

Welcome to

# SafeBites

from FoodHandler

We will begin shortly

www.foodhandler.com



## Risk-Based Health Inspections: Pass with Flying Colors

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## FBI in the News

Norovirus Makes More than 140 Ill

Ice Cream Recall



At least 71 diners who ate at a local restaurant may have become ill with salmonella. Ten people were hospitalized and the coroner is investigating one death.

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## Road to Success

Goal: Safe Food for Customers



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SafeBites  Inspections

An inspection provides a snapshot



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SafeBites  Goals for Today


- Identify foodborne illness risk factors
- Describe risk-based inspection methods
- Apply active managerial control to reduce risk factors and protect consumer health


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SafeBites  2013 FDA Food Code


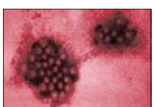
Annex 5—Conducting Risk-Based Inspections




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SafeBites  Top 5 Pathogens Causing FBI

- Norovirus--58%
- *Salmonella* (non-Typhi)--11%
- *Clostridium perfringens*--10%
- *Campylobacter* spp.--9%
- *Staphylococcus aureus*--3%



(CDC, 2011)

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**SafeBites**  **FBI Risk Factors**

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

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**SafeBites**  **Control Measures**

- Demonstration of knowledge
- Implementation of employee health policies
- Hands as a vehicle of contamination
- Time/temperature relationships
- Consumer advisory


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**SafeBites**  **Risk-Based Inspections**

Majority of time focused on:

1. Compliance with food code provisions related to FBI risk factors
2. Degree of active managerial control operator has over risk factors

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**SafeBites**  **Good Retail Practices**

GRPs are assessed during a risk-based inspection, but they tend to:

- Be static, whereas risk factors tend to be more dynamic
- Present less of a public health risk than risk factor violations

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**SafeBites**  **Good Retail Practices**


Examples:


- Facility and equipment maintenance and storage
- General cleanliness of premises
- Water, plumbing
- Storage of dry goods

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**SafeBites**  **Risk-Based Inspection Methods**


- A. Focus inspection
- B. Lead by example
- C. Conduct at variable times
- D. Establish priorities and use time wisely


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**SafeBites**  **Do a Quick Walk-Through**

- Meant to be QUICK – 2-3 minute in duration
- Purpose: Determine the critical processes being conducted at the time of the inspection
- Normally, issues would be addressed later





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**SafeBites**  **Questions to Ask**

During the quick walk-through or before, questions will be asked to determine how the following are being conducted:

- **Cooking/Preparation**
- **Cooling**
- **Reheating**
- **Receiving**



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**SafeBites** from FoodHandler **Establish Priorities**

Conduct a menu/food list review




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**SafeBites** from FoodHandler **Reviewing the Menu**

Helps identify:

- High-risk foods or high-risk processes
- Operational steps that often go unevaluated



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**SafeBites** from FoodHandler **2013 Food Code**

**Definition:**  
Time/temperature control for safety food (formerly "potentially hazardous food (PHF) means...  
*A food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.*

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**SafeBites** from FoodHandler **TCS Foods (p. 22)**


**Includes:**

- Animal food (raw or heat-treated)
- Heat-treated plant food
- Garlic-in-oil mixtures that have not been modified to prevent growth
- Raw seed sprouts
- Cut melons
- Cut tomatoes or cut tomato mixtures
- Cut leafy greens

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**SafeBites** Risk-Based Inspection Methods, cont.

E. Determine process flows  
 F. Determine foodborne illness risk factors in process flows

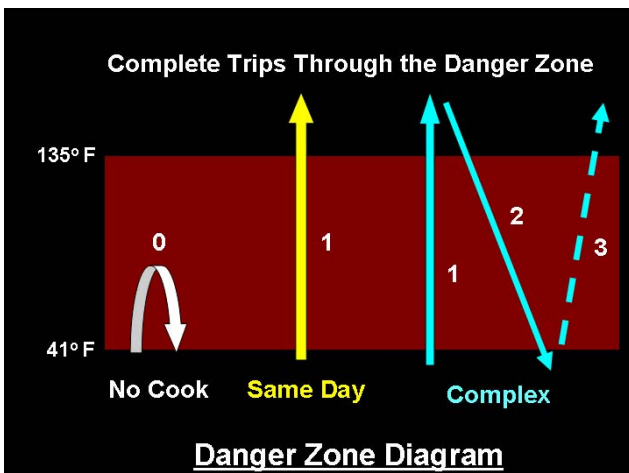


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**SafeBites** Food Preparation Processes

- Process 1: Food Preparation with No Cook Step
- Process 2: Preparation for Same Day Service
- Process 3: Complex Food Preparation

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**SafeBites** Process 1: No Cook Step

Receive → Store → Prepare → Hold → Serve

**Examples: Tuna Salad, Sushi, Cold Cut Sandwiches**



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**SafeBites** Inspection Priorities for No Cook

- Cold Holding or Time as a Public Health Control
- Food Source
- Receiving Temperatures
- Freezing to Destroy Parasites (Fish for Sushi)
- Cooling from Ambient Temp




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**SafeBites** Process 2: Same Day

Receive → Store → Prepare → Cook → Hold → Serve

**Examples: Hamburgers, baked fish, fried shrimp, tacos**





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**SafeBites** Inspection Priorities for Same Day

- Cooking
- Hot Holding
- Time as a Public Health Control




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**SafeBites** Process 3: Complex

