

**ICR ATTACHMENT A**

**U.S. Food and Drug Administration**

**Study on the Occurrence of  
Foodborne Illness Risk Factors  
in Selected Retail and Foodservice  
Facility Types (2013-2023)**

**(Restaurant Segment)**

**Protocol for the Data Collection**

**Revised February 28, 2013**

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**Study on the Occurrence of Foodborne Illness Risk Factors  
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(Restaurant Segment)**

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## **I. Background**

In 1998, the U.S. Food and Drug Administration's (FDA) National Retail Food Team initiated a ten-year voluntary study to measure trends in the occurrence of foodborne illness risk factors - preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention (CDC) as contributing factors to foodborne illness outbreaks at the retail level. Specifically, the study included data collection inspections of various types of retail and foodservice establishments at five-year intervals (1998, 2003, and 2008) in order to observe and document trends in the occurrence of the following foodborne illness risk factors:

- Food from Unsafe Sources
- Poor Personal Hygiene
- Inadequate Cooking
- Improper Holding/Time and Temperature
- Contaminated Equipment/Protection from Contamination

FDA developed reports summarizing the findings for each of the three data collection periods (1998, 2003, and 2008). Data from all three data collection periods were analyzed to detect trends in improvement or regression over time and to determine whether progress had been made toward the goal of reducing the occurrence of foodborne illness risk factors in selected retail and foodservice facility types.

The research obtained from these Studies provides FDA a solid foundation for developing a national retail food program model that can be used by federal, state, local, and tribal agencies to:

- Identify essential food safety program performance measurements;
- Assess strengths and gaps in the design, structure, and delivery of program services;
- Establish program priorities and intervention strategies focused on reducing the occurrence of foodborne illness risk factors; and
- Create a mechanism that justifies program resources and allocates them to program areas that will provide the most significant public health benefits.

## **II. 2013-2023 Study Objectives and Purpose**

Using this ten-year study as a foundation, FDA has developed a new study design. The design of the new study will determine the following for each facility type included in the study:

- The foodborne illness risk factors that are in most need of priority attention during each data collection period;

- Trends of improvement or regression in foodborne illness risk factor occurrence over time;
- Potential correlations between operational aspects of the industry, such as average number of meals per day, number of employees, complexity of food preparation, and the control of foodborne illness risk factors;
- Potential correlations between elements within regulatory retail food protection programs, such as enrollment in the *FDA Voluntary National Retail Food Regulatory Program Standards*, timing of regulatory inspections, grading systems, posting of inspections results, manager certification requirements and required food handler training, and the control of foodborne illness risk factors, and
- The impact of industry food safety management systems in controlling the occurrence of foodborne illness risk factors.

The results of the study will be used to:

- Provide FDA research information that will assist the agency develop retail food safety initiatives and policies focused on the control of foodborne illness risk factors;
- Identify retail food work plan priorities and allocates resources to enhance retail food safety nationwide;
- Generate nationally representative estimates of the prevalence of foodborne illness risk factors and trends of improvement and regression over time; and
- Recommend best practices and targeted interventions strategies to assist the retail and foodservice industry and state, local, and tribal regulatory professionals with reducing the occurrence of foodborne illness risk factors.

### **III. Industry Segments and Facility Types Included in the Study**

The scope of the Study includes three major segments of the retail and foodservice industries that account for over a million varied and diverse types of operations in the United States:

- Restaurants
- Institutional Foodservice
- Retail Food Stores

For this study, nine facility types have been chosen from these three different foodservice and retail food industry segments. Tables 1-3 provide a description of each facility type comprising each industry segment included in the study.

**TABLE 1: DESCRIPTION OF FACILITY TYPES THAT COMPRISE THE RESTAURANT INDUSTRY SEGMENT**

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

**TABLE 2: DESCRIPTION OF FACILITY TYPES THAT COMPRISE THE INSTITUTIONAL FOODSERVICE INDUSTRY SEGMENT**

<b>Industry Segment</b>	<b>Facility Type</b>	<b>Description</b>
<b>Institutional Foodservice</b>	<b>Hospitals</b>	Foodservice operations that serve patients, staff, and hospital visitors in a traditional hospital setting. Individuals who are acutely ill to those who are immune-compromised are a target population for the data collection.
	<b>Nursing Homes</b>	Foodservice operations that serve highly susceptible populations living in a group care setting. The elderly (55+ years) is the target populations for the data collection. Also includes assisted living facilities.
	<b>Elementary Schools (K-5)</b>	Foodservice operations that serve students from one or more grade levels from preschool through Grade 5. Young children are a target population for the data collection.

**TABLE 3: DESCRIPTION OF FACILITY TYPES THAT COMPRISE THE RETAIL FOOD STORE INDUSTRY SEGMENT**

Industry Segment	Facility Type	Description
<b>Retail Food Stores</b>	<b>Deli Departments/Stores</b>	Departments in retail food stores or stand-alone stores where potentially hazardous foods (time/temperature control for safety foods) such as luncheon meats and cheeses are sliced for the customer and where sandwiches and salads are prepared on-site or received from a commissary in bulk containers, portioned, and displayed. Freestanding cheese shops are categorized as delis. Parts of the deli may include: <ul style="list-style-type: none"> <li>● Salad bars and other food bars maintained by the deli department manager;</li> <li>● Areas where meat or poultry are cooked and offered for sale as ready-to-eat; and</li> <li>● Limited bakery operations attached to or adjacent to the deli and maintained by the deli department manager.</li> </ul>
	<b>Meat &amp; Poultry Departments/Markets</b>	Meat and poultry departments in a retail food store, as well as any freestanding meat market or butcher shop that sells raw meat or poultry directly to the consumer.
	<b>Seafood Departments/Markets</b>	Seafood departments in a retail food store and freestanding seafood markets that sell seafood directly to the consumer including the preparation of raw and/or ready-to-eat seafood. In-store sushi bars are considered part of the seafood department for the purposes of the data collection.
	<b>Produce Departments/Markets</b>	Areas or departments where produce is cut, prepared, stored, or displayed. A produce department may include salad bars or juicer stations that are managed by the produce managers

#### IV. Data Collection Cycles

In 2013, FDA will conduct a pilot data collection to practice the use of the data collection form and methods and test exportation of the pilot data into a central repository. Following the pilot, FDA plans to conduct annual data collections beginning in October, 2013 with the initial data collection for select restaurant facility types, followed by the initial data collection for select institutional facility types in October, 2014 and select



retail food facility types in October, 2015. The results of the initial data collection for each of the facility types will serve as the baseline measurement from which trends will be analyzed. Two additional data collection periods for each of the facility types are planned at three-year intervals after the initial data collection for purposes of analyzing trends. The scheduled data collection cycles are described in Table 4.

