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

INDUSTRY SEGMENT				
Food Safety Management System	n Risk Factor Category:			
Industry Segment: Health Care		Facility Type: Hospital Long-term Care Facility		
	DATA COLLECTIO	ON INFORMATION		
Date:		Data Collector:		
Time In:	Time Out:	Total Time in Minutes:		
Risk Categorization: 4				
	ESTABLISHMENT	ΓINFORMATION		
Establishment Name:				
Street Address:	Т	T		
City:	State:	Zip:	County:	
Maximum Number of Employees	s Per Shift:	Number of Employees Present at Time of Visit:		
Activity Level at the Time of Visi	it (Select <u>ONE</u>): Light	Moderate	Heavy	
Average Number of Meals: Total Number of Beds: Current Occupancy:		Occupancy:		
HEALTH CARE FOOD SERVICE MANAGEMENT				
Ownership of Establishment (Select <u>ONE</u> of the following): Privately-Owned				
Privately-Owned Publicly-Owned				
Establishment is Part of a Multi-Unit Operation: YES NO				
Number of Individual Units that are Part of the Multi-Unit Operation (Enter the number of units provided by the person in charge):				
II —	Foodservice operation is directly managed by (Select ONE of the following):			
Healthcare Establishment Staff				
Foodservice Management Compa	any			
U "Other"				
If "Other" describe:				
		GHT FOR HEALTHCARE F	OODSERVICE	
Description of Entity Providing Regu	ulatory or Audit Inspection Overs	sight:		
State Health Department/Agency				
County/District/City Health Department/Agency				
☐ Other				
If "Other" describe:				

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

INFORMATION ON THE REGULATORY AUTHORITY
Name of Jurisdiction with Regulatory Oversight:
Enrolled in FDA Retail Food Program Standards: YES NO
Jurisdiction Meets Standard 1 (Select ONE of the following):
YES – Self Reported
YES – Verified by Audit
NO – Jurisdiction does not meet Standard 1
Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:
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 <u>AND</u> 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 <u>ONE</u> 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 <u>AND</u> 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 <u>ONE</u> 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 HEALTH CARE DATA COLLECTION FORM

MANAGER CERTIFICATION
1. Is there a certified food protection manager EMPLOYED at the establishment (Select ONE)? YES – Certificate Available YES – Certificate NOT Available NO – No certified food protection managers are employed at the establishment If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE) ANSI-Accredited Other
Unsure
2. Is there an employee who is a certified food protection manager PRESENT during the data collection (Select ONE)? YES - Certificate Available YES - Certificate NOT Available NO - No certified food protection managers are present during the data collection If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE) ANSI-Accredited Other Unsure
3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (Select ONE)? YES – Certificate Available YES – Certificate NOT Available NO – The person in charge at the time of the data collection is NOT a certified food protection manager If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE) ANSI-Accredited Other Unsure
4. Is the establishment's policy to have a certified food protection manager present at all times?
If "Other" for one or more of the responses to questions 1 – 3, describe:

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

EMPLOYEE HEALTH POLICY
1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the <i>Food Code</i> , <u>ARE 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 SYMPTOMS as specified in Section 2-201.11 of the Food Code?
☐ YES – Policy is ORAL and based on the current version of the FDA Food Code
☐ YES – Policy is WRITTEN and based on the current versions of the FDA Food Code
NO – Policy only partially developed or non-existent
3. Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific <u>ILLNESSES</u> specified in Section 2-201.11 of the <i>Food Code</i> ? YES – Policy is ORAL and based on the current version of the <i>FDA Food Code</i> YES – Policy is WRITTEN and based on the current version of the <i>FDA Food Code</i> 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 <i>Food Code</i> ?
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
NO – Foncy only partially developed of non-existent
5. Is the management's employee health policy consistent with 2-201.12 of the <i>Food Code</i> 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 <i>Food Code</i> for <u>REMOVAL OF</u> <u>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 OR cd database?
☐ YES

