should be accurate to ± 1°C in the intended range of use.)*

F. OBSERVATIONS AND CORRECTIVE ACTIONS

Include here specific descriptions of violations observed and recorded in the Risk Factors and Interventions section and Good Retail Practices check boxes. Also include corrective actions for the noted violations and temperatures.

G. SIGNATURE BLOCK

Person in Charge	The PIC is the individual present at a food establishment who is responsible for the operation at the time of the inspection.
Regulatory Authority	The RA is the individual conducting the inspection.

Safe Food and Water

28. Pasteurized eggs used where required
Certain menu items use eggs as an ingredient in the preparation of RTE foods, such as Caesar salad, Hollandaise sauce, etc. This is verified by discussion with the PIC and food employees regarding the substitution of pasteurized egg products for raw eggs in uncooked foods, unless allowed under ¶ 3-401.11(D)(2).

Applicable Code Section:
3-302.13 Pasteurized Eggs Substituted for Raw Eggs for Certain Recipes [P]

29. Water and ice from approved source
There are two types of systems: Public Water System or Non-Public Water System. Regardless of its source, it must meet drinking water standards established by EPA and applicable state drinking water quality standards. If a non-public system is used as Drinking water, the water is sampled / tested at least yearly and records retained on file at the food establishment or per state regulations. Consideration must be given to the supply containers, piping, hoses, etc., connected to the APPROVED source when water is made available for mobile and/or temporary food establishment without a permanent supply.

Applicable Code Sections:
3-202.16 Ice [P]
5-101.11 Approved System-Source [P]
5-102.11 Standards-Quality [P]
5-102.12 Nondrinking Water [Pf]
5-102.13 Sampling [Pf]
5-102.14 Sample Report
5-104.12 Alternative Water Supply [Pf]

30. Variance obtained for specialized processing methods
When a Food Establishment wants to deviate from a requirement in the code, utilizes Specialized Processing Methods as specified in § 3-502.11 such as Smoking Food for Preservation, curing food etc. a variance must first be obtained from the regulatory authority. A HACCP plan may also be required as listed in ¶ 8-201.13(A) as part of the variance request.

N.A. This item may be marked N.A. if the establishment is not engaged in a specialized processing method, other operation requiring a variance and a HACCP plan or a process or processing method determined by the regulatory authority to require a variance and a HACCP plan.

Applicable Code Section:
8-103.11 Documentation of Proposed Variance and Justification [Pf]

Food Temperature Control

31. Proper cooling methods used; adequate equipment for temperature control
A determination must first be made that cooling food is part of the processing step. To assess whether or not the methods used facilitate the cooling criteria specified under § 3-501.14, a discussion with the PIC should support actual observations used in cooling foods. There should be enough equipment with sufficient capacity used for the cooling, heating and hot/cold holding of foods requiring temperature control as specified in Chapter 3 to meet the demands of the operation. Observations must support the determination of compliance status. Frozen food is solid to the touch.

Applicable Code Sections:
3-501.11 Frozen Food

3-501.15 Cooling Methods [Pf]
4-301.11 Cooling, Heating, and Holding Capacities-Equipment [Pf]

32. Plant food properly cooked for hot holding
In determining compliance, observation along with an actual cooking temperature must be obtained.

N.A. This item may be marked N.A. if vegetables and fruits are **not** cooked for hot holding in the establishment.
N.O. This item may be marked N.O. when plant foods are cooked for hot holding, but are not available for observation during the inspection.

Applicable Code Section:
3-401.13 Plant Food Cooking for Hot Holding [Pf]

33. Approved thawing methods used
Observing and then gaining an understanding of the establishment's thawing method(s) will help in determining whether a violation exists from the approved thawing methods found under § 3-501.13 as well as the level of risk imposed. Keep in mind that various food products especially those destined for deep-fat frying are often slacked (not thawed) prior to cooking.

Applicable Code Sections:
3-501.12 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Slacking
3-501.13 Thawing

N.A. This item may be marked N.A. if PHF/TCS food are **not** thawed.
N.O. This item may be marked N.O. if this food is thawed, but thawing was not observed during the inspection.

34. Thermometers provided and accurate
Thermometers provide a means for assessing active managerial control of PHF/TCS food temperatures. Determine compliance by observing the in-use storage location and verifying the scaling of the temperature measuring devices in the range of use to measure food, water, or ambient air temperatures. Food thermometers must be calibrated at a frequency to ensure accuracy. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.

Applicable Code Sections:
4-203.11 Temperature Measuring Devices, Food-Accuracy [Pf]
4-203.12 Temperature Measuring Devices, Ambient Air and Water-Accuracy [Pf]
4-204-112 Temperature Measuring Devices-Functionality [Pf]
4-302.12 Food Temperature Measuring Devices [Pf]
4-502.11(B) Good Repair and Calibration [Pf]

Food Identification

35. Food properly labeled: original container
Packaged foods are required to conform to specific labeling laws. Foods packaged within the food establishment must also conform to the appropriate labeling laws, with considerations given to accuracy as well as not being misleading. In addition, all major food allergens, if present, must be accurately declared on the package. Working containers and bulk foods removed from their original packaging require some level of assessment as to how recognizable the food is without labeling by its common name. Molluscan shellfish and vended PHF/TCS foods must specifically be assessed based on their specific packaging and labeling requirements.

Applicable Code Sections:

3-202.17 Shucked Shellfish, Packaging and Identification [Pf]
3-203.11 Molluscan Shellfish, Original Container
3-302.12 Food Storage Containers Identified with Common Name of Food
3-601.11 Standards of Identity
3-601.12 Honestly Presented
3-602.11 Food Labels [Pf]
3-602.12 Other Forms of Information

Prevention of Food Contamination

36. Insects and rodents not present; no unauthorized animals

An assessment is made through observation and discussion with the PIC for measures taken to control the presence of pests in the food establishment, including elimination of entry points and harborage areas, and removal of pests and its evidence. Insect trapping devices must not be located over food preparation areas. Animals must only be present as service animals or as approved in outdoor dining.

Applicable Code Sections:

2-403.11 Handling Prohibition-Animals [Pf]
6-202.13 Insect Control Devices, Design and Installation
6-202.15 Outer Openings, Protected
6-202.16 Exterior Walls and Roofs, Protective Barrier
6-501.111 Controlling Pests [Pf]
6-501.112 Removing Dead or Trapped Birds, Insects, Rodents and other Pest
6-501.115 Prohibiting Animals [Pf]

37. Contamination prevented during food preparation, storage and display

The observation and understanding of the flow of food items from the point of receipt to the point of sale, service or distribution is necessary to determine whether a violation exists. Food is subject to direct and indirect sources of contamination in the establishment. Sources may be related to the working environment, packaging, adequacy of storage facilities, and exposure of food on display to contamination (i.e. salad bars).

Applicable Code Sections:

3-202.19 Shellstock, Condition
3-303.11 Ice Used as Exterior Coolant, Prohibited as Ingredient [P]
3-303.12 Storage or Display of Food in Contact with Water or Ice
3-304.13 Linens and Napkins, Use Limitations
3-305.11 Food Storage-Preventing Contamination from the Premises
3-305.12 Food Storage, Prohibited Areas
3-305.14 Food Preparation
3-306.11 Food Display-Preventing Contamination by Consumers [P]
3-306.12 Condiments, Protection
3-306.13(B) and (C) Consumer Self-Service Operations [Pf]
3-307.11 Miscellaneous Sources of Contamination
6-404.11 Segregation and Location-Distressed Merchandise [Pf]

38. Personal cleanliness

Observation of facility personnel for clean outer clothing, effective hair restraints, prohibited jewelry and the condition or protection of fingernails must be made.

Applicable Code Sections:

2-302.11 Maintenance-Fingernails [Pf]
2-303.11 Prohibition-Jewelry
2-304.11 Clean Condition-Outer Clothing
2-402.11 Effectiveness-Hair Restraints

39. Wiping cloths: properly used and stored
Wiping cloths are to be used for a designated purpose. When stored in solution, the solutions should be visibly clean and maintained at the proper sanitizer concentration (§4-501.114). Solutions exceeding the recommended sanitizer concentrations would be marked on the Inspection Form under item number 26, Toxic substances properly identified, stored, and used. Sponges, if present, are not to be used in contact with clean/sanitized food contact surfaces.

Applicable Code Sections:
3-304.14 Wiping Cloths, Use Limitation
4-101.16 Sponges Use Limitation
4-901.12 Wiping Cloths, Air Drying Location

40. Washing fruits and vegetables
Raw fruits and vegetables are to be washed prior to their preparation or offered as RTE. Approved chemicals may be used. Discussion with the PIC and food employees will help determine the establishment's practice.

Applicable Code Sections:
3-302.15 Washing Fruits and Vegetables
7-204.12 Chemicals for Washing, Treatment, Storage and Processing Fruits and Vegetables, Criteria [P]

Proper Use of Utensils

41. In-use utensils: properly stored
Based on the type of operation, there are a number of methods available for storage of in-use utensils during pauses in food preparation or dispensing, such as in the food, clean and protected, or under running water to prevent bacterial growth. If stored in a container of water, the water temperature must be at least 135°F. In-use utensils may not be stored in chemical sanitizer or ice between uses. Ice scoops may be stored handles up in an ice bin.

Applicable Code Sections:
3-304.12 In-Use Utensils, Between-Use Storage

42. Utensils, equipment and linens: properly stored, dried & handled
An assessment is made of the overall storage practices and handling of clean equipment and utensils, including tableware located in the various areas within an establishment, including the basement, wait station and dining room. Equipment must be air dried prior to storage, and linens must be properly cleaned and stored.

Applicable Code Sections:
4-801.11 Clean Linens
4-802.11 Specifications-Laundering Frequency
4-803.11 Storage of Soiled Linens
4-803.12 Mechanical Washing
4-901.11 Equipment and Utensils, Air-Drying Required
4-903.11(A), (B) and (D) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing
4-903.12 Prohibitions
4-904.11 Kitchenware and Tableware-Preventing Contamination
4-904.12 Soiled and Clean Tableware
4-904.13 Preset Tableware

43. Single-use and single-service articles; properly stored and used
These items are not designed to be cleaned and re-used; therefore, they must be properly stored and

protected to prevent contamination. Food establishments without facilities for cleaning and sanitizing kitchenware and tableware shall provide only single-use and single-service articles.

Applicable Code Sections:
4-502.12 Single-Service and Single-Use Articles, Required Use [P]
4-502.13 Single-Service and Single-Use Articles-Use Limitations
4-502.14 Shells, Use Limitations
4-903.11(A) and (C) Equipment, Utensils, Linens and Single-Service and Single-Use Articles-Storing
4-903.12 Prohibitions
4-904.11 Kitchenware and Tableware-Preventing Contamination

44. Gloves used properly
The observation of food preparation activities and glove-use by food employees is necessary. There should be a discussion with the PIC on how gloves are used, if applicable, in food preparation activities. Gloves may serve as a source of cross-contamination if misused.

Applicable Code Sections:
3-304.15(B)-(D) Gloves, Use Limitations

Utensils and Equipment

45. Equipment, food and non-food-contact surfaces approved; cleanable, properly designed, constructed and used
Equipment and utensils must be properly designed and constructed, and in good repair. Proper installation and location of equipment in the food establishment are important factors to consider for ease of cleaning in preventing accumulation of debris and attractants for insects and rodents. Equipment must be properly used and in proper adjustment, such as calibrated food thermometers.

Applicable Code Sections:
3-304.16 Using Clean Tableware for Second Portions and Refills
3-304.17 Refilling Returnables
4-101.11 Characteristics-Materials for Construction and Repair [P]
4-101.12 Cast Iron, Use Limitations
4-101.13 Lead, Use Limitation [P]
4-101.14 Copper Use Limitation [P]
4-101.15 Galvanized Metal, Use Limitation [P]
4-101.17 Wood, Use Limitation
4-101.18 Nonstick Coatings, Use Limitation
4-101.19 Nonfood-Contact Surfaces
4-102.11 Characteristics-Single-Service and Single-Use [P]
4-201.11 Equipment and Utensils-Durability and Strength
4-201.12 Food Temperature Measuring Devices [P]
4-202.11 Food-Contact Surfaces-Cleanability [Pf]
4-202.12 CIP Equipment [Pf]
4-202.13 “V” Threads, Use Limitation
4-202.14 Hot Oil Filtering Equipment
4-202.15 Can Openers
4-202.16 Nonfood-Contact Surfaces
4-202.17 Kick Plates Removable
4-204.12 Equipment Openings, Closures and Deflectors
4-204.13 Dispensing Equipment, Protection of Equipment and Food [P]
4-204.15 Bearings and Gear Boxes, Leakproof
4-204.16 Beverage Tubing, Separation
4-204.17 Ice Units, Separation of Drains
4-204.18 Condenser Unit, Separation

4-204.110(A) Molluscan Shellfish Tanks [P]
4-204.122 Case Lot Handling Apparatuses, Moveability
4-205.10 Food Equipment, Certification and Classification
4-302.11 Utensils, Consumer Self-Service [Pf]
4-401.11 Equipment, Clothes Washers, Dryers and Storage Cabinets, Contamination Prevention-Location
4-402.11 Fixed Equipment, Spacing or Sealing-Installation
4-402.12 Fixed Equipment, Elevation or Sealing
4-501.11 Good Repair and Proper Adjustment-Equipment
4-501.12 Cutting Surfaces
4-501.13 Microwave Ovens
4-502.11(A) and (C) Good Repair and Calibration-Utensils and Temperature and Pressure Measuring Devices
4-603.11 Dry Cleaning-Methods
4-603.17 Returnables, Cleaning for Refilling [P]
4-902.11 Food-Contact Surfaces-Lubricating and Reassembling
4-902.12 Equipment-Lubricating and Reassembling
.2663 Outdoor Bars

46. Warewashing facilities: installed, maintained and used; test strips
Adequate warewashing facilities must be available and used for the cleaning and sanitization of food-contact surfaces, including the availability of means to monitor its use and the effectiveness of sanitization. Observation of manual and mechanical warewashing methods are made to assess the procedure for cleaning and sanitizing equipment and utensils.

Applicable Code Sections:
4-203.13 Pressure Measuring Devices, Mechanical Warewashing Equipment
4-204.113 Warewashing Machine, Data Plate Operation Specifications
4-204.114 Warewashing Machines, Internal Baffles
4-204.115 Warewashing Machines, Temperature Measuring Devices [Pf]
4-204.116 Manual Warewashing Equipment, Heaters and Baskets [Pf]
4-204.117 Warewashing Machines, Automatic Dispensing of Detergents and Sanitizers [Pf]
4-204.118 Warewashing Machines, Flow Pressure Device
4-204.119 Warewashing Sinks and Drainboards, Self-Draining
4-204.120 Equipment Compartments, Drainage
4-301.12 Manual Warewashing, Sink Compartment Requirements [Pf]
4-301.13 Drainboards
4-302.13 Temperature Measuring Devices, Manual Warewashing
4-302.14 Sanitizing Solutions, Testing Devices [Pf]
4-501.14 Warewashing Equipment, Cleaning Frequency
4-501.15 Warewashing Machines, Manufacturers' Operating Instructions
4-501.16 Warewashing Sinks, Use Limitation
4-501.17 Warewashing Equipment, Cleaning Agents [Pf]
4-501.18 Warewashing Equipment, Clean Solutions
4-501.19 Manual Warewashing Equipment, Wash Solution Temperature [Pf]
4-501.110 Mechanical Warewashing Equipment, Wash Solution Temperature [Pf]
4-501.116 Warewashing Equipment, Determining Chemical Sanitizer Concentration [Pf]
4-603.12 Precleaning
4-603.13 Loading of Soiled Items, Warewashing Machines
4-603.14 Wet Cleaning
4-603.15 Washing, Procedures for Alternative Manual Warewashing Equipment
4-603.16 Rinsing Procedures

47. Non-food-contact surfaces clean
Observations should be made to determine if the frequency of cleaning is adequate to prevent soil

accumulations on non-food-contact surfaces.

Applicable Code Sections:
4-601.11(B) and (C) Equipment, Food-Contact Surfaces, Nonfood-Contact Surfaces, and Utensils
4-602.13 Nonfood Contact Surfaces

Physical Facilities

48. Hot and cold water available; adequate pressure
Regardless of the supply system, the distribution of water to the facility must be protected and operated according to law. Adequate pressure is to be maintained at all fixtures during peak demand including the capacity to provide hot water at peak hot water demand.

Applicable Code Sections:
5-103.11 Capacity-Quantity and Availability [Pf]
5-103.12 Pressure [Pf]
5-104.11 System [Pf]

49. Plumbing installed; proper backflow devices
The observation of an approved plumbing system, installed and maintained, including the equipment and devices connected to the potable water supply, is necessary to determine whether a violation exists. An assessment of the layout of the establishment and the water distribution system is made to determine if there are any points at which the potable water supply is subject to contamination or is in disrepair.

Applicable Code Sections:
5-101.12 System Flushing and Disinfection [P]
5-201.11 Approved-Materials [P]
5-202.11 Approved System and Cleanable Fixtures [P]
5-202.13 Backflow Prevention, Air Gap [P]
5-202.14 Backflow Prevention Device, Design Standard [P]
5-202.15 Conditioning Device, Design
5-203.13 Service Sink
5-203.14 Backflow Prevention Device, When Required [P]
5-203.15 Backflow Prevention Device. Carbonator
5-204.12 Backflow Prevention Device, Location
5-204.13 Conditioning Device, Location
5-205.12 Prohibiting a Cross Connection [P, Pf]
5-205.13 Scheduling Inspection and Service for a Water System Device [Pf]
5-205.14 Water Reservoir of Fogging Devices, Cleaning [P]
5-205.15 System Maintained in Good Repair [P]
5-301.11 Approved-Materials, Mobile Water Tank and Mobile Food Establishment Water Tank [P]
5-302.11 Enclosed System, Sloped to Drain
5-302.12 Inspection and Cleaning Port, Protected and Secured
5-302.13 “V” Type Threads, Use Limitation
5-302.14 Tank Vent, Protected
5-302.15 Inlet and Outlet, Sloped to Drain
5-302.16 Hose, Construction and Identification [P]
5-303.11 Filter, Compressed Air [P]
5-303.12 Protective Cover or Device
5-303.13 Mobile Food Establishment Tank Inlet
5-304.11 System Flushing and Sanitization-Operation and Maintenance [P]
5-304.12 Using a Pump and Hoses, Backflow Prevention
5-304.13 Protecting Inlet, Outlet and Hose Fitting
5-304.14 Tank, Pump and Hoses, Dedication [P]

50. Sewage and waste water properly disposed

There are two types of systems: public sewage treatment plant and an individual sewage disposal system. Observations of the facilities overall sewage and wastewater system is necessary to determine if a violation exists. Indications that a system is not functioning properly may include the presence of sewage back-up into the establishment or outdoors on the ground. Condensate drippage and other non-sewage wastes must be drained to a system in accordance to LAW, and backflow prevention, if required, installed between the sewage system and drain of equipment holding food or utensils. Mobile wastewater holding tanks must also be assessed for capacity and maintenance.

Applicable Code Sections:

5-401.11	Capacity and Drainage
5-402.11	Backflow Prevention [P]
5-402.12	Grease Trap
5-402.13	Conveying Sewage [P]
5-402.14	Removing Mobile Food Establishment Wastes [Pf]
5-402.15	Flushing a Waste Retention Tank
5-403.11	Approved Sewage Disposal System [P]
5-403.12	Other Liquid Wastes and Rainwater

51. Toilet facilities: properly constructed, supplied and cleaned

A toilet facility should be assessed to determine if: it is not an attractant to insects; the number of fixtures are adequate; toilet tissue and a covered trash receptacle (ladies room only) are provided; fixtures are not being kept clean; and the door self-closes to prevent recontamination of hands.

Applicable Code Sections:

5-203.12	Toilets and Urinals
5-501.17	Toilet Room Receptacle, Covered
6-202.14	Toilet Rooms, Enclosed
6-302.11	Toilet Tissue, Availability [Pf]
6-402.11	Conveniently Located
6-501.18	Cleaning of Plumbing Fixtures
6-501.19	Closing Toilet Room Doors

52. Garbage and refuse properly disposed; facilities maintained

The assessment of the refuse collection and disposal areas for proper receptacles and maintenance is necessary to determine whether a violation exists. Since refuse areas may attract and harbor insects and pests, as well as create a public health nuisance, particular attention must be paid to the maintenance of the refuse facilities and area.

Applicable Code Sections:

5-501.11	Outdoor Storage Surface
5-501.12	Outdoor Enclosure
5-501.13	Receptacles
5-501.15	Outside Receptacles
5-501.16	Storage Areas, Rooms and Receptacles, Capacity and Availability
5-501.18	Cleaning Implements and Supplies
5-501.19	Storage Areas, Redeeming Machines, Receptacles and Waste Handling Units, Location
5-501.110	Storage Refuse, Recyclables and Returnables
5-501.111	Area, Enclosures and Receptacles, Good Repair
5-501.112	Outside Storage Prohibitions
5-501.113	Covering Receptacles
5-501.114	Using Drain Plugs
5-501.115	Maintaining Refuse Areas and Enclosures
5-501.116	Cleaning Receptacles
5-502.11	Frequency-Removal

5-502.12 Receptacles or Vehicles
5-503.11 Community or Individual Facility
6-202.110 Outdoor refuse Areas, Curbed and Graded to Drain

53. Physical facilities installed, maintained and clean
Observations are made of the overall conditions or practices related to the physical facility (e.g., materials used, good repair, and maintained). It is important to make an overall assessment of the physical facility conditions to determine the level of compliance and the potential public health impact involved if compliance is not met. Storage of maintenance tools, use of laundry facilities, if applicable, disposal of mop water and separate living/sleeping quarters are included in this section.