**TABLE 4. SUMMARY OF DATA COLLECTION TIME FRAMES**

INDUSTRY SEGMENT	FACILITY TYPE	FDA FY YEAR FOR INITIAL DATA COLLECTION (Baseline Measurement)	2 <sup>ND</sup> DATA COLLECTION PERIOD	3 <sup>RD</sup> DATA COLLECTION PERIOD
Restaurants	Full Service Restaurants	2014	2017	2020
	Fast Food Restaurants			
Institutional Foodservice	Hospitals	2015	2018	2021
	Nursing Homes			
	Elementary Schools (K-5)			
Retail Food Store	Deli Departments/Stores	2016	2019	2022
	Meat & Poultry Depts./Markets			
	Seafood Depts./Markets			
	Produce Depts./Markets			

**NOTE: Data collections for each of the facility types within an industry segment will be conducted using a three-year interval period.**

## V. Selection of Data Collectors

FDA has approximately 25 Regional Retail Food Specialists (Specialists) who will serve as the data collectors for the ten-year study. The Specialists are geographically-dispersed throughout the U.S. and possess technical expertise in retail food safety and a solid understanding of the operations within each of the facility types selected for the study. The Specialists are also standardized by FDA's CFSAN personnel in the application and interpretation of the *FDA Food Code*.

## VI. Random Selection of Establishments

A geographical information system (GIS) database containing a listing of businesses throughout the U.S. will be used as the establishment inventory for the data collection. The geographical distribution of Specialists throughout the U.S. allows for a broad sampling of facility types in all regions of the U.S.; therefore, establishments will be randomly selected to participate in the study from among all eligible establishments

located within a 150-mile radius of each of the Specialists' home locations. This model provides a reasonably convenient, cost-effective design for generating nationally representative estimates of the prevalence of foodborne illness risk factors and trends of improvement and regression over time.

The random selection of establishments from the GIS database will be performed by the FDA's Center for Food Safety and Applied Nutrition (CFSAN) Biostatistics Branch. Prior to distributing the selected establishments to the Specialists, the Biostatistics Branch, working with members of FDA's National Retail Food Team, will perform an initial review to ensure establishments are correctly classified and considered eligible to participate in the study based on the facility type descriptions in Tables 1-3.

To further determine the pool of establishments eligible for selection, an effort will be made to exclude operations that handle only pre-packaged food items or conduct low-risk food preparation activities. Annex 5, Table 1 – Risk Categorization of Food Establishments of the *2009 FDA Food Code* contains a grouping of establishments by risk, based on the type of food preparation that is normally conducted within the operation. The vast majority of selected establishments are to be chosen from risk categories 2 through 4.

## **VII. Sample Size**

In order to obtain a sufficient number of observations to conduct statistically significant analysis, the FDA CFSAN Biostatistics Branch has determined, based on the previous ten-year foodborne illness risk factor study, that approximately 400 data collection inspections of each facility type are needed during initial and subsequent data collection periods. This sample size provides sufficient observations to be 95% confident that compliance percentages derived from the data collections are within 5% of their actual occurrence.

The sample for each data collection period will be evenly distributed among the Specialists.

Given the participation in the study by the industry is voluntary and the status of any given randomly selected establishment is subject to change, substitute establishments will be selected for each Specialist for cases where the facility is misclassified, closed, or otherwise unable or unwilling to participate. The inventory of substitute establishments will remain with the FDA CFSAN Biostatistics Branch until needed by a Specialist to replace an ineligible establishment that was included on their original list.

## **VIII. Preparing for the 2013 Data Collection in Select Restaurant Facility Types**

### *Data Collection Procedures and Training*

Each Specialist will attend a training workshop prior to initiating the data collection. The training will be provided by members of the FDA National Retail Food Team that have

been responsible for the design and assessment of all the Retail Food Risk Factor Study elements. The training will cover all the study components with particular emphasis on the data collection protocol and marking instructions for the data collection form. A draft of the FDA – Retail Food Program, Foodborne Illness Risk Factor Study Data Collection Form (Data Collection Form) that will be used for the 2013 Study period focused on the restaurant segment of the industry is included as Attachment A. The workshop training will include written instructions for completing the data collection form that will be used to record the observations made during the visits to restaurants that have been selected for the study.

*Verification of Eligibility of Randomly Selected Restaurants*

Each Specialist will receive from FDA’s CFSAN Biostatistics Branch, a set of restaurant facilities within their primary area of responsibility that have been randomly selected for the study. Prior to conducting the data collection, the Specialist will contact the state or local jurisdiction that has regulatory responsibility for conducting retail food inspections for the selected establishment. The Specialist will verify that the restaurant facility has been properly classified (in the correct facility type category) for the purposes of the study and is still in operation. The Specialist should also ascertain whether the selected restaurant is under legal notice from the state or local regulatory authority. If the selected restaurant is under legal notice, the Specialist will not conduct a data collection in that establishment. The Specialist will remove the restaurant from their sample inventory and contact the FDA CFSAN Biostatistics Branch for a substitute restaurant facility. The Specialist should also obtain a substitute facility from the FDA CFSAN Biostatistics Branch for any situation where the originally selected restaurant is closed or otherwise inaccessible to conduct a data collection.