FDA RETAIL FOOD PROGRAM FOODBORNE ILLNESS RISK FACTOR STUDY

HEALTH CARE DATA COLLECTION FORM

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

FDA RETAIL FOOD PROGRAM FOODBORNE ILLNESS RISK FACTOR STUDY

SCHOOL DATA COLLECTION FORM

INDUSTRY SEGMENT					
Food Safety Management System	ı Risk Factor C	ategory:			
Industry Segment: Schools		Type of Operation (Select <u>ONE</u>):			
		Base Kitchen			
			_	site Kitchen mbination Kitchen	
	DATA	COLLECTIO			
Date:		COLLECTIO		Collector:	
Time In:	Time Out:			Time in Minutes:	
Risk Categorization (Select ONE	of the following)):			
2					
$\begin{bmatrix} \ \ \ \ \end{bmatrix}$ $\begin{bmatrix} \ \ \ \ \ \end{bmatrix}$ $\begin{bmatrix} \ \ \ \ \ \ \end{bmatrix}$ $\begin{bmatrix} \ \ \ \ \ \ \ \end{bmatrix}$ $\begin{bmatrix} \ \ \ \ \ \ \ \ \end{bmatrix}$ $\begin{bmatrix} \ \ \ \ \ \ \ \ \ \end{bmatrix}$					
<u> </u>					
	ESTA	ABLISHMENT	INFO	RMATION	
Establishment Name:					
Street Address:	g				6
City:	State:		Zip: County:		County:
Maximum Number of Employees	Per Shift:		Number of Employees Present at Time of Visit:		
Activity level at the time of visit (Select <u>ONE</u>):	Light		Moderate	Heavy
		School Type:		Charter School:	NSLP Participation:
Average Number of Meals Per D	ay:	Public Private		YES	YES
Start Crade (Calast ONE)			End (NO	NO
Start Grade (Select <u>ONE</u>): K			End Grade (Select <u>ONE</u>):		
				\Box 6 \Box 10	
<u>2</u> 6 <u>10</u>				7 11	
3 7 11			4	8 12	
Is the School foodservice operate	d by a Food Sei	vice Managem	ent Co	mpany? YES	NO
Student Enrollment Number:					
	INFOR	MATION ON	SCHO	OL DISTRICT	
Name of School District where the E	stablishment is L	ocated:			
Number of Schools that are Part of t	he School Distric	t:			
District Enrollment Number:					
INFORMAT	ION ON INSPE	ECTION OVER	RSIGH	T FOR SCHOOL FOOI	DSERVICE
Type of Inspection Oversight Condu	cted for School F	oodservice :			
State Health Department/Agency					
City/County/District Health Depa	ortment/Agency				
Other					

If "Other" describe:			

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

INFORMATION ON THE REGULATORY AUTHORITY
Name of Jurisdiction with Regulatory Oversight:
Enrolled in FDA Retail Food Program Standards: YES NO
Jurisdiction Meets Standard 1 (Select ONE of the following):
YES – Self Reported
YES – Verified by Audit
NO – Jurisdiction does not meet Standard 1
Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:
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 – 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
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YES – Based ONLY on successful completion of an ANSI-Accredited Program
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INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)
Scope of Food Protection Manager Certification Requirement (Select <u>ONE</u> of the following):
Person in Charge – One Per Establishment Person in Charge – Present at All Times
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Supervisory Employee – Present at All Times
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Jurisdiction Requires Food Handler Card (Select ONE of the following):
YES – Required Training
YES – Required Test
YES – Required Training and Test
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FDA RETAIL FOOD PROGRAM FOODBORNE ILLNESS RISK FACTOR STUDY SCHOOL DATA COLLECTION FORM

MANAGER CERTIFICATION
1. Is there a certified food protection manager <u>EMPLOYED</u> at the establishment (Select <u>ONE</u>)? YES – Certificate Available YES – Certificate <u>NOT</u> 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 <u>ONE</u>)
ANSI-Accredited Unsure
2. Is there an employee who is a certified food protection manager PRESENT during the data collection (Select ONE)? YES - Certificate Available YES - Certificate NOT Available NO - No certified food protection managers are present during the data collection If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE) ANSI-Accredited Other Unsure
3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (Select ONE)? YES – Certificate Available YES – Certificate NOT Available NO – The person in charge at the time of the data collection is NOT a certified food protection manager If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE) ANSI-Accredited Other Unsure
4. Is the establishment's policy to have a certified food protection manager present at all times? YES NO If "Other" for one or more of the responses to questions 1 – 3, describe:

