



Environmental Health Department

Occurrence of Foodborne Illness Risk Factors

Risk Factor Study 2022

## Background

The Retail Food Safety Program of the Environmental Health (EH) Department at the Northeast Texas Public Health District (NET Health) is consistently working to enhance food safety practices in Smith County, Texas (including the City of Tyler, Lindale, Whitehouse, Troup, Arp), areas within the City Limits of Bullard, and areas within the City Limits of Palestine (Anderson County). NET Health is staffed with one EH Director and seven (7) Registered Professional Sanitarians whose responsibilities include conducting regular food safety inspections, investigating complaints, reviewing plans, and conducting preliminary and opening inspections. NET Health oversees retail food establishments and is involved in programs such as childcare, pool and spa programs, and general sanitation, with additional support from two administrative assistants. The organization is actively striving for full compliance with the Voluntary National Retail Food Regulatory Program Standards and initiated its Risk Factor Study in **July 2022** to better meet the requirements of Standard #9 Program Assessment. NET Health successfully completed the study in **November 2022**, with observations focused on the five foodborne illness risk factors, namely:

- Improper hot/cold holding + Time/Temperatures
- Inadequate Cooking
- Contaminated Equipment/protection from contamination
- Poor Employee Hygiene and
- Food from Unsafe Sources.

The department monitors these risk factors during its routine inspections, but the department did not attempt to measure trends before this Risk Factor Study was completed. With the study's completion, NET Health has established a baseline for measuring food safety trends. It is the Department's goal to complete another Risk Factor Study by **November 2027**.

## Introduction

NET Health holds regulatory authority over retail food establishments in Smith County, the City of Bullard, and the City of Palestine, Texas. At the time of sampling, the department's jurisdiction covered 1,800 retail food establishments. This figure is on the rise in tandem with the growth of our county and cities, as more individuals relocate to our area and establish new food establishments. In line with the department's commitment to align with the Voluntary National Retail Food Regulatory Program Standards, it was recognized that conducting a baseline study was essential. This study aimed to fulfill the requirements of Standard #9-Program Assessment and establish a foundation for tracking trends in risk factors. The Risk Factor Study was designed to serve two purposes:

1. *Identify critical risk factors needing immediate attention in order to develop targeted intervention strategies aimed at minimizing their occurrence.*
2. *Assess trends over time to determine progress in reducing the prevalence of foodborne illness risk factors. Studies focused on trend analysis involve examining data across a timeframe, with no reliance on a single point in time for drawing trend-related conclusions.*

To fully meet the needs of the Program, Standards #9, and the consumers served, a modified Data Collection Form was developed with questions and items comparable to those found within the FDA's Data Collection Form. All items classified as "Other Areas of Interest" were incorporated and will remain for future studies.

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# METHODOLOGY

The following information represents a summary of the methodology used in this Risk Factor Study:

## Scope of Study

The Northeast Texas Public Health District (NET Health) Environmental Health Department was established in 1994 by the City of Tyler and Smith County, the City of Bullard, and the most recent City of Palestine, Texas. The scope of this study is confined to those locations as previously stated.

## Facility Types

The Risk Factor Study encompasses data from four distinct industry segments and various facility types. The industry segments considered are restaurants, retail food stores, healthcare facilities, and schools. The included facility types are fast-food restaurants, full-service restaurants, delis within retail food stores, long-term care facilities, hospitals, and schools. It's important to note that the study excludes other facility types regulated by the NET Health Environmental Health Department, such as additional retail food store markets, temporary food establishments, farmers' markets, mobile food trucks, and correctional institutions. Within schools, representation is diverse, encompassing onsite kitchens, combination kitchens, and base kitchens, with the majority falling under the category of onsite kitchens. The following tables describe the type of facilities that comprise each industry segments for this study.

**Table 1: Description of Facility Types that Comprise the Restaurant Industry Segment**

<b>Facility Type</b>	<b>Description</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 Health Care Industry Segment**

<b>Facility Type</b>	<b>Description</b>
<b>Hospitals</b>	Foodservice operations that provide for the nutritional needs of inpatients, by preparing meals and transporting them to the patient's room and/or serving meals in a cafeteria setting (meals in the cafeteria may also be served to hospital staff and visitors).
<b>Long-Term Care</b>	Foodservice operations that prepare meals for residents in a group care living setting such as nursing homes and assisted living centers.

**Table 3: Description of Facility Types that Comprise the School (K-12) Segment**

<b>Facility Type</b>	<b>Description</b>
<b>Base Kitchen</b>	School foodservice facility where meals are fully prepared in the on-site kitchen. Some meals are served to students on-site; other meals are shipped to other locations (including multiple locations within the same school).
<b>On-site Kitchen</b>	School foodservice facility where <b>all</b> meals are prepared and serviced on-site.
<b>Combination Kitchen</b>	School foodservice facility in which some meals are prepared and served on-site; but some meals are fully prepared or partially prepared in a central or base kitchen.

**Table 4: Description of Facility Types that Comprise the Retail Food Store Segment**

<b>Facility Type</b>	<b>Description</b>
<b>Deli Department / Operation</b>	Areas is a retail food store where foods, such as luncheon meats and cheeses, are sliced for the customers and where sandwiches and salads are prepared on-site or received from a commissary in bulk containers, portioned, and displayed. Parts of the deli department/operation may include: <ul style="list-style-type: none"><li>• Salad bars, pizza stations, and other food bars managed by the deli department manager,</li><li>• Areas where meat and poultry products are cooked and offered for sale as ready-to-eat and are managed by the deli department manager.</li></ul>

## Random Selection

Once the type of facilities was identified, a list had to be filtered, and all mobile food units and any establishment that did not fit the definitions of the specific facility types listed here had to be removed. Each type of facility under each industry segment was alphabetically arranged. NET Health used a randomizer to select the facilities for participation in the study and the list was provided to the Registered Professional Sanitarian to conduct the surveys. All alternatives were also chosen randomly using the same method.

## Confidence Interval and Total Number of Facilities

Using 90% confidence level and a 10% margin of error, a total of 204 facilities across the district survey area required data collection. The following result is as follows:

- Health care: LTC – 27(10 Alternative), hospitals -8 (0 Alternative)
- Retail Food stores: deli- 23(10 alternatives)
- Restaurants: fast food -56 (25 alternatives), full service -51(25 alternatives)
- Schools: school -39 (5 alternatives)

The final count of surveyed facilities amounted to 202, as two establishments classified as "hospitals" within the healthcare industry segment did not meet the specified criteria. Given the limited number of permitted hospitals within the jurisdiction, no other suitable alternatives were available for consideration.

## Procedures and Number of Data Collectors

A Registered Professional Sanitarian collaborated with a Spanish-speaking counterpart for data collection, ensuring translation support when necessary. Visits to facilities were unannounced and the reason for the visit was explained to the Person in Charge of each facility upon arrival. If violations requiring corrective action were identified, the data collector could obtain that corrective action or schedule a follow-up inspection. A copy of the unsigned report was sent via e-mail upon operator’s request.

The data collector underwent training sessions, which included instruction on the data collection form, conducted by an FDA retail food specialist during regional field training. Virtual training sessions were also conducted by the department's grant work mentor from the South Carolina Department of Health and Environmental Control. These sessions covered a walkthrough of the Data Collection Form, its associated marking guide, and aspects of data collection that deviated from standard regulatory inspections. Ample time was allotted for addressing any questions and providing clarifications. Following the completion of form training, field training sessions were arranged.

## Timeline

Form Creation + Sampling Period	Form + Field Training Period	Data Collection Period	Data Analysis + Report Writing Period
March – May 2022	June 2022	July – November 2022	January – December 2023

## Data Collection Form

NET Health utilized a modified data collection form provided by its mentor, the South Carolina Department of Health and Environmental Control (SCDHEC), which incorporated all 19 data items. Among these, the first ten and "Item 17" were considered as "Primary Data Items," directly linked to foodborne illness risk factors. The remaining items were classified as "Other Areas of Interest." Additionally, a highly susceptible population (HSP) specific form, based on the FDA Data Collection Form, was also used. In addition to the “Primary Data Items” and “Other Items of Interest”, questions about employee exclusion and restriction and certified food protection manager requirements were asked. The following table contains the 19 data items observed during data collection.

Poor Personal Hygiene	Other Areas of Interest
1. Handwashing	11. Handwashing Facilities
2. No Bare Hand Contact with Ready to Eat Food	12. Good Hygienic Practices
<b>Contaminated Equipment / Protection from Contamination</b>	13. Consumer Advisory
3. Protection from Contamination	14. Time Used as a Public Health Control
4. Cleaning and Sanitizing Food Contact Surfaces	15. Food Temperature Control & Sanitation
<b>Improper Holding / Time and Temperature</b>	16. Special Processes
5. Cold Holding of TCS Food	18. Toxic Materials
6. Hot Holding of TCS Food	19. Food Allergy Awareness
7. Cooling TCS Foods	
8. Date Marking RTE TCS Foods	
<b>Inadequate Cooking</b>	
9. Cooking Raw Animal Foods	
10. Reheating Cooked Foods	
<b>Foods from Unsafe Sources</b>	
17. Safe Sources	

The compliance of all items was measured using an IN, OUT, NA, NO defined as follows:

**IN** – One or more information statements that are part of the data item were recorded as in compliance, and none of the information statements that are part of the data item was recorded as out-of-compliance.

**OUT** – One or more information statements that are part of the data item were recorded as out-of-compliance.

**NA** – All information statements that are part of the data item were recorded as not applicable. The NA marking was used when a data item or information statement was not a function of the food establishment.

**NO** – None of the information statements that are part of the data item was recorded as in compliance or out-of-compliance, and one or more information statements that are part of the data item were recorded as not observed. The NO marking was used when an information statement is a usual practice in the food establishment, but the data collector did not observe the practice during data collection.

## Data Collection and Data Entry

The primary Registered Professional Sanitarian performed data collection and data entry to ensure consistency and accuracy before inputting the information into the FoodSHIELD Risk Factor Study site.

## Quality Control

The regional FDA retail food specialist and the department's grant work mentor were contacted for clarification whenever there was a need on how to mark a data item.

## Intervention

The need for intervention on any item or risk factor is determined based on the IN/OUT ratio for that particular item or risk factor. Items or risk factors with  $\geq 30\%$  OUT compared to IN warrant intervention. This criterion does not apply to items with a deficiency of observational data. Intervention is not necessarily required if an individual information statement exceeds the  $\geq 30\%$  OUT threshold. Intervention for is based only on items and risk factors.

## Summary of Results

The restaurant industry segment (full service and fast food facility types) had the highest need for targeted intervention strategies. Full-service restaurants emerged as the restaurant facility type requiring the most intervention, surpassing the 30% threshold. The thirteen (13) items were the following:

- 1) Item 1 Handwashing
- 2) Item 3 Protection from Contamination
- 3) Item 4 Cleaning and Sanitizing Food Contact Surfaces
- 4) Item 5 Cold Holding of TCS Foods
- 5) Item 6 Hot Holding of TCS Foods
- 6) Item 7 Cooling of TCS Foods
- 7) Item 8 Date Marking RTE TCS Foods
- 8) Item 11 Handwashing Facilities
- 9) Item 13 Consumer Advisory
- 10) Item 14 Time Used as a Public Health Control
- 11) Item 15 Food Temperature Control and Sanitation
- 12) Item 16 Special Process
- 13) Item 19 Food Allergy Awareness

For fast food restaurants, the following six (6) items were:

- 1) Item 3 Protection from Contamination
- 2) Item 5 Cold Holding of TCS Foods
- 3) Item 7 Cooling of TCS Foods
- 4) Item 14 Time Used as a Public Health Control
- 5) Item 15 Food Temperature Control and Sanitation
- 6) Item 19 Food Allergy Awareness

The retail grocery industry segment which included only deli for this particular study had nine (9) items above the 30% threshold, as well. The following items were:

- 1) Item 1 Handwashing
- 2) Item 3 Protection from Contamination
- 3) Item 5 Cold Holding of TCS Foods
- 4) Item 6 Hot Holding of TCS Foods
- 5) Item 7 Cooling of TCS Foods
- 6) Item 8 Date Marking RTE TCS Foods
- 7) Item 10 Reheating Cooked Foods
- 8) Item 13 Consumer Advisory
- 9) Item 19 Food Allergy Awareness

Furthermore, both long term care facilities and hospital facilities (which are part of the health care industry segment) had total of eight (8) items that required interventions. For long term care facilities, these items were the following:

- 1) Item 7 Cooling of TCS Foods
- 2) Item 8 Date Marking RTE TCS Foods
- 3) Item 13 Consumer Advisory
- 4) Item 19 Food Allergy Awareness

For hospital facilities, the following items were:

- 1) Item 3 Protection from Contamination
- 2) Item 4 Cleaning and Sanitizing Food Contact Surfaces
- 3) Item 5 Cold Holding of TCS Foods
- 4) Item 6 Hot Holding of TCS Foods

Lastly, the school industry segment also had items that needed intervention. The following two (2) items were:

- 1) Item 7 Cooling of TCS Foods
- 2) Item 8 Date Marking RTE TCS Foods

The need for targeted interventions encompassed under the category of "Primary Items (1-10)" extended across two (2) or more facility types. Specifically, Items 1,3, 4, 5, 6, 7, and 8 warranted focused attention, while Item 10 exhibited occurrence in just one distinct facility type. Furthermore, among the "Other Areas of Interest Items (11-19)," Items 13, 14, 15, and 19 were observed to be replicated in multiple facility types, while Items 11 and 16 required interventions within the context of less than two different facility types.



Miscellaneous data collected pertaining to Certified Food Protection Manager and employee health requirements will not require a targeted intervention strategy to address. Rather, it is anticipated that recent department's updates to its NET Health District Order 2024-1 will yield improvements in these two areas ahead of the next Risk Factor Study in 2027.