*Working with State and Local Regulatory Authorities*

As part of the initial contact with the state or local regulatory authority, the Specialist will obtain information from the jurisdiction pertaining to the items listed under the heading, “Information on the Regulatory Authority,” found on pages 2 and 3 of the Data Collection Form (Attachment A). At that time, the Specialist will collect the information for the following data collection fields:

- Name of Jurisdiction with Regulatory Oversight;
- Enrolled in FDA Retail Food Program Standards;
- Jurisdiction Meets Standard 1;
- Dates of the Two Most Recent Regulatory Routine Inspections;
- Jurisdiction Uses a Grading System;
- Type of Grading System;
- Jurisdiction’s Program Includes Public Reporting of Inspection Results;
- Inspections Report By;
- Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement;
- Scope of Food Protection Manager Certification Requirement;
- Food Protection Manager Certification Program Elements;
- Jurisdiction Requires Food Handler Cards; and

- Type of Training/Test for Food Handler Card.

Guidance for completing these data collection information fields is included on pages 5 – 13 in the *FDA Retail Food Program, Foodborne illness Risk Factor Study - Marking Instructions for the Data Collection Form*.

The Specialist will extend an invitation to the state or local regulatory authority to accompany him or her on the data collection visit. Should the regulatory authority accept, the Specialist should strongly recommend that the state or local regulatory authority refrain from conducting a regulatory compliance inspection during the data collection visit.

#### Calibration of Temperature Measuring Devices

Specialists must ensure that thermometers used for each data collection are accurate. The Specialists must calibrate their thermometers prior to each establishment data collection visit.

### **IX. Conducting the Data Collection**

#### Unannounced Data Collection Visits

Each data collection visit is to be unannounced. The intent is to observe the operation in its normal mode, without special preparation to accommodate the data collection visit.

#### Discuss Purpose of the Data Collection

Upon arrival to the establishment, the Specialist will explain to the owner the purpose of the visit. An introductory letter that explains the purpose of the data collection visit and the study should be used in addition to a verbal explanation. A sample letter is provided in Attachment B. If entry into the selected establishment is denied by the owner or person in charge, the Specialist will not conduct a data collection. The Specialist will contact the FDA CFSAN Biostatistics Branch and request a substitute restaurant establishment as a replacement.

#### Conduct a Quick Walk-Through

The primary purpose of the data collection is to observe food safety practices and employee behaviors that are associated with the control of foodborne illness risk factors. After discussing the purpose of the data collection and developing a rapport with the person in charge, the Specialist is to conduct a quick (two to three minute) walk-through of the establishment's kitchen. The goal of the quick walk-through is to identify the critical food preparation processes being conducted at the time of the inspection so that inspection priorities and flow can be determined. For each critical activity observed during the walk-through, the Specialist should determine whether the activity is static (one that will likely be the same over the course in the inspection) or dynamic (one that will likely be completed soon or will change quickly over the course of the inspection).

In addition, the Specialist will need to consider the data that will be needed over the course of the inspection to adequately assess the activities being performed. For instance,

if cooling or reheated for hot holding are observed during the quick walk-through, the Specialist will likely need multiple temperature measurements over time to ascertain whether the procedures being used are effective.

During the quick walk-through, the Specialist should ask the operator whether cooking, preparation, cooling, reheating, or receiving are currently being conducted. Specialists should set priorities for the inspection based on the quick walk-through and responses to the operator's questions about the specific activities being conducted at the time of the inspection.

A review of the establishment's menu can provide important information on the type of processes conducted in the operation, but it should be integrated as part of the data collection and not done as a separate interview activity with the person in charge. The Specialist is to use the menu as an information resource as the data collection is being conducted.

#### Focus on the Primary Data Items

The data collection is intended to be targeted on the control of foodborne illness risk factors. It is not intended to be a comprehensive assessment of compliance with *Food Code* requirements. The focus of the data collection is to be on observations of the primary data items listed on the data collection form.

Data items 1 through 10 are considered primary data items. Each of the primary data items has been placed under the appropriate FDA foodborne illness risk factor category which will be used as the key indicators for FDA's statistical analysis for the study:

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

For each data collection, the Specialists should make every effort to observe procedures and practices related to the primary data items. Comprehensive guidance for marking

observations of primary data items is provided on pages 43 – 64 of the FDA Retail Food Program, Foodborne Illness Risk Factor Study – Marking Instruction for the Data Collection Form.

Other Areas of Interest – Data Items

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

➤ **Other Areas of Interest**

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

Specialists should be cognizant of opportunities to observe these data items during the data collection. The same type of risk assessment and dynamic-static evaluation used for the primary data items can also be applied to those listed under the “Other Areas of Interest” in establishing priorities for the data collection. For example, assessing whether an establishment has an accurate thermometer for checking internal food temperatures or whether there is a chemical test kit for checking sanitization concentration, which are part of data item 15, can be done at anytime during the data collection because these items are static in nature. In contrast, the opportunity to assess a reduced oxygen packaging process during the data inspection is dynamic because quantitative measurements must be made at critical production points. A reduced oxygen packaging process also has an inherently high food safety risk if done improperly.

Comprehensive guidance for marking observations of data items listed under the “Other Areas of Interest” is provided on pages 65 – 78 of the FDA Retail Food Program, Foodborne Illness Risk Factor Study – Marking Instruction for the Data Collection Form.

Information Statements

Under most of the data items, a list of information statements is provided. These information statements are preceded by a letter for organization purposes and describe a specific observation (food safety practice) associated with the overarching data item under which it is listed. For example, the information statements for the Data Item #1 –

**Employees practice proper handwashing** are:

- A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the *Food Code*.
- B. Hands are cleaned and properly washed when required as specified in 2-301.14 of the *Food Code*.

The information statements provide a method for:

- Conducting comparisons with the previous ten-year risk factor study (1998-2008). Some of the information statements were included as data items on the data collection form used for the first study;
- Recording observations made. Data collectors have an option to check a box rather than write a narrative statement; and
- Enhancing quality assurance pertaining to the interpretation of the data collected. Standard statements provide a means for maintaining uniformity and consistency among multiple data collectors.

*Documenting Observations of Food Safety Practices*

Using the current version of the *FDA Food Code*, the data collector will determine whether the observations made of the employee food safety practices or behaviors contained in the information statements were **IN** Compliance, **OUT** of Compliance, Not Observed (**NO**), or Not Applicable (**NA**). The recorded markings of the information statements are then used to determine the compliance status of the corresponding data item.