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

EMPLOYEE HEALTH POLICY
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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

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

RETAIL FOOD STORE DATA COLLECTION FORM						
INDUSTRY SEGMENT						
Food Safety Management System	Risk Factor Category:					
Industry Segment: Retail Food S	tore	Facility Type: Deli Departmer	nt / Operation			
	DATA COLLECTIO	N INFORMATION				
Date:		Data Collector:				
Time In:	Time Out:	Total Time in Minutes:				
Risk Categorization (Select ONE	of the following):					
2						
	ESTABLISHMENT	T INFORMATION				
Establishment Name:						
Street Address:						
City:	State:	Zip:	County:			
Maximum Number of Employees	Per Shift:	Number of Employees Present	t at Time of Visit:			
Activity level at the time of visit (Select <u>ONE</u>): Light	Moderate	Heavy			
ESTABL	ISHMENTS THAT ARE PAI	RT OF MULTI-UNIT OPERAT	TIONS			
Establishment is part of a Multi-Uni	t Operation: YES No	0				
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						

If Franchise – number of units owned by the franchisee (Enter the number of units provided by the person in charge):

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

INFORMATION ON THE REGULATORY AUTHORITY
Name of Jurisdiction with Regulatory Oversight:
Enrolled in FDA Retail Food Program Standards: YES NO
Jurisdiction Meets Standard 1 (Select ONE of the following):
YES – Self Reported
YES – Verified by Audit
NO – Jurisdiction does not meet Standard 1
Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:
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
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YES – Other <u>AND</u> Reciprocal Acceptance of an ANSI Accredited Program
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If "Other" describe:
If "Other" (Select <u>ONE</u> 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 <u>AND</u> 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:

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

MANAGER CERTIFICATION – STORE LEVEL MANAGER
1. Is the <u>PERSON IN CHARGE</u> of the retail food store at the time of the data collection a certified food protection manager (Select <u>ONE</u>)?
 YES − Certificate Available YES − Certificate NOT Available NO − The person in charge at the time of the data collection is NOT a certified food protection manager
If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE)
☐ ANSI-Accredited ☐ Other ☐ Unsure
2. Is the <u>PERSON IN CHARGE</u> of the retail food store the same as the <u>PERSON IN CHARGE</u> of the facility type?
☐ YES☐ NO
MANAGER CERTIFICATION FOR THE RETAIL FOOD STORE DEPARTMENT / OPERATION
1. Is there a certified food protection manager <u>EMPLOYED</u> at the department / operation (Select <u>ONE</u>)?
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 <u>ONE</u>)
ANSI-Accredited Other
Unsure
2. Is there an employee who is a certified food protection manager <u>PRESENT</u> at the department / operation during the data collection (<i>Select ONE</i>)?
YES – Certificate Available
YES – Certificate NOT Available
NO – No certified food protection managers are present during the data collection
If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE)
ANSI-Accredited
Other
Unsure

MANAGER CERTIFICATION FOR THE RETAIL FOOD STORE DEPARTMENT / OPERATION (continued)
3. Is the <u>PERSON IN CHARGE</u> at the time of the data collection of the department / operation a certified food protection manager (Select <u>ONE</u>)?
YES – Certificate Available
YES – Certificate <u>NOT</u> Available
$oxedsymbol{\square}$ NO – The person in charge at the time of the data collection is NOT a certified food protection manager
If the marking above contains a "YES" response, indicate the Type of Certification below (Select ONE)
ANSI-Accredited
Other
Unsure
4. Is the department's / operation's policy to have a certified food protection manager present at all times?
YES NO
If "Other" for one or more of the responses to questions $1-3$, describe:

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

EMPLOYEE HEALTH POLICY
1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the <i>Food Code</i> , <u>ARE OBSERVED</u> within the establishment during the data collection.
YES – Employees exhibiting illness symptoms or conditions observed within the establishment
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YES – Policy is WRITTEN and based on the current version of the FDA Food Code
NO – Policy only partially developed or non-existent
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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 <i>Food Code</i> ?
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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 <i>Food Code</i> for <u>EXCLUDING AND</u> <u>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?
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NO – Policy only partially developed or non-existent
6. Is the management's employee health policy consistent with 2-201.13 of the <i>Food Code</i> for <u>REMOVAL OF</u>
EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?
YES – Policy is ORAL and based on the current version of the FDA Food Code
YES – Policy is WRITTEN and based on the current version of the FDA Food Code
NO – Policy only partially developed or non-existent
NO – Policy only partially developed of holi-existent
7. Management has a copy of FDA's <i>Employee Health and Personal Hygiene Handbook</i> <u>OR</u> cd database?
<u>YES</u>