Applicable Code Sections:
4-301.15 Clothes Washers and Dryers
4-401.11(C) Equipment, Cloths Washers and Dryers, and Storage Cabinets, Contamination Prevention
4-803.13 Use of Laundry Facilities
6-101.11 Surface Characteristics-Indoor Areas
6-102.11 Surface Characteristics-Outdoor Areas
6-201.11 Floors, Walls and Ceilings-Cleanability
6-201.12 Floors, Walls, and Ceilings, Utility Lines
6-201.13 Floor and Wall Junctures, Coved, and Enclosed or Sealed
6-201.14 Floor Carpeting, Restrictions and Installation
6-201.15 Floor Covering, Mats and Duckboards
6-201.16 Wall and Ceiling Coverings and Coatings
6-201.17 Walls and Ceilings, Attachments
6-201.18 Walls and Ceilings, Studs, Joists, and Rafters
6-202.19 Outdoor Walking and Driving Surfaces, Graded to Drain
6-202.111 Private Homes and Living or Sleeping Quarters, Use Prohibition [P]
6-202.112 Living or Sleeping Quarters, Separation
6-501.11 Repairing-Premises, Structures, Attachments, and Fixtures-Methods
6-501.12 Cleaning, Frequency and Restrictions
6-501.13 Cleaning Floors, Dustless Methods
6-501.15 Cleaning Maintenance Tools, Preventing Contamination
6-501.16 Drying Mops
6-501.17 Absorbent Materials on Floors, Use Limitation
6-501.113 Storing Maintenance Tools
6-501.114 Maintaining Premises, Unnecessary Items and Litter

54. Meets ventilation and lighting requirements; designated areas used
Observations should be made to ensure that the ventilation is adequately preventing an accumulation of condensation, grease or other soil from potentially contaminating food and the surrounding environment and that lights are at an adequate light intensity, and personal belongings are properly stored to maintain clean and sanitary facility and protect food and equipment.

Applicable Code Sections:
4-202.18 Ventilation Hood Systems, Filters
4-204.11 Ventilation Hood Systems, Drip Prevention
4-301.14 Ventilation Hood Systems, Adequacy
6-202.11 Light Bulbs, Protective Shielding
6-202.12 Heating, Ventilation, Air Conditioning System Vents
6-303.11 Intensity-Lighting
6-304.11 Mechanical-Ventilation
6-305.11 Designation-Dressing Areas and Lockers
6-403.11 Designated Areas-Employee Accommodations for eating / drinking/smoking
6-501.14 Cleaning Ventilation Systems, Nuisance and Discharge Prohibition
6-501.110 Using Dressing Rooms and Lockers

Food Establishment Inspection Report

Score: 95.5

Establishment Name: Restaurant Name
Address: Anywhere BLVD
City: RALEIGH State: NC
Zip: 27616 County: WAKE
Permittee: Permit, Inc.
Telephone: (919) 555-1212
Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Establishment ID: 04092010000
☒ Inspection ☐ Re-Inspection
Date: 02/25/2016 Status Code: A
Time In: 3:35 PM Time Out: 5:15 PM
Category#: 4
FDA Establishment Type: Restaurant
No. of Risk Factor/Intervention Violations: 1
No. of Repeat Risk Factor/Intervention Violations: 1

Foodborne Illness Risk Factors and Public Health Interventions

Risk factors: Contributing factors that increase the chance of developing foodborne illness.
Public Health Interventions: Control measures to prevent foodborne illness or injury

Compliance Status		OUT	CDI	R	VR
Supervision .2652					
1	IN ☒ OUT ☐ N/A ☐ PIC present, Demonstration - Certification by accredited program and perform duties	2 ☐ 0 ☐			
Employee Health .2652					
2	IN ☒ OUT ☐ Management, employees knowledge; responsibilities & reporting	3 ☐ 1.5 ☐ 0 ☐			
3	IN ☒ OUT ☐ Proper use of reporting, restriction & exclusion	3 ☐ 1.5 ☐ 0 ☐			
Good Hygienic Practices .2652,.2653					
4	IN ☒ OUT ☐ Proper eating, tasting, drinking, or tobacco use	2 ☐ 1 ☐ 0 ☐			
5	IN ☒ OUT ☐ No discharge from eyes, nose, and mouth	1 ☐ 0.5 ☐ 0 ☐			
Preventing Contamination by Hands .2652,.2653,.2655,.2656					
6	IN ☒ OUT ☐ Hands clean & properly washed	4 ☐ 2 ☐ 0 ☐			
7	IN ☒ OUT ☐ N/A ☐ N/O ☐ No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	3 ☐ 1.5 ☐ 0 ☐			
8	IN ☒ OUT ☐ Handwashing sinks supplied & accessible	2 ☐ 1 ☐ 0 ☐			
Approved Source .2653,.2655					
9	IN ☒ OUT ☐ Food obtained from approved source	2 ☐ 1 ☐ 0 ☐			
10	IN ☐ OUT ☐ N/O ☒ Food received at proper temperature	2 ☐ 1 ☐ 0 ☐			
11	IN ☒ OUT ☐ Food in good condition, safe & unadulterated	2 ☐ 1 ☐ 0 ☐			
12	IN ☐ OUT ☐ N/A ☒ N/O ☐ Required records available: shellstock tags, parasite destruction	2 ☐ 1 ☐ 0 ☐			
Protection from Contamination .2653,.2654					
13	IN ☒ OUT ☐ N/A ☐ N/O ☐ Food separated & protected	3 ☐ 1.5 ☐ 0 ☐			
14	IN ☒ OUT ☐ Food-contact surfaces: cleaned & sanitized	3 ☐ 1.5 ☐ 0 ☐			
15	IN ☒ OUT ☐ Proper disposition of returned, previously served, reconditioned, & unsafe food	2 ☐ 1 ☐ 0 ☐			
Potentially Hazardous Food Time/Temperature .2653					
16	IN ☒ OUT ☐ N/A ☐ N/O ☐ Proper cooking time & temperatures	3 ☐ 1.5 ☐ 0 ☐			
17	IN ☒ OUT ☐ N/A ☐ N/O ☐ Proper reheating procedures for hot holding	3 ☐ 1.5 ☐ 0 ☐			
18	IN ☐ OUT ☐ N/A ☐ N/O ☒ Proper cooling time & temperatures	3 ☐ 1.5 ☐ 0 ☐			
19	IN ☐ OUT ☒ N/A ☐ N/O ☐ Proper hot holding temperatures	3 ☒ 1.5 ☐ 0 ☐	X	X	
20	IN ☒ OUT ☐ N/A ☐ N/O ☐ Proper cold holding temperatures	3 ☐ 1.5 ☐ 0 ☐			
21	IN ☒ OUT ☐ N/A ☐ N/O ☐ Proper date marking & disposition	3 ☐ 1.5 ☐ 0 ☐			
22	IN ☐ OUT ☐ N/A ☒ N/O ☐ Time as a public health control: procedures & records	2 ☐ 1 ☐ 0 ☐			
Consumer Advisory .2653					
23	IN ☐ OUT ☐ N/A ☒ Consumer advisory provided for raw or undercooked foods	1 ☐ 0.5 ☐ 0 ☐			
Highly Susceptible Populations .2653					
24	IN ☐ OUT ☐ N/A ☒ Pasteurized foods used; prohibited foods not offered	3 ☐ 1.5 ☐ 0 ☐			
Chemical .2653,.2657					
25	IN ☐ OUT ☐ N/A ☒ Food additives: approved & properly used	1 ☐ 0.5 ☐ 0 ☐			
26	IN ☒ OUT ☐ N/A ☐ Toxic substances properly identified, stored, & used	2 ☐ 1 ☐ 0 ☐			
Conformance with Approved Procedures .2653,.2654,.2658					
27	IN ☐ OUT ☐ N/A ☒ Compliance with variance, specialized process, reduced oxygen packaging criteria or HACCP plan	2 ☐ 1 ☐ 0 ☐			

Good Retail Practices

Good Retail Practices: Preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.

Compliance Status		OUT	CDI	R	VR
Safe Food and Water .2653,.2655,.2658					
28	IN ☐ OUT ☐ N/A ☒ Pasteurized eggs used where required	1 ☐ 0.5 ☐ 0 ☐			
29	IN ☒ OUT ☐ Water and ice from approved source	2 ☐ 1 ☐ 0 ☐			
30	IN ☐ OUT ☐ N/A ☒ Variance obtained for specialized processing methods	1 ☐ 0.5 ☐ 0 ☐			
Food Temperature Control .2653,.2654					
31	IN ☒ OUT ☐ Proper cooling methods used; adequate equipment for temperature control	1 ☐ 0.5 ☐ 0 ☐			
32	IN ☒ OUT ☐ N/A ☐ N/O ☐ Plant food properly cooked for hot holding	1 ☐ 0.5 ☐ 0 ☐			
33	IN ☒ OUT ☐ N/A ☐ N/O ☐ Approved thawing methods used	1 ☐ 0.5 ☐ 0 ☐			
34	IN ☒ OUT ☐ Thermometers provided & accurate	1 ☐ 0.5 ☐ 0 ☐			
Food Identification .2653					
35	IN ☒ OUT ☐ Food properly labeled; original container	2 ☐ 1 ☐ 0 ☐			
Prevention of Food Contamination .2652,.2653,.2654,.2656,.2657					
36	IN ☒ OUT ☐ Insects & rodents not present; no unauthorized animals	2 ☐ 1 ☐ 0 ☐			
37	IN ☒ OUT ☐ Contamination prevented during food preparation, storage & display	2 ☐ 1 ☐ 0 ☐			
38	IN ☒ OUT ☐ Personal cleanliness	1 ☐ 0.5 ☐ 0 ☐			
39	IN ☒ OUT ☐ Wiping cloths: properly used & stored	1 ☐ 0.5 ☐ 0 ☐			
40	IN ☒ OUT ☐ N/A ☐ Washing fruits & vegetables	1 ☐ 0.5 ☐ 0 ☐			
Proper Use of Utensils .2653,.2654					
41	IN ☒ OUT ☐ In-use utensils: properly stored	1 ☐ 0.5 ☐ 0 ☐			
42	IN ☒ OUT ☐ Utensils, equipment & linens: properly stored, dried, & handled	1 ☐ 0.5 ☐ 0 ☐			
43	IN ☒ OUT ☐ Single-use & single-service articles: properly stored & used	1 ☐ 0.5 ☐ 0 ☐			
44	IN ☒ OUT ☐ Gloves used properly	1 ☐ 0.5 ☐ 0 ☐			
Utensils and Equipment .2653,.2654,.2663					
45	IN ☐ OUT ☒ Equipment, food & non-food-contact surfaces approved, cleanable, properly designed, constructed & used	2 ☐ 1 ☒ 0 ☐		X	
46	IN ☒ OUT ☐ Warewashing facilities: installed, maintained & used; test strips	1 ☐ 0.5 ☐ 0 ☐			
47	IN ☐ OUT ☒ Non-food contact surfaces clean	1 ☐ 0.5 ☐ 0 ☒			
Physical Facilities .2654,.2655,.2656					
48	IN ☒ OUT ☐ N/A ☐ Hot & cold water available; adequate pressure	2 ☐ 1 ☐ 0 ☐			
49	IN ☒ OUT ☐ Plumbing installed; proper backflow devices	2 ☐ 1 ☐ 0 ☐			
50	IN ☒ OUT ☐ N/A ☐ Sewage & waste water properly disposed	2 ☐ 1 ☐ 0 ☐			
51	IN ☒ OUT ☐ Toilet facilities: properly constructed, supplied, & cleaned	1 ☐ 0.5 ☐ 0 ☐			
52	IN ☒ OUT ☐ Garbage & refuse properly disposed; facilities maintained	1 ☐ 0.5 ☐ 0 ☐			
53	IN ☐ OUT ☒ Physical facilities installed, maintained & clean	1 ☐ 0.5 ☒ 0 ☐		X	
54	IN ☒ OUT ☐ Meets ventilation & lighting requirements; designated areas used	1 ☐ 0.5 ☐ 0 ☐			
	TOTAL DEDUCTIONS:	4.5			

Comment Addendum to Food Establishment Inspection Report

Establishment Name: Moe`s Southwest Grill
Location Address: 3721 Sumner BLVD Ste.100
City RALEIGH State: NC
County: WAKE Zip: 27616

Wastewater System: ☒ Municipal/Community ☐ On-Site System
Water Supply: ☒ Municipal/Community ☐ On-Site Supply

Permittee: Southwest Silver Inc.
Telephone: (919) 792-2960

Establishment ID: 04092014364
☒ Inspection ☐ Re-Inspection
☐ Visit
☐ Verification
☐ Name Change
☐ Status Change
☐ Pre-Opening Visit
☐ Other

Date: 02/25/2016
Status Code: A
Category#: 4

Temperature Observations

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Peppers, Onions, Steak (Hot-Hold Unit)	109-116 °F	Chicken (Final Cook)	187 °F	Chopped Chicken (Hot-Hold Unit-Warmer)	164 °F
Rice (Hot-Hold Unit-Warmer)	172 °F	Black Beans (Hot-Hold Unit-Warmer)	182 °F	Rice, Pinto Beans (Hot-Hold Unit-Line)	154-162 °F
Chopped Chicken (Hot-Hold Unit-Line)	140 °F	Shredded Pork (Hot-Hold Unit-Line)	150 °F	Guacamole (Cold-Hold Unit-Line)	45 °F
Queso (Hot-Hold Unit-Line)	137 °F	Diced Tomatoes (Hot-Hold Unit-Line)	41 °F	Hot Water (Hand Sinks)	100+ °F
Raw Beef, Thawing (Walk-in Cooler)	Frozen °F	Raw Chicken (Walk-in Cooler)	39 °F	Corn Pico de Gallo (Walk-in Cooler)	38 °F
Tomatillo Salsa (Walk-in Cooler)	39 °F	Quaternary Sanitizer (3-comp)	200 ppm °F	Peppers, Onions (Reheat/Hot Holding)	182 °F
Steak (Final Cook)	153 °F	Jennifer Zitelli (Serv Safe CFPM)	Exp 3/8/18°F		

Observations and Corrective Actions

Item Number	Violations cited in this report must be corrected within the time frames below, or as stated in sections 8-405.11 of the food code.
19	3-501.16(A)(1) ; Priority; Repeat Violation-Three containers of food (cooked peppers, cooked onions, and steak) along the hot line were below 135 F. Potentially hazardous foods held for hot holding must be kept above 135 F. CDI-All items were discarded. Recommend monitoring temperatures throughout the day via line checks to prevent hot-holding problems. This will be a 3-point deduction on every inspection until in compliance.; Repeat, Corrected During Inspection
45	4-501.11; Core; Repeat Violation-At least 3 other metro shelves still need to be replaced in part or in whole. Replace rusted shelves in dry storage area and replace the poles to shelves in walk-in cooler as needed./If no shelving is replaced by next inspection, 2-points will be taken.; Repeat
47	4-601.11(B) and (C); Core; 0 points; Cleaning has improved since last inspection. Minor areas that still need cleaning are: walk-in cooler shelving and the warmer handles, doors, etc.
53	6-501.11; Core; Repeat Violation-Repair floor and baseboard damage throughout facility./Repair ceiling above can wash that appears to be caved in.; Repeat
	General Comments: Facility cleaning has improved drastically since last inspection. Air-drying procedures are excellent. Focus on hot holding temperature compliance.

Person in Charge (Print & Sign): John Restaurant
Verification Required Date:

Regulatory Authority (Print & Sign): Joan EHS
REHS ID: 2443
REHS Contact Phone Number:

Risk Control Plan Form

Risk Control Plan			
Establishment Name:			Type of Facility:
Physical Address:			Person in Charge:
City:	State:	Zip:	County:
Inspection Time In:	Inspection Time Out:	Date:	Candidate's Name:
Agency:	Standard's Name:		Indicate Person Filling Out Form: (*circle one*) Candidate's Form / Standard's Form
Cold Holding Requirement For Jurisdiction: [5° C (41° F)_____] or [7° C (45° F)_____] or [5° C (41° F) and 7° C (45° F) combination:_____]			

Based on this day's inspection the following uncontrolled hazards known to contribute to foodborne illness were identified: (Uncontrolled hazards include the occurrence of any risk factor or lack of public health interventions as described in the Food Code).

Chart 1 Risk Factors Identified/ Corrective Action Required

RISK FACTORS IDENTIFIED / CORRECTIVE ACTION REQUIRED			
UNCONTROLLED PROCESS STEP OR CCP	**HAZARD (most common)**	**CRITICAL LIMITS**	**CORRECTIVE ACTION WHEN LIMITS ARE NOT MET**
1.			
2.			
3.			
4.			

The following risk control plan is recommended to establish active managerial control of the identified uncontrolled hazards.

(*For unmet critical limits, the plan delineates what needs to be controlled and how it will be controlled, along with necessary records and responsible personnel. It will also indicate what training is necessary.)*

As the person in charge of the _____ located at _____, I have reviewed, and understand the provisions of this voluntary Risk Control Plan.

(establishment manager)	(date)
(regulatory offical)	(date)

DO YOU KNOW?

- A safe, effective way to get rid of pests in your restaurant?
- The difference between food-borne infections and food-borne intoxications?
- How acidity, moisture, temperature and time offset the growth of bacteria?
- What types of utensils and containers to use to avoid metal poisoning?
- How to handle modified atmosphere and sous vide packaged foods?
- The correct endpoint temperatures to cook different meats?
- Which foods are potentially hazardous and could cause food-borne illness if not handled properly?

These are just a few of the points that you will learn during the training, which will be conducted by experts from Wake County Cooperative Extension Service, Wake County Environmental Health Division, as well as Food Safety Specialists from the North Carolina Cooperative Extension Service at NCSU. You will have the opportunity to ask these experts questions during the presentations.

ServSafe

A Certification Course for Food Service Establishments

National Restaurant Association figures show that an outbreak of food-borne illness can cost your operation more than $75,000. Cases involving death and serious injury can cost much more.

By serving **safe food**, you can avoid:

- Legal fees
- Medical claims
- Employee's lost wages
- Loss of food supplies that must be discarded
- Bad publicity and loss of business and income
- Loss of income due to forced "shut-down"

Certification Course

ServSafe is a Food Safety Certification course developed by the Education Foundation of the National Restaurant Association.

Who Should Attend?

This is a comprehensive program for food service managers and supervisory staff in restaurants, hospitals, nursing homes, child care facilities, and other food handling establishments.

ServSafe

A Practical Approach to Food Safety

Monday, April 11, 2016 9:00am – 4:30pm

Wednesday, April 13, 2016 9:00am – 4:30pm

Friday, April 15, 2016 9:00am – 12:00pm

Sponsored by:

Wake County Environmental Services
and
Wake County Cooperative Extension

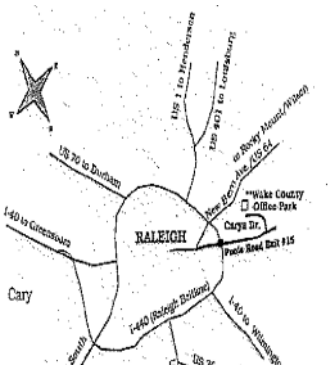
Want More Information?

Contact:

Carol Mitchell, PhD, RD, LDN
Cooperative Extension
Phone: 919-250-1094
carol_s_mitchell@ncsu.edu

Frances Breedlove, REHS
Environmental Services
Phone: 919-856-7416
fbreedlove@wakegov.com

http://www.wakegov.com/foodsafety/servsafecourse.htm



North Carolina Cooperative Extension
North Carolina State University
College of Agriculture & Life Sciences

ServSafe

ServSafe is a food safety certification course developed by the Education Foundation of the National Restaurant Association. Participants must attend all sessions to complete the course

Certification Exam is available in English, Spanish, Chinese, French Canadian, Japanese, Korean and Instructor.

Course book is available in English and Spanish

Location of Course

Cooperative Extension Service
Wake County Office Park
4001 Carya Drive
Raleigh, NC 27610-2914

What's the Cost?

Registration fee of $125.00 includes:

- 6th Edition Textbook
- All Classroom Sessions
- Box luncheon first two days
- Certificate upon passing exam issued by National Restaurant Assoc.

ServSafe Registration Form

You may copy this form for multiple registrations

Name_____

Personal Address_____

City _____State_____Zip_____

Phone_____

Email_____

Business Name_____

Requested Course Book: [ ] English [ ] Spanish

Requested Exam:

[ ] English [ ] Spanish [ ] Chinese
[ ] French Canadian [ ] Japanese [ ] Korean
[ ] Instructor's Book

Registration Fee: $125.00

METHOD of PAYMENT

[ ] Credit Card:
http://www.wakegov.com/food/healthinspections/servsafe

[ ] Check made payable to:
Wake County Cooperative Extension

Mail to: Carol S. Mitchell, PhD, RD, LDN
NC Cooperative Extension Wake County Ctr
ServSafe Registration
4001 Carya Drive, Suite E
Raleigh, NC 27610

**** Registration Deadline: March 30, 2016 ****

No refunds- Substitutions are allowed
Instructor reserves the right to cancel this class if there are less that ten (10) registered students.