An observation is based on an evaluation of one or more occurrences of a data item or information statement at an establishment. Specific instructions for marking each data item and information statement are provided in the FDA Retail Food Program, Foodborne Illness Risk Factor Study – Marking Instruction for the Data Collection Form. The four marking options are defined as follows:

- **IN** – means that all observed occurrences were **IN** Compliance with the appropriate *FDA Food Code* provision for the data item or information statement.
- **OUT** – means that one or more of the observations made were **OUT** of Compliance with the appropriate *FDA Food Code* provision for the data item or information statement. An explanation of the specific criteria used for determining **OUT** of Compliance for each data item is to be recorded by the data collector on the data collection form.
- **NO** – means the data item or information statement was **Not Observed** during the inspection. The **NO** marking is used when an information statement is a usual practice in the food establishment, but the practice is **NOT** observed during the time of the inspection.

- **NA** – means the data item or information statement is Not Applicable. The NA marking is used when a data item or information statement is **NOT** a function of the food establishment.

*Quantitative measurements are to be made with calibrated thermocouples, heat sensitive tape or maximum registering thermometers, and chemical test strips. Quantitative temperature measurements are to be recorded in the food temperature charts provided on the data collection form. Sanitization measurements should be recorded in the comment section for the specific data item observed.*

Recording Food Product Temperatures

The Specialist will record ALL food product temperatures measured during the data collection in the charts provided under data items that contain specific product temperature critical limits. A partial illustration for the temperature chart for data item #5 – is provided below:

Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)							
FOOD PRODUCT	FOOD TEMP	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT
Cooked Chicken	40°F	41°F	Walk-in Cooler	Diced Ham	44°F	41°F	Refrigerated Sandwich Preparation Table
Raw Hamburger Patty	52°F	41°F	Refrigeration Drawer Preparation Line	Cooked Pasta	39°F	41°F	Walk-in Cooler

The ACCESS database that will be used to record the data has been designed to provide a drop down menu for the *Food Code Critical Limits* for each temperature-based data item. Using the food product temperature entered by the Specialist, the ACCESS database has been programmed to automatically calculate the difference between the food product temperature recorded by the Specialist and the *Food Code* critical limit. The ACCESS system will then use this information to automatically enter the correct totals in the summary of product temperatures table depicted below. The Specialist will not have to manually complete the product temperature summary tables.

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



### Handwashing Frequency Assessment

The Specialist will record all of his or her handwashing observations during the regular data collection using the “Handwashing Frequency Assessment” located under data item #1 – Employees practice proper handwashing on the Data Collection Form (Attachment A). Over the course of the data collection visit, the Specialist will record a tally of each time an employee is observed doing the following:

- Washing hands properly and when required,
- Washing hands improperly, or
- Failing to wash hand when required.

Specialists should recognize their limitations with this aspect of the Study. The assessment of handwashing frequency in the context of this study is intended to provide a broad-based indicator of handwashing practices and will not be used to draw statistical correlations. It will be impossible to assess every activity during which handwashing should occur so the precision needed for statistical analysis will not be achievable. Specialists should not forgo an opportunity to observe a food safety practice or procedure related to a primary data item in order to observe food employees who may need to wash their hands at some point in an ongoing food preparation activity.

Handwashing frequency data will be collected throughout the normal course of the data collection for other food safety procedures and practices. Additional inspection time should not be allocated for collection of this data.

### Assessment of Food Safety Management Systems

In addition to collecting information on compliance with the *FDA Food Code*, Specialists will obtain information on the extent to which food establishments have developed and implemented food safety management systems. FDA will use this information to examine the correlations, if any, between the degree to which management systems are in place and the control of foodborne illness risk factors.

The Food Safety Management System Assessment will be conducted during the same establishment visit but independent from the determination of *Food Code* compliance for individual data items. The Food Safety Management System Assessment is to be conducted at an appropriate time so it does not compromise a Specialist’s opportunity to observe food safety practices or procedures related to the primary data items.

The 2013 data collection will focus on the food safety management system in place to control four key foodborne illness risk factors and selected items for each as presented below:

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

Each randomly selected restaurant will have a management system assessment conducted for **ONE** of the four foodborne illness risk factor areas described above. The FDA CFSAN Biostatistics Branch will randomly select the risk factor area for which a food safety management system assessment is to be conducted for each restaurant establishment.

Examples of the types of questions that the Specialist may ask to assess an establishment's food safety management system for cooking raw animal foods are presented below. This list is not intended to be all-inclusive, nor is the expectation that a Specialist ask all the questions provided or ask them in any specific order. The intent is to provide a framework for obtaining the necessary information on what type of procedures are in place for cooking; what training is provided to food employees to ensure they follow the established cooking procedures, and what type of system is in place to monitor final cook temperatures. This same type of framework can be customized and applied to each of the risk factor areas.

- Are specific procedures (directions) in place for cooking foods?
  - ✓ Are the cooking procedures product specific (roasts; hamburgers, etc)?

- ✓ Are any cooking procedures based on equipment temperature for a set amount of time?
- ✓ Is a slow cook process used for any of the food products (roasts)?
- ✓ Do you receive steaks that are from whole muscle-intact beef?
- How do your food employees know the correct cooking temperatures?
- How are cooking temperatures monitored to ensure the food is ready for service to the customer?
- What type of equipment is used to measure the final internal product cooking temperature?
- What actions do employees take when food does not reach proper temperature?
- Do you maintain any type of cooking logs or records?
- Are there any meats that are partially cooked or seared then cooled in preparation for large volumes?
- Are raw animal foods cooked to customer order (rare, medium-rare, medium, well-done)? If so, what food items?
- If foods are cooked to customer order does the establishment have a consumer advisory?

The Specialist evaluates the presence and adequacy of all three management system elements (procedures, training, and monitoring) for all the data items listed under the selected risk factor. For each data item that falls under the assigned risk factor, a separate assessment will be made of the three food safety management system components using a rating scale of 1 to 4. The rating number reflects the relative degree to which each component of the management system is developed and implemented by the food establishment.