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

IN	OUT	NO	NA								
				1. Employees practice proper handwashing							
IN	OUT	NO	NA		D	escription of HANDWAS	SHING C	DBSERVATIONS			
								cleanser / water supply / appropriate on 2-301.12 of the <i>Food Code</i>			
					ds are cleane	d and washed when requir	ed as spe	cified in Section 2-301.14 of the			
СОММЕ	NTS:										
			H	ANDW	ASHING	FREQUENCY ASSE	ESSME	NT			
				<u>C</u> 1	<u> </u>	<u>C2</u>		<u>C3</u>			
			wasł	ning ȟan	observed ds properly required	Employee observe washing hands impro		Employee observed failing to wash hand when required			
тот	AL COU	NT									
			FO	OD SAF	ETY MANA	AGEMENT SYSTEM AS	SESSMI	ENT			
	PRO	CEDURE	ES			TRAINING		MONITORING			
	1		NTS:	1 2 3 4 NA		COMMENTS:		1			
	•										
IN	IN OUT NO NA 2. Food employees do not contact ready-to-eat foods with bare hands										
COMMENTS:											
FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
	PRO	CEDURE	ES			TRAINING		MONITORING			
	2	COMME	NTS:		□ 1 □ 2	COMMENTS:		1 COMMENTS:			
	3				3 4			3 4			
	NA				□ NA □ NA						

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

IN	OUT	NO	NA								
					3. Food is protected from cross-contamination during storage, preparation, and display						
TNI		NO	P.T.A	hr.ehar a			· ····· OR	CERT A TRICATO			
IN	OUT	NO	NA	A Doza anim		cription of FOOD Contam		SERVATIONS			
						are separated from ready-to					
						al foods are separated from		1 - contraction absorbed			
				-		rom environmental contami					
						rom environmental contami		ential contamination			
COMM	TENNITE.			E. Otner (ue:	scribe iii	the comments section below	v)				
COMM	EN15:										
				FOOD SAFET	r <u>y</u> man	AGEMENT SYSTEM AS	SSESSMEN'	Γ			
	PRC	OCEDU				TRAINING		MONITORING			
	1				1	COLENE EN ENDERO.		0.03.53.533.7770			
	2	COMM	lEN15:	;	2	COMMENTS:	□ 2	COMMENTS:			
	3				3		☐ 3				
	4				4		<u> </u>				
	NA				□ NA □ NA						
IN	OUT	NO	NA								
IN	OUT	NO	NA	4. Food co	ntact su	ırfaces are properly c	leaned an	d sanitized			
IN IN	OUT OUT	NO NO	NA NA	4. Food co		ırfaces are properly c					
					Desc	cription of Food Contact S	Surfaces OB				
				A. Food conta	Desc act surfact	cription of Food Contact S	Surfaces OB sight and too	SERVATIONS uch and sanitized before use			
				A. Food conta B. Equipmen manual wa C. Equipmen	Description Descri	cription of Food Contact S ces and utensils are clean to ntact surfaces and utensils a	Surfaces OB sight and too are cleaned a	SERVATIONS uch and sanitized before use nd sanitized properly using			
				A. Food conta B. Equipmen manual was C. Equipmen mechanica	Desc act surfact t food con arewashin t food con al warewa	cription of Food Contact S res and utensils are clean to ntact surfaces and utensils a ng procedures ntact surfaces and utensils a	sight and too sight and too are cleaned a	SERVATIONS uch and sanitized before use nd sanitized properly using			
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IN	OUT OUT D D ENTS:		NA	A. Food contaB. Equipmen manual waC. Equipmen mechanicaD. Other (destant)	Desc act surface t food con arewashir t food con al warewa scribe in	cription of Food Contact Stees and utensils are clean to intact surfaces and utensils are grocedures intact surfaces and utensils are ashing equipment the comments section below	sight and too sight and too are cleaned and are cleaned and	SERVATIONS uch and sanitized before use and sanitized properly using and sanitized properly using			
IN	OUT OUT D D IENTS:	NO	NA	A. Food conta B. Equipmen manual was C. Equipmen mechanica D. Other (des	Description of the control of the co	cription of Food Contact Stees and utensils are clean to intact surfaces and utensils and procedures intact surfaces and utensils and shing equipment the comments section below the Comments Section below AGEMENT SYSTEM ASTRAINING	sight and too are cleaned and the cleaned and	SERVATIONS uch and sanitized before use and sanitized properly using and sanitized properly using MONITORING			
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Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