# Miscellaneous Results

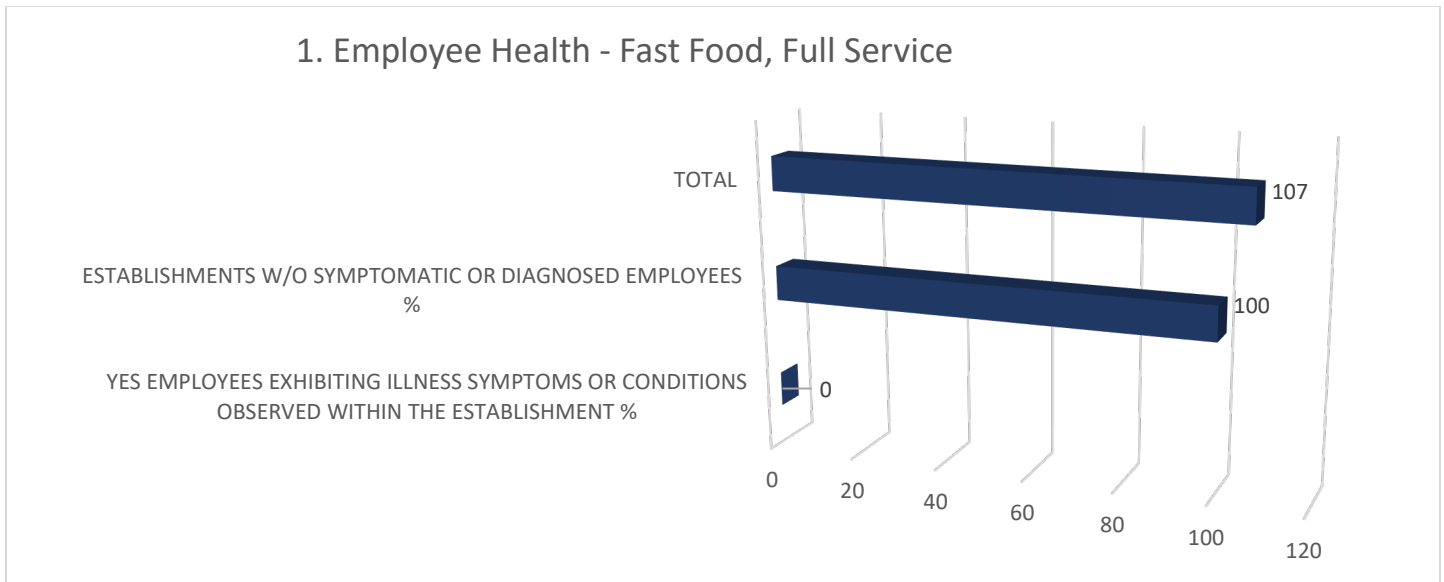
## Employee Health

This report summarizes employee health policies, including the status of exclusion or restriction requirements and employee/management awareness. The Study's overall findings suggest that employee health policies were “no-policy, only partially developed or nonexistent”. However, in some situations wherein policies were fully in place, written communication was the primary method of conveying the employee health policies. Oral communication was used the very least.

The following charts for each industry segment indicate how effectively NET Health retail food establishments are addressing the employee health requirements, including those pertaining to exclusion and restriction, described in the Food Code.

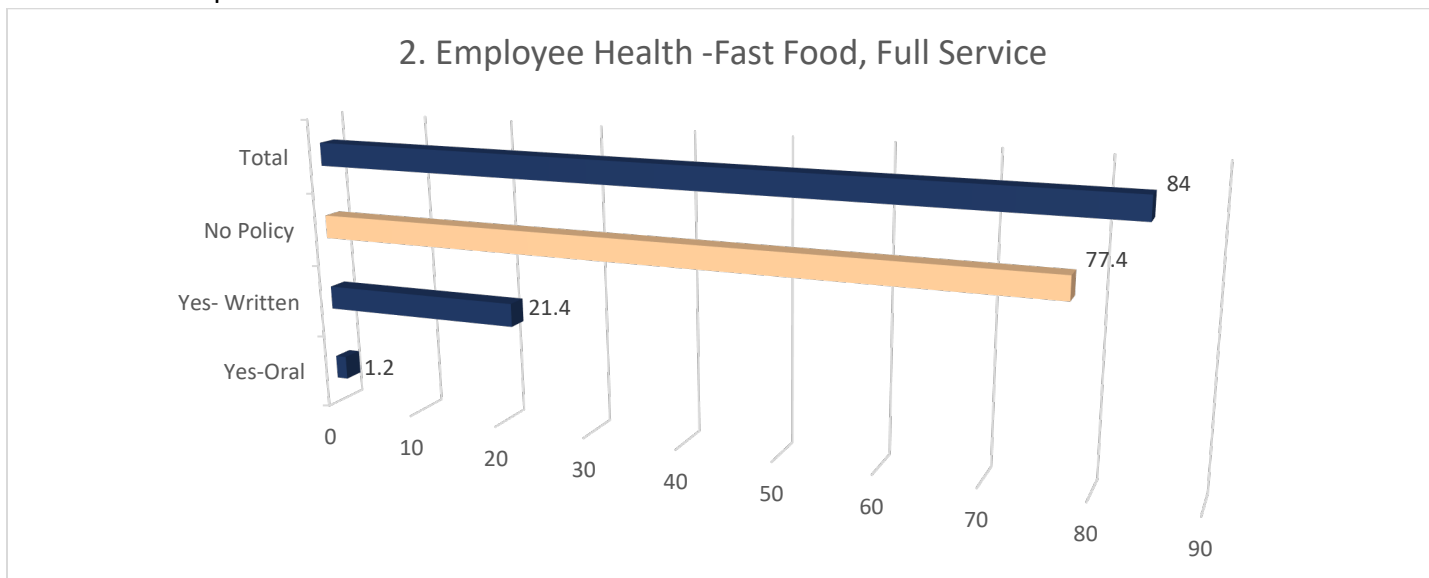
### Restaurant Fast Food, Full service

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.



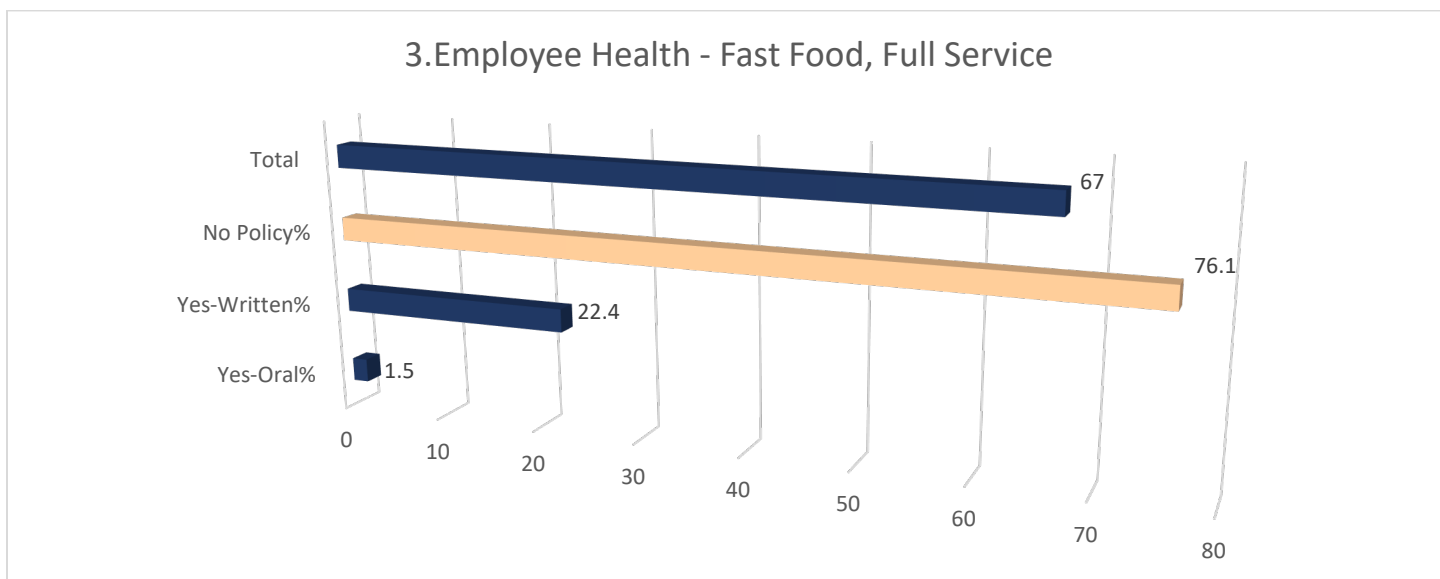
*Food Employee: Yes, employees exhibiting illness symptoms or conditions observed within the establishment 0(0%), Establishments w/o symptomatic or diagnosed employees 100(100%) No answer 0(0%), Total number of facilities visited 107.*

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



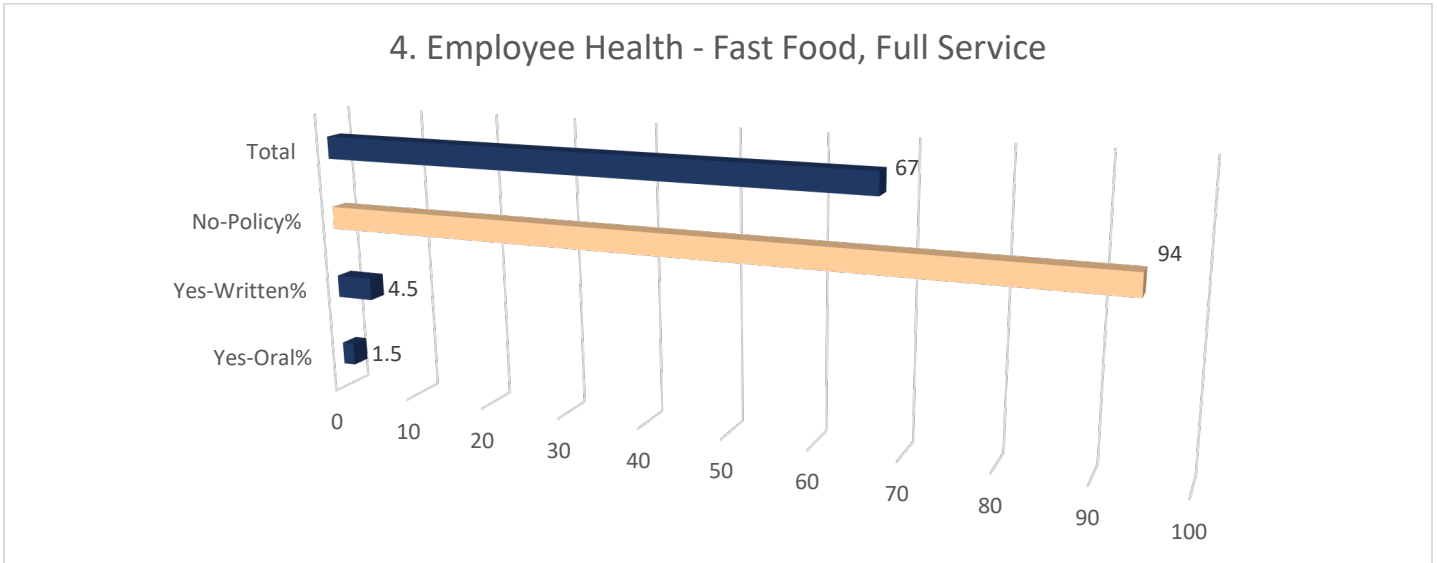
*Food Employee: Yes Policy Oral 1(1.2%), Yes Policy written 18(21.4%) No Policy only partially developed or nonexistent 65(77.4%), Total 84.*

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



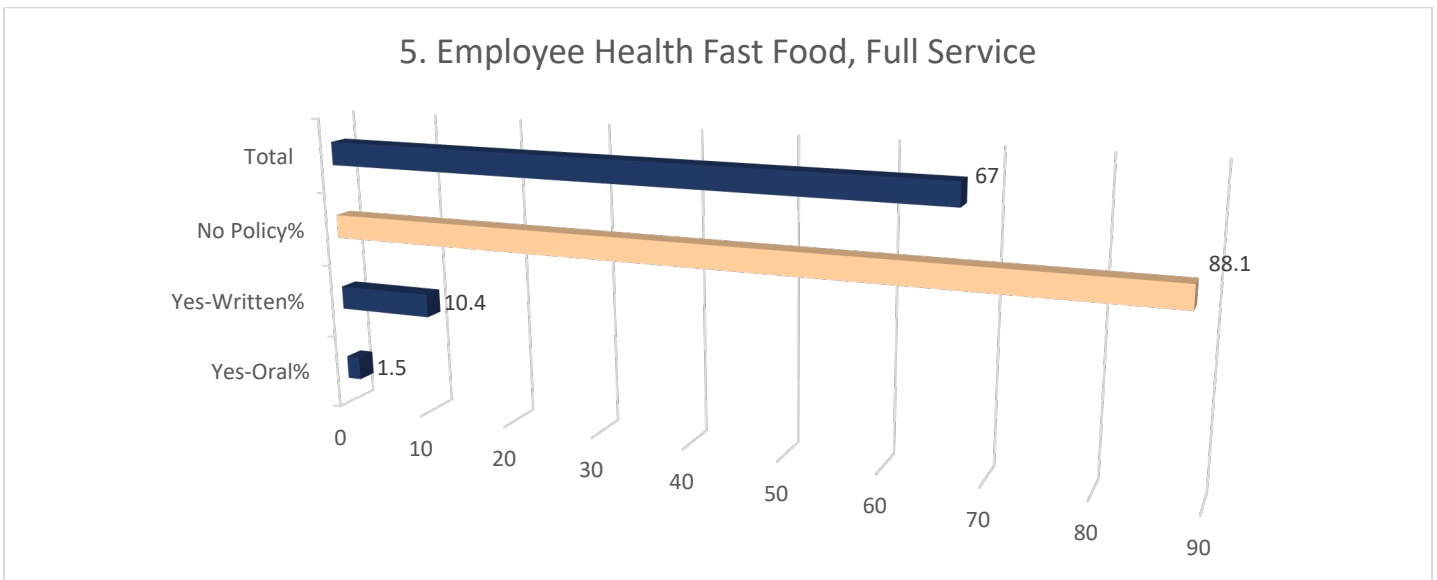
*Food Employee: Yes Policy Oral 1(1.5%), Yes Policy written 15(22.4%) No Policy only partially developed or nonexistent 51(76.1%), Total 67.*

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?