Each rating number is broadly defined below:

- 1 – Non-Existent:** No system in place or haphazardly implemented (no defined structure or frequency for implementation).
- 2 – Underdeveloped:** System is in early development. Efforts are being made, but there are crucial gaps in completeness and/or consistency.
- 3 – Well Developed:** System is complete, consistent and oral, or a combination of oral and written. The preponderance of the management system is oral.
- 4 – Well-Developed & Documented** System is complete, consistent and written. The preponderance of the management system is written. This is the goal for all establishments.

Establishment Information

During the course of the data collection, the Specialist obtains information from the owner/person in charge related to items listed in the following Sections on pages 1, 4, and 5 of the Data Collection Form (Attachment A):

- Establishment Information
- Establishments that are Part of Multi-Unit Operations
- Manager Certification
- Employee Health Policy

Guidance for completing the information fields associated with these sections of the data collection form is provided on pages 1 – 4 and 14 – 23 of the *FDA Retail Food Program, Foodborne Illness Risk Factor Study – Marking Instructions for the Data Collection Form*.

This information can be obtained at any time during the data collection and should not take precedence over, or inhibit, the Specialist’s observations of actual food safety practices and procedures related to the primary data items. Specialists should consider the static nature of this information and prioritize the collection of this information accordingly.

Corrective Actions – Observations that Pose a Significant Public Health Risk

Though industry participation in the Study is voluntary, correction action is to be obtained for observations that pose a significant public health risk. If conditions observed during the data collection visit pose a significant public health risk, the Specialist is to discuss the situation with the person in charge and seek to obtain voluntary corrective action. FDA’s experience from data collections performed as part of its previous study indicate that in all but a few instances, industry responded in a cooperative and responsible manner to alleviate potential public health risks.

Should an instance occur where an observation during the data collection poses a significant public health risk and corrective action cannot be voluntarily obtained, the Specialist should contact the appropriate regulatory authority to ensure appropriate corrective actions are taken. This is an example of a situation where it is advantageous to have the responsible regulatory authority accompany the Specialist during the data collection.

Exit Briefing with Person in charge

The data collection visit is conducted as part of a research project and is not intended to be a regulatory compliance inspection. No written report is left with the establishment. Upon completion of the data collection, the Specialist conducts an exit briefing with the owner or person in charge to discuss significant findings and answer any questions.

## **X. Entering the Data – Transition from ACCESS Database to Web-Based Platform**

During the 2013-2014 restaurant data collection, each Specialist was provided with a copy of an ACCESS database software program that had been specifically formatted to store and analyze data collected during the study. The Specialists manually entered their observations for each of the data items and information statements for the selected establishment into the ACCESS database.

Over the past three years, FDA has been working with the National Center for Food Protection and Defense (NCFPD) to develop and maintain a web-based database platform for the retail food risk factor study. The web-based database platform will be located as part of the FoodSHIELD site. The FoodSHIELD database has been designed not only for use by FDA but for state/local/tribal jurisdictions seeking a system to store and maintain data from their own studies. Firewalls have been built into the design of the database system to maintain the security and integrity of data entered by each jurisdiction.

The database system also contains the option of “permission-based” sharing of data between jurisdictions. This feature has the potential of creating more robust data sets for analyzing trends in the occurrence of foodborne illness risk factors over time within the retail food segment of the industry.

For the 2017-2018 restaurant data collection, FDA will use the web-based database platform located in FoodSHIELD to store and maintain the data from the Study. During this period of time, By the end of 2016, FDA will have uploaded the data from the 2013-2014 restaurant data collection from the ACCESS database to the FoodSHIELD system. The uploading of the 2013-2014 restaurant data will provide the foundation for assessing improvement and/or regression trends in the control of foodborne illness risk factors over the three data collection periods planned for the Study.

## **XI. Use of Hand Held Technology**

The FoodSHIELD retail food risk factor study database has been designed to accommodate both manual entry of data and uploading electronic reports from hand held technology. During the 2015-2016 data collection in health care; schools; and retail food stores, FDA will begin the transition process from manual data entry to the use of hand held technology. As part of an agency-wide initiative to assess the use of hand held technology, FDA will have 5 Specialists conduct their data collections using hand held tablets. The information from the hand held tablets will be transferred “real-time” into the FoodSHIELD database via a web browser. Based on the lessons-learned from the hand-held technology pilot, FDA will assess the type of equipment and support system needed to fully integrate hand held technology for the 2017-2018 restaurant data collection.

Webinar trainings and pilot data entries will be conducted so Specialists have a solid understanding of the data entry features built into the FoodSHIELD system. Specialists designated for the use of hand-held technology will conduct field pilot testing of the equipment and upload data to the FoodSHIELD database prior to the start of the 2017-2018 data collection period.

## **XII. Reports from Previous FDA Retail Food Risk Factors Studies**

The following reports from FDA's previous risk factors studies are available from the following web links:

*Report of the FDA Retail Food Program Database of Foodborne Illness Risk Factors (2000)*  
[http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/  
FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/ucm123546.pdf](http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/ucm123546.pdf)

*Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types (2004)*  
[http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/  
FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/ucm089696.htm](http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/ucm089696.htm)

*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](http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/UCM224682.pdf)

*Trend Analysis Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types (1998 – 2008)*  
[http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/  
FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/  
UCM224152.pdf](http://www.fda.gov/downloads/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/UCM224152.pdf)