IN	OUT	NO	NA										
				5. Food	. Foods requiring refrigeration are held at the proper temperature								
IN	OUT	NO	NA		Description of Cold Holding Temperature OBSERVATIONS								
					Food is maintained at 4 en time is used as a pu			ept during pre	paration, cooking, cooling,				
					shell eggs are stored ur or less	ıder refrigerati	on that m	aintains ambie	ent air temperature of 45°F				
				C. Other	(describe in the tempe	rature chart ar	nd comme	ents section be	low)				
COMM	MENTS:												
	Col	d Hold	ing Te	mperature	s Recorded During th	ne Data Collec	ction (Lis	t all temperat	tures taken)				
	FOOD FOOD PRODUCT TEMP.				TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUC T	FOOD TEMP	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT				
NILINA	DED OF					SUMMAR	V						
FOOD P	BER OF PRODUCT RATURES				COLD HOLD		T TEMPE	ERATURE					
	I 1	Number	of prod	luct tempe	rature measurements I			d Code critica	l limits				
	II. –	Numbe	r of O U	J T of Com	pliance product temper	ature measure	ments 1ºI	F - 2°F above I	Food Code critical limits				
	III	- Numbe	er of O	UT of Con	npliance product tempe	erature measur	ements 3°	F - 4°F above	Food Code critical limits				
	IV	- Numbe	er of O	UT of Con	npliance product tempe	rature measur	ements 5°	F - 9°F above	Food Code critical limits				
	V. –		r of O U	T of Com	pliance product temper	ature measure	ments 10°	F or more ab	ove Food Code critical				

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT												
	PR	OCEDU	RES		TRAINING				MONITORING			
	1 2 3	COMM	IENTS	:	☐ 1☐ 2☐ 3	COMMENTS:			1 2 3	СОМ	IMENTS:	
	4				<u> </u>				4			
	NA				$\square \ \ \begin{matrix} \mathbf{N} \\ \mathbf{A} \end{matrix}$				NA			
IN	OUT	NO	NA		1. 1	-						
TNI	OUT	NO	DI A	6. Food							r temperature	
IN	OUT	NO	NA	A, TCS F			Hot Holding T				oreparation, cooking,	
				cooling	g, or when ti	me is use	d as a public he	ealth con	trol.	6 г	,,	
				+			ture of 130°F (-		tion hol	lov)	
COMM	ENTS:			C. Other	(describe iii)	ne tempe	erature chart an	u comme	ilis sec	tion bei	low)	
	Н	ot Holdir	ng Tem	peratures l	Recorded D	uring the	Data Collecti	on (List	all ten	ıperatu	ires taken)	
	OOD ODUCT	TE	FOO CODE CRITICA L LIMIT			OF DING ENT	FOOD PRODUCT	FOO D TEM P.	CRI	OOD ODE TICA L MIT	TYPE OF HOT HOLDING EQUIPMENT	
FOOD	MBER OF PRODUC ERATURE				НО	T HOLD	SUMMAR ING PRODUCT CATEGOR	Г ТЕМРЕ	ERATU	RE		
							N Compliance				l limits Food Code critical limits	

]	III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below <i>Food Code</i> critical limits									
]	IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below <i>Food Code</i> critical limits									
	V. – Number of OUT of Compliance product temperature measurements 10°F or more below <i>Food Code</i> critical limits									
	FOOD SAF	ETY MANA	AGEMENT SYSTEM ASS	SESSMENT						
P	ROCEDURES		TRAINING	MONITORING						
1	COMMENTES.		COMMENTES	□ 1	COMMENTE					
2	COMMENTS:	2	COMMENTS:	2	COMMENTS:					
3		3		3						
4		4		<u> </u>						
NA		□ NA		□ NA						