Fieldwork Evaluation Checklist

Establishment Name:	EHS Name:		Scores
	RS#:		
	Date:		EHS:
ID#:	Evaluator:		Team

Items Evaluated	Y	N	NA	NO	Comments
Prior to Inspection					
#9: Verifies proper risk categorization of establishment, and the required frequency is being met					
Equipment/Supplies					
Forms: takes current regulations; correct forms, marking instructions, grade cards, etc.					
Equipment: takes calibrated thermometer, alcohol swabs, max. thermometer/thermolabels, flashlight, light meter, etc.					
Conducting the Inspection					
Identifies him/herself (with ID when appropriate); states the purpose of the visit					
Verifies ownership/inquires of permit information (water, sewer, address, etc.)					
Verifies certified food service manager present					
Verifies PIC performs duties					
Collects food/water sample when necessary (proper sampling techniques/correct forms (chain of custody, requisition))					
Washes hands as needed					
Uses equipment properly (sanitizing thermometer, test strips, flash light, light meter, etc.)					
Assessment of CDC Risk Factors					
Use the Grade Sheet					
Documentation					
Utilizes half, full credit and comments appropriately					
# 4: Cites proper code provisions for CDC-identified risk factors and food code interventions accurately ; (form)					
# 2: Completes an inspection form that is clear, legible, concise and accurately reports findings, observations and discussions with establishment management					
Obtains signature of the PIC and copy of evaluation sheet given to operator					
#1: Determines and documents the compliance status of each risk factor and intervention (i.e. IN, OUT, N/A and N/O is noted on the inspection form) through observation and investigation					
#5: Reviews past inspection findings and acts on repeated or unresolved violations					
#6: Follows through with compliance and enforcement					

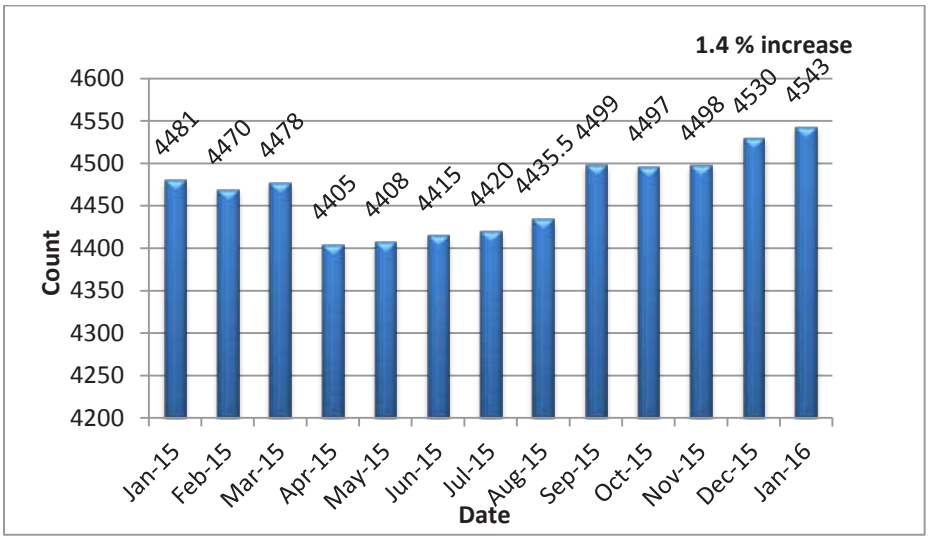
#7: Obtains and documents corrective action for out of control risk factors as appropriate to the type of violation (P, PF) or documents verification time follow up					
Posts grade card appropriately					
#10: Files reports, documentation in a timely manner					
Communication					
#3: Interprets and applies laws, regulations, policies, and procedures correctly (marking instructions)					
Asks open ended questions					
Explains public health reasons for violations					
Asks PIC questions about processes; waits for responses and confirms understanding (respectful listening)					
Provides contact information to the PIC					
#8: Documents options for long term compliance of risk factors for repeat violations. Options may include: a) handouts, b)risk control plans, c)SOPs, d)equipment/menu modifications, e)HACCP plans, f)applications, g) intervention strategies, h)certified food service safety manager courses					
Uses appropriate professional demeanor: open mindedness, ethical behavior, diplomacy, tactfulness, consideration					

Overall Rating of EHS		
Rating		Comments
Unacceptable <70%		
Needs improvement 70-84%		
Acceptable ≥85%		

Environmental Health and Safety Division
FY 16 – 2nd Quarter (October 1 – December 31, 2015)

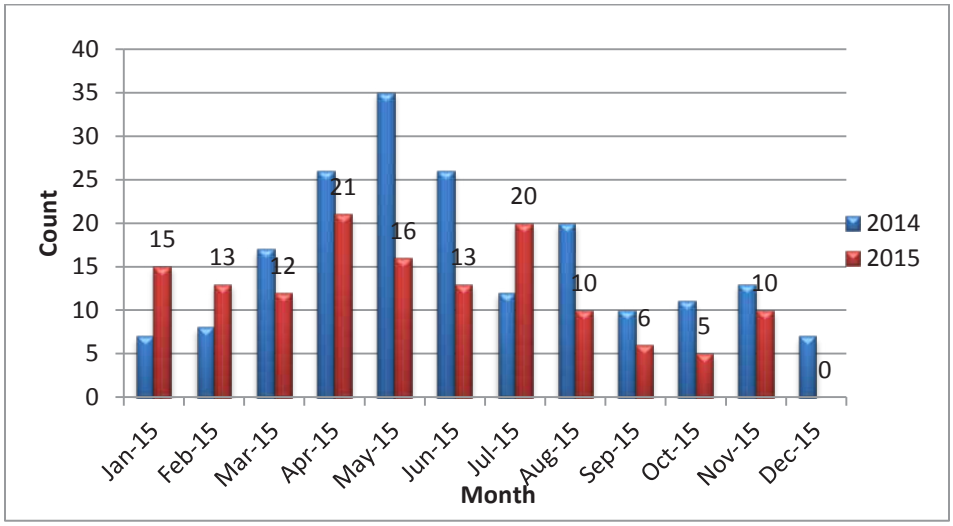
Food Lodging Institution Section

Net Operating Facilities



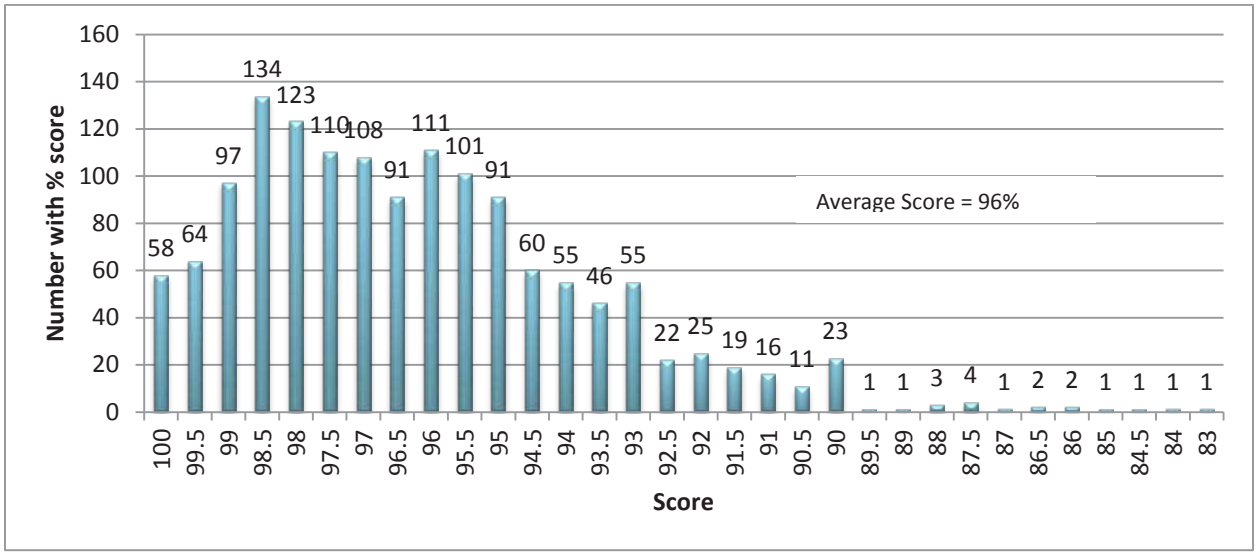
n = 4,543; facilities include: Adult Day Service, Bed and Breakfasts, Child Care Centers, Elderly Nutrition Sites, Food Stands, Hospitals, Institutional Food Services, Limited Food Services, Jails, Lodging, Meat Markets, Mobile Food Units, Nursing Homes, School Lunchrooms, Pushcarts, Resident Camps, Restaurants, Residential Care Facilities, and Tattoo Artists; net increase of 62 facilities since January 2015

Inspections/Reinspections/Activities



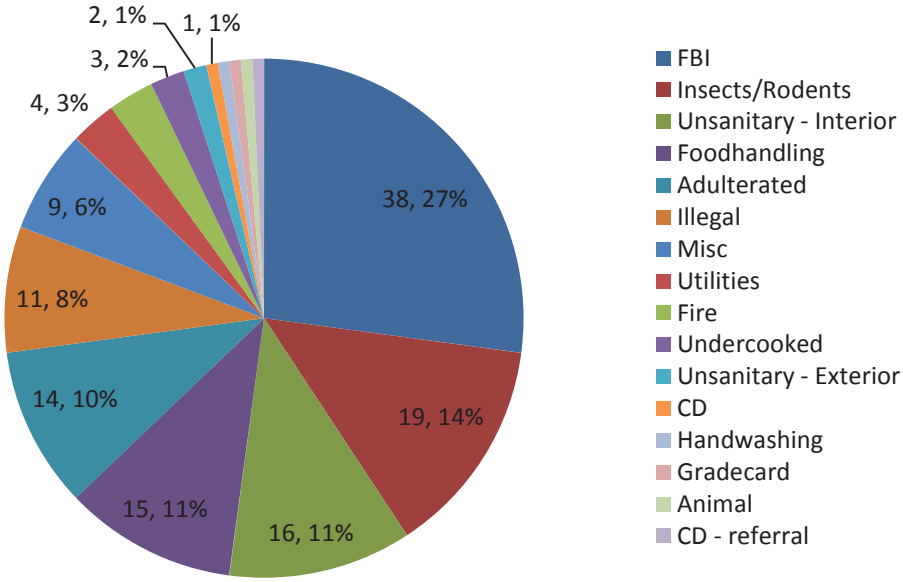
n=1,830 inspections/reinspections (2nd Q); 6% increase compared to 2nd quarter FY15

Score Breakdown



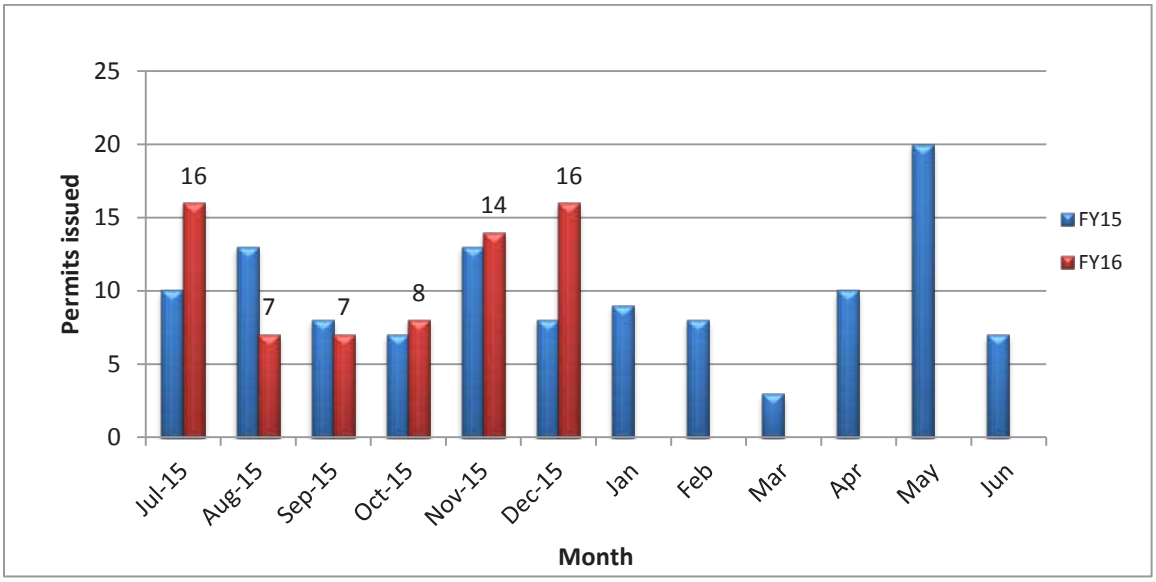
n=1,439 scored inspections/reinspections (2nd Q); 18 establishments (1.3%) scored below a 90% (B); x̄ score=96.1%; lowest score= 83% (B)

Complaints (October 1 – December 31, 2015)



n=140 (2nd Quarter); x̄ complaints/month=40; 27% of complaints were attributed to alleged foodborne illness and to insects/rodents; 8 bed bug complaints; read clockwise for values

Transitional permits issued (ownership changes)



n=38 (2nd Q); *$\bar{x}$ /month=13; YTD=68; Total for FY 2015 = 116*

Child Lead Poisoning Prevention

Lead investigation activities	2nd Q 2016	FY16 to date	FY15 Totals
Lead case site visits (details below)	**19**	**52**	**106**
EBL case visits (10-19 ug/dl)	8	16	13
Confirmed lead case visits (≥20ug/dl)	0	0	0
Daycare/School case visits	5	16	75
Maintenance Standard visits	6	20	18
Status: Passed	3	7	8
Status: Failed	3	7	11
Status: Pending	5	NA	NA
Confirmed blood lead cases	0	0	0
EBL cases	2	5	5

Maintenance Properties: 21 properties are currently enrolled in the Lead Maintenance Standard Program. Properties enrolled in the Maintenance Standard must be evaluated on an annual basis to ensure the property remains in compliance with the NC Lead Law. In these cases, the property owner has chosen the Maintenance Standard as their option for required remediation of lead poisoning hazards. This option involves long term interim control measures to keep any lead remaining on the property safe. Annual evaluations consist of a visual inspection of the property and environmental lead dust sampling of horizontal surfaces. Four properties changed ownership during this fiscal year

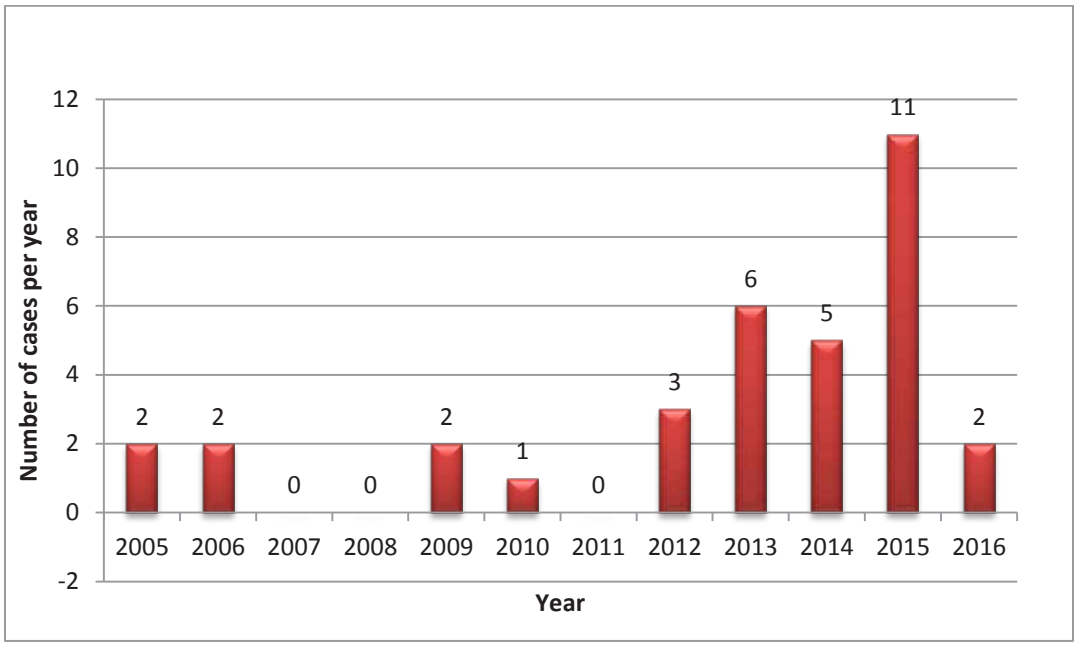
Environmental Asthma Assessments

Activities	2nd Q FY16	YTD	FY15 Totals
Asthma Trigger Investigations	13	23	44

Average Asthma Trigger Investigations=3.7/month (FY15); total program savings=$185,525; Average savings per patient = $707[1]; 3.8 asthma triggers identified per patient

Methamphetamine/Clandestine Drug Laboratories

Three additional methamphetamine/clandestine drug laboratories were reported to Wake County Department of Environmental Services during the 2nd quarter. There are 24 pending cases in Wake County. 33% of the cases came in 2015. The number of cases per year is presented below:

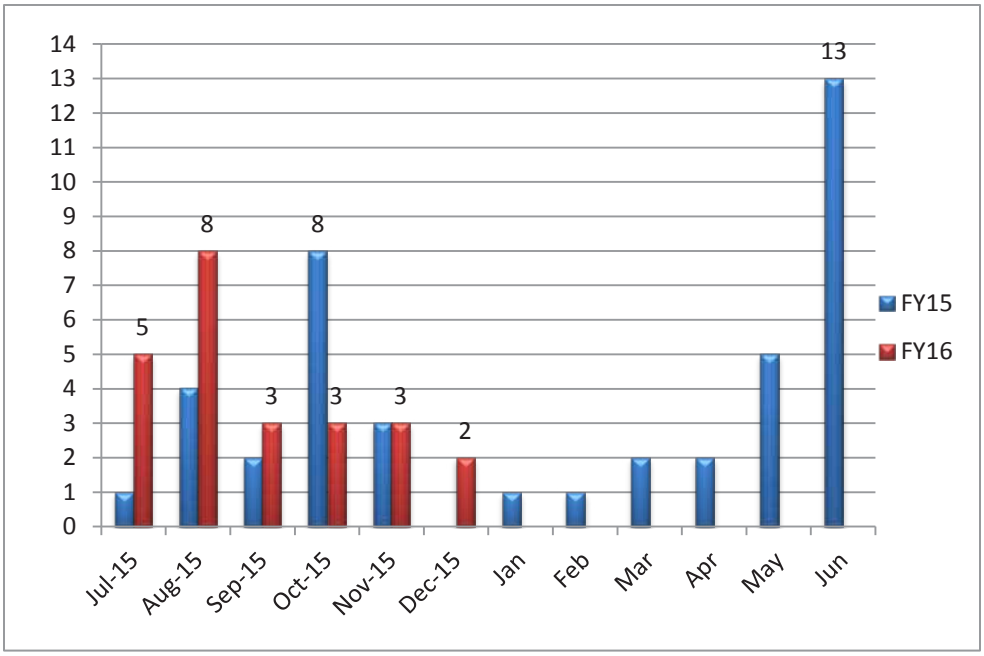


The increasing number of cases over time may be attributed to an easier method of production.

[1] Community Care of Wake and Johnston Counties (CCWJC), *Asthma Environmental Survey Data, 3/2013*

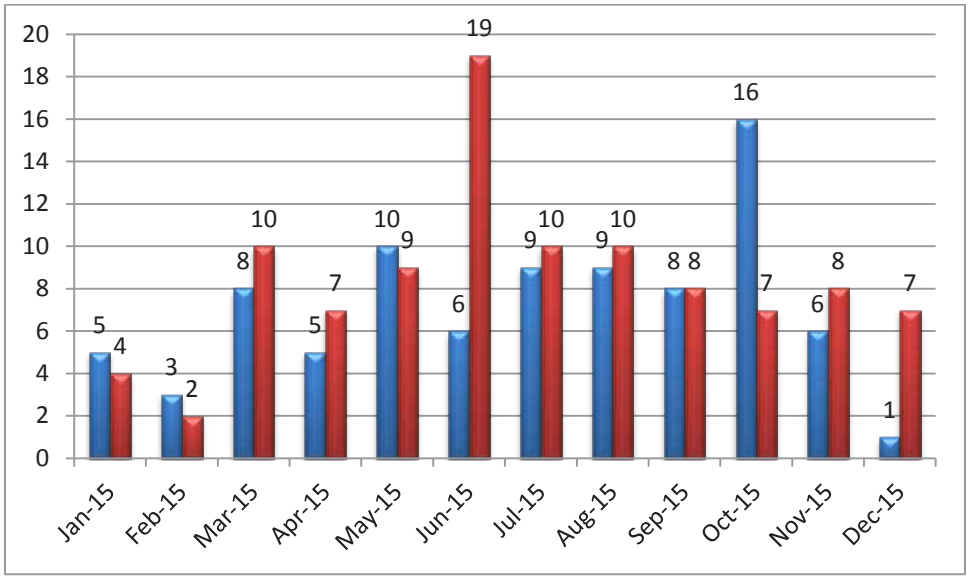
Bed bugs

Facility complaints of bed bugs (hotel complaints)



n=8 (2nd Q); *average bed bug complaints per month = 5/month; YTD = 24; FY 15 total = 42*

Bed bug calls to Communicable Disease team/Environmental Health



n=22 (October – December 2015); $\bar{x}$ =8.4/month; 2015 total calls = 101

Outreach (Bedbugs)

October 2015 – Carla Piedrahita, Communicable Disease Health Educator, gave a one hour long presentation for 50 staff at Community Care of Wake and Johnston Counties. (Contact hours = 50 people x 1 hour = 50 contact hours)

December 2015 – Carla Piedrahita, Communicable Disease Health Educator consulted with a "call center" (10 people) that is having an on-going bed bug problem at their facility. This was follow-up to many phone calls with the employer since early in the summer.(Contact hours = 10 people x 1 hour = 10 contact hours.

News

October 16, 2015 – Staff launched a website for Wake County restaurants interested in developing Hazard Analysis Critical Control Point (HACCP) plans for specialized cooking processes such as vacuum sealing foods, sous-vide cooking, and cook-chill. Earlier this year, EH&S developed a small team of staff to review plans. The group felt it was important to offer resources to industry to help them get started with these technical plans. The site is located at:
http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx

November 20, 2015 – Christy Klaus contacted our regional FDA about related cases of lead poisoning in small children and their association with various Indian spices. After the discussion, the FDA Regional Representative sent the information to a different branch of the agency to elevate the importance which may result in getting the affected product recalled.

November 23, 2015 –Wake County was awarded a total of $5,000 for two separate small grants. These grants are associated with the FDA Program Standards.