Receive → Store → Prepare → Cook

←

Cool → Reheat → Hot Hold → Serve

**Examples: Beef Stew, Soups, Gravy, Chili**




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**SafeBites** Inspection Priorities for Complex




- Cooking
- Hot Holding
- Time as a Public Health Control
- Cooling/Cold Holding
- Reheating



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**SafeBites** Inspection Priorities for all Processes

- Employee Health Policy
- Personal Hygiene Program (Handwashing/No Bare Hand Contact)
- Food source

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**SafeBites** Inspection Priorities for all Processes

- Cleaning and Sanitization of Food Contact Surfaces
- Cross-Contamination Related to Storage and Preparation
- Date Marking RTE, TCS Foods
- Calibration of Thermometers




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**SafeBites** Standard Operating Procedures

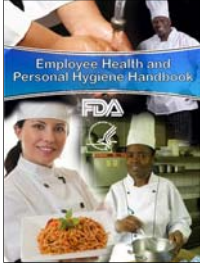
- Importance
  - Employee health and hygiene
  - Time and temperature control
  - Sanitation
- Sources
  - [www.theicn.org](http://www.theicn.org)
  - <http://www.extension.iastate.edu/foodsafety/HACC>

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## FDA Guidance




Employee Health and Personal Hygiene Handbook  
FDA

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## Prevention of Contamination from Hands

Prevention of fecal-oral route transmission is key



- Exclusion/restriction of ill food employees
- Proper handwashing
- No bare hand contact with ready-to-eat food

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## Risk-Based Inspection Methods, cont.

G. Assess Active Managerial Control

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## Active Managerial Control

**An establishment may be IN COMPLIANCE at the time of inspection but lack AMC**

**Role of AMC:**


- ❖ Strengthens the food safety management system
- ❖ May lead to better long-term compliance
- ❖ Provides consistent, comprehensive control over the risk factors to reduce odds of foodborne illness outbreaks


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SafeBites  Assessing Active Managerial Control

**Assessing AMC:**


- ❖ Involves more than just assessing code compliance
- ❖ Helps inspector know what happens routinely
- ❖ Requires asking open-ended questions to supplement quantitative measurements or observations

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SafeBites  Elements of FS System with AMC

**Elements of a food safety management system designed to achieve AMC:**

- ❖ Food Safety Procedures/Policies
- ❖ Monitoring Procedures
- ❖ Corrective Action Procedures
- ❖ Management Oversight (Verification)
- ❖ Training
- ❖ Periodic Re-evaluation of Procedures/Policies

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SafeBites  Food Safety Management System

- Certified Managers
- SOPs
- Recipe cards with critical limits
- Purchase specifications
- Trained managers and employees
- Monitoring/Recordkeeping
- HACCP or risk control plans
- Appropriate facilities and equipment

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SafeBites  Simulated "Walk-Through"



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Monday	Tuesday	Wednesday	Thursday	Friday
Cheddar/Onion Shredded Beef Taco Beans CHICKEN W/STAVIA Fruit & Yogurt FRUIT (ORANGE) Mozzarella Pasta Grilled Chicken Chef Salad Milk, Whole Cream 1% Fruit Cheddar Milk Lunch Milk Hot Fries Milk Doritos, Variety Candy/Snacks	Hot Dog, 1/2 Bun HOT Dog Bun Coke Grilled Chicken Fruit & Yogurt FRUIT (ORANGE) Mozzarella Pasta Grilled Chicken Chef Salad Milk, Whole Cream 1% Fruit Cheddar Milk Lunch Milk Hot Fries Milk Doritos, Variety Candy/Snacks	Chicken Quesadilla Bacon & Egg Biscuits, Baked Mozzarella Pasta Grilled Chicken Chef Salad Milk, Whole Cream 1% Fruit Cheddar Milk Lunch Milk Hot Fries Milk Doritos, Variety Candy/Snacks	Chicken Quesadilla Bacon & Egg Biscuits, Baked Mozzarella Pasta Grilled Chicken Chef Salad Milk, Whole Cream 1% Fruit Cheddar Milk Lunch Milk Hot Fries Milk Doritos, Variety Candy/Snacks	Chicken Quesadilla Bacon & Egg Biscuits, Baked Mozzarella Pasta Grilled Chicken Chef Salad Milk, Whole Cream 1% Fruit Cheddar Milk Lunch Milk Hot Fries Milk Doritos, Variety Candy/Snacks

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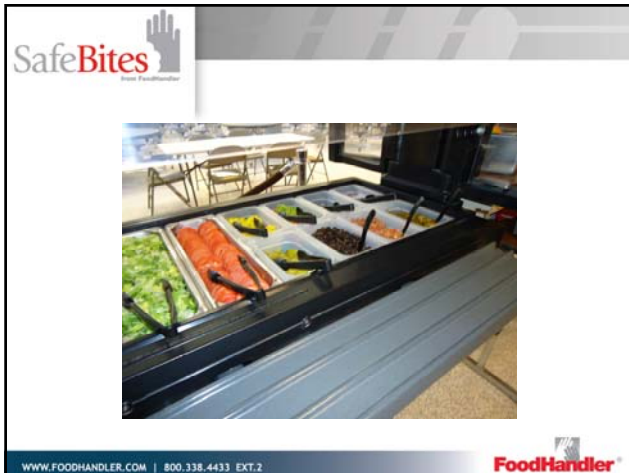
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SafeBites  Operational Ups & Downs



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# Questions?

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