IN	OUT	NO	NA									
				7. Food	7. Foods are cooled properly							
IN	OUT	NO	NA		Ι	Description	of Cooling To	emperature OF	SERVATIONS			
					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							
					Food (preg w within 4		ingredients at	ambient tempera	nture) is cooled to 41°F (5°C) or			
				C. Prope	er cooling	methods / e	equipment are ι	used				
				D. Other	r (describe	in the temp	perature chart a	and comments s	ection below)			
СОММЕ	COMMENTS: Cooling Temperatures Recorded During the Data Collection (List all temperatures taken)											
	FOOD RODUCT	Journe	FOOD COOLIN TEMP.) FO	OOD OLING	TOTAL TIME IN MINUTES	FOOD CODE CRITICA L LIMIT	TYPE OF EQUIPMENT USED TO COOL FOOD				
				_			Liliva					
			FO	OOD SAF	TEY MA	NAGEME	NT SYSTEM	ASSESSMEN	Γ			
	PRO	CEDU	RES			TRAIN	NING		MONITORING			
	1 2 3 4 NA	СОММ	MENTS:		TRAINING 1 2 3 4 NA			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		Des	scription of Date Markin	g OBSERV	ATIONS		
				A. Ready-to-earequired	A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required					
					3. 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 (desc	ribe in the t	emperature chart and com	ments section	on below)		
COMM	COMMENTS:									
	FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT									
	PR	OCED	URES			TRAINING	MONITORING			
	1 2 3 4 N A	COM	MENT	S:	☐ 1 ☐ 2 ☐ 3 ☐ 4 ☐ N A	COMMENTS:	☐ 1 ☐ 2 ☐ 3 ☐ 4 ☐ N A	COMMENTS:		

Risk Factor – Inadequate Cooking (Items 9&10)

OUT NO NA Description of Cooking Temperature OBSERVATIONS	IN	OUT	NO	NA								
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. Raw shell eggs broken but not prepared for immediate service cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 145°F (68°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 145°F (68°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 145°F (68°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 145°F (68°C) for 15 seconds. Raw shell eggs broken but not prepared degree for the cooking of the cooking of the cooking seconds. Raw shell eggs broken but not prepared degree for the cooking and an animals are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken but not prepared degree for the cooking and animals are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken but not prepared degree for the cooking and animals are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds. Raw shell eggs broken studies are cooked to 155°F (68°C) for 15 seconds					9. Raw ani	mal foods	s are coo	ked to req	uired ter	nperature	s	
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 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 raitie; or stuffing, containing fish, meat, poultry, or raities; wild game animals are cooked to 165°F (74°C) for 15 seconds D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed raitie; or stuffing, containing fish, meat, poultry, or raities; wild game animals are cooked to 165°F (74°C) for 15 seconds S	IN	OUT	NO	NA		Desc	ription of	Cooking Ten	nperature	OBSERVA	ΓIONS	
C. Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds												
						Beef; Com	mercially-	raised Game /	Animals ar	re cooked to 1	45°F (63°C	C) for 15
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).							ats, Comm	iercially-raise	d Game A	nimals are co	oked to 15!	5°F (68°C) for
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) F. Other Cooking Observations (describe in the Comment Section and Temperature Chart below) Cooking Temperatures Recorded During the Data Collection (List all temperatures taken) FOOD PRODUCT					containing							
COMMENTS: F. Other Cooking Observations (describe in the Comment Section and Temperature Chart below) COMMENTS:					specifies ar	specifies and according to oven parameters per Chart (NOTE: This data item includes beef						
FOOD PRODUCT FINAL COOK CODE TEMP. CRITICA LIMIT NUMBER OF FOOD PRODUCT TEMPERATURES L 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 5°F - 9°F below Food Code critical limits IV Number of OUT of Compliance product temperature measurements 1°F or more below Food Code critical limits FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT PROCEDURES TRAINING MONITORING OCNSUMER ADVISORY FOOD COOK CODE CONSUMER ADVISORY FOOD COOK CODE CONSUMER ADVISORY FOOD COOK CODE COOK CODE COOK CODE COOK COOK COOK COOK COOK COOK COOK COO					1							Chart below)
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FOOD PRODUCT COOK TEMP. LIMIT FOOD CODE CRITICA COOK TEMP. LIMIT FOOD PRODUCT T F F F F F F F F F F F F												
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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 2 COMMENTS:												e 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 COMMENTS: 2 COMMENTS:			III. – N	umber c	of OUT of Com	pliance pro	duct temp	erature measu	rements 3°	F - 4°F belov	v Food Coc	de critical limits
Ilmits			IV. – N	umber c	of OUT of Com	pliance pro	duct tempe	rature measur	rements 5°	F - 9°F below	v Food Coc	le critical limits
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□ 1 □ 2 COMMENTS: □ 2 COMMENTS: □ 2 COMMENTS: □ 2					FOOD SAFI	ETY MANA	AGEMEN	T SYSTEM	ASSESSM	IENT		
		PR	OCED	URES			TRAINI	NG		МО	NITORIN	(G
		——— '	СОММ	ENTS:			COMM	ENTS:		COM	MENTS:	