Outreach

October 2, 2015 – Jason Dunn, EHS, gave a presentation on environmental asthmas triggers and available resources available to tenants with negligent landlords. The presentation was shared at the Community Care offices for their new nursing staff for both Wake and Johnston Counties. (Contact hours = 50 people x .33 hour = 16.5 hours)

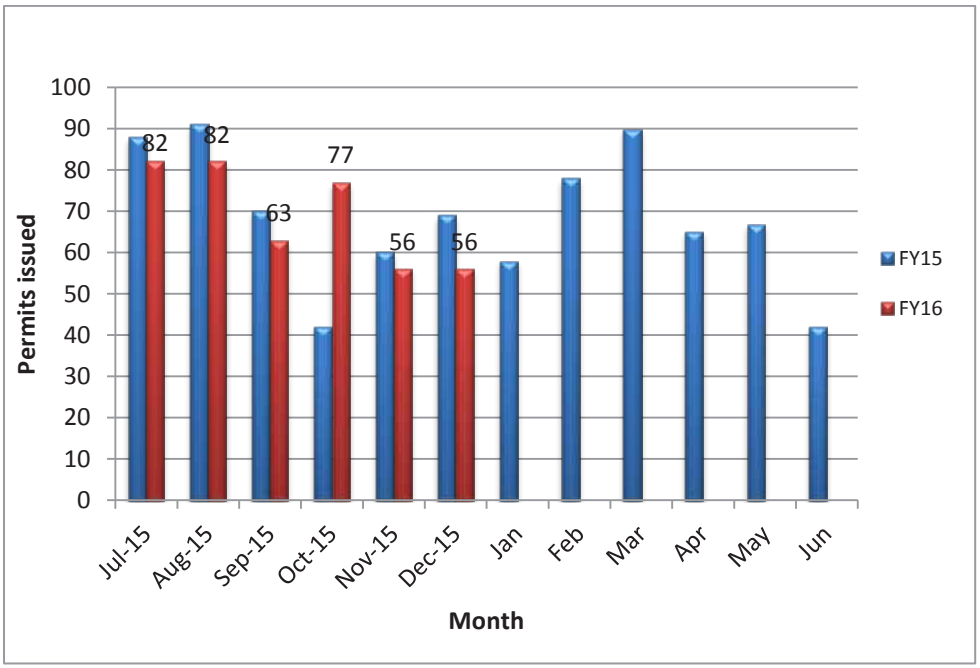
October 3, 2015 – Lucy Schrum provided food safety training for staff at Brio Tuscan Grille on Saturday, October 3, 2015 from 9:30 am to 10:30 am. 60 people, including chefs, managers, and food service workers, attended discussion. The title of the presentation was "Protecting the Public Health While Maintaining High Inspection Scores." The presentation highlighted foodborne illness in the US, major risk factors and public health interventions, the inspection process, and how to improve scores. (Contact hours = 60 people x 1 hour = 60 contact hours)

October 26, 2015 – The FSAC met on Monday, October 26, 2015. The FSAC is a group of industry stakeholders that provide feedback for EH&S services. (Contact hours = 12 people x 1.5 hours = 18 hours)

November 20, 2015 – Christy Klaus gave a presentation about lead in spices and unique items in homes to the Lead and Healthy Homes Task Force meeting on Friday, November 20, 2015. The presentation was given in Chapel Hill at the Europa Center. 32 people participated at the meeting an via webinar. (Contact hours = 32 people x 1 hour = 32 Contact hours)

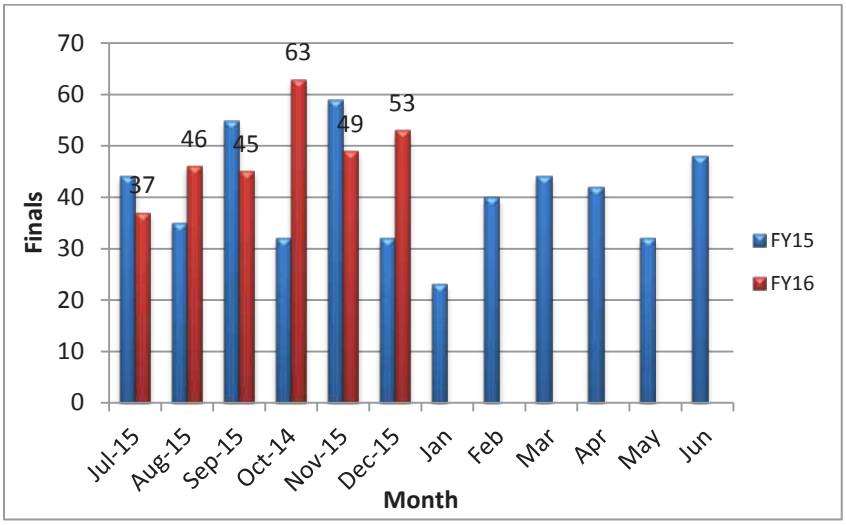
Plan Review and Recreational Sanitation Section

Plan Review monthly comparison



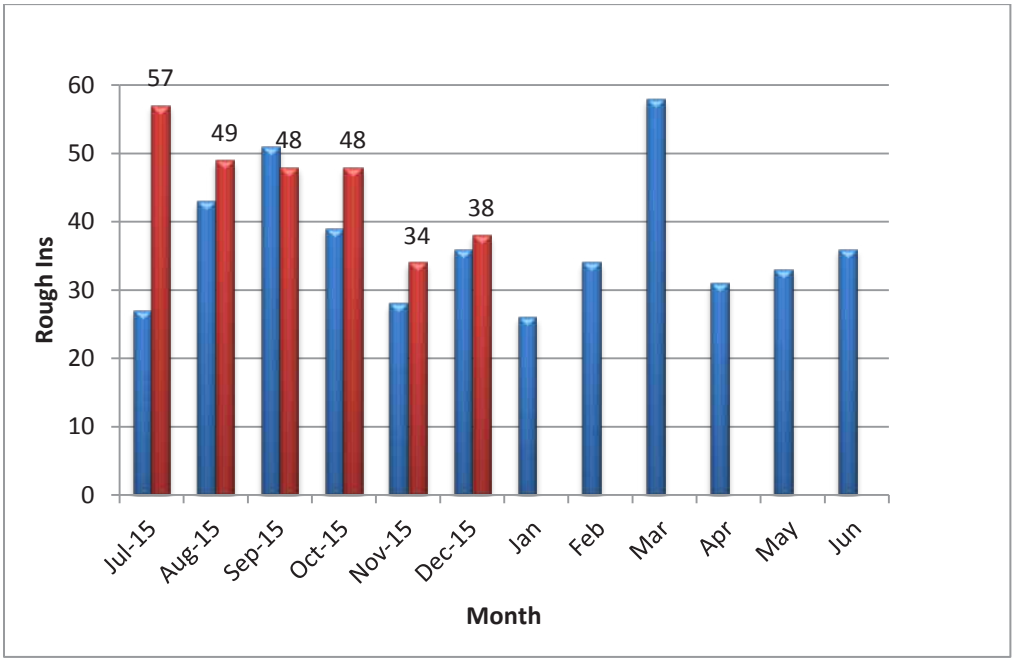
n=189 (2nd Q); Plan reviews include: express, regular, concert, and office consultations

Final Inspections (Plan Review)



n=165 (2nd Q); average finals/month=41 (FY15)

Rough-ins (Plan Review)



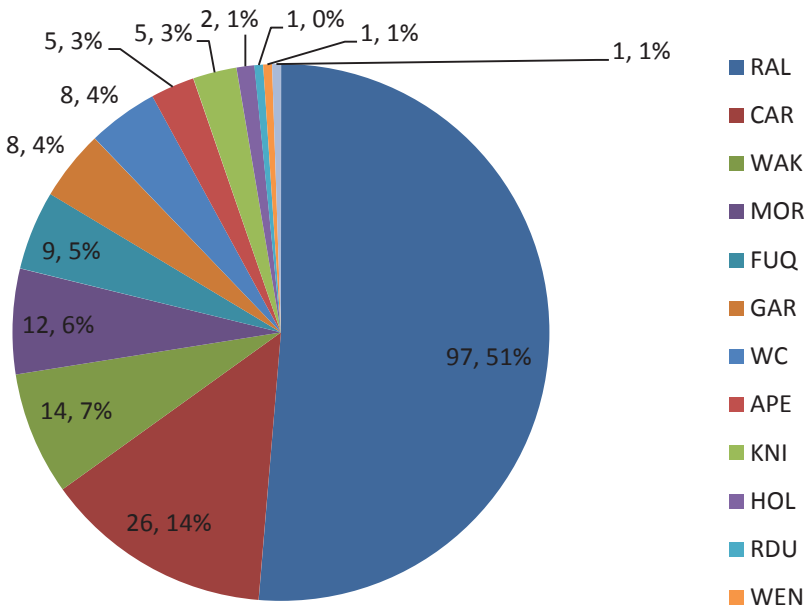
n=120 (2nd Q); average finals/month=37 (FY15)

Plan Review Activity Summary

Activity	2nd Q - 2015	Monthly avg.[2]	Total YTD
Plan Reviews	189	68	416
Finals	165	41	293
Rough in inspections	120	37	274
Field Consultations	28	8	62

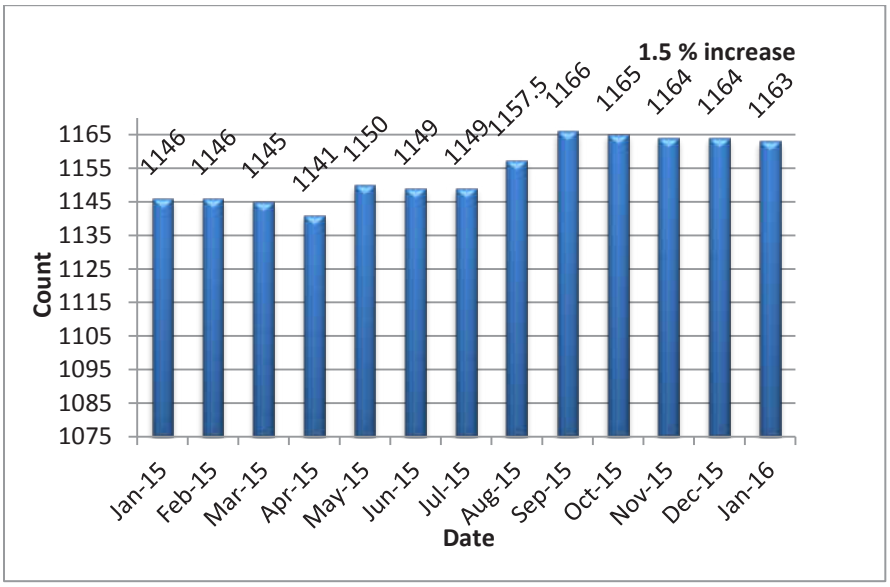
[2] Averages are based on FY 15

Plan Review activities by jurisdiction



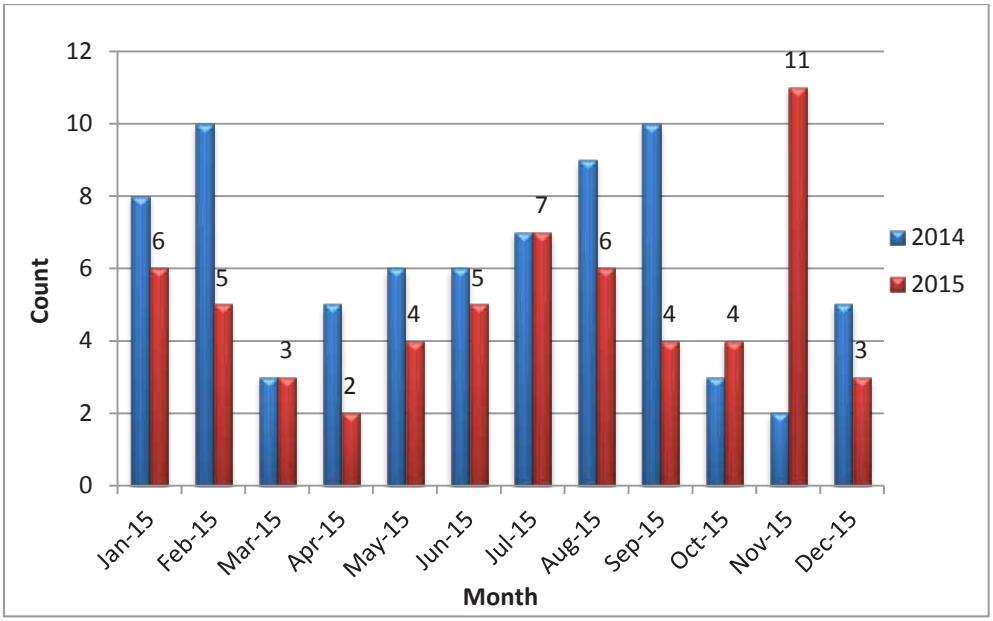
n=189; 97 (51%) of plan reviews were conducted in Raleigh's jurisdiction; percentages by jurisdiction read clockwise; 72% of plan reviews are attributed to Restaurants (01) and Food Stands (02).

Swimming Pools



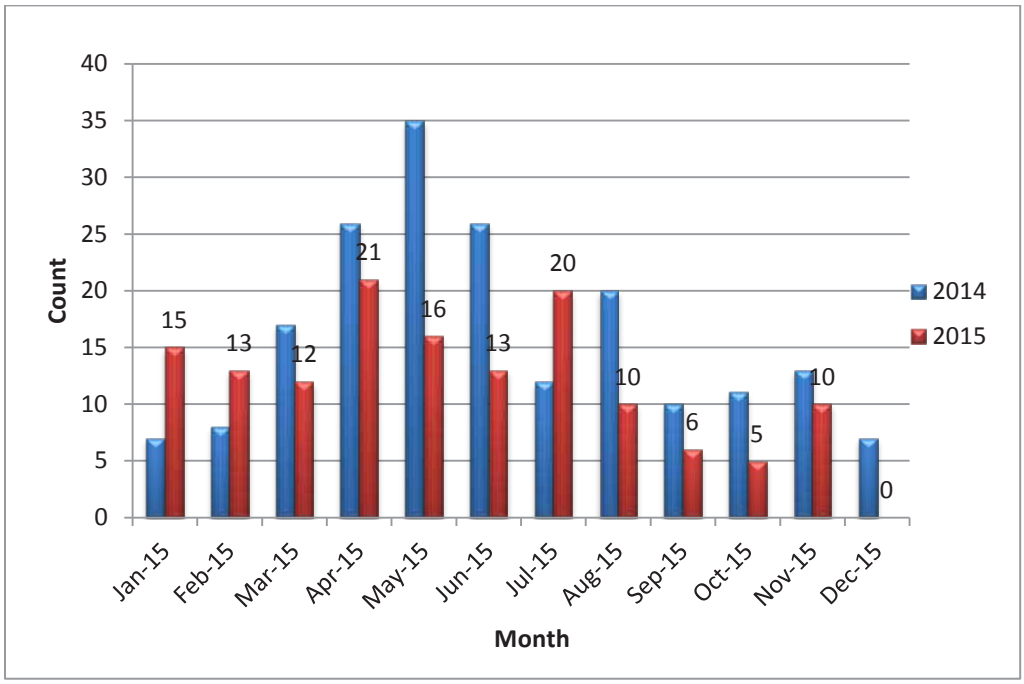
n=1163; Since January 2015, net operating pool counts increased by 17 pools (1.5%). Pools include seasonal and year-round swimming pools, wading pools, and spas.

Pool Plan Reviews monthly comparison



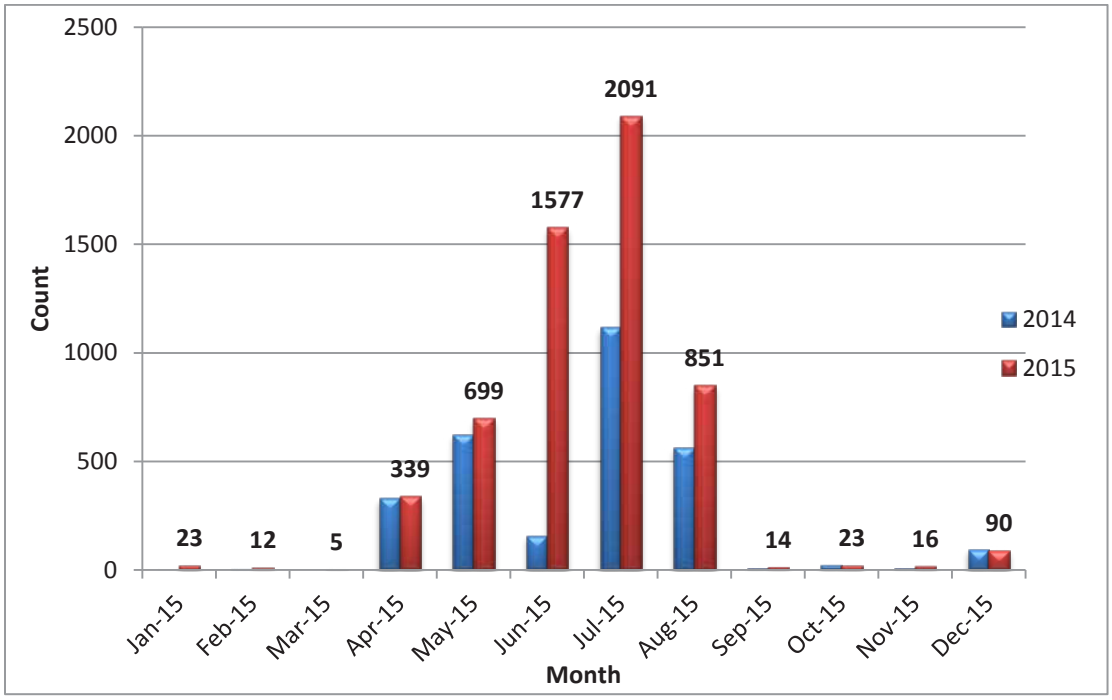
n=18 (4th Q 2015); average pool plan reviews=6/month (2014)

Pool Construction Visits monthly comparison



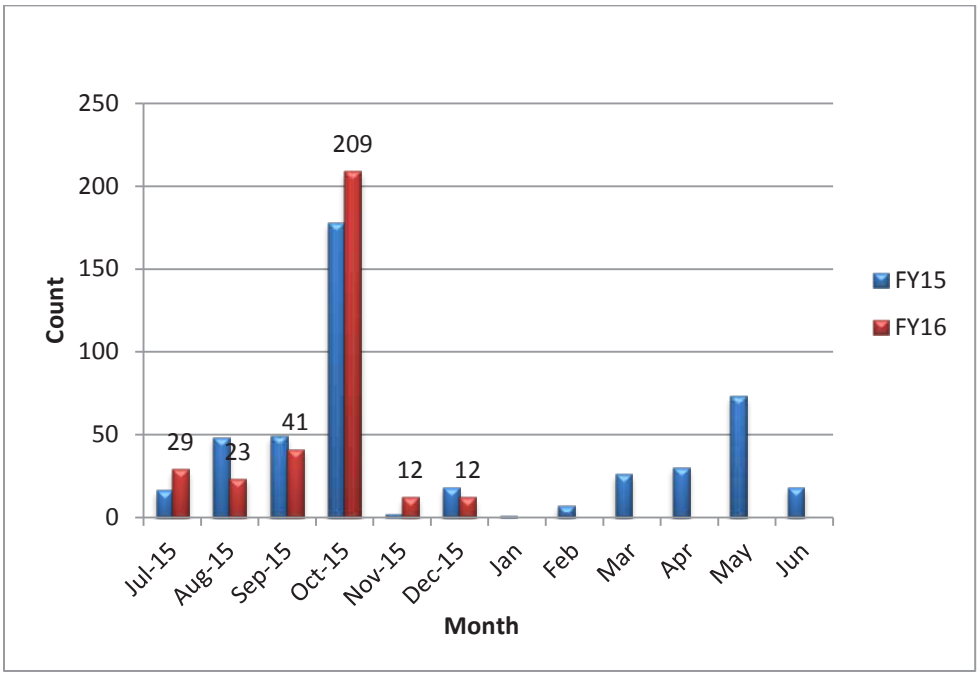
n=15 (4th Q 2015); average construction visits = 14/month YTD

Pool Inspections/Reinspections



n=129 inspections (October - December 2015)

Temporary Food Establishments (Concessions at Festivals)



n=233 (2nd Q); $\bar{x}$ = 39 permits/month; YTD=326permits

Restaurant Food Safety Signage

1. In your opinion, which food safety issue is the most challenging to convey, or get across, to your staff?

2. In your opinion, do you think food safety signs are useful to help kitchen staff practice good food safety practices?

- Yes
- No

Other (please specify)

3. Which of these concepts is the most difficult to teach to your kitchen staff?

	Most difficult to teach staff.	Somewhat difficult to teach staff.	Neither easy nor difficult to teach staff.	Somewhat easy to teach staff.	Most easiest to teach staff.
Cooking foods to the correct final temperature					
Employee health and hand washing					
Getting foods from approved sources/suppliers					
Holding foods at the correct temperature (hot or cold)					
Preventing contamination of foods					

4. Rank the following food safety behaviors from most important (1) to least important (4):

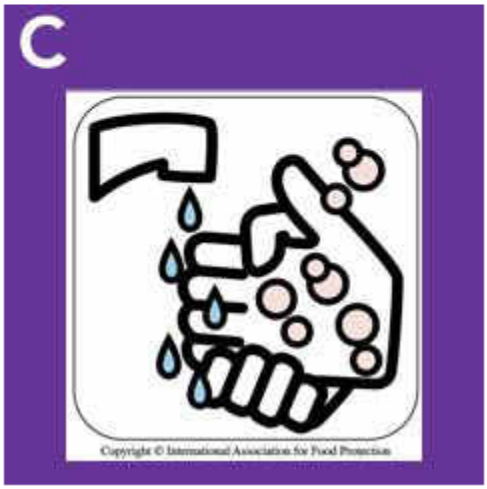
- Avoiding bare hand contact-of-ready to eat foods.
- Storing foods on the correct refrigerator shelf.
- Cooling foods quickly.
- Reporting to the manager when a staff member is sick.

Review the style of the signs below:

A

B

C



D

*5. Which handwashing sign above would work best for your kitchen staff?