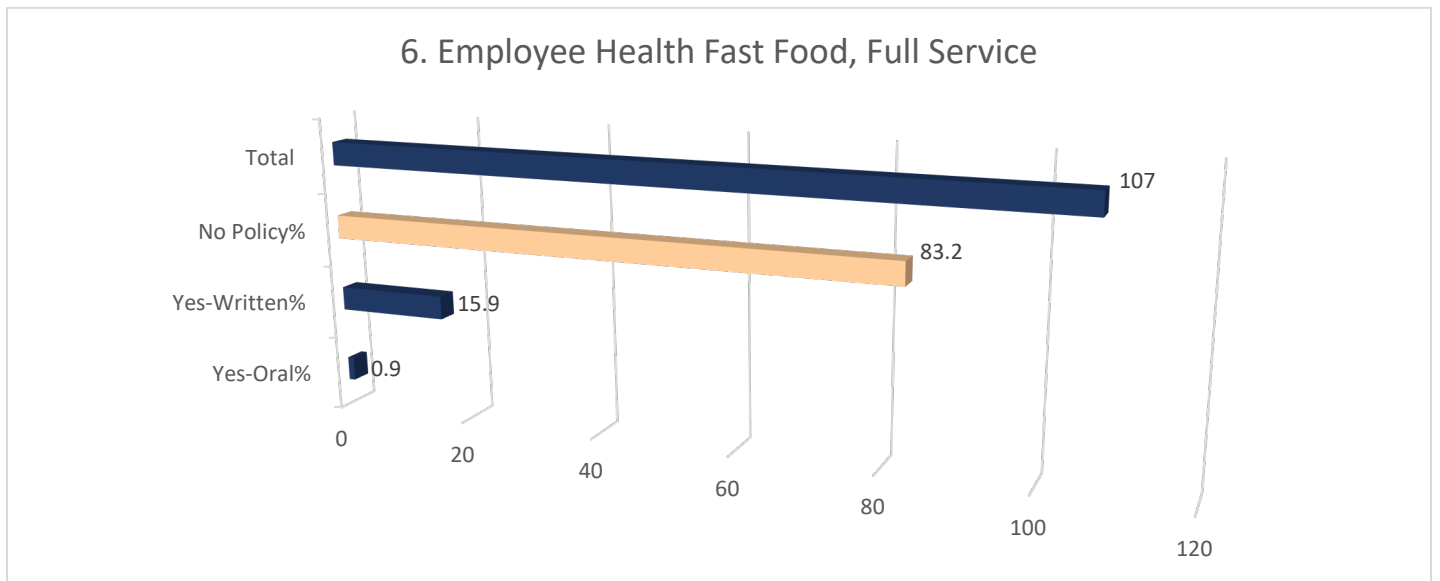
*Food Employee: Yes Policy Oral 1(1.5%), Yes Policy written 3(4.5%) No Policy only partially developed or nonexistent 62(94%), Total 67*

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?



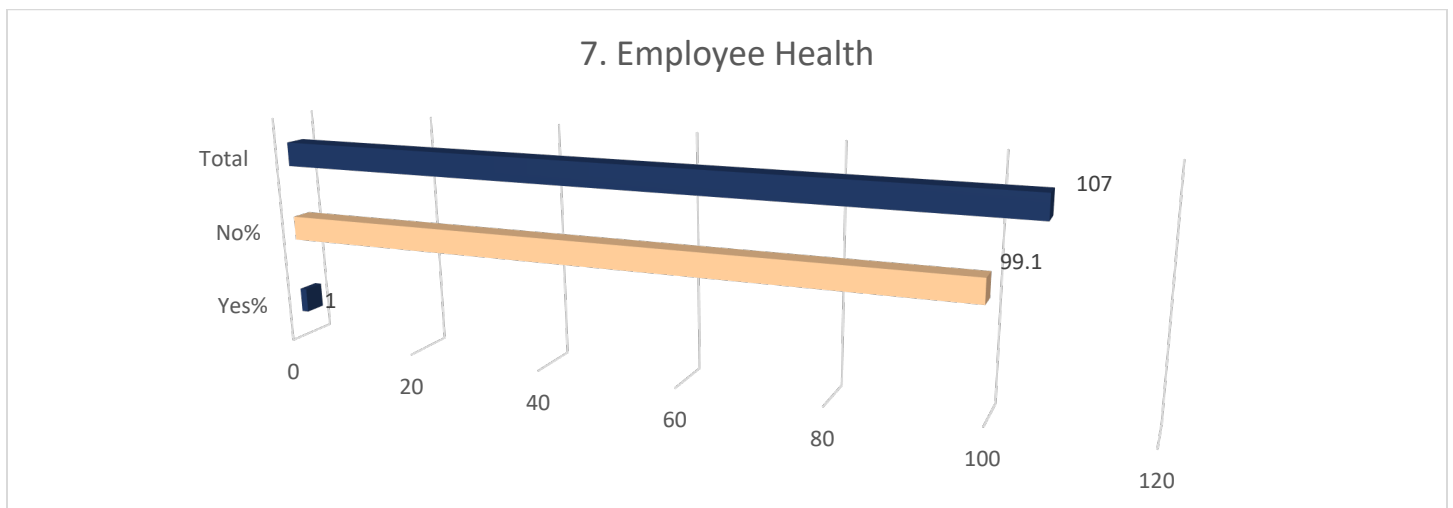
*Food Employee: Yes Policy Oral 1(1.5%), Yes Policy written 7(10.4%) No Policy only partially developed or nonexistent 58(88.1%), Total 67*

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?



*Food Employee: Yes Policy Oral 1(0.9%), Yes Policy written 17(15.9%) No Policy only partially developed or nonexistent 89(83.2%), Total 107*

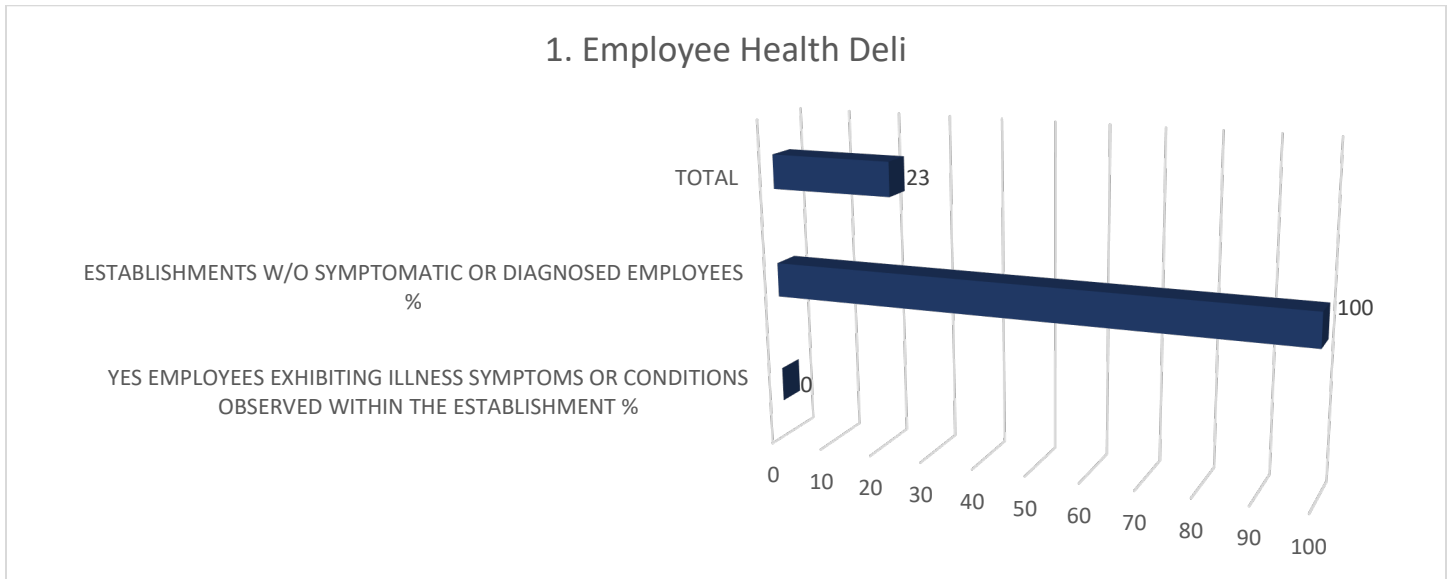
7. Does management have a copy of the FDA's Employee Health and Personal Hygiene Handbook OR CD database?



*Food Employee: Yes 1(0.9%), No 106(99.1%) No Answer 0(0%) Total 107*

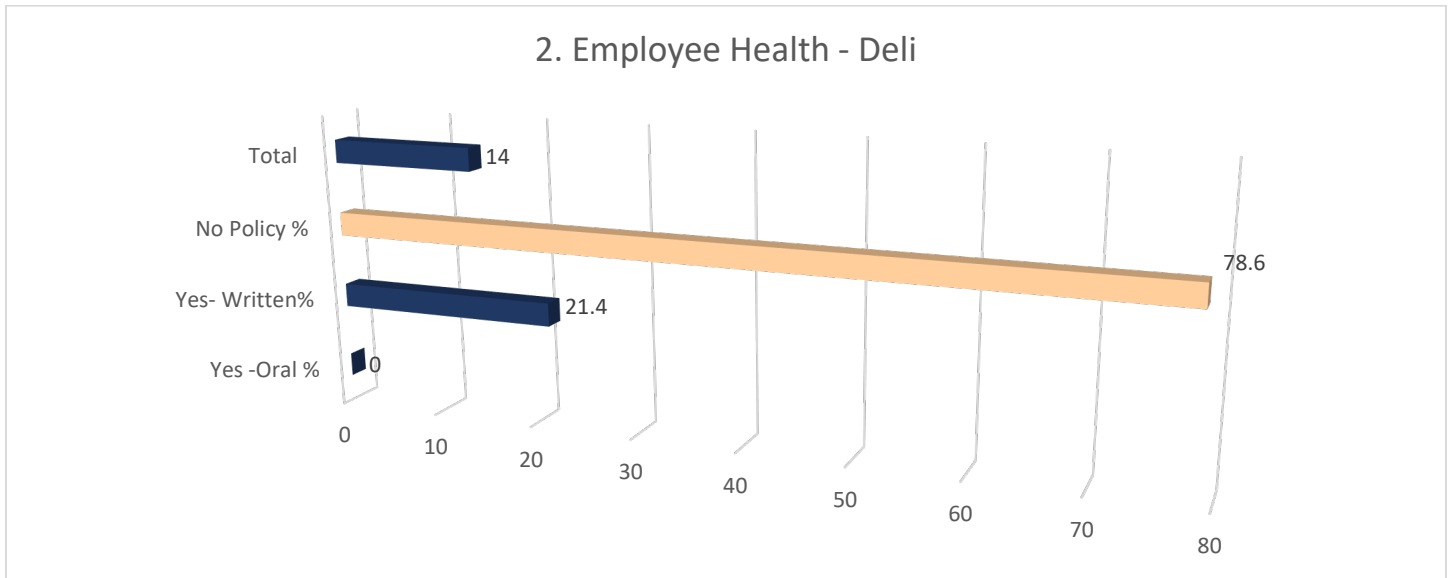
## Retail Food Stores – Deli

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.



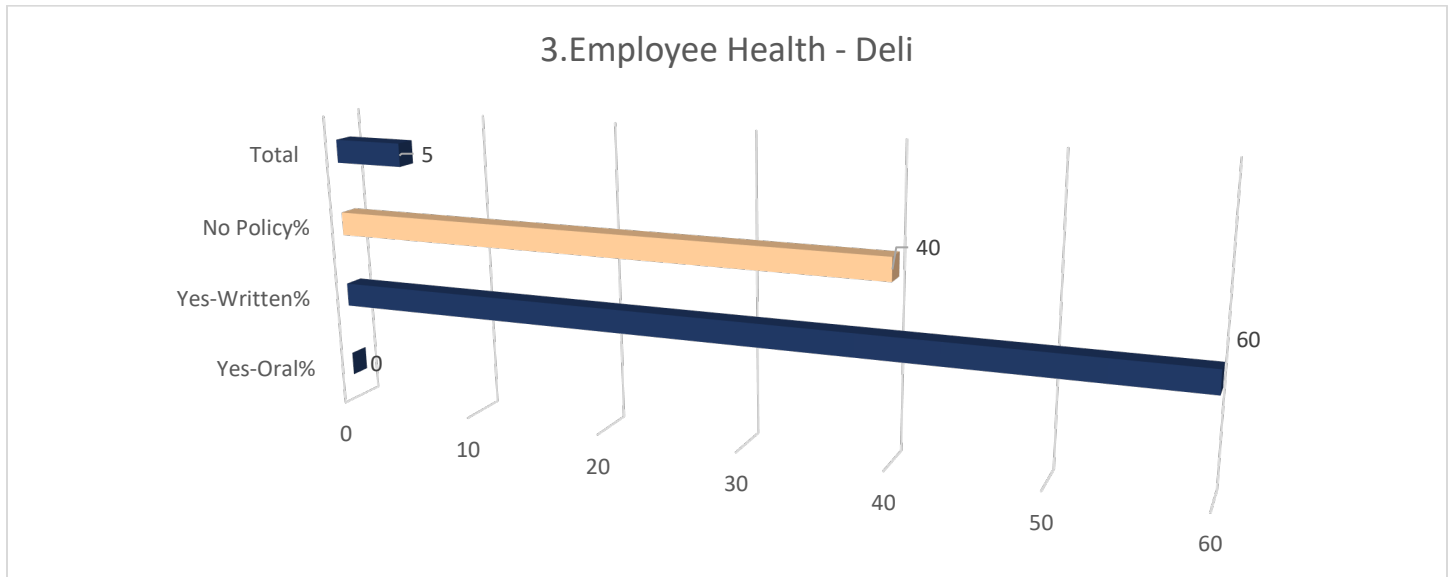
*Food Employee: Yes, employees exhibiting illness symptoms or conditions observed within the establishment 0(0%), establishments w/o symptomatic or diagnosed employees 23(100%), the total number of facilities visited 23.*