	4 NA				4 NA			4			
IN	OUT	NO	NA								
				10. Cooked	foods a	re rehea	ted to require	ed temp	eratures		
IN	OUT	NO	NA		Desc	ription of l	Reheating Temp	perature (DBSERV	ATIONS	
				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. Commercia	ılly-proce	ssed ready-	to-eat food, rehe	ated to 13	5°F (57°C)	or above for hot holding	
				C. Other Rehebelow)	eating Obs	servations (describe in the C	Comments	Section and	d Temperature Chart	
COMN	MENTS:										
					-1-LD						
		Rehea	ting Ten				Oata Collection (
	FO PROI	OOD DUCT		FINAL REHEAT TEMP.	EHEAT CRITICAL P			RE	TINAL EHEAT EMP.	FOOD CODE CRITICAL LIMIT	
				1							
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FOOI	IMBER OF D PRODU PERATUR	JCT			CO	OKING FO	SUMMARY OOD PRODUCT T CATEGORIES		TURE		
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										Food Code critical limits	
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	V									low Food Code critical	
				FOOD SAFE	TY MAN	AGEMEN	T SYSTEM AS	SESSME	NT		
	PF	ROCED	URES			TRAININ	1G		MOI	NITORING	
		COMME	ENTS:		1	СОММЕ	ENTS:		COMN	MENTS:	
	2			L	2		ľ	2	_		
	3			L	3	1	ļ	3	-		

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	OU T	NO	N A	
				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
COMN	IENTS:			
IN	OU T	NO	N A	
			11	12. Employees practice good hygiene
IN	OUT	NO	NA	Description of Good Hygienic Practices OBSERVATIONS
		NO	IIA	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
COM	LENTS:			C. Other (describe in Comments Section below)
COMIN	TEN15:			
IN	OU T	NO	N A	
				13. Consumers are properly advised of risks of consuming raw or undercooked animal foods
COMM	IENTS:			

IN	OU T	NO	N A	
				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 <i>Food Code</i>
				B. When time only is used as a public health control for <u>6 HOURS</u> , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>
				<i>C.</i> Other (describe in the comments section below)
COM	MENTS	:		
IN	OU T	NO	N A	
				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 41°F (5°C) or below
				B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) 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)
COM	MENTS	:		

IN	OU T	NO	N A	
				16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required
IN	OUT	NO	NA	Description of OBSERVATIONS of Specialized Processes
				<i>A.</i> Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the <i>Food Code</i>
				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 <i>Food Code</i>
				D. Other (describe in the comments section below)
СОМ	MENTS	:		
		,		
IN	OU T	NO	N A	
				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
				 C. Food is protected from contamination during transportation/receiving D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law
				D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law
				 D. TCS Food is received at a temperature of 41°F (5°C) 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
				 D. TCS Food is received at a temperature of 41°F (5°C) 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

I N	OUT	N O	NA	
		U		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)
CO	MMENT	S:		
Ι	OUT	N	NA	
N		0		
				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)
CO	MMENT	S:		
1				