A B

C D

Review the style of the signs below:

A

B

C

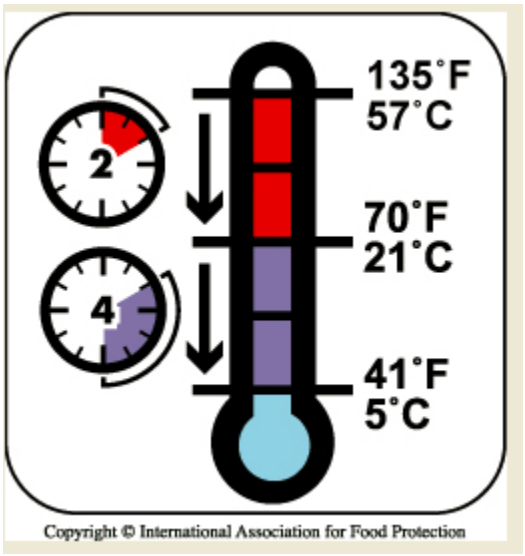
D

*6. Which sign above best tells sick employees to stay home until they are well?

A B

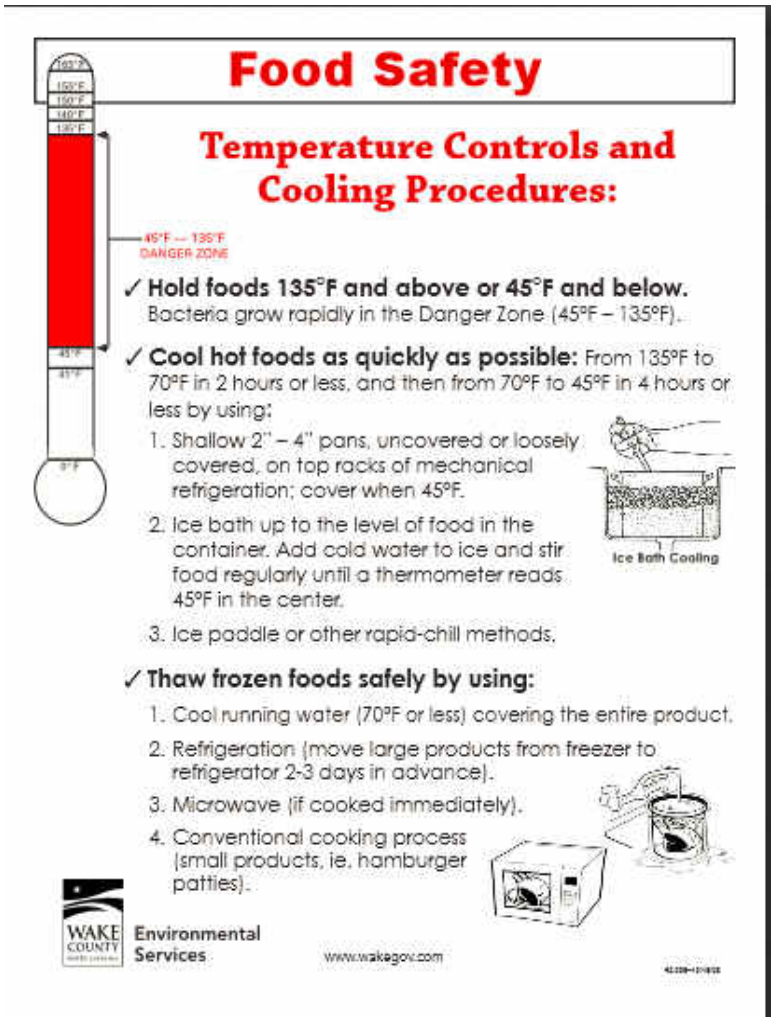
C D

Review the sign below:



*7. In your opinion, what is the main message of the sign above?

Review the sign below:



✱8. In your opinion, what is the main message of the sign above?

9. Which language is most commonly used in your kitchen?

- English
- Spanish
- Chinese
- Vietnamese

Other (please specify)

10. Are you fluent in the languages used by your kitchen staff?

- Yes - I speak fluently with staff
- No - I don't speak fluently
- I get by

11. Where do you get food safety signage for your kitchen? (pick the most frequent)

- Distributor
- Franchise
- Association
- wakegov.com/food

Other (please specify)

Submit

§ 130A-138. Operators of restaurants and other food or drink establishments to report.

An operator of a restaurant or other establishment where food or drink is prepared or served for pay, as defined in G.S. 130A-247(4) and (5), shall report information required by the Commission to the local health director of the county or district in which the restaurant or food establishment is located when the operator has reason to suspect an outbreak of food-borne illness in its customers or employees or when it has reason to suspect that a food handler at the establishment has a food-borne disease or food-borne condition required by the Commission to be reported. (1917, c. 263, s. 9; C.S., s. 7153; 1921, c. 223, s. 3; 1957, c. 1357, s. 1; 1973, c. 476, s. 128; 1979, c. 192, s. 3; 1983, c. 891, s. 2; 1987, c. 782, s. 8.)

EHS.FLI 104 1.2 Procedure for Investigating Suspected Intentional Contamination

	Countywide or	X	Department: Environmental Services	X	Division: EH&S
Supersedes: previous procedures					Effective Date: 4/1/2014
Authority: Mandated by N.C. GS 130a-144: *Investigation and Control Measures*					
Originating Department: Environmental Services / EH&S					

I. Purpose: This procedure ensures uniformity for notifying appropriate law enforcement agencies if intentional food contamination is suspected.

II. Procedure Statement: Staff will follow the following procedure:

- Complaints come from citizens to the EH&S by various routes:
  - Phone calls to the Environmental Services main phone number (856-7400)
  - Contacts (phone/email) to individual staff members
  - Contacts from referring agencies (Wake County Human Services, NC DHHS, NCDA, etc.)
  - Contacts via the emergency pager (919-982-8239)
- Staff member receives complaint and enters data into the DHD complaint form, including accurate contact information. The DHD system automatically alerts the employee and the supervisor of each new complaint.
- For a foodborne illness (FBI) complaint, the staff person who receives the complaint will verbally contact the responsible EHS. (No voice mail notifications). If the responsible EHS is unavailable, the notification will proceed to subsequent supervisors until a verbal communication is achieved.
- The EHS investigates the complaint in compliance with EHS Work Objectives. This document is located on the ES network drive: S:\EH&S\FLIS\Work Objectives-FLIS.
- During the investigation, if intentional food contamination is suspected, the EHS will consult with a supervisor.
- After consulting with the supervisor, staff contacts:
  - Law enforcement by dialing 911 to report possible criminal actions.
  - Human Services Communicable Disease Surveillance Team at 919-250-4462 or pager 919-999-6873 after hours for emergencies.
  - State Food Defense Coordinator at 919-218-6943 (24 hour)
  - Regional EHS – 919-303-9247
  - Environmental Services Department Head
  - Wake County Public Affairs Office -919-737-9253 or pao@wakegov.com
  - The Epi-Kit for sampling is located in room 643 of the Wake County Office Building. Entry into the building after hours is by employee ID badge only. The Epi-Kit contains sampling materials and current contact information. The Food Sanitation Section Chief audits the Epi-Kit quarterly for correct contact information and for expiration dates. Considerations for controlling food product for possible testing:

        - Embargo- http://ehs.ncpublichealth.com/faf/food/fd/docs/TheEmbargoProcess-October2012.pdf
        - State food defense website: http://ehs.ncpublichealth.com/faf/food/fd/outbreaks.htm
        - Sampling and retention at the local health department (Appendix C, page 27): http://ehs.ncpublichealth.com/faf/food/fd/docs/GuidelinesforEnvironmentalFieldInvestigations-August%202012.pdf
        - Disposal of excess food to prevent potential future illness
    - Other resources for foodborne illness investigations include:
        - NC Employee Directory: http://www.nc.gov/empdirsearch.aspx
        - WC Employee Directory: lnapps02/EnvServ/Desempdr.nsf
    - Staff conducts an after action meeting to discuss the event and recommendations for improvement of the process.
    - Staff files a report with the Human Services Communicable Disease Surveillance Team.
    - Public requests for information will be directed to the public affairs office.

III. Definitions:

EHS-Environmental Health Specialist
EH&S – Environmental Health and Safety Division
Epi-Kit – Supplies for conducting foodborne illness investigations (swabs, sampling media, etc.)
DHD-Digital Health Department, the electronic database that houses facility data including complaints and other activities.
NCDA-North Carolina Department of Agriculture
NC DHHS-North Carolina Department Health and Human Services

IV. Applicability: This procedure applies to the Environmental Services Department / EH&S

V. Procedure Responsibility and Management:

- EH&S is responsible for procedure development and implementation.
- Schedule of procedure review: once a year review of procedure to ensure currency and compliance with state or federal mandates.
- Plan for training new employees in the procedure and related policies, and plan for communicating with and/or re-training current employees in the procedure and related policies: Materials will be distributed to new employees and discussed; existing employees will receive updates at the regularly scheduled staff meetings.
- Contact Department/Division: 919-856-7400.

VI. Related Policies, Procedures, and Publications:

- NC's Foodborne Illness Investigation Guidance and Tools http://ehs.ncpublichealth.com/faf/food/fd/docs/GuidelinesforEnvironmentalFieldInvestigations-August%202012.pdf
- N.C. GS 130a-144

- NC DHHS's Guidelines for Environmental Field Investigations of Foodborne Illness Outbreaks: http://ehs.ncpublichealth.com/faf/food/fd/docs/SamplingProtocolforFoodborneIllnessOutbreakFieldInvestigations.pdf
- NC DHHS, Division of Public Health Communicable Disease Manual: http://www.epi.state.nc.us/epi/gcdc/manual/toc.html
- IAMFES Procedures to Investigate a Foodborne Illness-copy in Food Sanitation Supervisor's office

VII. Appendices: The emergency on-call schedule is posted at: S:\EH&S and updates are maintained on the posted sheet in the Food Sanitation Section Chief's office.

VIII. History:

Effective Date	Version	Section(s) Revised	Author
11/1/2009			Breedlove/Pierce
09/21/2010	1.01	Changed name to HS Standard ADM.BOP.QUA 100 2.0 standard	Pierce
04/01/2014	1.2	Revised	Pierce / Peterson
04/01/2015	1.2	Reviewed	Pierce

N.C. DEPARTMENT OF HEALTH AND HUMAN SERVICES
DIVISION OF PUBLIC HEALTH
ENVIRONMENTAL HEALTH SECTION

Notice of Intent to Suspend or Revoke Permit

COUNTY: _____

NAME: _____ **ID:** _____

STREET: _____

CITY: _____ **DATE:** _____

STATE: _____ **ZIP CODE:** _____ **TIME** _____

Dear Owner or Operator:

Your establishment has been inspected in accordance with the laws and rules governing:

( ) food and lodging establishments in North Carolina General Statutes 130A-247 through 130A-250 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .2600 and related rules.	( ) public swimming pools in North Carolina General Statutes 130A-280 through 282 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .2500 and related rules.	( ) tattooing in North Carolina General Statutes 130A-283 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .3200 and related rules.

As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A, Subchapter 18A, of the North Carolina Administrative Code, due to the following noncompliant items:

VIOLATIONS NOTED – Please List

( ) This letter is to notify you that based on these violations of the laws and rules, the Department **INTENDS TO SUSPEND** your permit or transitional permit thirty (30) days from the date of this notice. If the health department determines that all of the violations have been corrected before thirty (30) days expire, the suspension will not go into effect.	( )This letter is to notify you that based on these violations of the laws and rules, the Department **INTENDS TO REVOKE** your permit or transitional permit thirty (30) days from the date of this notice. If the health department determines that all of the violations have been corrected before thirty (30) days expire, the revocation will not go into effect.

You have a right to a formal appeal of this decision. To pursue a formal appeal, you must file a petition for a contested case hearing with the Office of Administrative Hearings, 6714 Mail Service Center, Raleigh, NC 27699-6714. To get a copy of a petition form, you may write the Office of Administrative Hearings or call the office at (919) 431-3000. The petition for a contested case hearing must be filed in accordance with the provisions of North Carolina General Statutes 130A-24 and 150B-23 and all other applicable provisions of Chapter 150B.

PLEASE NOTE: If you wish to pursue a formal appeal, you must file the petition form with the Office of Administrative Hearings **WITHIN 30 DAYS OF THE DATE OF THIS LETTER.** Meeting the 30-day deadline is critical to your right to a formal appeal. Do not wait for the outcome of any informal review or appeal if you wish to file a formal appeal.

If you file a petition for a contested case hearing with the Office of Administrative Hearings, you are required by Law (N.C. General Statutes 150B-23) to serve a copy of your petition on the state agency that is a party to the action. The state agency party in this case is the North Carolina Department of Health and Human Services. Service must be made in accordance with Rule 4 of the North Carolina Rules of Civil Procedure and 26 NCAC 3 .0102(a)(3). You must send the copy to: Office of General Counsel, N.C. Department of Health and Human Services, 2001 Mail Service Center, Raleigh, NC 27699-2001. Do NOT send the copy of your petition to your local health department. Sending a copy of your petition to the local health department will NOT satisfy the legal requirements in N.C. General Statute 150B-23 that you serve a copy on the state agency that is a party to this action.

If you properly file a formal appeal by filing a petition for a contested case hearing in accordance with all statutory requirements prior to the expiration of thirty (30) days, the suspension or revocation shall be stayed pending a final decision by the state agency in the contested case. If you do not either correct the violations or petition for a contested case hearing within thirty (30) days, the suspension shall become effective at the end of thirty (30) days. If suspended, the health department must determine that all of the violations have been corrected before the suspension will be lifted.

You may also request an informal review of this decision in accordance with 15A NCAC 18A .2643. You may call or write the local health department if you need any additional information or assistance.

_____ Signature of Environmental Health Specialist

_____ Signature of Recipient

Purpose: General Statute 130A-23 gives the Secretary the power to suspend or revoke a permit issued pursuant to Chapter 130A, under certain conditions. This form is developed to be used for suspensions or revocations. **Preparation:** Local environmental health specialists shall complete form EHS 4009A whenever an "Intent-to-Suspend or Revoke" is issued. **1.** Original to be left with responsible person **2.** Copy for the local health department. **3.** Copy for Environmental Health Section. **Disposition:** Please refer to Standard-8.B.6., Inspection Records, Records Retention and Disposition Schedule form County/District Health Departments, published by the North Carolina Division of Archives and History. Additional forms may be ordered from: Environmental Health Section, 1632 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00)

N.C. DEPARTMENT OF HEALTH AND HUMAN SERVICES
DIVISION OF PUBLIC HEALTH, ENVIRONMENTAL HEALTH SECTION

NOTICE OF IMMEDIATE PERMIT SUSPENSION OR REVOCATION

NAME: _____ **ID:** _____

STREET: _____

CITY: _____ **DATE:** _____

STATE:____**ZIP CODE:** _____ **COUNTY:**_____ **TIME** _____

Dear Owner or Operator:

Your establishment has been inspected in accordance with the laws and rules governing:

( ) food and lodging establishments in North Carolina General Statutes 130A-247 through 130A-250 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .2600 and related rules.	( ) public swimming pools in North Carolina General Statutes 130A-280 through 282 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .2500 and related rules.	( ) tattooing in North Carolina General Statutes 130A-283 and related statutes and Title 15A, Subchapter 18A, of the North Carolina Administrative Code, Rule .3200 and related rules.

As a result of an inspection, the Department has determined that the establishment is in violation of Title 15A, Subchapter 18A, of the North Carolina Administrative Code, due to the attached noncompliant items.

VIOLATIONS NOTED – Please List

_____

_____

_____

The Department has determined that the conditions found constitute an:

( ) **IMMINENT HAZARD** as defined in G.S. 130A-2(3) and that the imminent hazard requires emergency action in order to protect the public health.	( ) Failure of a public swimming pool to maintain minimum water quality or safety standards or design and construction standards pertaining to the abatement of suction hazards which result in an unsafe condition.

This letter is to notify you that based upon the above findings, your permit or transitional permit is hereby

( ) IMMEDIATELY SUSPENDED in accordance with G.S. 130A-23(d). The permit suspension will not be lifted until the health department determines that all of the identified violations have been corrected. **YOU MUST CEASE OPERATIONS IMMEDIATELY AND CANNOT OPERATE YOUR ESTABLISHMENT WHILE YOUR PERMIT IS SUSPENDED.**	**( ) IMMEDIATELY REVOKED** in accordance with G.S. 130A-23(d) or G.S. 130A-248(b). Once your permit has been revoked, you must apply for a new permit and must meet all of the current requirements necessary to obtain a new permit. **YOU MUST CEASE OPERATIONS IMMEDIATELY AND CANNOT OPERATE YOUR ESTABLISHMENT UNLESS A NEW PERMIT IS OBTAINED.**

Operation of your establishment without a permit or while the permit is suspended or revoked may lead to civil action to require you to cease operation, or criminal charges in accordance with G.S. 130A-25, or both.

You have a right to a formal appeal of this decision. To pursue a formal appeal, you must file a petition for a contested case hearing with the Office of Administrative Hearings, 6714 Mail Service Center, Raleigh, NC 27699-6714. To get a copy of a petition form, you may write the Office of Administrative Hearings or call the office at (919)431-3000. The petition for a contested case hearing must be filed in accordance with the provisions of North Carolina General Statutes 130A-24 and 150B-23 and all other applicable provisions of Chapter 150B.

PLEASE NOTE: If you wish to pursue a formal appeal, you must file the petition form with the Office of Administrative Hearings **WITHIN 30 DAYS OF THE DATE OF THIS LETTER.** Meeting the 30-day deadline is critical to your right to a formal appeal. Do not wait for the outcome of any informal review or appeal if you wish to file a formal appeal. **FILING A FORMAL APPEAL DOES NOT AUTOMATICALLY STAY AN IMMEDIATE PERMIT SUSPENSION OR REVOCATION. UNLESS A STAY IS ISSUED, THE PERMIT**

( )REMAINS SUSPENDED UNTIL THE HEALTH DEPARTMENT DETERMINES THAT THE VIOLATIONS HAVE BEEN CORRECTED OR UNTIL THERE IS A FINAL DECISION IN THE CONTESTED CASE.	**( )IS REVOKED AND THE ESTABLISHMENT CANNOT BE OPERATED UNTIL A NEW PERMIT IS OBTAINED OR UNTIL THERE IS A FINAL DECISION IN THE CONTESTED CASE.**

If you file a petition for a contested case hearing with the Office of Administrative Hearings, you are required by Law (N.C. General Statute 150B-23) to serve a copy of your petition on the state agency that is a party to the action. The state agency party in this case is the North Carolina Department of Health and Human Services. Service must be made in accordance with Rule 4 of the North Carolina Rules of Civil Procedure and 26 NCAC 3.0102(a)(3). You must send the copy to: Office of General Counsel, N.C. Department of Health and Human Services, 2001 Mail Service Center, Raleigh, NC 27699-2001. Do NOT send the copy of your petition to your local health department. Sending a copy of your petition to the local health department will NOT satisfy the legal requirements in N.C. Gen. Stat. 150B-23 that you serve a copy on the state agency that is a party to this action.

You may also request an informal review of this decision in accordance with 15A NCAC 18A .2643. You may call or write the local health department if you need any additional information or assistance.

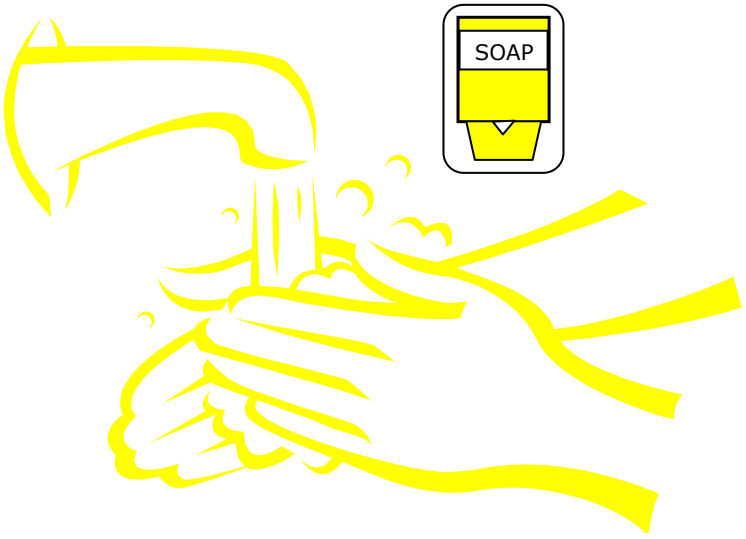
_____ _____

Signature of Environmental Health Specialist Signature of Recipient

Purpose: General Statute 130A-23 gives the Secretary the power to suspend or revoke a permit issued pursuant to Chapter 130A, under certain conditions. This form is developed to be used for suspensions or revocations. **Preparation:** Local environmental health specialists shall complete form **EHS 4009B whenever an "Immediate Suspension or Revocation"** is issued. **1.** Original to be left with responsible person **2.** Copy for the local health department. **3.** Copy for Environmental Health Section, Division of Public Health. **Disposition:** Please refer to Records Retention and Disposition Schedule for County/District Health Departments which is published by the North Carolina Division of Historical Resources. Additional forms may be ordered from: Div. of Environmental Health, 1630 Mail Service Center, Raleigh, NC 27699-1632 (Courier 52-01-00).

Wash Your Hands

To Prevent Illness



Lávese las Manos

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вымойте ваши руки

Wake County Environmental Services • www.wakegov.com/food

5 ON YOUR SIDE

Yelp to post sanitation scores for Wake County restaurants

Posted October 3, 2013

RALEIGH, N.C. — Yelp can help people find all kinds of services in their area, along with user reviews, but the website will now publish the latest sanitation inspection grades for Wake County restaurants.

County officials said the partnership with Yelp is a no-brainer.

"This is absolutely an example of transparency in government," said Bill Greeves, Wake County's chief information officer. "We have this data already, so we want to be able to share it with the audience that might be interested in it in the best way possible. Overall, it's really a great citizen service. Providing easier access to that information is really what it's all about."

Wake County is only the third location in the country to offer inspection information. San Francisco and Louisville are the others.

The sanitation scores go live at 7:30 p.m. Thursday.