**STUDY PROTOCOL  
ATTACHMENTS**

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

ESTABLISHMENT INFORMATION			
<b>Date:</b>		<b>Data Collector:</b>	
<b>Time In:</b>	<b>Time Out:</b>	<b>Total Time in Minutes:</b>	
<b>Establishment Name:</b>			
<b>Street Address:</b>			
<b>City:</b>	<b>State:</b>	<b>Zip:</b>	<b>County:</b>
<b>Industry Segment:</b>	<b>Facility Type:</b>	<b>Risk Categorization:</b>	
<b>Seating Capacity:</b>		<b>Average Number of Meals Per Day:</b>	
<b>Maximum Number of Employees Per Shift:</b>		<b>Number of Employees Present at Time of Visit:</b>	
<b>Activity level at the time of visit (Select <u>ONE</u>):</b> <input type="checkbox"/> Light <input type="checkbox"/> Moderate <input type="checkbox"/> Heavy			
ESTABLISHMENTS THAT ARE PART OF MULTI-UNIT OPERATIONS			
<b>Establishment is part of a Multi-Unit Operation:</b> <input type="checkbox"/> YES <input type="checkbox"/> NO			
<b>Number of Individual Units that are part of the Multi-Unit Operation (Enter the number of units provided by the person in charge):</b>			
<b>Ownership of Establishment (Select <u>ONE</u> of the following):</b>			
<input type="checkbox"/> Company-Owned			
<input type="checkbox"/> Franchise			
<input type="checkbox"/> Unsure			
<b>If Franchise – number of units owned by the franchisee (Enter the number of units provided by the person in charge):</b>			



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

INFORMATION ON THE REGULATORY AUTHORITY	
<b>Name of Jurisdiction with Regulatory Oversight:</b>	
<b>Enrolled in FDA Retail Food Program Standards:</b> <input type="checkbox"/> YES <input type="checkbox"/> NO	
<b>Jurisdiction Meets Standard 1</b> ( <i>Select <u>ONE</u> of the following</i> ):	
<input type="checkbox"/> YES – Self Reported	
<input type="checkbox"/> YES – Verified by Audit	
<input type="checkbox"/> NO – Jurisdiction does not meet Standard 1	
<b>Dates of the Two Most Recent Regulatory Routine Inspections:</b> <b>Date 1:</b> <b>Date 2:</b>	
<b>Jurisdiction Uses a Grading System</b> ( <i>Select <u>ONE</u> of the following</i> ):	
<input type="checkbox"/> YES – Numerical Score	
<input type="checkbox"/> YES – Letter Grade	
<input type="checkbox"/> YES – Color Graphic	
<input type="checkbox"/> YES – Numerical Score and Letter Grade	
<input type="checkbox"/> YES – Numerical Score and Color Graphic	
<input type="checkbox"/> YES – Letter Grade and Color Graphic	
<input type="checkbox"/> YES – Numerical Score, Letter Grade, and Color Graphic	
<input type="checkbox"/> YES – Other	
<input type="checkbox"/> NO – Jurisdiction does not have a grading system	
<b>If “Other” describe:</b>	
<b>Jurisdiction’s Program Includes Public Reporting of Inspection Results</b> ( <i>Select <u>ONE</u> of the following</i> ):	
<input type="checkbox"/> YES – Posting on-site	
<input type="checkbox"/> YES – Posting on the Internet	
<input type="checkbox"/> YES – Posting on-site and Posting on the Internet	
<input type="checkbox"/> YES – Other	
<input type="checkbox"/> NO – Jurisdiction does not require inspections to be publically reported	
<b>If “Other” describe:</b>	
<b>Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement</b> ( <i>Select <u>ONE</u> of the following</i> ):	
<input type="checkbox"/> YES – Based <u>ONLY</u> on successful completion of an ANSI-Accredited Program	
<input type="checkbox"/> YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)	
<input type="checkbox"/> YES – Other <u>AND</u> Reciprocal Acceptance of an ANSI Accredited Program	
<input type="checkbox"/> NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement	
<b>If “Other”</b> ( <i>Select <u>ONE</u> of the following</i> )	
<input type="checkbox"/> Other includes a required Training Component	
<input type="checkbox"/> Other includes a Test other than exams offered through an ANSI Accredited Programs	
<input type="checkbox"/> Other includes a required Training Component <u>AND</u> Test other than exam offered through an ANSI Accredited Program	
<b>If “Other” describe:</b>	

**INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)**

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

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

If “Other” describe:

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

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

If “Other” describe:

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

MANAGER CERTIFICATION

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

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

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

- ANSI-Accredited
- Other
- Unsure

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

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

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

- ANSI-Accredited
- Other
- Unsure

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

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

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

- ANSI-Accredited
- Other
- Unsure

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

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

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

EMPLOYEE HEALTH POLICY

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

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

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

- YES – Policy is ORAL  
 YES – Policy is WRITTEN  
 NO – No Policy in place

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

- YES – Policy is ORAL  
 YES – Policy is WRITTEN  
 NO – No Policy in place

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

- YES – Policy is ORAL  
 YES – Policy is WRITTEN  
 NO – No Policy in place

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

- YES – Policy is ORAL  
 YES – Policy is WRITTEN  
 NO – No Policy in place

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

- YES – Policy is ORAL  
 YES – Policy is WRITTEN  
 NO – No Policy in place

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

- YES  
 NO

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

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>1. Employees practice proper handwashing</b>

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

COMMENTS:

**HANDWASHING FREQUENCY ASSESSMENT**

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

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

PROCEDURES		TRAINING		MONITORING	
<input type="checkbox"/> 1	COMMENTS:	<input type="checkbox"/> 1	COMMENTS:	<input type="checkbox"/> 1	COMMENTS:
<input type="checkbox"/> 2		<input type="checkbox"/> 2		<input type="checkbox"/> 2	
<input type="checkbox"/> 3		<input type="checkbox"/> 3		<input type="checkbox"/> 3	
<input type="checkbox"/> 4		<input type="checkbox"/> 4		<input type="checkbox"/> 4	

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>2. Food employees do not contact ready-to-eat foods with bare hands</b>

COMMENTS:

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

PROCEDURES		TRAINING		MONITORING	
<input type="checkbox"/> 1	COMMENTS:	<input type="checkbox"/> 1	COMMENTS:	<input type="checkbox"/> 1	COMMENTS:
<input type="checkbox"/> 2		<input type="checkbox"/> 2		<input type="checkbox"/> 2	
<input type="checkbox"/> 3		<input type="checkbox"/> 3		<input type="checkbox"/> 3	
<input type="checkbox"/> 4		<input type="checkbox"/> 4		<input type="checkbox"/> 4	