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



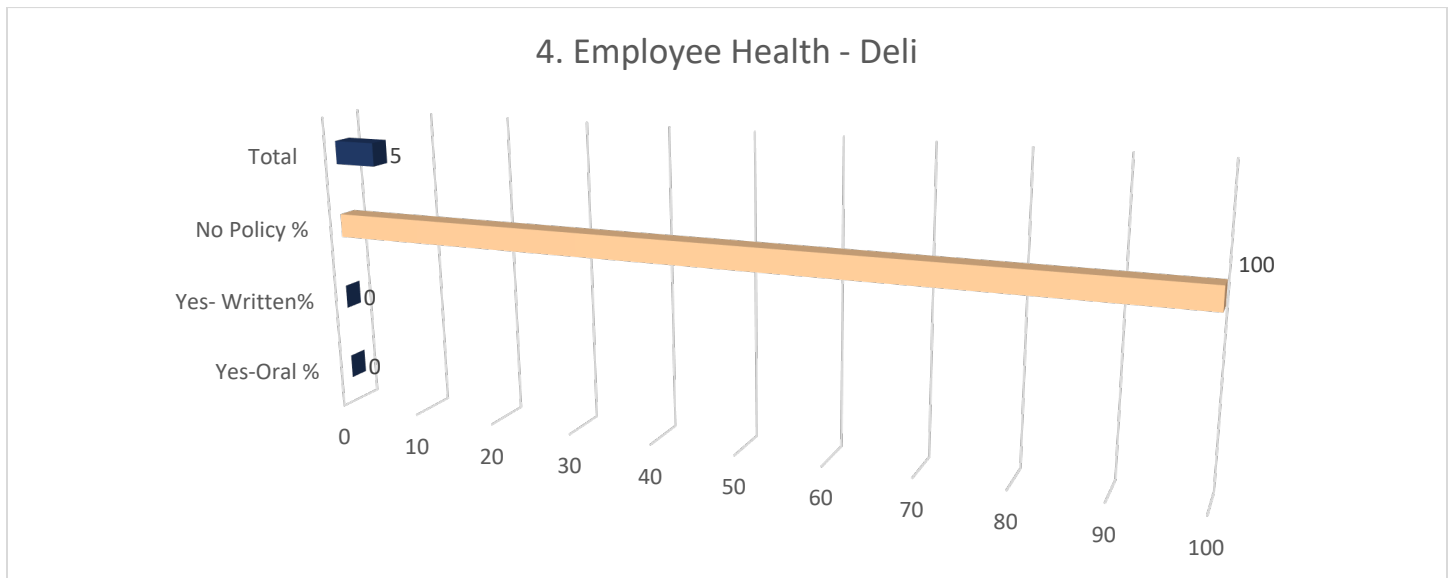
*Food employee: Yes-Policy Oral 0(0%), Yes-Policy written 3(23.1%), No Policy only partially developed or nonexistent 11(78.6%), Total 14*

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



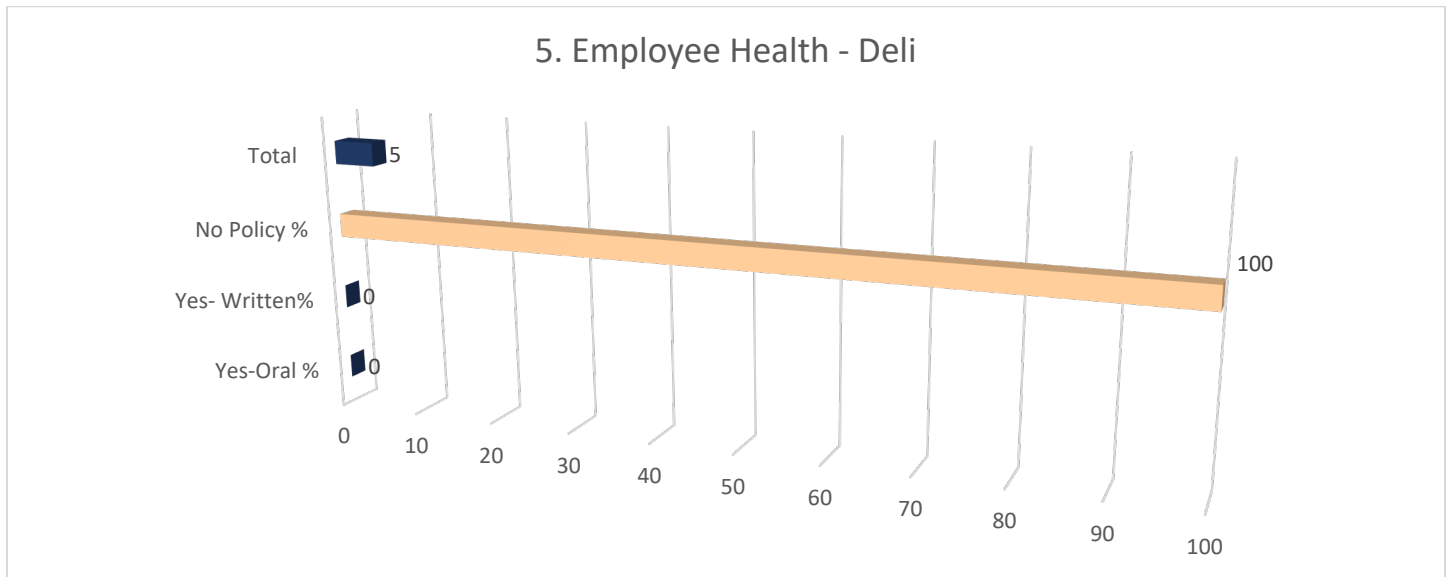
*Food employee: Yes Policy Oral 0(0%), Yes Policy written 3(60%) No Policy only partially developed or nonexistent 2(40%), Total 5.*

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?



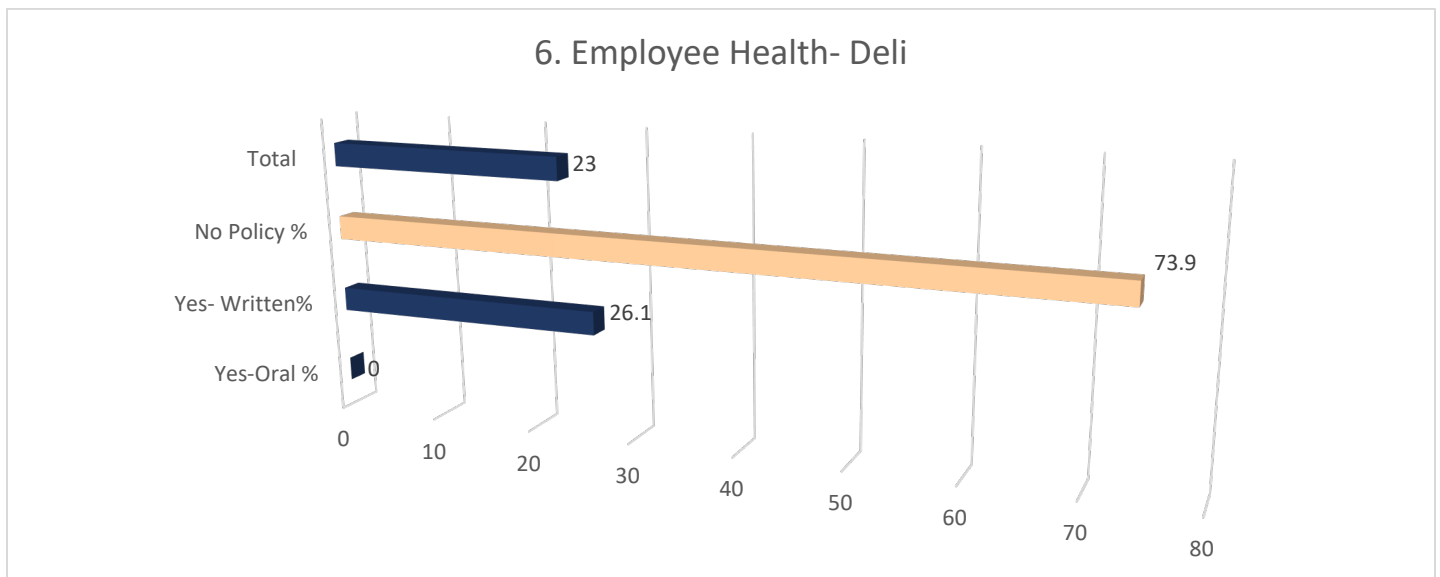
*Food employee: Yes Policy Oral 0(0%), Yes Policy written 0(0%) No Policy only partially developed or nonexistent 5(100%), Total 5*

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?



*Food employee: Yes Policy Oral 0(0%), Yes Policy written 0(0%) No Policy only partially developed or nonexistent 5(100%), Total 5.*

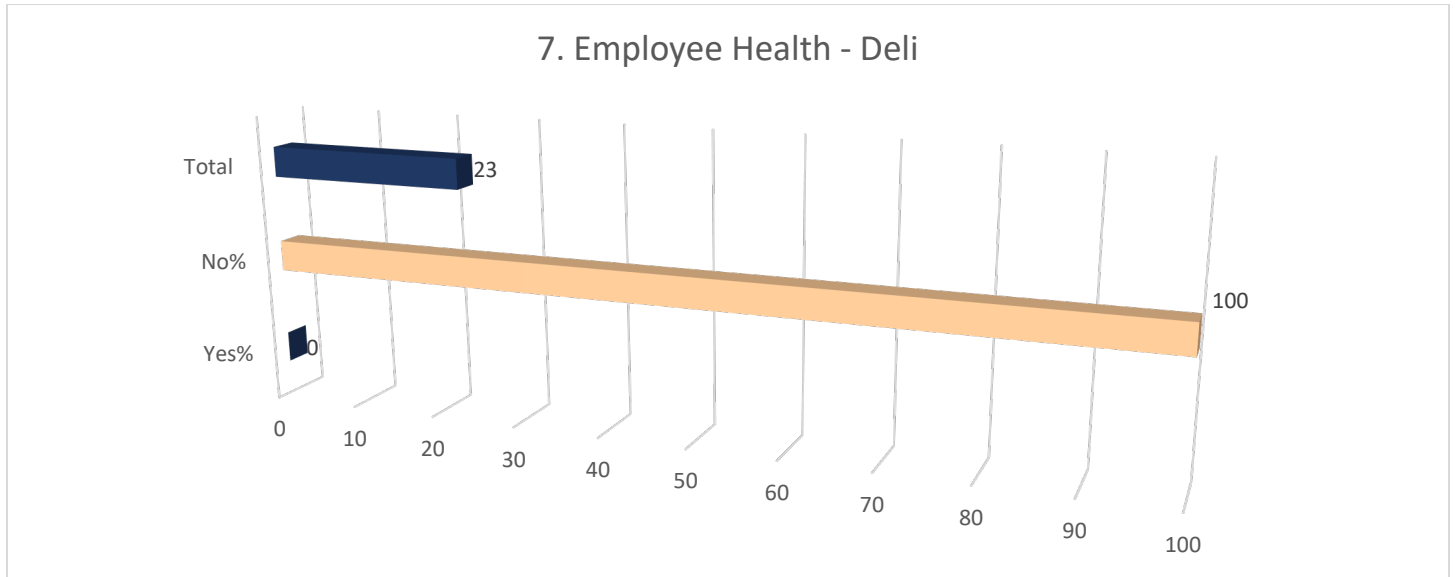
6. Is the management's employee health policy consistent with 2-201.13 of the Food Code for REMOVAL OF EXCLUSIONS AND RESTRICTIONS of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?



*Food employee: Yes Policy Oral 0(0%), Yes Policy written 6(26.1%) No Policy only partially developed or nonexistent 17(73.9%), Total 23.*



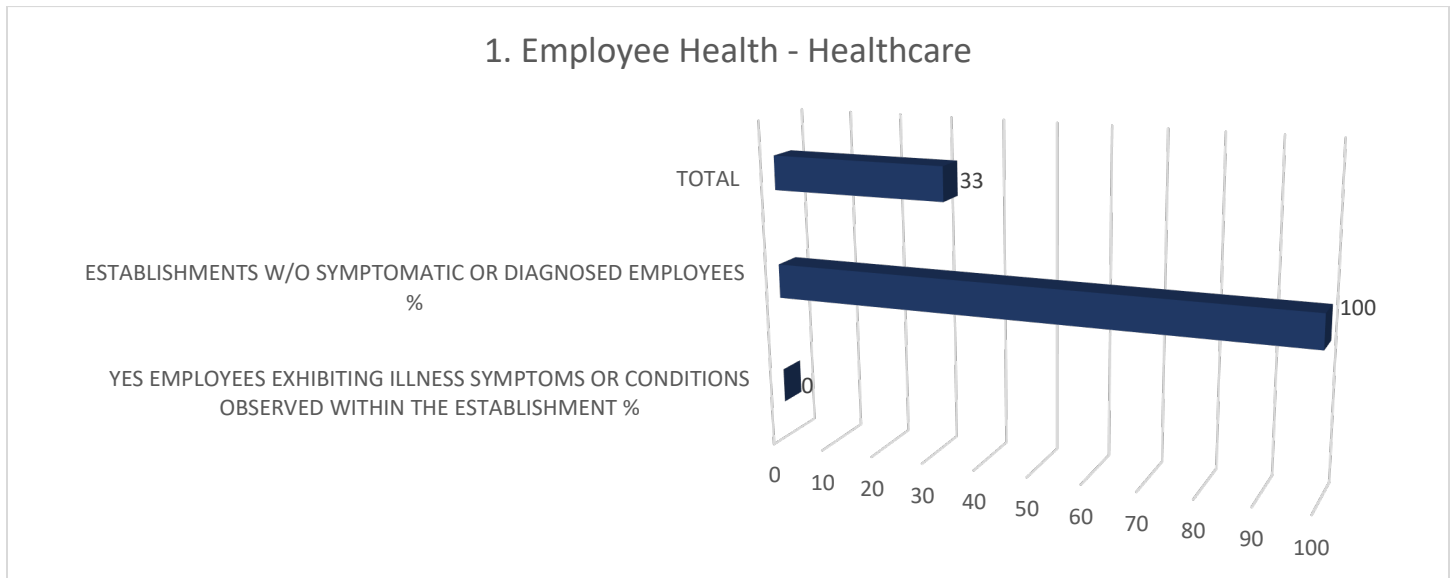
7. Does management have a copy of the FDA's Employee Health and Personal Hygiene Handbook OR CD database?



