ICR ATTACHMENT C

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

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

INDUSTRY SEGMENT
Food Safety Management System Risk Factor Category:

Industry Segment: Restaurants	**Facility Type** (*Select __ONE__*): ☐ **Fast Food Restaurant** ☐ **Full Service Restaurant**

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

Risk Categorization (*Select __ONE__ of the following*)**:**
☐ **2**
☐ **3**
☐ **4**

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

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

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

INFORMATION ON THE REGULATORY AUTHORITY

Name of Jurisdiction with Regulatory Oversight:

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

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

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

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

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

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

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

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

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

INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)

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

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

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

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

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

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

MOST RECENT ROUTINE INSPECTIONS

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

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

MANAGER CERTIFICATION

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

☐ **YES – Certificate Available**

☐ **YES – Certificate NOT Available**

☐ **NO – No certified food protection managers are employed at the establishment**

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

☐ **ANSI-Accredited**

☐ **Other**

☐ **Unsure**

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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**

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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**

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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*, <u>ARE</u> <u>OBSERVED</u> 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 <u>SYMPTOMS</u> as specified in Section 2-201.11 of the *Food Code*?

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

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

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

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

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

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

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

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

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

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

☐ YES
☐ NO

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

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

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

COMMENTS:

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

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT		
PROCEDURES	**TRAINING**	**MONITORING**
☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA

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

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT		
PROCEDURES	**TRAINING**	**MONITORING**
☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA

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

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

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

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT		
PROCEDURES	**TRAINING**	**MONITORING**
☐ 1 COMMENTS:	☐ 1 COMMENTS:	☐ 1 COMMENTS:
☐ 2	☐ 2	☐ 2
☐ 3	☐ 3	☐ 3
☐ 4	☐ 4	☐ 4
☐ NA	☐ NA	☐ NA

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

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

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT		
PROCEDURES	**TRAINING**	**MONITORING**
☐ 1 COMMENTS:	☐ 1 COMMENTS:	☐ 1 COMMENTS:
☐ 2	☐ 2	☐ 2
☐ 3	☐ 3	☐ 3
☐ 4	☐ 4	☐ 4
☐ NA	☐ NA	☐ NA

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

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

COMMENTS:

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

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

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

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

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

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

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

COMMENTS:

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

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

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

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

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

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

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

COMMENTS:

	Cooling Temperatures Recorded During the Data Collection (List all temperatures taken)				
FOOD PRODUCT	**FOOD COOLING TEMP. #1**	**FOOD COOLING TEMP. #2**	**TOTAL TIME IN MINUTES**	*FOOD CODE* **CRITICAL LIMIT**	**TYPE OF EQUIPMENT USED TO COOL FOOD**

FOOD SAFTEY MANAGEMENT SYSTEM ASSESSMENT

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

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

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

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT		
PROCEDURES	**TRAINING**	**MONITORING**
☐ 1 **COMMENTS:** ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 **COMMENTS:** ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 **COMMENTS:** ☐ 2 ☐ 3 ☐ 4 ☐ NA

Risk Factor – Inadequate Cooking (Items 9&10)

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

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

COMMENTS:

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)									
FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	*FOOD CODE* CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐
			☐	☐				☐	☐

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	I. – Number of product temperature measurements **IN** Compliance with *Food Code* critical limits
	II. – Number of **OUT** of Compliance product temperature measurements **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**
☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA	☐ 1 COMMENTS: ☐ 2 ☐ 3 ☐ 4 ☐ NA

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

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

COMMENTS:

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

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

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

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

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

Other Areas of Interest (Items 11-19)

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

IN	OUT	NO	NA	
☐	☐	■	■	**11. Handwashing facilities are accessible and properly maintained**

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

COMMENTS:

IN	OUT	NO	NA	
☐	☐	■	■	**12. Employees practice good hygiene**

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

COMMENTS:

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

COMMENTS:

IN	OUT	NO	NA	
☐	☐	☐	☐	**14. Time alone is properly used as a public health control**

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

IN	OUT	NO	NA	
☐	☐	■	■	**15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces**

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

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

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

IN	OUT	NO	NA	
☐	☐	■	■	**18. Toxic materials are identified, used, and stored properly**

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

IN	OUT	NO	NA	
☐	☐	■	■	**19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties**

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