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

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>3. Food is protected from cross-contamination during storage, preparation, and display</b>

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

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:	
<input type="checkbox"/>	2			<input type="checkbox"/>	2			<input type="checkbox"/>	2		
<input type="checkbox"/>	3			<input type="checkbox"/>	3			<input type="checkbox"/>	3		
<input type="checkbox"/>	4			<input type="checkbox"/>	4			<input type="checkbox"/>	4		

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>4. Food contact surfaces are properly cleaned and sanitized</b>

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

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:	
<input type="checkbox"/>	2			<input type="checkbox"/>	2			<input type="checkbox"/>	2		
<input type="checkbox"/>	3			<input type="checkbox"/>	3			<input type="checkbox"/>	3		
<input type="checkbox"/>	4			<input type="checkbox"/>	4			<input type="checkbox"/>	4		

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

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>5. Foods requiring refrigeration are held at the proper temperature</b>
IN	OUT	NO	NA	Description of Cold Holding Temperature OBSERVATIONS
<input type="checkbox"/>	<input type="checkbox"/>			A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F (7°C) or less
<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	C. Other (describe in the temperature chart and comments section below)

COMMENTS:

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

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

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

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

PROCEDURES		TRAINING		MONITORING	
<input type="checkbox"/>	1	<input type="checkbox"/>	1	<input type="checkbox"/>	1
<input type="checkbox"/>	2	<input type="checkbox"/>	2	<input type="checkbox"/>	2
<input type="checkbox"/>	3	<input type="checkbox"/>	3	<input type="checkbox"/>	3
<input type="checkbox"/>	4	<input type="checkbox"/>	4	<input type="checkbox"/>	4

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>6. Foods displayed or stored hot are held at the proper temperature</b>

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

COMMENTS:

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

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

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES
-------------------------------------	--

	I. – Number of product temperature measurements <b>IN</b> Compliance with <i>Food Code</i> critical limits
	II. – Number of <b>OUT</b> of Compliance product temperature measurements <b>1°F - 2°F</b> below <i>Food Code</i> critical limits
	III. – Number of <b>OUT</b> of Compliance product temperature measurements <b>3°F - 4°F</b> below <i>Food Code</i> critical limits
	IV. – Number of <b>OUT</b> of Compliance product temperature measurements <b>5°F - 9°F</b> below <i>Food Code</i> critical limits
	V. – Number of <b>OUT</b> of Compliance product temperature measurements <b>10°F or more</b> below <i>Food Code</i> critical limits

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

PROCEDURES		TRAINING		MONITORING	
<input type="checkbox"/>	1	<input type="checkbox"/>	1	<input type="checkbox"/>	1
<input type="checkbox"/>	2	<input type="checkbox"/>	2	<input type="checkbox"/>	2
<input type="checkbox"/>	3	<input type="checkbox"/>	3	<input type="checkbox"/>	3
<input type="checkbox"/>	4	<input type="checkbox"/>	4	<input type="checkbox"/>	4



Attachment A – 24<sup>th</sup> Revision DRAFT Template – New Data Collection Tool Design 2-28-13

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>7. Foods are cooled properly</b>
IN	OUT	NO	NA	Description of Cooling Temperature OBSERVATIONS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours <b>and</b> from 135°F (57°C) to 41°F (5°C) or below within 6 hours
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C. Proper cooling methods / equipment are used
<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	D. Other (describe in the temperature chart and comments section below)

COMMENTS:

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

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

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

PROCEDURES			TRAINING			MONITORING		
<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:
<input type="checkbox"/>	2		<input type="checkbox"/>	2		<input type="checkbox"/>	2	
<input type="checkbox"/>	3		<input type="checkbox"/>	3		<input type="checkbox"/>	3	
<input type="checkbox"/>	4		<input type="checkbox"/>	4		<input type="checkbox"/>	4	

I N	OUT	N O	NA	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening</b>

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

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:	
<input type="checkbox"/>	2			<input type="checkbox"/>	2			<input type="checkbox"/>	2		
<input type="checkbox"/>	3			<input type="checkbox"/>	3			<input type="checkbox"/>	3		
<input type="checkbox"/>	4			<input type="checkbox"/>	4			<input type="checkbox"/>	4		

**Risk Factor – Inadequate Cooking (Items 9&10)**

IN	OUT	NO	NA	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>9. Raw animal foods are cooked to required temperatures</b>
IN	OUT	NO	NA	Description of Cooking Temperature OBSERVATIONS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>A.</b> Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>B.</b> Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>C.</b> Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>D.</b> Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>E.</b> Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart <b>(NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).</b>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>F.</b> Other Cooking Observations (describe in the Comment Section and Temperature Chart below)

COMMENTS:

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

FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>

NUMBER OF FOOD PRODUCT TEMPERATURES

SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES

- I.** – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
- II.** – Number of **OUT** of Compliance product temperature measurements **1°F - 2°F** below *Food Code* critical limits
- III.** – Number of **OUT** of Compliance product temperature measurements **3°F - 4°F** below *Food Code* critical limits
- IV.** – Number of **OUT** of Compliance product temperature measurements **5°F - 9°F** below *Food Code* critical limits
- V.** – Number of **OUT** of Compliance product temperature measurements **10°F or more** below *Food Code* critical limits

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

PROCEDURES		TRAINING		MONITORING	
<input type="checkbox"/> 1	COMMENTS:	<input type="checkbox"/> 1	COMMENTS:	<input type="checkbox"/> 1	COMMENTS:
<input type="checkbox"/> 2		<input type="checkbox"/> 2		<input type="checkbox"/> 2	
<input type="checkbox"/> 3		<input type="checkbox"/> 3		<input type="checkbox"/> 3	
<input type="checkbox"/> 4		<input type="checkbox"/> 4		<input type="checkbox"/> 4	