Food Employee: Yes 0(0%), No 22(100%), Total 23.

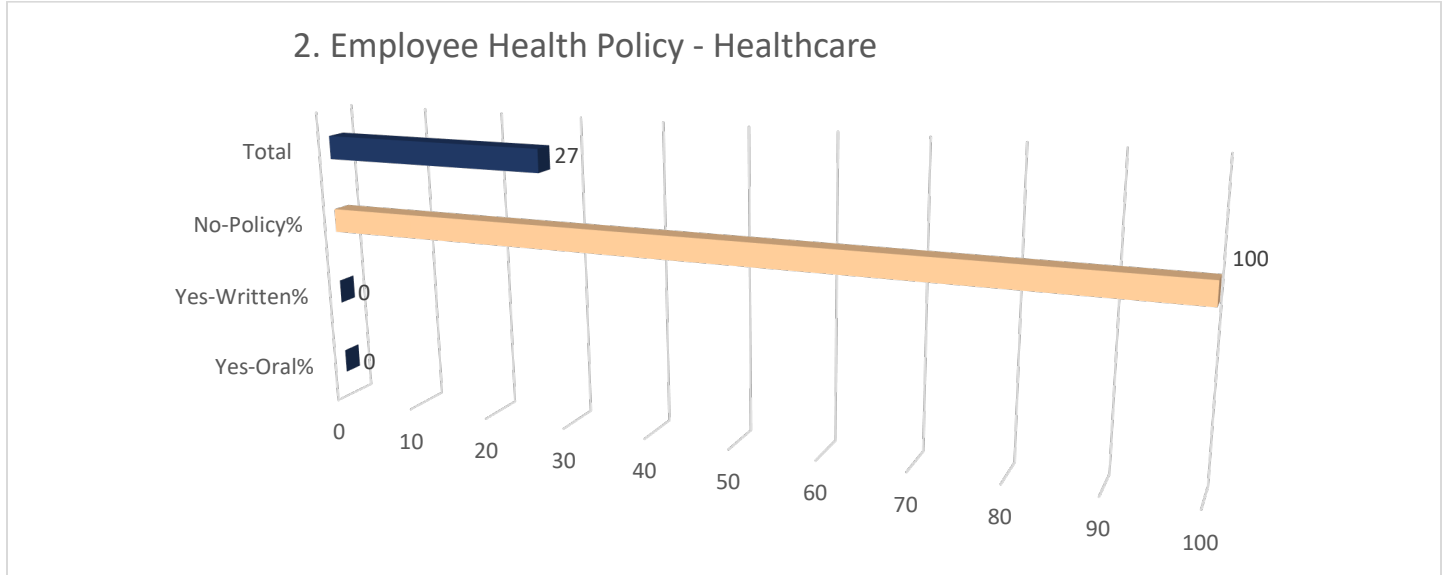
#### Health Care – Hospitals, LTC

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.



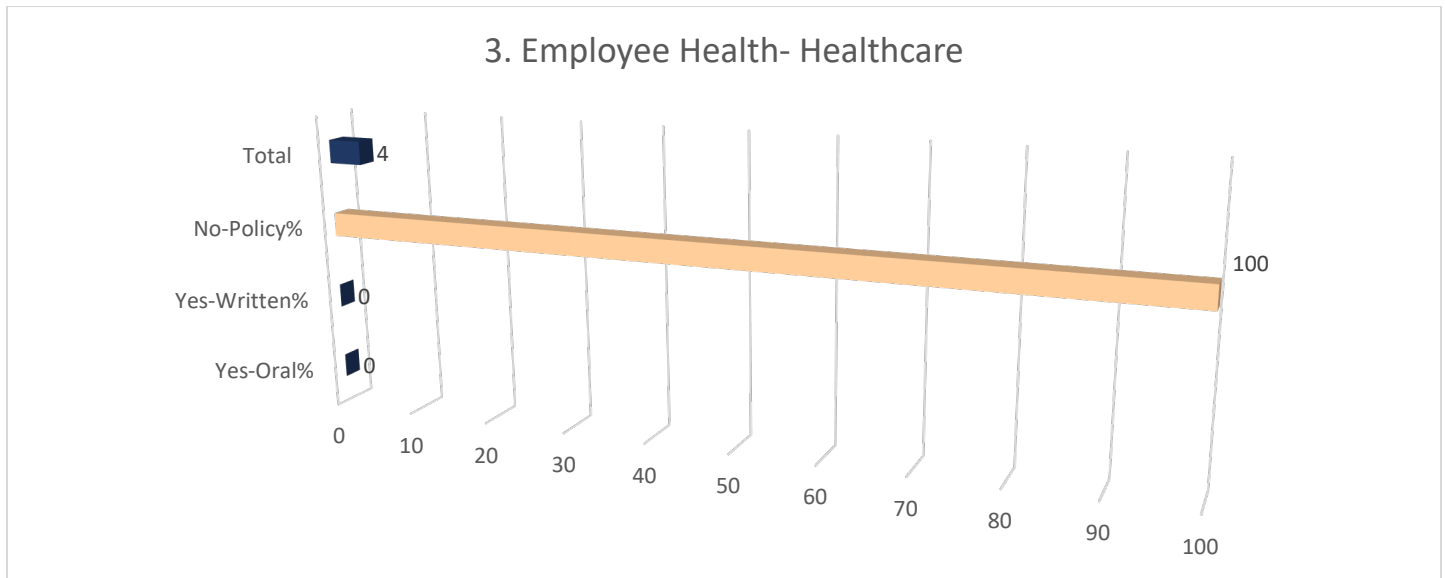
Food Employee: Yes, employees exhibiting illness symptoms or conditions observed within the establishment 0(0%), Establishments w/o symptomatic or diagnosed employees 33(100%), Total number of facilities visit 33.

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



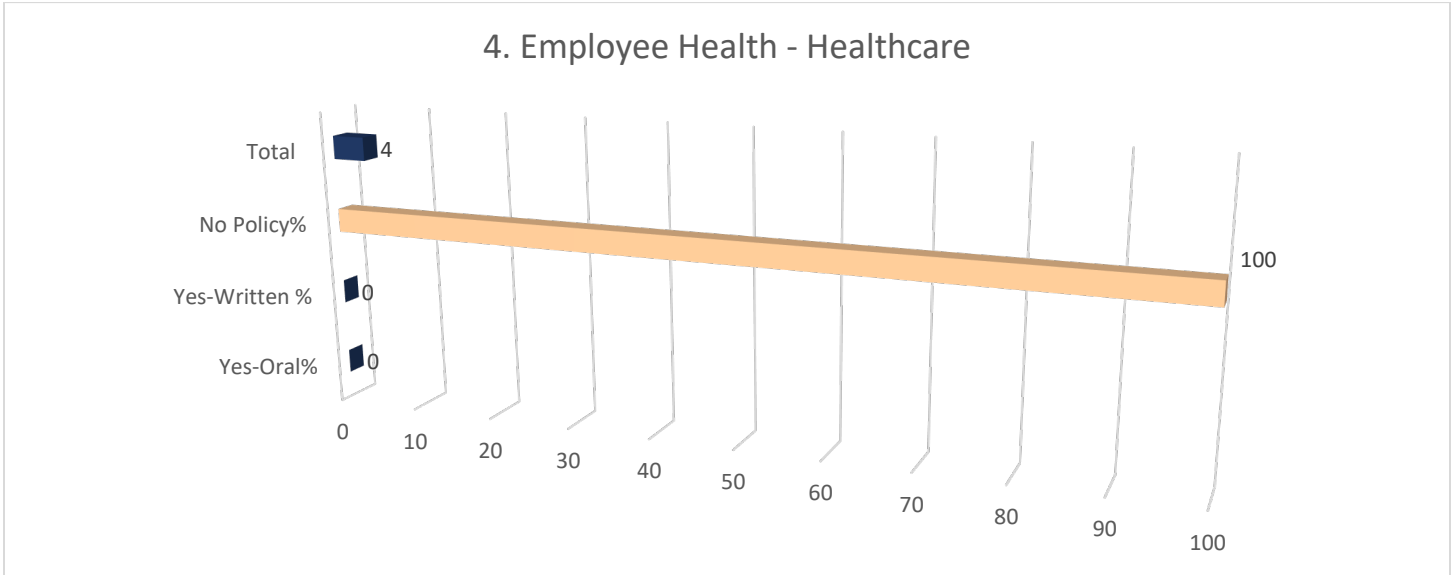
Food employee: Yes Policy Oral 0(0%), Yes Policy written 0(0%) No Policy only partially developed or nonexistent 27(100%), Total 27.

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



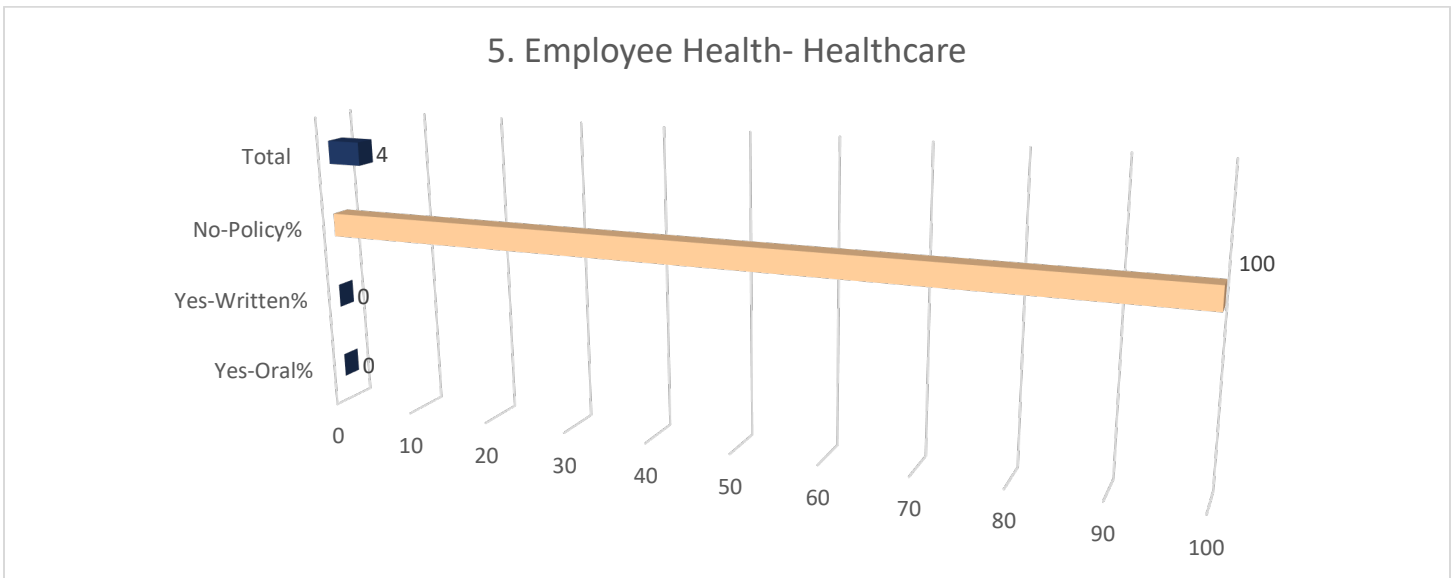
Food employee: Yes Policy Oral 0(0%), Yes Policy written 0(0%) No Policy only partially developed or nonexistent 4(100%), Total 4.

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?



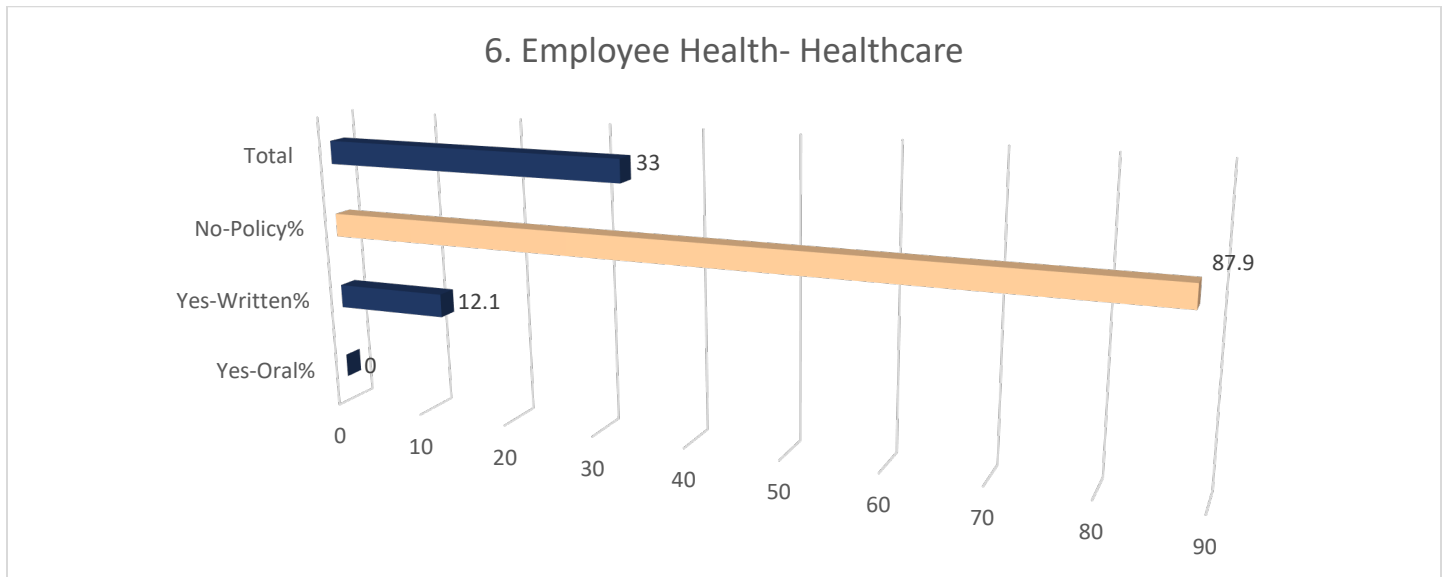
*Food Employee: Yes Policy Oral 0(0%), Yes Policy written 0(0%) No Policy only partially developed or nonexistent 4(100%), Total 4.*

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?