CREDITS

Reporter	Monica Laliberte
Producer	Jenn Sorber Smith

WAKE COUNTY NORTH CAROLINA
Environmental Services

TEL 919 856 7400
FAX 919 743 4772

Environmental Health & Safety Division
336 Fayetteville Street • Raleigh, NC 27602
www.wakegov.com

Consumer Advisory

Purpose of Advisory

The consumer advisory is meant to inform consumers, especially highly susceptible populations (elderly, children, pregnant women, immunocompromised individuals) about the increased risk of foodborne illness from eating raw or undercooked animal foods through use of a disclosure and a reminder.

When is a Consumer Advisory Required?

According to the North Carolina Food Code[1], if any animal food such as beef, eggs, fish, lamb, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, then a consumer advisory is required.

***Disclosure shall include*:**

a. A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)", "raw-egg Caesar salad dressing", and "hamburgers (can be cooked to order)"; or

b. Identification of the animal-derived foods in a menu or other listing by asterisking them to a footnote that states that the items are served raw or undercooked or contain (or may contain) raw or undercooked ingredients.

Reminder shall include asterisking the animal-derived foods that require disclosure in a menu or other listing to a footnote that states that:

a. Written information regarding the safety of these items is available upon request;

b. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; or

c. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Example of Consumer Advisory:

<u>Menu</u>

Two Eggs* (cooked to order) served with grits and toast

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

The following foods **may not** be served or offered for sale in a ready-to-eat form in a food establishment serving a highly susceptible population[2]:

a. Raw animal foods, such as raw fish, raw-marinated fish, raw molluscan shellfish, and steak tartare;

b. A partially cooked animal food, such as lightly cooked fish, rare meat, soft-cooked eggs that are made from raw shell eggs, and meringue; and

c. Raw seed sprouts

[1] *NC Food Code Manual reference: 3-603.11*

[2] *Consumer Advisory is not applicable for and may not be used in a children's or senior citizen's menu. NC Food Manual Code reference 3-401.11(D)*

Food Code Adoption in North Carolina

Date Marking

WAKE COUNTY
NORTH CAROLINA
Food Safety
919-856-7400
www.wakegov.com/food

Example: The morning of Oct. 1, a chicken was cooked , then cooled, refrigerated for two days at 41 F and then frozen. If the chicken is thawed Oct. 10, the food must be consumed or discarded no later than midnight of Oct. 14.

Date	Shelf Life Day	Action
Oct. 1	1	cook/cool
Oct. 2	2	cold hold at 41 ºF
Oct. 3		freeze
Oct. 10	3	thaw to 41ºF
Oct. 11	4	cold hold at 41 ºF
Oct. 12	5	cold hold at 41 ºF
Oct. 13	6	cold hold at 41 ºF
Oct. 14	7	consume or discard

The Five Key Risk Factors repeatedly identified in foodborne illness outbreaks:

Improper holding temperatures

Inadequate cooking

Contaminated equipment

Food from unsafe sources

Poor personal hygiene

Ready-to-eat, potentially hazardous foods prepared in the establishment or purchased in commercial containers and held under refrigeration for more than 24 hours shall be date marked as follows:

- With the preparation date; OR
- With the date the food will be consumed on the premises, sold, or discarded.

A **"Potentially hazardous food (time/temperature control for safety food)"** is defined as FOOD that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

The following chart is provided to help determine product date marking. ***Day #1 shall be counted as the preparation date, the date a commercial container of PHF** was opened or the day and time the previously prepared PHF** food was thawed. Freezing the food stops time.***

IF	THEN
RTE*, PHF** is prepared in the establishment and held under refrigeration more than 24 hours	1. Mark the product to show the preparation date; OR the date the food shall be consumed on premises, sold or discarded. ***The product shall be marked with the date of the earliest prepared potentially hazardous ingredient.*** 2. Consume / sell / discard product by day 7 if refrigeration unit maintains internal temperature of product at 41ºF or less; ***OR*** Consume / sell / discard product by day 4 if refrigeration unit maintains internal temperature of product between 41ºF - 45ºF.
An unopened, commercial container of RTE*, PHF** is held under refrigeration more than 24 hours	1. Mark the product to show the manufacturer's date. If the product remains unopened, it must be discarded on this date.
A commercial container of RTE*, PHF** is opened and held under refrigeration more than 24 hours	1. Mark the product to show the date the container was opened. 2. Consume / sell / discard product by day 7 if refrigeration unit maintains internal temperature of product at 41ºF or less; ***OR*** Consume / sell / discard product by day 4 if refrigeration unit maintains internal temperature of product between 41ºF - 45ºF.
RTE*, PHF** (prepared on-site or commercially prepared) is frozen in the establishment and removed from freezer to thaw (See Chart)	1. Consume / sell / discard product by day 7 if refrigeration unit maintains internal temperature of product at 41ºF or less; ***OR*** Consume / sell / discard product by day 4 if refrigeration unit maintains internal temperature of product between 41ºF - 45ºF.

* RTE – ready-to-eat **PHF – potentially hazardous food

Date marking exemptions:

- Some deli salads, preserved fish, salt-cured products, sausage (pg. 87 2009 FDA Food Code)
- Some cheese (pg. 417 2009 FDA Food Code annex)
- Cultured dairy (e.g. yogurt, sour cream)

WAKE COUNTY
Environmental Services

TEL 919 856 7400
FAX 919 743 4772

Environmental Health & Safety Division
336 Fayetteville Street • Raleigh, NC 27602
www.wakegov.com

IMPORTANT CHANGES
TO THE NORTH CAROLINA FOOD SERVICE SANITATION RULES

The NC Rules Governing the Sanitation of Food Service Establishments 15A NCAC 18 A .2600 changed and became effective on September 1, 2012. **The new rules are based on the 2009 FDA model food code and current food science. The following are just a few of the changes that will directly affect food safety procedures required of food service establishment operators. Please read the following summary of changes and become familiar with them!**

Cold Holding

Cold holding units, including prep top units, will be required to maintain food at a temperature of 41°F or below. The 41°F or below requirement will be phased in over a six year period.

Cooling of Potentially Hazardous Foods

Potentially hazardous foods must be cooled from 135°F to 41°F within a total of six hours as follows;

- From 135 °F to 70 °F within two hours
- From 70 °F to below 41 °F within four hours

Bare Hand Contact with Ready-to-eat (RTE) Foods

Food handlers will not be allowed to touch RTE foods with their bare hands to prevent contamination of food that is not cooked or food that will not be cooked again before serving. *The use of utensils such as deli tissue, spatulas, tongs, single use gloves, or dispensing equipment will be required.*

Consumer Advisory

If an animal food such as beef, eggs, fish, lamb, pork, or shellfish is served or sold raw, under-cooked, or without otherwise being processed to eliminate pathogens, the permit holder shall inform consumers of the significantly increased risk of foodborne illness from consuming such foods by way of a disclosure and reminder, using statements, table tents, placards or other effective means.

Date marking

All ready-to-eat, potentially hazardous foods prepared on site and held in refrigeration for more than 24 hours must be marked with the date of preparation or with the date that indicates when the food shall be consumed, sold or discarded. If stored at 41°F or below, products may be held for 7 days; if stored between 41°F - 45°F, only 4 day storage is allowed. This also includes commercially processed foods (such as deli meat) once they are opened.

Manager and Operator Food Safety Knowledge

The person in charge (PIC) must demonstrate to the regulatory authority their food safety knowledge by passing a test that is part of an accredited food safety training program to become a certified food protection manager. A certified food protection manager must be present during all hours of operation.

- The two-point bonus will no longer be granted.
- On-line course training will be accepted.
- Exams must be proctored and a passing score must be achieved to become certified.
- Certification through an accredited program must be renewed every five years.
- Operators will have until January 1, 2014 to comply with this rule.

Employee Hand Washing

Food handlers must wash their hands and exposed portions of their arms in the following situations:

- Immediately before food prep, working with clean equipment and utensils, and unwrapped single-service / single-use articles
- After using the toilet
- After coughing, sneezing or using a tissue
- After eating, drinking or using tobacco
- In between working with raw food and ready-to-eat (RTE) food
- Before putting on gloves to prepare food
- After handling soiled equipment or utensils
- After caring for or handling service or aquatic animals
- As often as necessary to remove soil and contamination to prevent cross-contamination when changing tasks
- After performing other activities that contaminate the hands or arms.

Employee Personal Hygiene

- Food handlers must not wear fingernail polish or artificial nails when working with exposed food unless single-use gloves are worn.
- Food handlers may not wear jewelry on their arms and hands except for a plain ring, such as a wedding band during food preparation.
- Food handlers must only eat, drink or use tobacco products in designated areas to prevent the contamination of exposed food, clean equipment, utensils and linens, and other items needing protection

Employee Health Policy Agreement

Employers will be required to have a signed *Employee Health Policy Agreement* on file for each employee. This agreement spells out the responsibilities for the employer AND the employee when there is an illness that could affect the safety of food. A sample copy of the **Employee Health Policy Agreement** will be made available on the Wake County Environmental Services website.

Share with all staff! Do not discard!

Download your copy of the NC Food Code Manual! The web address is:

http://www.wakegov.com/food

Click the "New Food Rules" link for rules and guidance documents

The Employee Health Policy Agreement Must Include The Following Information:

- Food service employees must report to the manager or owner (person in charge = PIC) when they are sick with an illness that can be transferred by food.
- Food service employees must inform the PIC if they experience the following symptoms:
  - Vomiting
  - Diarrhea
  - Jaundice
  - Sore throat with fever
  - An infected cut or other infection on the hands, wrists, or exposed areas of the arm
- Food service employees must inform the PIC if they have been diagnosed with any of the following illnesses:
  - *Norovirus*
  - *Hepatitis A*
  - *Shigellosis*
  - Shiga toxin-producing *E. coli*
  - *Salmonella typhi*
- Food service employees must inform the PIC if they have been exposed to, or are the suspected source of a confirmed outbreak of the following:
  - *Norovirus* within the past 48 hours of exposure
  - Shiga Toxin-Producing *E. coli within* the past 3 days
  - Shigellosis within the past 3 days
  - *Salmonella* within the past 14 days
  - *Hepatitis A* within the past 30 days

The PIC shall make sure that a food service employee shall be excluded or restricted from work if they report to work sick with any of the above symptoms or if they have been exposed or diagnosed with any of the above illnesses.

WAKE COUNTY NORTH CAROLINA

Environmental Services

TEL 919 856 7400
FAX 919 743 4772

Environmental Health & Safety Division
336 Fayetteville Street • Raleigh, NC 27602
www.wakegov.com

May 27, 2010

Mr. Terry Pierce
Director
NC Department of Environment and Natural Resources
Division of Environmental Health
1630 Mail Service Center
Raleigh, NC 27699-1630

Dear Mr. Pierce:

The Wake County Board of Human Services voted to support North Carolina's adoption of the FDA Food Code, with subsequent amendments. The Food Code is based on the latest food science, is supported with public health reasons that relate to each Section, and is updated every four years with a rigorous process involving diverse stakeholders. Therefore, its adoption along with the updated amendments would ensure that North Carolina has the regulatory foundation to protect the public health of our citizens.

We look forward to working with the Division of Environmental Health in implementing the Food Code.

Sincerely,

William L. Stanford, Jr., Chair
Wake County Human Services and
Environmental Services Board

WAKE COUNTY NORTH CAROLINA

Environmental Services

TEL 919 856 7400
FAX 919 743 4772

Environmental Health & Safety Division
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Sincerely,

William L. Stanford, Jr., Chair
Wake County Human Services and
Environmental Services Board

NewsObserver.com

Next Story >

It's time to let your Irish shine with some St. Patrick's Day food

Food served in Wake could be safer

Published: October 21, 2010

County inspectors prepare commercial kitchens for stricter FDA rules in July 2012.

By MARTHA QUILLIN — Staff Writer

RALEIGH — A peek into the kitchens of more than 450 food-service establishments in Wake County suggests fewer people would get food-borne illnesses if the state adopted federal safety rules that are stricter about things such as food temperature and employee hand-washing.

Wake County released the results of a survey Wednesday that was based on a six-page questionnaire and unannounced visits to 458 randomly selected establishments as part of a voluntary program with the U.S. Food and Drug Administration.

The county's environmental health director, Andre Pierce, said the survey gives the county an idea of what areas it will need to stress as the state moves closer to July 2012, when it's tentatively scheduled to adopt FDA food-safety rules.

"We're putting up the stoplights before the wrecks occur," Pierce said.

North Carolina has the most dated food-safety regulations in the country, according to the FDA. The state's rules are based on guidelines developed in 1976 and are cumbersome to update.

Pierce said enforcement is comparatively aggressive, done by a small army of inspectors in each county. Overall, the state is considered among the top five in terms of food safety, according to the N.C. Institute of Medicine.

But there have been notable lapses resulting in the outbreak of illness, including hundreds of people getting sick after dining at different eateries in Wake County in late 2009 and early this year.

Existing state regulations should have prevented some of those illnesses, said Ben Chapman, a food-safety specialist at N.C. State University, but it's difficult to get complete compliance.

"Rules are only one of the factors," Chapman said. "Legislation can only go so far. What's more important is what happens when the inspector's not there. You have to find a way to engage everyone, from the business owner all the way down to the 15-year-old who works in the kitchen, in the concept that we need to prevent food-borne illness."

A national standard

The FDA regulations are generally considered the best in the industry, and because they are hammered out in meetings every few years and updated on the basis of scientific data, they are the most current.

Some chain restaurants operating in the state comply with FDA rules because their headquarters are in states that use them.

North Carolina health officials and food industry representatives are to begin meeting in the next few months to discuss the FDA rules in hopes of putting them into effect in Wake by mid-2012.

The problem areas

If the rules were in place today, the survey found two areas where many facilities would not meet the standards. Across a range of commercial kitchens, surveyors found that managers need to better monitor how long food is kept once it is opened or prepared, and at what temperature, to prevent the growth of pathogens. North Carolina rules require cold foods to be kept at 45 degrees, for example; the FDA requirement is 41 degrees.

Also, state rules don't require that ready-to-eat foods be marked with the date they were opened. The FDA does.

The survey also found that employees handling ready-to-eat foods often work bare-handed and do not properly wash their hands. Pierce said that improving hand-washing and requiring workers to wear gloves would reduce the spread of many pathogens.

Surveyors visited full-service and fast-food restaurants, as well as nursing homes, hospitals, elementary schools, meat and seafood markets, delis and produce departments.

Paul M. Stone, president and CEO of the N.C. Restaurant and Lodging Association, based in Raleigh, said his industry welcomes the stricter regulations.

"Our motives are just like the health officials' motives," Stone said. "We want to serve clean, healthy food in a safe environment."

martha.quillin@newsobserver.com or 919-829-8989

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Add sparkle to your cooking with easy-to-make preserved lemons

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It's time to let your Irish shine with some St. Patrick's Day food

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Wake County Department of Environmental Services **Reduced Oxygen Packaging of Raw MEAT, Raw POULTRY, Cheeses, Raw & Frozen FISH, and/or Raw Vegetables/Cook Chill/Sous-Vide** **HACCP Application Packet**	

Name of Establishment: Type establishment name here

Initial Submission Date: Type first submittal date here

Address of Establishment: Type addess of establishment here

Name of Primary Contact: Type HACCP contact name here

Email of Primary Contact: Type HACCP contact email here

Phone Number of Primary Contact: Type HACCP contact phone number here

Signature of Primary Contact: _____

Please refer to sections 3-502.12 and 8-201.14 of the 2009 NC Food Code for the requirements to conduct Reduced Oxygen Packaging (ROP).

Refer to http://www.fda.gov/Food/GuidanceRegulation/HACCP/ucm2006810.htm and http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx for information on HACCP principles, definitions, examples, and more.

This is intended to be tool/guide/template for creating your own, complete, HACCP plan. Feel free to use any parts of this guide in your HACCP plan. Attach flowcharts, hazard analyses, SOPs, and any other required components.

Write name of establishment here

Name of Establishment(s)-*If multiple locations, list all*

Add facility ID number here (can be found on most recent inspection report)

Facility ID Number(s)-*If multiple locations, list all*

Write HACCP process here

HACCP Process(es)

Write date final draft was approved here

Date Approved

Table of Contents (Must include all of these components with page numbers listed):

Intent

Explain the purpose for the process and why a HACCP plan is required. A HACCP plan is required when you are working outside of NC Food Code parameters (or within the parameters for Reduced Oxygen Packaging without a variance). Generally speaking the ***intent*** will always be to control potential hazards, but you must identify the potential hazards in your product and process. A common pathogen chart is included in this packet for guidance.

(Example)

The purpose of vacuum packaging raw meat is to extend the shelf life of our raw meats in refrigeration. In creating a packaging atmosphere with reduced oxygen we limit the growth of spoilage bacteria which increases our quality but removes common indicators of time/temperature abuse in meat (off color; texture; odor). Reduced oxygen does NOT limit the growth of pathogens and also creates an environment that allows for the growth of *Clostridium botulinum* which causes botulism. Refrigerated temperatures (41°F) will control the growth and/or toxin production of some pathogens but *Clostridium botulinum* and *Listeria monocytogenes* are able to multiply well in refrigeration. For this reason, *C. botulinum* and *L. monocytogenes* become the pathogens of concern for Reduced Oxygen Packaging (Food Code Annex 3, page 432).

Validation

Validation is the process of demonstrating that the HACCP system as designed can adequately control potential hazards to produce a safe, unadulterated product. Explain how your HACCP plan will control for the potential hazards identified in your intent. You must include reference material. A validated recipe may be required. For Reduced Oxygen Packaging, you may use NC Food Code and Food Code Annex 3 for reference.

(Example)

In controlling for the growth of *Clostridium Botulinum* and *Listeria monocytogenes* we will control the growth of other foodborne pathogens as well. Raw meat has high levels of competing (spoilage) bacteria. This acts as a secondary barrier to pathogen growth as most foodborne pathogens don't compete well with other microorganisms. When followed as written, the ROP methods in NC Food Code all control for the growth and/or toxin production of *C. botulinum* and *L. monocytogenes*. (Food Code Annex 3, page 432). This HACCP plan follows all methods in NC Food Code Reduced Oxygen Packaging Without a Variance for foods with a high level of competing organisms.

INTENT

Type your intent in this box.

VALIDATION

Type your validation in this box.

Overview of Processes

Example:

Menu Item	Process	Ingredients
Ex: Beef brisket	Cook sous vide	Beef brisket, water, cider, salt, sugar, peppercorns, and bay leaves

The following is a blank Overview chart for your use. Electronic forms are available at http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx

Menu Item	Process	Ingredients

Describe the intended consumer (check all that apply) – Please note that food cooked using sous vide or cook-chill must be prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity with no distribution or sale of the packaged product to another business entity or the consumer (3-502.12(D)(2)(a)).

☐On-site consumption, general population
☐Off-site consumption, general population
☐Institutional
☐Elderly adults, immunocompromised persons, or pre-school aged children
☐Other: Insert intended consumer here if not listed above

Time/Shelf-Life:

Must be 14 days or less for Raw MEAT, POULTRY, or Vegetables/30 days or less for Cheeses and held below 41°F at all times (3-501.12 (B)(4)). For Cook-Chill must be 72 hours or less (3-501.12 (D)(2)(e)(i-iv)). Raw FISH must be kept FROZEN before, during, and after packaging. ***Refer to Shelf-Life Chart for further guidance.***

Vendor:

Equipment List (REQUIRED) (Check each piece of equipment below that you have in your facility. All equipment must be ANSI-certified. Attach specification sheets for all specialized equipment that will be used to the end of the application. Refrigeration specification sheets are not required.)

☐**Circulator** (**mandatory** for Sous-Vide)

☐**Data Logger** (**mandatory** for Cook Chill/Sous-Vide *(3-501.12 (D)(f))*)

☐**Refrigerator(s): (List refrigeration unit type i.e. walk-in cooler, prep refrigerators)**

-
-
-

☐**Thermometer(s)**

☐**Vacuum Packager(s)**

☐**Vacuum Packaging Bags**

☐**Other equipment: (List below and make sure to attach specification sheets for specialized equipment)**

-
-
-

HACCP Team Members (**Ex: General Manager, Executive Chef, etc.**)

-
-
-

Process Description(s) EXAMPLE (Each process should have a description page and a corresponding Flow Diagram, Hazard Analysis, and CCP Chart)**-_____ROP of Raw MEATs___** (8-201.14(B)(1-2)

Ingredients (List all ingredients needed for HACCP process i.e. raw meats, spices, marinades)**: Raw pork shoulder, raw beef ribs, spices, marinades**

Materials (List all materials for HACCP process i.e. vacuum bags, food grade tape)**: Vacuum sealer bags, labels**

Equipment (List all equipment used for HACCP process i.e. thermometer, vacuum sealer, circulator)**: Vacuum sealer, walk-in cooler, walk-in freezer**

Process: Describe each step of your HACCP process, step-by-step. From start to finish.

Example:

Process of **ROP of Raw MEATs**:

1. Pork shoulder and beef ribs to be vacuum packaged must be received at 41°F. If above 41°F it will not be accepted by manufacturer.
2. Pork shoulder and beef ribs will be stored below 41°F in the walk in cooler.
3. Pork shoulder and beef ribs will be prepared in small batches to assure temperatures don't exceed limits (41°F or below), keep items for vacuum sealing in the cooler as long as possible, removing for the shortest period of time possible for packaging (less than 30 minutes).
4. Once vacuum sealed, the temperature of the product being packaged must be verified at or below 41°F using properly calibrated thermometer at the time of packaging. Take a temperature reading between two packages, pressing them together on the thermometer probe and record temperature in the Cold Holding Log. If meat is above 41°F either open it up and use it immediately or rapidly chill it to 41°F (within 30 minutes).
5. After product temperature is measured, product is labeled. If product will be frozen the freeze date must be written on label.
6. Once vacuum sealed temperature of product must not exceed 41°F. If product rises above 41°F for a total time 2 hours it must be discarded and this must be recorded in a general exemption/corrective action log.
7. Product pulled for thawing the day prior to cooking, the date the product is pulled from the freezer is written on label. (Pre-freeze and post-thaw dates may not exceed 14 days).
8. Within 14 days product is cooked to at least 145°F, per order.
9. Product is served directly to customer.