IN	OUT	NO	NA		
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>10. Cooked foods are reheated to required temperatures</b>	
IN	OUT	NO	NA	Description of Reheating Temperature OBSERVATIONS	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above <b>for hot holding</b>	
<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	
<b>COMMENTS:</b>					
<b>Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)</b>					
FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT	FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT
NUMBER OF FOOD PRODUCT TEMPERATURES			SUMMARY REHEATED FOOD PRODUCT TEMPERATURE CATEGORIES		
			I. – Number of product temperature measurements <b>IN</b> Compliance with <i>Food Code</i> critical limits		
			II. – Number of <b>OUT</b> of Compliance product temperature measurements <b>1°F - 2°F</b> below <i>Food Code</i> critical limits		
			III. – Number of <b>OUT</b> of Compliance product temperature measurements <b>3°F - 4°F</b> below <i>Food Code</i> critical limits		
			IV. – Number of <b>OUT</b> of Compliance product temperature measurements <b>5°F - 9°F</b> below <i>Food Code</i> critical limits		
			V. – Number of <b>OUT</b> of Compliance product temperature measurements <b>10°F or more</b> below <i>Food Code</i> critical limits		
FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT					
PROCEDURES			TRAINING		MONITORING
<input type="checkbox"/>	1	<b>COMMENTS:</b>	<input type="checkbox"/>	1	<b>COMMENTS:</b>
<input type="checkbox"/>	2		<input type="checkbox"/>	2	
<input type="checkbox"/>	3		<input type="checkbox"/>	3	
<input type="checkbox"/>	4		<input type="checkbox"/>	4	

**Other Areas of Interest (Items 11-19)**

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

I N	OU T	N O	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>11. Handwashing facilities are accessible and properly maintained</b>
IN	OUT	NO	NA	Description of OBSERVATIONS of Handwashing Facilities
<input type="checkbox"/>	<input type="checkbox"/>			A. Handwashing facilities are conveniently located and accessible for employees
<input type="checkbox"/>	<input type="checkbox"/>			B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices
COMMENTS:				

I N	OU T	N O	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>12. Employees practice good hygiene</b>
IN	OUT	NO	NA	Description of Good Hygienic Practices OBSERVATIONS
<input type="checkbox"/>	<input type="checkbox"/>			A. Food Employees eat, drink, and use tobacco only in designated areas
<input type="checkbox"/>	<input type="checkbox"/>			B. Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles
<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	C. Other (describe in Comments Section below)
COMMENTS:				

I N	OU T	N O	NA	
<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<b>13. Consumers are properly advised of risks of consuming raw or undercooked animal foods</b>
COMMENTS:				

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I N	OU T	N O	NA	
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<b>14. Time alone is properly used as a public health control</b>
IN	OUT	NO	NA	Description of Time as a public health control OBSERVATIONS
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	A. When time only is used as a public health control for <b>4 HOURS</b> , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	B. When time only is used as a public health control for <b>6 HOURS</b> , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>
<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	C. Other (describe in the comments section below)
<b>COMMENTS:</b>				

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

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

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



I N	OU T	N O	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>18. Toxic materials are identified, used, and stored properly</b>
IN	OUT	NO	NA	Description of Toxic Materials OBSERVATIONS
<input type="checkbox"/>	<input type="checkbox"/>			<b>A.</b> Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used
<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<b>B.</b> Other ( <i>describe in the comments section below</i> )
<b>COMMENTS:</b>				

I N	OU T	N O	NA	
<input type="checkbox"/>	<input type="checkbox"/>			<b>19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties</b>
IN	OUT	NO	NA	Description of Allergen Awareness OBSERVATIONS
<input type="checkbox"/>	<input type="checkbox"/>			<b>A.</b> The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens
<input type="checkbox"/>	<input type="checkbox"/>			<b>B.</b> Food employees are trained in food allergy awareness as it relates their assigned duties
<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>	<b>C.</b> Other ( <i>describe in the comments section below</i> )
<b>COMMENTS:</b>				

[DATE]

Dear Owner/Manager:

Your facility has been randomly selected as part of a nationwide research project designed to assess food preparation procedures and practices specific to the various segments of the retail food industry. The U.S. Food and Drug Administration (FDA) will use this research for identifying best practices within the industry and directing limited resources to areas that will provide the most significant public health benefits.

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

Should an observation be made of a food safety procedure or practice that poses a significant public health risk, every effort will be made to work with you to ensure that the appropriate corrective action is taken to alleviate the hazard. Should a situation arise where a significant public health risk cannot be resolved during the data collection, the regulatory authority that has issued your permit will be contacted to work with you to ensure corrective action is taken.

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

Your facility's name will not appear on any reports or public documents. The research project is designed to protect the privacy of participating establishments to the extent the law permits. The data collected is tabulated using broad industry segments and is not associated with any specific establishment.

FDA is responsible for providing technical assistance to approximately 75 state and territorial agencies and more than 2,300 local departments that assume primary responsibility for working with the industry on preventing foodborne illnesses. Beginning in 1998, FDA began collecting data related to direct observations made of food safety practices within institutional foodservice, restaurant, and retail food segments of the industry. From the data collected, FDA provides guidance to regulatory and industry food safety professionals to assist them in addressing food safety issues that have the most significant impact on protecting the public health.

**Attachment B** – Introductory Letter for Establishments Selected for the Study

FDA’s previous research studies can be accessed and downloaded from the following web link:

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

Public Reporting burden of this collection of information is estimated to average 73 minutes per response for the person in charge of a fast food restaurant, 106 minutes for the person of charge of a full service restaurant, and 30 minutes for the program director (or designated individual) of the regulatory authority. This includes the time for reviewing instructions, searching existing data sources, gathering and maintaining the data needed, and completing and reviewing the collection of information. An agency may not conduct or sponsor, and a person is not required to respond to a collection of information unless it displays a currently valid OMB control number. Send comments regarding this burden estimate or any other aspect of this collection of information, including suggestions for reducing this burden to: FDA PRA Staff, Office of Operations, Food and Drug Administration, 1350 Piccard Dr., P150-400B, Rockville, MD 20850. [PRASStaff@fda.hhs.gov](mailto:PRASStaff@fda.hhs.gov). OMB Control #0910-0744. Expires August 13, 2015

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

In the future, should you have any questions regarding this study or other food safety issues, please do not hesitate to contact me at [Specialist’s phone number].

Sincerely

[Specialist’s contact information]