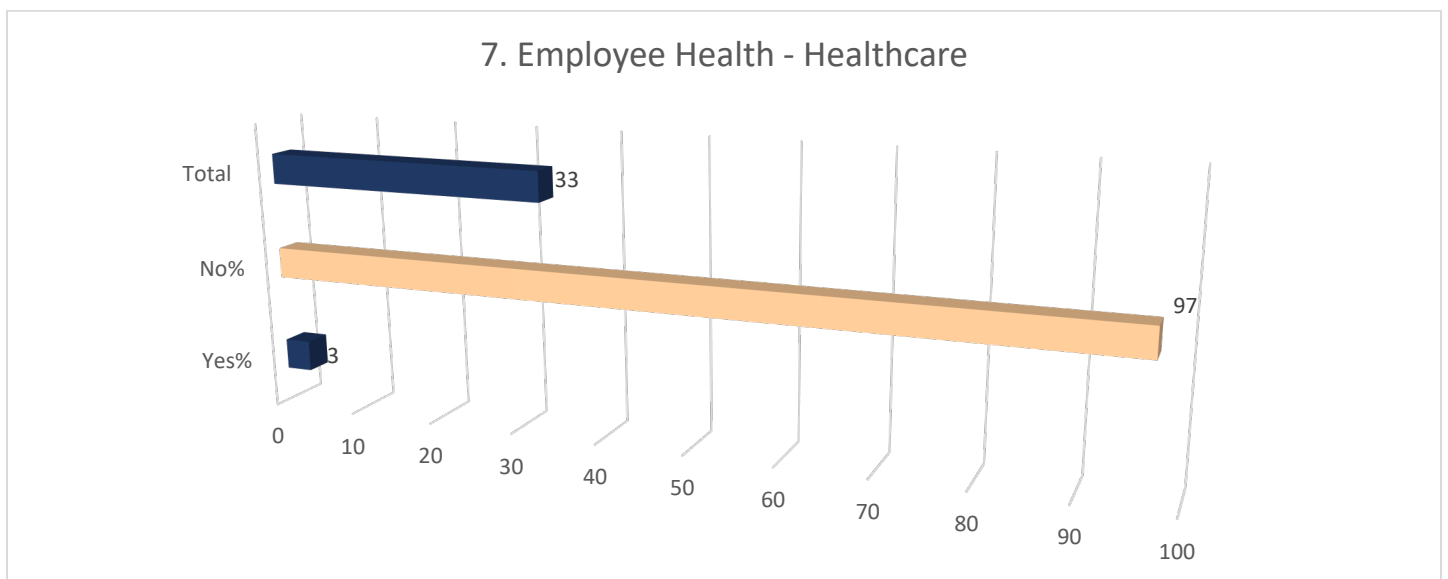
*Food employee: Yes Policy Oral 0(0%), Yes Policy written 0(0%) No Policy only partially developed or nonexistent 4(100%), Total 4.*

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?



*Food employee: Yes Policy Oral 0(0%), Yes Policy written 4(12.1%) No Policy only partially developed or nonexistent 29(87.9%), Total 33.*

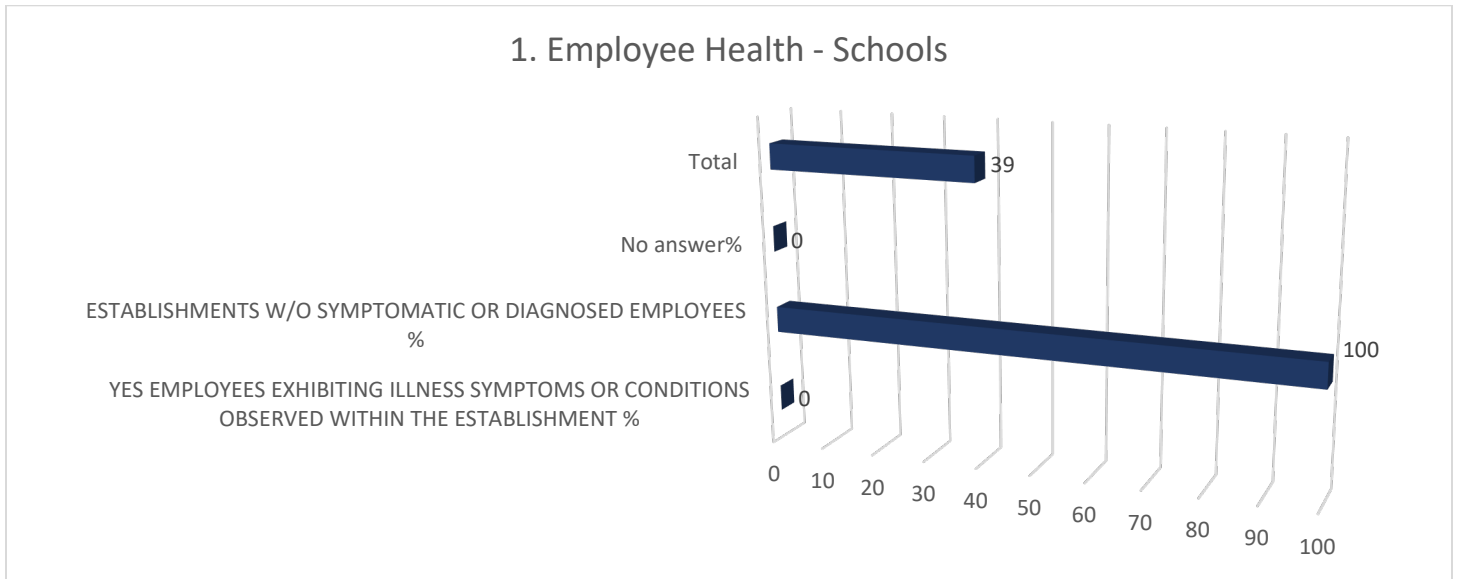
7. Does management have a copy of the FDA's Employee Health and Personal Hygiene Handbook OR CD database?



*Food Employee: Yes 1(3%), No 32(97%), Total 33.*

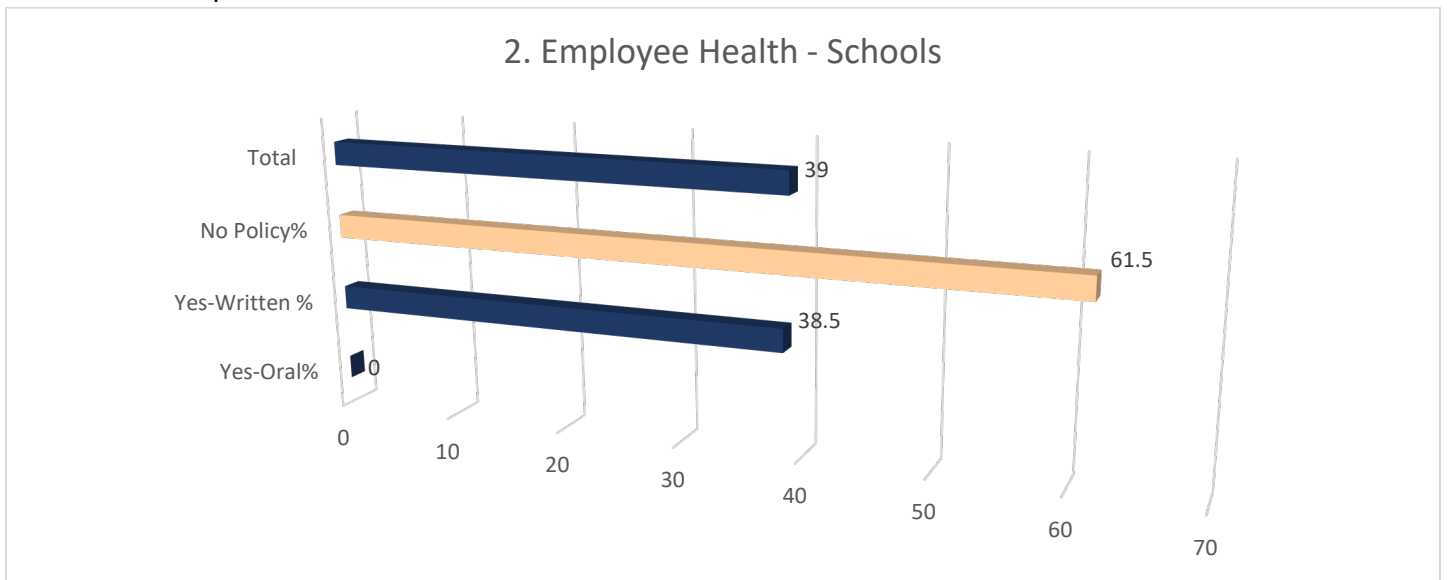
Schools – Base, Onsite, Combination Kitchen

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.



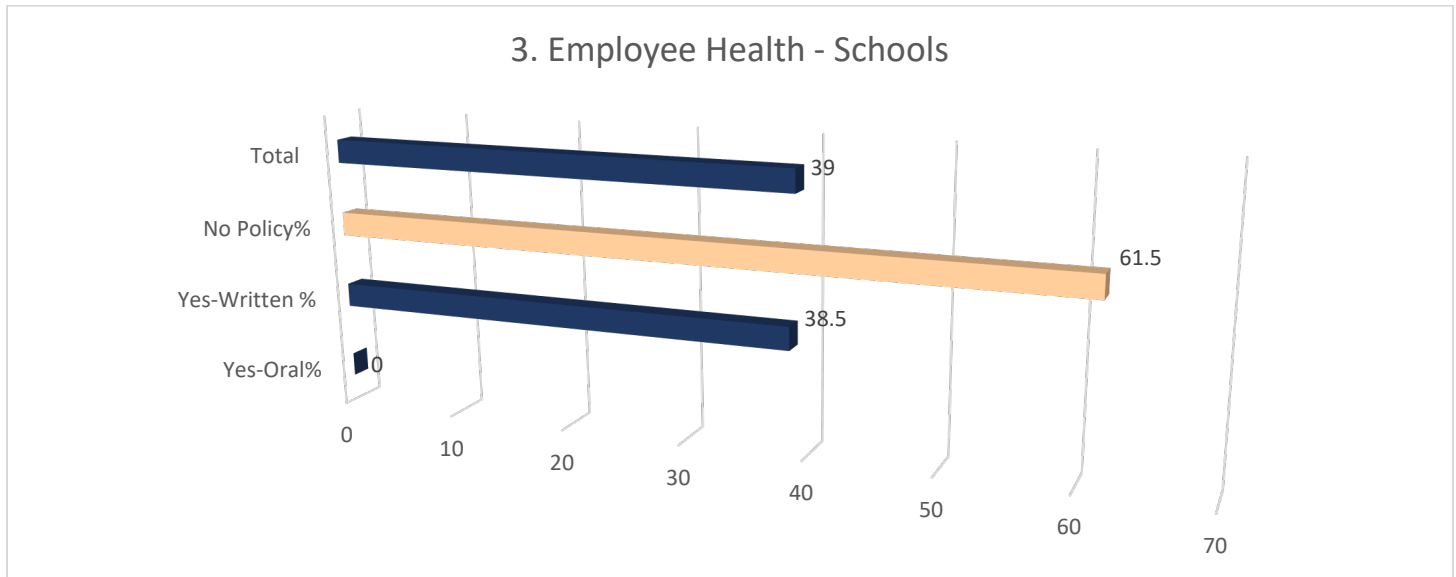
Food Employee: Yes, employees exhibiting illness symptoms or conditions observed within the establishment 0(0%), Establishments w/o symptomatic or diagnosed employees 37(94.9%), No answer 2(5.1%), Total number of facilities visit 39.

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



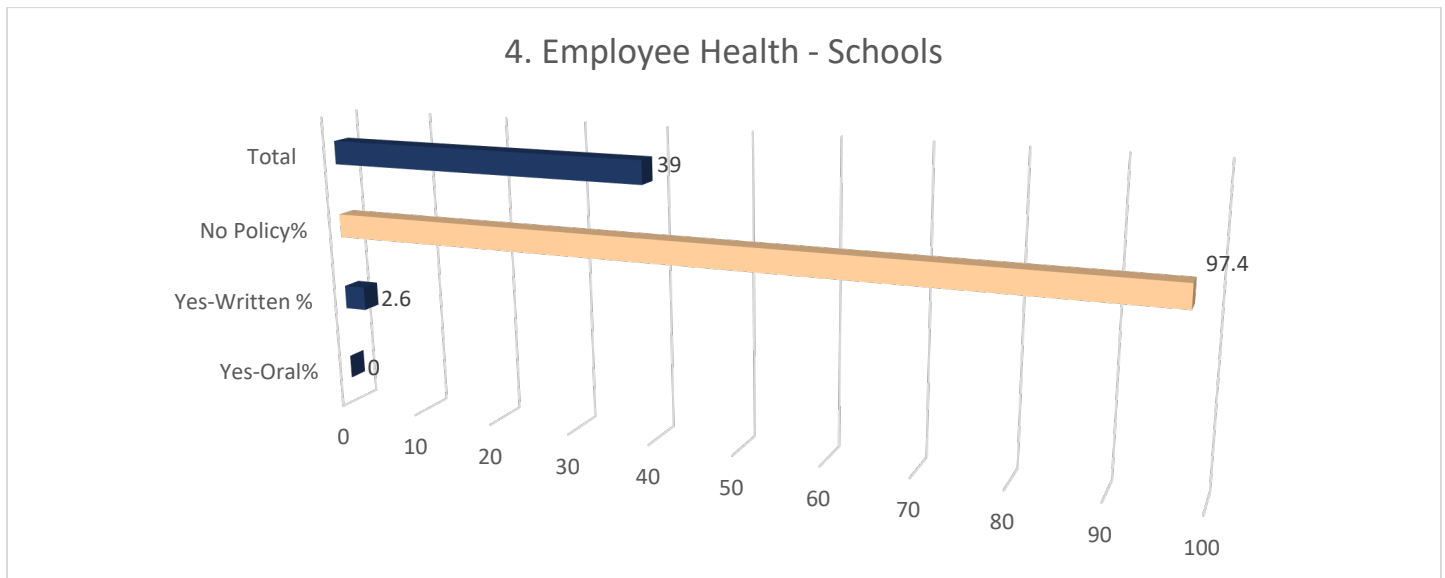
Food employee: Yes Policy Oral 0(0%), Yes Policy written 15(38.5%) No Policy only partially developed or nonexistent 24(61.5%), Total 39.