*****Each process description MUST have a corresponding flow diagram. A blank sheet is on the next page for your own use. Electronic forms can be found at** http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx

Write Process Description here

Ingredients (List all ingredients needed for HACCP process i.e. raw meats, spices, marinades)**:**

Materials (List all materials used for HACCP process i.e. vacuum bags, food grade tape)**:**

Equipment (List all equipment used for HACCP process i.e. thermometer, vacuum sealer, circulator)**:**

Process: Describe each step of the HACCP process, step-by-step. From start to finish.

Insert or attach FLOW DIAGRAMS by specific food /category type (Raw MEAT, Raw POULTRY, Raw Vegetables, Raw & Frozen FISH, Cheese, Cook-Chill Items, Sous-Vide Items) identifying CRITICAL CONTROL POINTS (CCPs). Start the flow diagram when the food is received into your facility and end when food is served to the consumer. (Refer to 8-201.14 (B(1-2))) in 2009 NC Food Code; prefer **simple** box diagrams; Number flow diagram boxes to correspond to subsequent charts (such as hazard analyses) or any other references.)

A **CCP** is a point, step or procedure at which controls can be applied and a food safety hazard can be prevented, eliminated or reduced to acceptable (critical) levels. Determine if a step is a Critical Control Point (CCP) based on the following questions. If the answer is **YES** to all 3 questions below, it is a **CCP**.

- Is the identified hazard likely to occur?
- Are there preventive measures for each hazard?
- Is this the last point in which control can be applied to prevent, reduce or eliminate hazards?

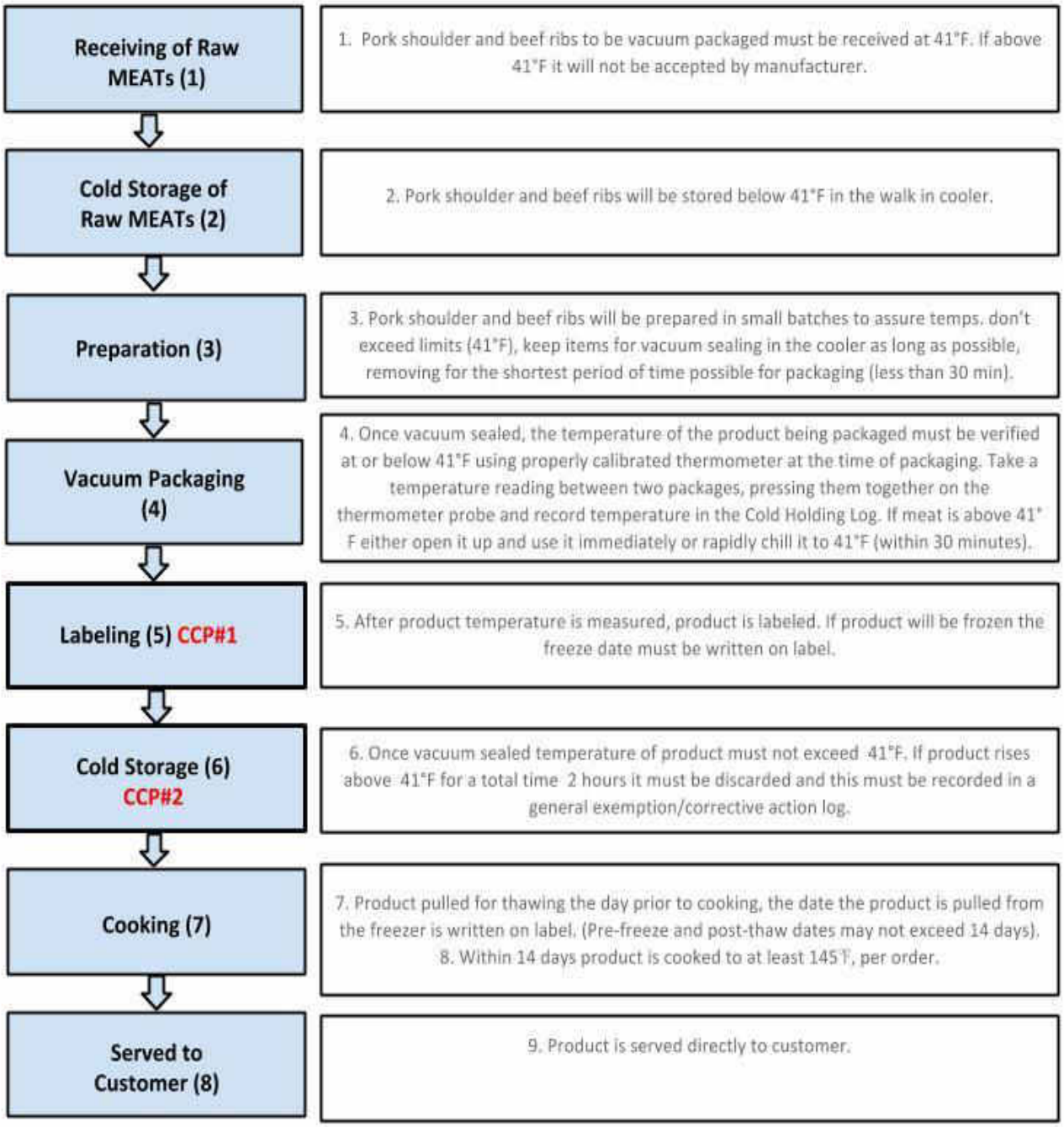
A **critical limit** is a maximum and/or minimum value to which a biological, chemical or physical parameter must be controlled at a **critical control point (CCP)** to prevent, eliminate or reduce to an acceptable level of occurrence of a food safety hazard.The critical limits for ROP of raw MEATs will be a combination of Cold Storage Temperature and Holding Time based on type of food and process.

An example of a flow chart is on the following page. Fillable flow charts can be found at http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx

Critical Limit Quick Reference Chart

Foods	41°F	38°F	34°F	frozen
MEATs	14 days	14 days	14 days	Indefinite
POULTRY	14 days	14 days	14 days	Indefinite
FISH	Not allowed	Not allowed	Not allowed	Indefinite
Cheese	30 days	30 days	30 days	Indefinite
Raw fruits and vegetables	14 days	14 days	14 days	Indefinite
Cook-chill and Sous-vide	(cooled to 34°F prior to holding) 72 hours	72 hours	30 days	Indefinite

Example: ROP of Raw MEATs-Flow Diagram



Insert your own **flow diagrams** here (Attach additional pages as needed) One flow diagram is required for each Raw MEAT, Raw & Frozen FISH, Raw POULTRY, Raw Vegetable, Cheese, Cook-Chill, or Sous-Vide product. If all Raw MEATs are prepared the same, only ONE flow diagram is needed for all Raw MEATs. The same applies to all other items. 8-201.14 (B(1-2))). **Make sure each Process Description, Flow Diagram, Hazard Analysis, and CCP Chart have matching titles.**

A great, free, software for building flow charts is Lucid Charts. You are welcome to use any software you would like. Here is a link to Lucid Chart's website:
https://www.lucidchart.com/?utm_source=bing&utm_medium=cpc&utm_campaign=lucidchart_unitedstates

Hazard Analyses Each flow diagram must have a corresponding Hazard Analysis Chart. An example of a Hazard Analysis is below. Blank charts are available for you to copy and use for EACH of your flow diagrams. Biological hazards must be specific. It is **REQUIRED** that each HACCP plan control for *Listeria monocytogenes,* and *Clostridium botulinum.* A common pathogen chart is available at the end of this packet. (8-201.14(B(1-2))&(E))

Process Step	Potential Hazards (B) Biological (C) Chemical (P) Physical	Is this hazard significant ?	Justification of Decision	Preventative Measures	Is this step a Critical Control Point (CCP)?
Receiving Raw MEATs (1)	(B) ***Clostridium botulinum, Listeria monocytogenes***, *Clostridium perfringens, Escherichia coli STEC/VTEC, Salmonella spp., Staphylococcus aureus, Yersinia enterocolita*	Yes	Fresh meat and poultry are known to contain pathogens	Meat and poultry will be purchased from approved suppliers and received at proper temps.	No
Cold Storage of Raw MEATs (2)	(B) ***Clostridium botulinum, Listeria monocytogenes***, *Clostridium perfringens, Escherichia coli STEC/VTEC, Salmonella spp., Staphylococcus aureus, Yersinia enterocolita*	Yes	Potential Growth of Pathogens	All meat and poultry will be immediately stored in coolers and freezers.	No
Preparation (3)	(B) ***Clostridium botulinum, Listeria monocytogenes***, *Clostridium perfringens, Escherichia coli STEC/VTEC, Salmonella spp., Staphylococcus aureus, Yersinia enterocolita*	Yes	Potential Growth of Pathogens	ROP packaging will be opened prior to cooking and time product will be in the temp. danger zone during assembly - minimized and monitored.	No
Vacuum Packing (4)	(B) ***Clostridium botulinum, Listeria monocytogenes***, *Clostridium perfringens, Escherichia coli STEC/VTEC, Salmonella spp., Staphylococcus aureus, Yersinia enterocolita*	No	Potential Growth of Pathogens due to cross-contamination is likely.	Time product will be in the temp. danger zone during assembly will be minimized and monitored.	No
Labeling (5) **CCP #1**	(B ***Clostridium botulinum, Listeria monocytogenes***	Yes	Improperly Labeled Products will Result in Outdated or Unsafe Products	Each bag with be properly labeled with product name, date packaged, and 'Use-By' date	Yes **CCP #1**
Cold Storage (6) **CCP #2**	(B) ***Clostridium botulinum, Listeria monocytogenes***, *Clostridium perfringens, Escherichia coli STEC/VTEC, Salmonella spp., Staphylococcus aureus, Yersinia enterocolita*	Yes	Potential Growth of Pathogens if Proper Temperatures are Not Maintained.	ROP packaged and labeled products will be monitored for time and temperature control.	Yes **CCP #2**
Cooking (7)	(B) ***Listeria monocytogenes***, *Escherichia coli STEC/VTEC, Salmonella spp., Staphylococcus aureus, Yersinia enterocolita, Taenia spp., Toxoplasma gondii, Trichenella spiralis, Hepatitis A*	Yes	Survival of Bacterial Spores if Products are not Properly Cooked to Correct Internal Temperatures.	Products will be cooked to the appropriate minimum internal temperatures	No
Served to Customer (8)	*Norovirus, Hepatitis A*	Yes	If food isn't handled properly after cooking contamination could occur	Gloves or utensils will be used a barrier. Bare hand contact will be prohibited.	No

Blank Hazard Analysis Chart. One Hazard Analysis Chart per Flow Diagram. (8-201.14(B(1-2))&(E)). Blank charts are available in electronic format at http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx

Process Step	**Potential Hazards** (B) Biological (C) Chemical (P) Physical	**Is this hazard significant?**	**Justification of Decision**	**Preventative Measures**	**Is this step a Critical Control Point (CCP)?**
	.				

Critical Control Point Charts (If CCP column indicates 'yes' in Hazard Analysis Chart, then a CCP chart is required. The first two lines are completed in example chart. A blank chart follows. (8-201.14(D)). Blank charts are available in electronic form at http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx

CCP									
			Monitoring						
Critical Control Point (CCP)	Hazard Description	Critical Limits for Each Control Measure	What	How	Frequency	Who	Corrective Action	Verification Activities	Record-Keeping Procedures
Labeling (5) CCP#1	(B) Clostridium Botulinum, Listeria monocytogenes Refer to chart for other pathogens.	Yes (package was labeled) or No (package was not labeled)	Check Each Meat Package for Label	By visually inspecting bags	Daily, after all vacuum packaging has been completed for the day	Manager on Duty	If not labeled, discard product, unless package date was earlier that day. In that case, label package and record corrective action	Labeling Logs will be reviwed monthly to ensure this is being completed	In Labeling Log
Cold Storage (6) CCP #2	(B) Clostridium Botulinum, Listeria monocytogenes, Refer to chart for other pathogens.	41 F or below	Storage and Meat Room Temperature	Temperature Monitoring Device	Daily	Manager on Duty	Identify problem, discard meats that were held above 41 F	Storage Logs will be reviwed monthly to ensure this is being completed	In Cold Storage Log
Name of Establishment: Example Wood Fired Grill Address: 123 Street Name Raleigh, NC 12345 Signature: John Smith, Executive Chef Date: MM/DD/YYYY							Brief Product Description: ROP of Raw, Marinated, Beef Brisket		

The following page is a blank CCP chart for your use. Electronic forms are available at http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx

CCP									
			Monitoring						
Critical Control Point (CCP)	Hazard Description	Critical Limits for Each Control Measure	What	How	Frequency	Who	Corrective Action	Verification Activities	Record-Keeping Procedures

Name of Establishment: Type establishment name here Product Description: Type brief product description here

Address: Type establishment address here

Date: Type date here MM/DD/YYYY Signature: _____

For SOUS-VIDE and COOK-CHILL only (skip this step and go to labeling if you are not using sous-vide or cook-chill). (3-502.12(D)(1-4))

After food is cooked then rapidly cooled in the bag from 135°F to 70°F in 2 hours then from 70°F to 41°F in an additional 4 hours, choose your method of final cooling and cold storage (check one) (3-501.12 (D)(2)(e)(i-iv)):

☐**Cooled to 34°F** within 48 hours of reaching 41°F and held at **34°F** until consumed or discarded within **30 days** after the date of packaging
☐**Cooled to 34°F** within 48 hours of reaching 41°F, removed from refrigeration equipment that maintains a 34°F food temperature and then held at 41°F or less for no more than **72 hours**, at which time the food must be consumed or discarded
☐**Cooled to 38°F** or less within 24 hours of reaching 41°F and held there for no more than **72 hours** from packaging, at which time the food must be consumed or discarded
☐**Held frozen** with **no shelf life restriction while frozen** until consumed or used
Describe how your facility will comply with the following requirements during cold storage after meeting cooling parameters.

1. Food must be held in a refrigeration unit that is equipped with an electronic system that continuously monitors time and temperature and is visually examined for proper operation twice daily (3-501.12 (D)(2)(f)). *Provide a sample of this log at the end with other log sheets*: Describe how your facility will accomodate this requirement

2. If transported off-site to a satellite location of the same business entity, verifiable electronic monitoring devices must be used to ensure that times and temperatures are monitored during transportation (3-501.12 (D)(2)(g)): Describe how your facility will accomodate this requirement

*******Maintain the records required to confirm that cooling and cold holding refrigeration time/temperature parameters are required as part of the HACCP PLAN and: Make such records available to your Health Inspector upon request, and keep such records for **at least 6 months** (3-501.12 (D)(3)).

*****Additional Required Logs for Sous-Vide and/or Cook-Chill:** Cooling and cold holding logs (3-501.12 (D)(3)).

For SOUS-VIDE and COOK-CHILL only (continued)

Provide signed statements stating:

- That food prepared by cook-chill and/or sous vide will be prepared and consumed on the premises, or prepared and consumed off the premises but within the same business entity, and that no sale or distribution of the packaged product to another business entity or consumer will occur (3-501.12(D)(2)(a)).
- That one or both of the following statement(s) is/are true (3-501.12(D)(2)(d)):
    - (1) Food produced using a cook-chill system will be bagged while the food is above 135°F and/or
    - (2) Food produced using a sous vide process will be bagged immediately before cooking.

These are the **labeling** requirements. (3-501.12(B)(3)):

1) Does your label have a packaging date on it? Choose an item.
2) Does your label have a 'use by' or discard date on it? Choose an item.
3) Does your label have the **required** instructions written on it? Choose an item.
    a) **Maintain the food at 41°F or below (as required based on shelf-life)**, and
    b) **Discard the food if within 14 calendar days (or as required based on shelf-life) of its packaging it is not served for on-premises consumption, or consumed if served or sold for off-premises consumption** (3-502.12(B)(3(a-b)))**.**

Raw MEATs/POULTRY/Produce/Cheese **Packed On: 06/23/2015** **Use By: 07/06/2015** **Maintain the food at 41°F or below** **Discard the food if within 14 calendar days of its packaging.**	*This label would be appropriate for a restaurant that vacuum packages food and then cooks and serves it in-house.*
Raw MEATs/POULTRY/Produce/Cheese **Packed On: 06/23/2015** **Use By: 07/06/2015** **Maintain the food at 41°F or below** **Consume the food if within 14 calendar days of its packaging.**	*This label would be appropriate for a market that vacuum packages food and then sells those packages to consumers.*
Frozen FISH **Packed On: 06/23/2015** **Must remain frozen until use. Remove from packaging prior to thawing product.**	*This label would be appropriate for vacuum packaging frozen, raw, FISH products.*
French Onion Soup **Prepared/Packed On: 06/23/2015** **Use By: 06/25/2015** **Maintain the food at 41°F or below**	*This label would be appropriate for an item packaged via cook-chill.*

*****Attach sample label(s) on the next page for approval.**

Example Labels for approval:

Attach a label in this box for approval. Attach other labels as needed below.

Attach a label in this box for approval. Attach other labels as needed below.

Attach a label in this box for approval. Attach other labels as needed below.

Attach a label in this box for approval. Attach additional pages with sample labels as needed.

Verification & Record Keeping (8-201.14 (D)(4)&(6))

HACCP **verification** is defined as those activities, other than monitoring, that ensure the HACCP system is operating according to the plan. Verification is done to determine:

- that the HACCP plan is being implemented properly;
- that practices used are consistent with the HACCP plan;
- that the HACCP system is working to control significant hazards; and
- whether or not modifications of the HACCP plan are required to reduce the risk of recurrence of deviations.

Verification procedures may include:

1. Establishment of appropriate verification schedules.
2. Review of the HACCP plan for completeness.
3. Confirmation of the accuracy of the flow diagram.
4. Review of the HACCP system to determine if the facility is operating according to the HACCP plan.
5. Review of CCP monitoring records.
6. Review of records for deviations and corrective actions.
7. Review of modifications of the HACCP plan.

Verification should be conducted:

8. Routinely, or on an unannounced basis, to assure CCPs are under control.
9. When there are emerging concerns about the safety of the product.
10. When foods have been implicated as a vehicle of foodborne disease.
11. To confirm that changes have been implemented correctly after a HACCP plan has been modified.
12. To assess whether a HACCP plan should be modified due to a change in the process, equipment, ingredients, etc.
13. Training and knowledge of individuals responsible for monitoring CCPs.

Provide the method and frequency for verification.

*****Must include notification of Wake County Environmental Services if any changes are made to the HACCP plan.**

Record Keeping

Provide the method for recordkeeping

*****Records must be held for six months and kept on site for review during inspection.**

Example:

Verification & Record keeping Procedures

- HACCP team members will verify that the HACCP protocols are being followed as required by routinely observing employees and confirming monitoring logs are being completed.
- Forms and logs will also be reviewed monthly to ensure they are being completed as required.
- HACCP team will review the HACCP plan to determine if modifications are needed
    - Annually
    - When there are emerging concerns about the safety of the product.
    - When foods have been implicated as a vehicle of foodborne disease.
    - To confirm that changes have been implemented correctly after a HACCP plan has been modified.
    - To assess whether a HACCP plan should be modified due to a change in the process, equipment, ingredients, etc.
- Wake County Environmental Services will be notified any time that there is a modification to the HACCP plan
- All completed forms and logs will be maintained in the HACCP Binder for a minimum of six months, records will be purged as needed during the monthly review.

Write your own Verification & Record Keeping Procedures here.

REQUIRED Standard Operating Procedures (SOPs): Attach ALL required SOPs

- Prohibition of bare hand contact with ready-to-eat foods (3-502.12(B)(5)(a))
- Identification of a designated work area and the physical barriers or methods used to prevent cross-contamination and how access to the processing equipment is limited to responsible trained personnel familiar with the potential hazards of the operation (3-502.12(B)(5)(b(i-ii)))
- Delineation of cleaning and sanitation procedures for food contact surfaces (3-502.12(B)(5)(c))
- Training program that ensures that food employees and supervisors involved in the reduced oxygen packaging operation understand the concepts required for a safe operation, equipment and facilities, and any food safety issues of concern (3-502.12(B)(6))
- Monitoring procedures for Critical Control Points (8-201.14(D)(3))
- Approved Source SOPs
- Corrective Action/General Exception monitoring SOPs (8-201.14(D)(5))
- Employee Illness/Health Policy (8-201.12) & Employee Hygiene Policy
- SOPs detailing appropriate product rotation/FIFO (**F**irst **I**n, **F**irst **O**ut) procedures
- Handwashing SOPS (training, corrective action, proper handwashing procedure)
- Thermometer Calibration SOPs
- *For Sous-Vide Only:* SOPs describing circulating water bath use; detailing how temperatures will be monitored throughout cooking process
- *For Cook-Chill Only:* SOPs describing the hot-fill of bags and cooling processes that will take place to ensure appropriate cooling parameters are met
- Attach any other SSOPs/SOPs that are referenced in Hazard Analyses, Flow Diagrams, Critical Control Point Charts, or anywhere else in this document

***__All SSOPs & SOPs that aren't described above must be attached. Any SOPs or SSOPs referenced in HACCP plan *are required* be attached (8-201.14(D))__**. Some pre-made SSOPs and SOPs can be downloaded and printed here: http://sop.nfsmi.org/HACCPBasedSOPs.php.

***__Samples of required SOPs and Logs can be found at__** http://www.wakegov.com/food/healthinspections/resources/Pages/HACCP.aspx **. Please note that they are generalized and must be adjusted to your facilities operations.**

******Wake County Environmental Services Department reserves the right to require additional SOPs other than the ones listed above (8-201.14(E)).***

***__Monitoring Logs__** that correspond to CCPs, SSOPs, and/or SOPs must be attached. Some pre-made Monitoring Logs can be downloaded and printed here: http://www.nyc.gov/html/doh/downloads/pdf/rii/rii-hazards-blank-form.pdf.

