Welcome to SafeBites from FoodHandler

We will begin shortly

Risk-Based Health Inspections: Pass with Flying Colors
Jeannie Sneed, PhD, RD, CP-FS
Sneed Consulting
jeannie@jeanniesneed.com

FBI in the News
Norovirus Makes More than 140 Ill
Ice Cream Recall

Road to Success
Goal: Safe Food for Customers
An inspection provides a snapshot

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

2013 FDA Food Code

Annex 5—Conducting Risk-Based Inspections

Top 5 Pathogens Causing FBI

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

(CDC, 2011)
FBI Risk Factors

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

Control Measures

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

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

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
**Good Retail Practices**

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

**Risk-Based Inspection Methods**

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

**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

**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**
Establish Priorities

Conduct a menu/food list review

Reviewing the Menu

Helps identify:
• High-risk foods or high-risk processes
• Operational steps that often go unevaluated

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.

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

**Food Preparation Processes**

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

**Process 1: No Cook Step**

Examples: Tuna Salad, Sushi, Cold Cut Sandwiches

**Danger Zone Diagram**

- Receive → Store → Prepare → Hold → Serve
- No Cook → Same Day → Complex
- 135°F → 41°F
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

Receive → Store → Prepare → Cook → Hold → Serve

Examples: Hamburgers, baked fish, fried shrimp, tacos

Inspection Priorities for Same-Day

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

Receive → Store → Prepare → Cook
- Cool → Reheat → Hot Hold → Serve

Examples: Beef Stew, Soups, Gravy, Chili

Process 2: Same Day

- Receive → Store → Prepare → Cook → Hold → Serve

Examples: Hamburgers, baked fish, fried shrimp, tacos

Process 3: Complex

- Receive → Store → Prepare → Cook
- Cool → Reheat → Hot Hold → Serve

Examples: Beef Stew, Soups, Gravy, Chili
Inspection Priorities for Complex Processes:

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

Inspection Priorities for all Processes:

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

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

Standard Operating Procedures:

- Importance
  - Employee health and hygiene
  - Time and temperature control
  - Sanitation
- Sources
  - www.theicn.org
  - http://www.extension.iastate.edu/food safety/HA CCP
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

G. Assess 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
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

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

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

Simulated “Walk-Through”
Operational Ups & Downs

Questions?

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