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



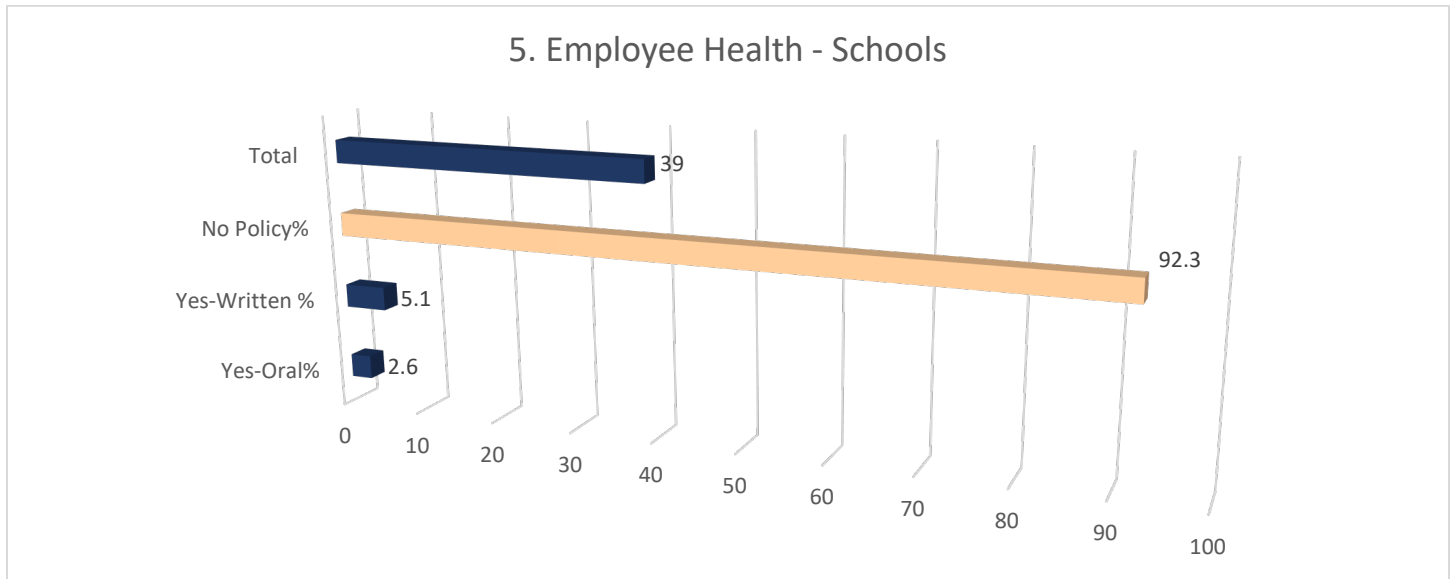
*Food employee: Yes Policy Oral 0(0%), Yes Policy written 15(38.5%) No Policy only partially developed or nonexistent 24(61.5%), Total 39.*

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?



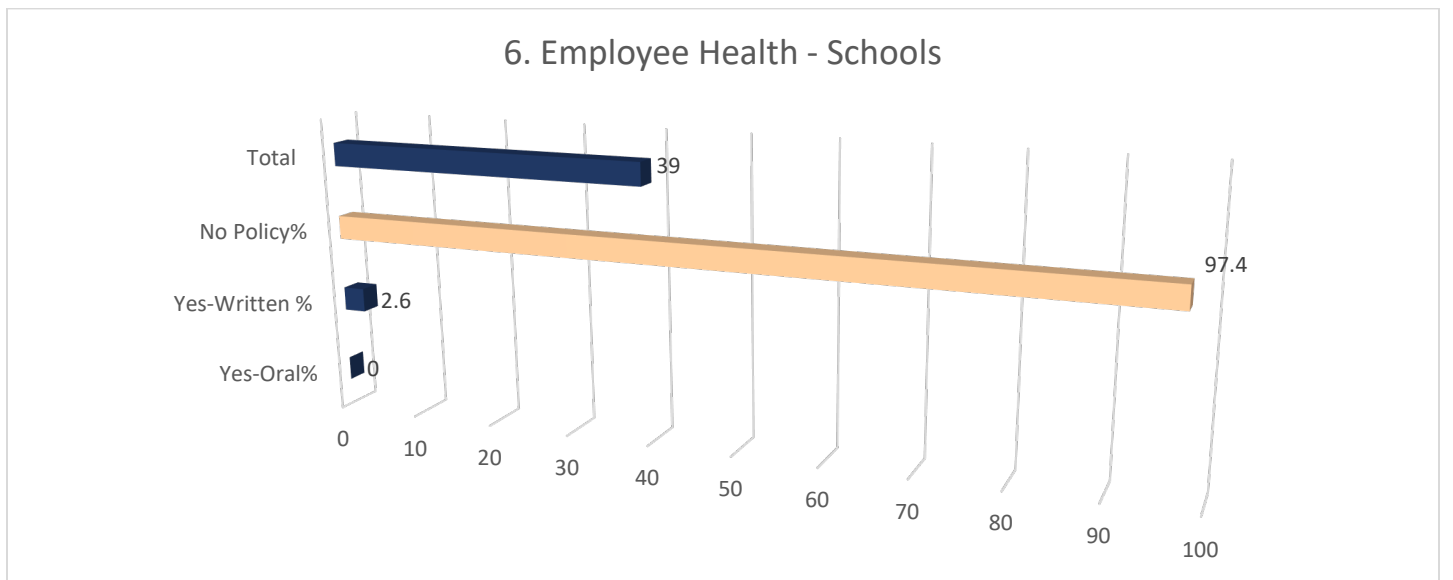
*Food employee: Yes Policy Oral 0(0%), Yes Policy written 1(2.6%) No Policy only partially developed or nonexistent 38(97.4%), Total 39.*

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?



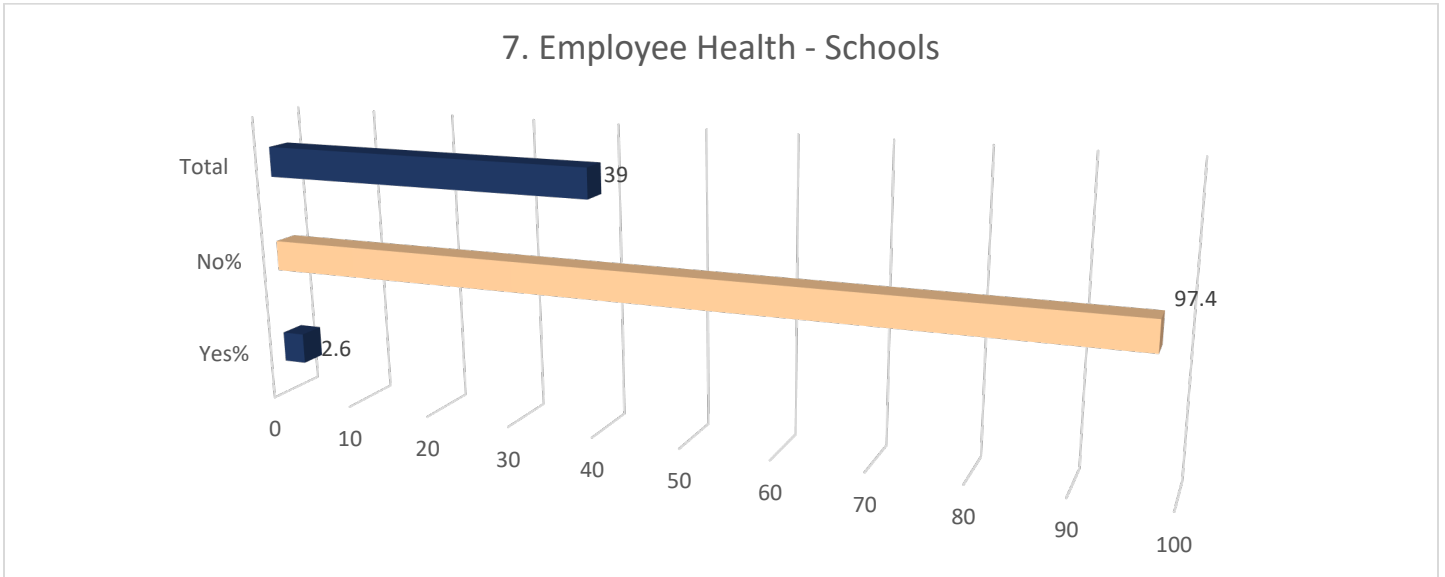
Food employee: Yes Policy Oral 1(2.6%), Yes Policy written 2(5.1%) No Policy only partially developed or nonexistent 36(92.3%), Total 39.

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?



Food employee: Yes Policy Oral 0(0%), Yes Policy written 1(2.6%) No Policy only partially developed or nonexistent 38(97.4%), Total 39.

7. Does management have a copy of the FDA's Employee Health and Personal Hygiene Handbook OR CD database?



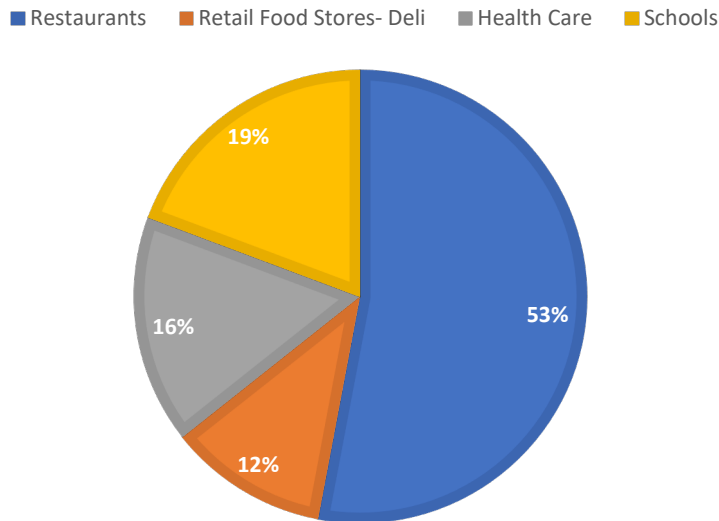
*Food Employee: Yes 1(2.6%), No 38(97.4%) Total 39.*



# NET Health Industry Segments and Facility Types

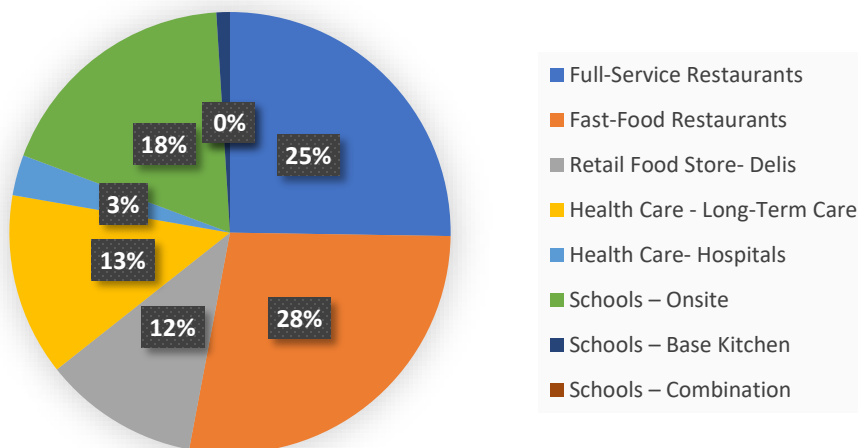
## Restaurants, Retail Food Stores, Health Care, and School

### INDUSTRY SEGMENTS



Out of a total of 202 data collections, 107 (53%) were in the “Restaurants”, 39 (19%) were in the “Schools”, 33 (16%) were in the “Health Care”, and 23 (12%) were in the “Retail Food Stores- Deli”.