***__Attach Equipment specification sheets__**. Often these can be easily found online at manufacturer's website.

Common Pathogens

(This chart is not inclusive, only common pathogens are listed. It is **REQUIRED** that each HACCP plan control for *Listeria monocytogenes,* and *Clostridium botulinum.* Those two species MUST be listed on your hazard analysis charts where appropriate (3-501.12(A))

Food(s)	**Common Pathogen(s)**
Cereal Crops (Corn, Rice, Wheat, Barley, etc.)	*Bacillus cereus*
Dairy & Milk	*Salmonella spp., Listeria monocytogenes, Shigella spp., Staphylococcus aureus*
Eggs	*Salmonella spp.*
FISH (Fish, Crustaceans Alligator, Frog, Aquatic turtle, Jellyfish, Sea cucumber, Sea urchin, Roe, etc.)	*Bacillus cereus, Salmonella spp., Listeria monocytogenes, Vibrio parahaemolyticus, Anisakis, Clostridium botulinum*
MEAT (Beef, Pork, Sheep, Goat, etc.)	*Salmonella spp., Listeria monocytogenes, Bacillus cereus, Clostridium perfringens, Staphylococcus aureus, Escherichia coli 0157:H7, Clostridium botulinum, Trichinella (pork only)*
POULTRY (Chicken, Duck, Quail, etc.)	*Clostridium perfringens, Staphylococcus aureus, Salmonella spp., Campylobacter jejuni, Listeria monocytogenes, Escherichia coli 0157:H7, Clostridium botulinum*
Fresh Produce	*Clostridium perfringens, Bacillus cereus, Listeria monocytogenes, Shigella spp., Clostridium botulinum*
READY-TO-EAT Foods	*Staphylococcus aureus, Listeria monocytogenes, Shigella spp., Salmonella spp., Bacillus cereus, Clostridium botulinum*
MOLLUSCAN SHELLFISH	*Vibrio parahaemolyticus, Vibrio vulnificus, Vibrio cholerae, Yersinia spp., Clostridium botulinum*

Please see the below link for a more complete list of pathogens:
http://www.fda.gov/Food/FoodborneIllnessContaminants/CausesOfIllnessBadBugBook/

Shelf-Life Chart:

Raw MEATs, POULTRY, fruits and vegetables may be stored for up to 14 days at 41°F or below.

Hard cheeses, pasteurized process cheeses, or semi-soft cheeses may be stored for up 30 days at 41°F or below.

FISH (alligator, shrimp, fish filets, etc.) must be frozen before during and after packaging.

Foods	41°F	38°F	34°F	frozen
MEAT	14 days	14 days	14 days	Indefinite, label must include freezing and thaw dates
POULTRY	14 days	14 days	14 days	Indefinite, label must include freezing and thaw dates
FISH	Not allowed	Not allowed	Not allowed	Indefinite, label must include freezing and thaw dates
Cheese	30 days	30 days	30 days	Indefinite, label must include freezing and thaw dates
Raw fruits and vegetables	14 days	14 days	14 days	Indefinite, label must include freezing and thaw dates
Cook-chill and Sous-vide	(cooled to 34 prior to holding) 72 hours	72 hours	30 days	Indefinite, label must include freezing and thaw dates

Standard Operating Procedures: Approved Source

PURPOSE: To prevent foodborne illness caused by unsafe food sources.

SCOPE: This procedure applies to managers whose duties include ordering product and foodservice staff.

INSTRUCTIONS:

1. Train managers on using the ordering procedures in this SOP.
2. Train foodservice workers on recognizing approved products (required labeling).
3. Follow North Carolina Health regulations.
4. Managers will only order
    - Foods that comply with NC Law.
    - Grade A milk and milk products
    - from distributors that are willing and able to supply Letters of Guarantee from the suppliers upon request
    - processed foods from a regulated food processing plant
    - Fish that are commercially and legally caught or harvested and approved for sale or service
    - Recreationally caught shellfish will not be purchased or used.
    - Wild mushrooms from a regulated operation or food processing plant
    - Game animals that are commercially raised for food and are raised, slaughtered, and processed according to law and under a routine inspection program conducted by a regulatory agency.
    - Molluscan Shellfish from sources that are listed in the Interstate Certified Shellfish Shippers List.

5. Food service employees will review product to be sure that

    - All meats, game animals, and poultry have a stamp of inspection or Public Law Exemption number on cases or individual packaging.
    - All milk and milk products are labeled “Grade A”
    - Eggs are in a clean container labeled with the
        - applicable consumer grade (i.e, Grade A)
        - the size or weight class
        - word "eggs"
        - numerical count of the contents
        - name and address of the packer or distributor
        - Safe handling instructions

- Raw SHUCKED SHELLFISH are in nonreturnable packages which bear a legible label that identifies the:
    - Name, address, and CERTIFICATION NUMBER of the shucker, packer or repacker of the MOLLUSCAN SHELLFISH; and
    - "sell by" or "best if used by" date for packages with a capacity of less than 1.89 L (one-half gallon) or the date shucked for packages with a capacity of 1.89 L (one-half gallon) or more

MONITORING:

Foods will be examined upon receiving for required stamps, listings, etc. Invoices will be kept on file.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Set aside for return or discard any foods that do not comply with law.
3. Notify the Health Department of any delivered foods that do not meet requirements of the laws.

VERIFICATION AND RECORD KEEPING:

The Manager on Duty will verify that foods are approved by visually examining product. Any product that does not appear to meet the requirements will be set aside and clearly labeled for return to the distributor and review by the health department. All invoices for products received will be kept on file for a minimum of 6 months.

DATE IMPLEMENTED: _____BY: _____

DATE REVIEWED: _____BY: _____

DATE REVISED: _____BY: _____

Standard Operating Procedure: Cooking Potentially Hazardous Foods

PURPOSE: To prevent foodborne illness by ensuring that all foods are cooked to the appropriate internal temperature.

SCOPE: This procedure applies to foodservice employees who prepare or serve food.

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow State or local health department requirements.
3. If a recipe contains a combination of meat products, cook the product to the highest required temperature.
4. Cook products to the following temperatures:
    a. 145 ºF for 15 seconds
        - Seafood, beef, and pork
        - Eggs cooked to order that are placed onto a plate and immediately served
    b. 155 ºF for 15 seconds
        - Ground products containing beef, pork, or fish
        - Fish nuggets or sticks
        - Eggs held on a steam table
        - Cubed or Salisbury steaks
    c. 165 ºF for 15 seconds
        - Poultry and ground poultry
        - Stuffed fish, pork, or beef
        - Pasta stuffed with eggs, fish, pork, or beef (such as lasagna or manicotti)
    d. 135 ºF for 15 seconds
        - Fresh, frozen, or canned fruits and vegetables that are going to be held on a steam table or in a hot box

MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer, preferably a thermocouple.
2. Avoid inserting the thermometer into pockets of fat or near bones when taking internal cooking temperatures.
3. Take at least two internal temperatures from each batch of food by inserting the thermometer into the thickest part of the product which usually is in the center.
4. Take at least two internal temperatures of each large food item, such as a turkey, to ensure that all parts of the product reach the required cooking temperature.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Continue cooking food until the internal temperature reaches the required temperature.

VERIFICATION AND RECORD KEEPING:

Foodservice employees will record product name, time, the two temperatures/times, and any corrective action taken on the Corrective Action Log.

Manager on Duty will verify that foodservice employees has taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating the temperature log at the close of each day. The Corrective Action Log is to be kept on file for a minimum of 6 months.

DATE IMPLEMENTED: _____ BY: _____

DATE REVIEWED: _____ BY: _____

DATE REVISED: _____ BY: _____

Standard Operating Procedures: Cleaning and Sanitizing Food Contact Surfaces

PURPOSE: To prevent foodborne illness by ensuring that all food contact surfaces are properly cleaned and sanitized.

SCOPE: This procedure applies to foodservice employees involved in cleaning and sanitizing food contact surfaces.

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this SOP.

2. Follow State or local health department requirements.

3. Follow manufacturer's instructions regarding the use and maintenance of equipment and use of chemicals for cleaning and sanitizing food contact surfaces

4. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment:

- Before each use
- Between uses when preparing different types of raw animal foods, such as eggs, fish, meat, and poultry
- Between uses when preparing ready-to-eat foods and raw animal foods, such as eggs, fish, meat, and poultry
- Any time contamination occurs or is suspected

5. Wash, rinse, and sanitize food contact surfaces of sinks, tables, equipment, utensils, thermometers, carts, and equipment using the following procedure:

- Wash surface with detergent solution.
- Rinse surface with clean water.
- Sanitize surface using a sanitizing solution mixed at a concentration specified on the manufacturer's label.
- Place wet items in a manner to allow air drying.

6. If a 3-compartment sink is used, setup and use the sink in the following manner:

- In the first compartment, wash with a clean detergent solution at or above 110 ^{o}F or at the temperature specified by the detergent manufacturer.
- In the second compartment, rinse with clean water.
- In the third compartment, sanitize with a sanitizing solution mixed at a concentration specified on the manufacturer's label or by immersing in hot water at or above 171 ^{o}F for 30 seconds. Test the chemical sanitizer concentration by using an appropriate test kit.

7. If a dish machine is used:

- Check with the dishmachine manufacturer to verify that the information on the data plate is correct.
- Refer to the information on the data plate for determining wash, rinse, and sanitization (final) rinse temperatures; sanitizing solution concentrations; and water pressures, if applicable.
- Follow manufacturer's instructions for use.
- Ensure that food contact surfaces reach a surface temperature of 160 ^{o}F or above if using hot water to sanitize.

MONITORING:

Foodservice employees will:

1. During all hours of operation, visually and physically inspect food contact surfaces of equipment and utensils to ensure that the surfaces are clean.

2. In a 3-compartment sink, on a daily basis:

   - Visually monitor that the water in each compartment is clean.
   - Take the water temperature in the first compartment of the sink by using a calibrated thermometer.
   - If using chemicals to sanitize, test the sanitizer concentration by using the appropriate test kit for the chemical.
   - If using hot water to sanitize, use a calibrated thermometer to measure the water temperature. Refer to Using and Calibrating Thermometers SOPs.

3. In a dishmachine, on a daily basis:

   - Visually monitor that the water and the interior parts of the machine are clean and free of debris.
   - Continually monitor the temperature and pressure gauges, if applicable, to ensure that the machine is operating according to the data plate.
   - For hot water sanitizing dishmachine, ensure that food contact surfaces are reaching the appropriate temperature by placing a piece of heat sensitive tape on a smallware item or a maximum registering thermometer on a rack and running the item or rack through the dishmachine.
   - For chemical sanitizing dishmachine, check the sanitizer concentration on a recently washed food-contact surface using an appropriate test kit.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Wash, rinse, and sanitize dirty food contact surfaces. Sanitize food contact surfaces if it is discovered that the surfaces were not properly sanitized. Discard food that comes in contact with food contact surfaces that have not been sanitized properly.

3. In a 3-compartment sink:
    - Drain and refill compartments periodically and as needed to keep the water clean.
    - Adjust the water temperature by adding hot water until the desired temperature is reached.
    - Add more sanitizer or water, as appropriate, until the proper concentration is achieved.
4. In a dish machine:
    - Drain and refill the machine periodically and as needed to keep the water clean.
    - Contact the appropriate individual(s) to have the machine repaired if the machine is not reaching the proper wash temperature indicated on the data plate.
    - For a hot water sanitizing dish machine, retest by running the machine again. If the appropriate surface temperature is still not achieved on the second run, contact the appropriate individual(s) to have the machine repaired. Wash, rinse, and sanitize in the 3-compartment sink until the machine is repaired or use disposable single service/single-use items if a 3-compartment sink is not available.
    - For a chemical sanitizing dish machine, check the level of sanitizer remaining in bulk container. Fill, if needed. "Prime" the machine according to the manufacturer's instructions to ensure that the sanitizer is being pumped through the machine. Retest. If the proper sanitizer concentration level is not achieved, stop using the machine and contact the appropriate individual(s) to have it repaired. Use a 3-compartment sink to wash, rinse, and sanitize until the machine is repaired.

VERIFICATION AND RECORD KEEPING:

Foodservice employees will record monitoring activities and any corrective action taken on the Corrective Action Log. The Manager on Duty will verify that foodservice employees have taken the required temperatures and tested the sanitizer concentration by visually monitoring foodservice employees during the shift. The Corrective Action log will be kept on file for at least 6 months.

DATE IMPLEMENTED: _____ BY: _____

DATE REVIEWED: _____ BY: _____

DATE REVISED: _____ BY: _____

Cold Holding Log

Cold holding Equipment: ___________________________

Date	Temp	Corrective Action (if No)	Initials

Labeling Log

		Use-By Date?			
Location	**Date**	**Yes**	**No**	**Corrective Action (if No)**	**Initials**
Walk-in Cooler	MM/DD/YYYY	✓			JH
Walk-in Cooler	MM/DD/YYYY		✓	Found 3 bags that were not labeled. Since pack date was unknown, items were discarded.	KC
Walk-in Cooler	MM/DD/YYYY		✓	Found 5 bags of vacuum packaged meat that were 17 days old (shelf-life is 14 days). Items were discarded.	JH

Reduced Oxygen Packaging

HACCP and Variance Requirement Guidelines

County Approved HACCP Plan

Reduced Oxygen Packaging, held for up to 14 days at 41F or less

- Raw meat, poultry, vegetables or
- Foods with a pH at 4.6 or below or
- Foods with a water activity level at 0.91 or below or
- Meats or poultry cured at a USDA regulated processing plant

Commercially processed hard, semisoft or pasteurized process cheeses, held for up to 30 days at 41F or less

Sous Vide or Cook Chill

- Continuous monitoring device for cold holding and
- Food is prepared and consumed on premises or prepared and consumed off premises, but within the same business entity and
- Sealed before cooking, or immediately after cooking and before reaching a temperature below 135F and
- Cooled to 70F within two hours and to 41F within six hours and either
  - Cooled to 34F within 48 hours of reaching 41F and held at that temperature for no more than 30 days or
  - Cooled to 34F with 48 of reaching 41F and then held at 41F or below for no more than 72 hours or
  - Cooled to 38F with 24 hours of reaching 41F and held there for no longer than 72 hours or
  - Held frozen with no shelf life restriction

Raw fish that is frozen before, during and after packaging

No HACCP or Variance Required

- Non-potentially hazardous foods such as non-potentially hazardous fruits and vegetables or dry goods

State Variance, Referencing 2013 Food Code for Validation

Reduced Oxygen Packaging, held for up to 30 days at 41F or less

- Raw meat, poultry, vegetables or
- Foods with a pH at 4.6 or below or
- Foods with a water activity level at 0.91 or below or
- Meats or poultry cured at a USDA regulated processing plant

Sous Vide or Cook Chill held for up to 7 days at 41F or below

- Continuous monitoring device for cold holding and
- Food is prepared and consumed on premises or prepared and consumed off premises, but within the same business entity and
- Sealed before cooking, or immediately after cooking and before reaching a temperature below 135F and
- Cooled to 70F within two hours and to 41F within six hours

All other ROP, cook chill and sous vide products held sealed for no more than 48 hours

- Always labeled with time and date packaged and
- Stored at 41F or below

Any Reduced Oxygen Packaging that does not fall under any of these guidelines will require a **State Variance with Independent Validation** such as:

Secondary Safety barrier verified in writing

- Certification from the product manufacturer or
- Independent laboratory analysis using methodology approved by the regulatory authority

Microbiological studies performed by, or in conjunction with, an appropriate process authority, or person knowledgeable in food microbiology, who is acceptable to the regulatory authority

Challenge #2: Compliance and Risk Factor Control with Specialized Processes at Retail Establishments after Food Code Adoption

Objective: To identify specialized processes in field, attain compliance with 'specialized processes,' or to make operators discontinue specialized processes in order to lower the risk of foodborne illness.

Challenge: In 2012, when Food Code was adopted by North Carolina, certain processes that had been occurring for decades became "specialized processes" that require additional approvals and guidance at county and state levels. Examples of "specialized processes" are: fermentation of kimchi, acidification of sushi rice, and reduced oxygen packaging of raw meats. Very little was known by state or local level staff about which processes required what approvals, so health departments statewide were left with a great task of educating their field staff, creating guidance documents and resources for operators, and working with operators to achieve compliance for newly adopted rules while adapting to enforcing the NC Food Code. Later, when the state updated marking instructions in 2015, it was made clear that establishments had to get into compliance, discontinue specialized processes, or permit action would be taken. This further justified the need for HACCP plan guidance so that operators interested in specialized process could become compliant.

Method: Wake County has been the leader in North Carolina and across the United States in offering guidance materials to operators interested in conducting specialized processes. Our goal is to allow operators to write their own HACCP plans so that cost-prohibitive, third-party plans are not a requirement to conduct specialized processes safely. Wake County launched a HACCP team early in the adoption of the Food Code and recently expanded the HACCP team to incorporate supervisory staff, plan review staff, and field staff in order to accommodate this need. The HACCP team works with operators to help guide the creation of complete HACCP plans based on the rules in the Food Code. Plans are approved through in-person meetings, email correspondence, involvement with the regular health inspectors of these establishments, and follow-up visits to these establishments. To make sure field staff can recognize these processes in field, Wake County has sent all staff to the FDA Specialized Processes at Retail courses. Additionally, Wake County partnered with the Food Science Department at North Carolina State University to provide training for validation and verification of HACCP plans. Wake County has allocated overtime work hours to the HACCP team in order to write HACCP resource materials and review HACCP plans. Below is a chart summarizing hours spent from all HACCP Team members in addition to their regular job duties:

HACCP Hours FY15	HACCP Hours FY16
0	>250

Achievement: To accommodate the growing HACCP needs, Wake County is hiring a team member to specifically work with HACCP plans in the 2017 fiscal year. The current HACCP team has already launched a HACCP Resources website[1] with sample HACCP plans for

[1] Website screenshot

sous-vide, cook-chill, and ROP of Raw Meats. The website has a HACCP guide[2] to help operators write their own HACCP plans that are compliant with with NC Food Code requirements. Standard Operating Procedures[3] and Monitoring Logs[4] are available on the HACCP website for operators to use when assembling their own HACCP plans along with information for operators to find out if they need to pursue a variance approval from the state or a HACCP plan approval from Wake County[5].

[2] HACCP Guide/Application
[3] SOPs: Cleaning and Sanitizing Food Contact Surfaces, Approved Source, Cooking
[4] Monitoring Logs: Cold Holding, Labeling Log
[5] Attach ROP Variance or HACCP Plan Quick Guide

Intern Supervision assigned to:

_____	_____	(___)_____
Supervisor/Health Director	**County**	**Phone**

_____	_____
Intern Name	**Date**

The intern, prior to beginning the Food Protection & Facilities Track within the Centralized Intern Training program, must turn in an initialed, completed copy of this checklist. The intern can bring the checklist and turn it in on the first day of training. Keep a copy in the intern's county personnel file.

LOCAL HEALTH DEPARTMENT FOOD PROTECTION & FACILITIES ORIENTATION CHECKLIST

Date Completed	Intern & Supervisor Initials	Activity
		Complete the FPF specific distance learning requirements prior to attending CIT **Register with FDA-ORAU and complete the following courses:** o **Basics of HACCP** o **Basics of HACCP: Prerequisite Programs and Preliminary Steps** o **Basics of HACCP: The Principles** o **An Introduction to Food Security Awareness**
		<u>Review</u>: **• Food Service Establishment Rules** **• Lodging Rules** **• Institution Rules** **• Residential Care Rules** **• Local Confinement Rules** **• Summer Camp Rules** **• Bed and Breakfast Inn Rules** **• Bed and Breakfast Homes Rules** **• Mass Gathering Rules** **• Adult Day Care Rules** **• Primitive Experience Camp Rules** **• Public, Private, and Religious School Rules**

Date Completed	Intern & Supervisor Initials	Activity
		• Private Water Supply Rules **• G.S. 130A 248-250** **• Day Care Rules** **• Tattooing Rules** **• Lead Rules** **• Swimming Pool Rules**
		<u>Equipment</u>: **Assemble assigned equipment for module as directed in the Equipment section of the Centralized Intern Training Policy and Procedure manual.**
		<u>Food and Institutions</u>: **Accompany an EHS to inspect 1 food stand and 2 restaurants.** **• Discuss rules, equipment and procedures** **• Reinforce the need for follow-up visits to ensure corrections are made** **• Review permit suspension and revocation procedures** **• Review Food/Institution Authorization Procedure** **• Introduce concept of Plan Review, scale used, who does it and where to get more information. Counties with a Plan Review Program may use some of the time from week 1 for this activity. Intern should spend several hours with someone reviewing a set of plans for a new restaurant and inspect the progress of the new restaurant** **• Familiarize with policies and correspondence from EH Section**
		<u>Accompany an EHS to inspect</u>: **• 1 meat market** **• 1 motel/lodging** **• 1 institution: hospital, rest home or nursing home, if available (A small hospital can be done or if there is only a large hospital inspect a nursing home.)** **• 1 school cafeteria and school building, if available** **• 1 local confinement, if available** **• 1 bed & breakfast home or inn, if available** **• 1 adult day care, if available** **• 1 summer camp or primitive experience camp, if available**
		<u>Review</u>: **• Past report of a suspected foodborne illness that was investigated by a county EHS staff person, if available** **• Procedural manual for foodborne illness, if available**

Date Completed	Intern & Supervisor Initials	Activity
		• Complaint investigations procedural manual for conducting illness outbreaks • Review food safety course materials, if available
		Transitional Permit • Accompany EHS during 1 transitional permit, if available
		Optional: **Other :** • Milk Sanitation: Visit 1 dairy farm and/or milk plant. • Attend food safety course • Meet the staff and review local insect and vector control program, if available
		Tattoo: • Visit a tattoo parlor, if available • Discuss with EHS staff Tattooing in your county
		Lead Investigation: • Discuss with EHS the investigation and abatement process for lead. • Interview supervisor of Child Health Program about testing for blood lead levels
		Swimming Pools: • Accompany EHS to inspect at least 1 swimming pool, spa, and wading pool, if available. If none are operating in the winter, discuss the procedures. Spend time reading or add additional time to other activities. • Review safety rules and inspection procedures.
		Child Care: Accompany EHS to inspect 1 child care facilities Review the child care process for licensing

Food Protection & Facilities Orientation Checklist Complete