### Facility Types

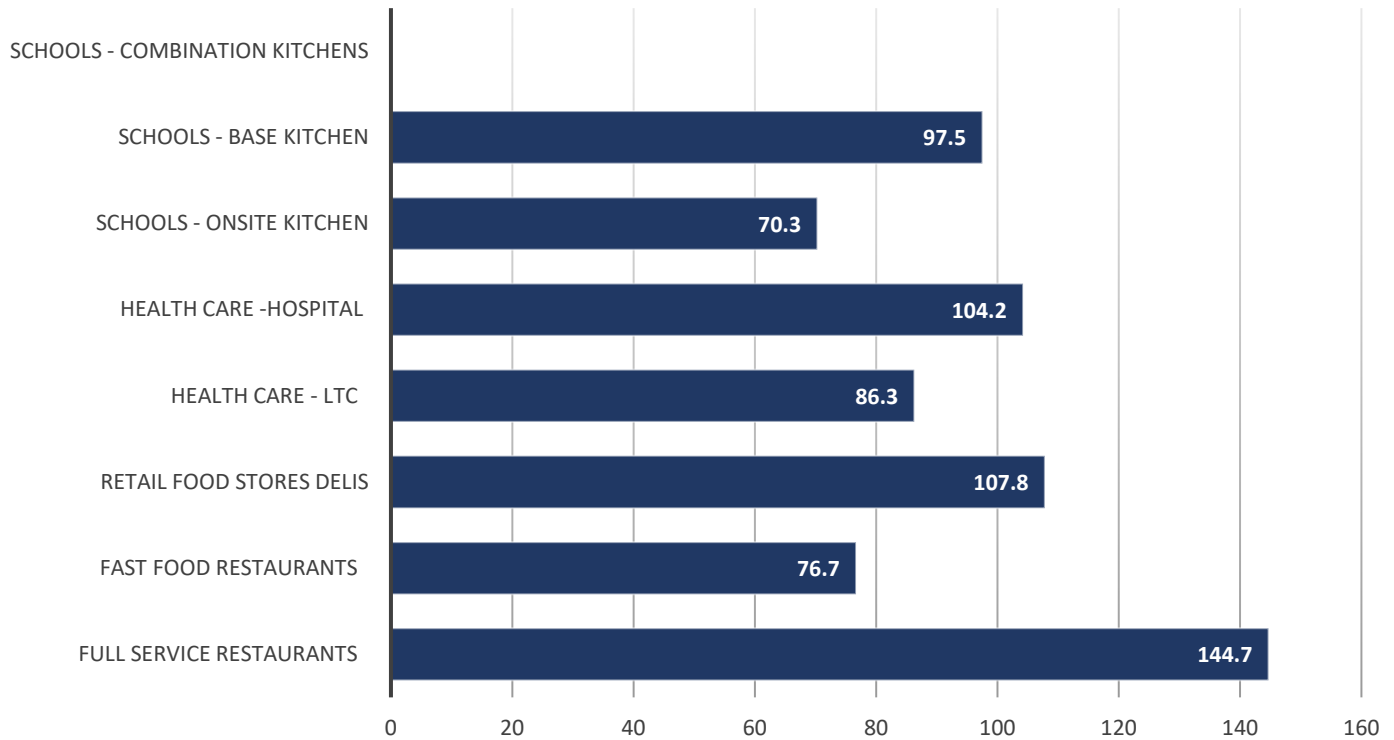


The four industry segments included in the study were further broken down into eight facility types. 51 (25%) of facilities were in the “Full Service Restaurants” facility type, 56 (28%) were in the “Fast Food Restaurants” facility type, 23 (12%) were in the “Retail Food Store Delis” facility type, 37 (18%) were in the “Schools – Onsite Kitchen” facility type, 2 (2%) were in the “Schools – Base Kitchen” facility type, and 0 (0%) were in the “Schools – Combination Kitchen” facility type. The presence of three different school facility types was the result of random sampling of facilities listed as schools within the overall facility listing. It was not originally intended to have three school facility types represented in the Study.

## Time Spent Per Data Collection by Facility Type

The graph below shows the average length of time taken per data collection for each facility type. The entire Risk Factor Study took a total of 19,905 minutes to complete. Full-service restaurants took 7,380 minutes, 4,295 minutes for fast food restaurants, 2,480 minutes for retail food store delis, 2,330 minutes for long-term care facilities, 625 minutes for hospitals, 2,600 minutes for schools – onsite kitchens, 165 minutes for schools-base kitchens and none for schools-combination kitchens.

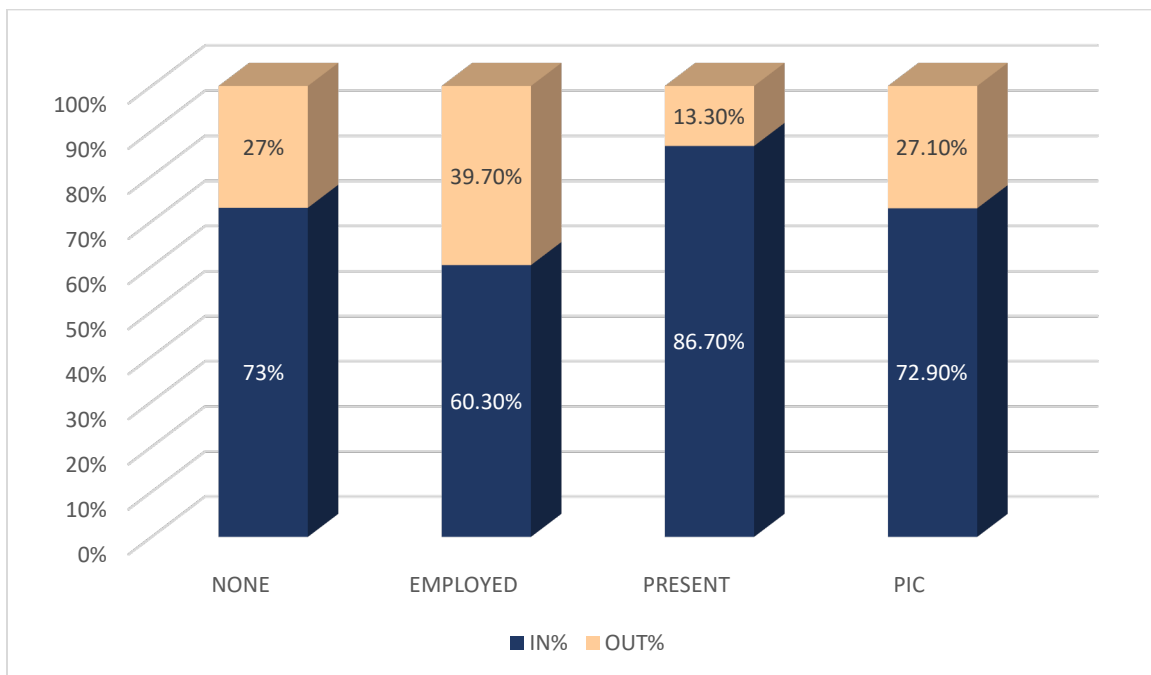
Average Duration of Data Collection (Minutes)



## Certified Food Protection Manager (CFPM)

Retail food establishments within the NET Health jurisdiction are required to have at least 1 certified food protection manager onsite during all hours of operations. The CFPM's responsibilities are comprehensive. They involve identifying hazards in the day-to-day operation of food establishments serving human consumption. Additionally, the CFPM develops and implements policies, procedures, or standards to prevent foodborne illness. Supervision of food preparation activities, ensuring corrective actions, and training staff in food safety principles are also key duties. Moreover, conducting periodic in-house self-inspections, demonstrating knowledge of regulatory requirements, and maintaining active managerial control are integral aspects of the role.

This following chart illustrates the number and percent of observations, IN and OUT, for each CFPM category (employed, present, PIC, and none) across all industry segments, including Health Care, Restaurants, Retail Food Stores – Deli, and Schools.



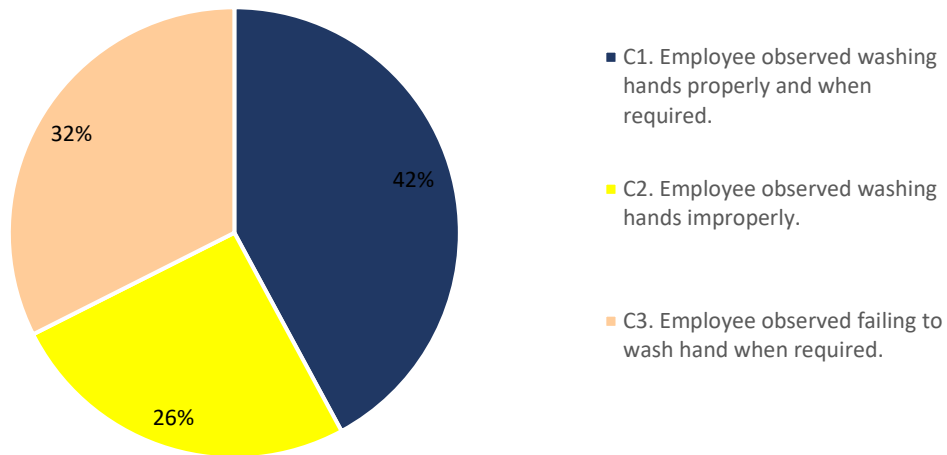
According to the results, the percent of IN observations are higher when a CFPM is “PRESENT” (86.70%) than having “NONE” (73%). It was also noted that having a CFPM who was also a “PIC” (Person-in-Charge), yielded a lesser percentage (27.10%) of OUT observations as opposed to just having an “EMPLOYED” (39.70%) CFPM but was not “PRESENT” and/or not a “PIC”.

## Handwashing Data Collection

The data collector was responsible for tabulating occurrences of “proper handwashing,” “improper handwashing,” and instances where employees “failed to wash their hands” when necessary, amounting to a total of 558 observations.

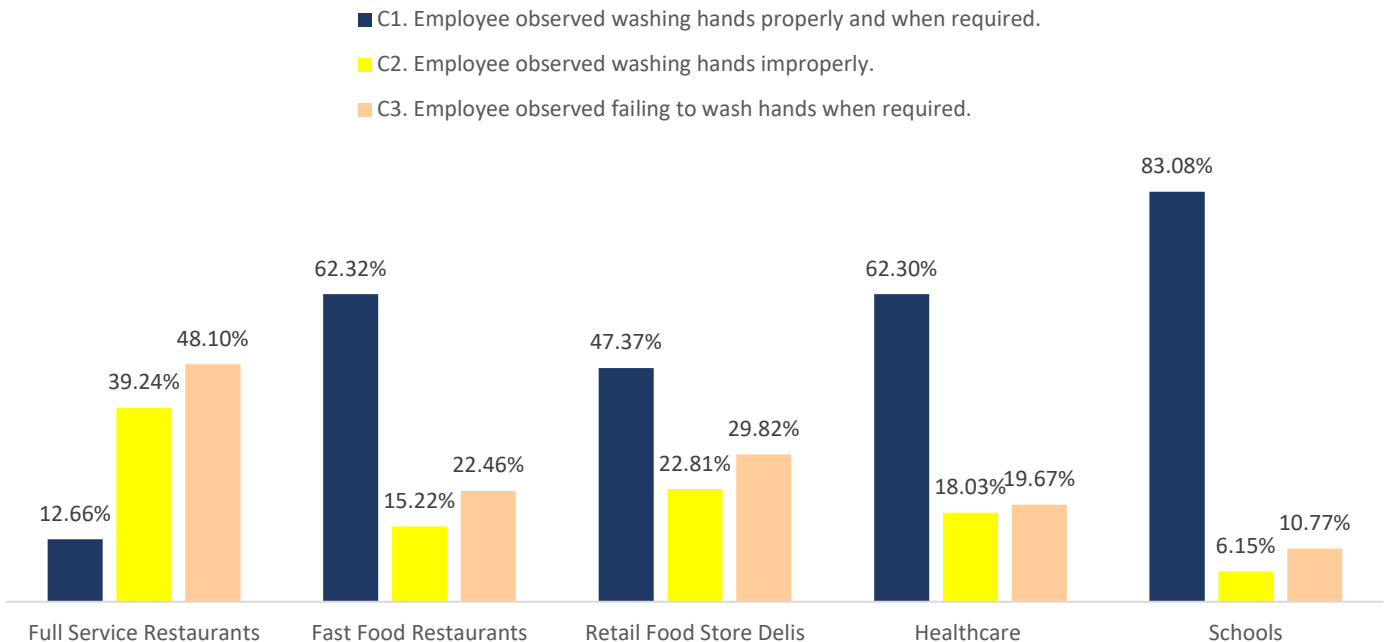
Overall, the highest observation among all facility types was “proper handwashing when necessary” at 42%.

All Facility Types



The data also showed that schools had the highest incidence of employees properly washing hands when required, followed by fast food restaurants and healthcare facilities (with very minimal difference between the two), delis, and full service restaurants.

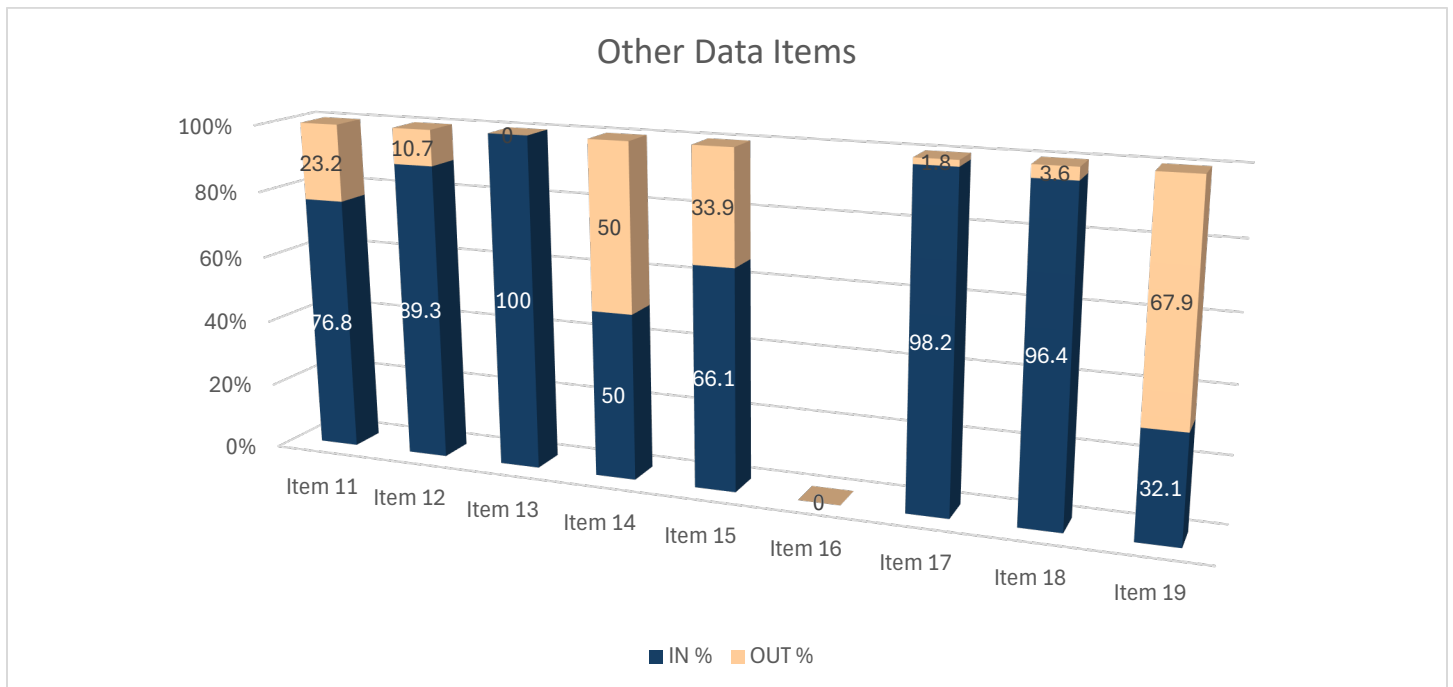
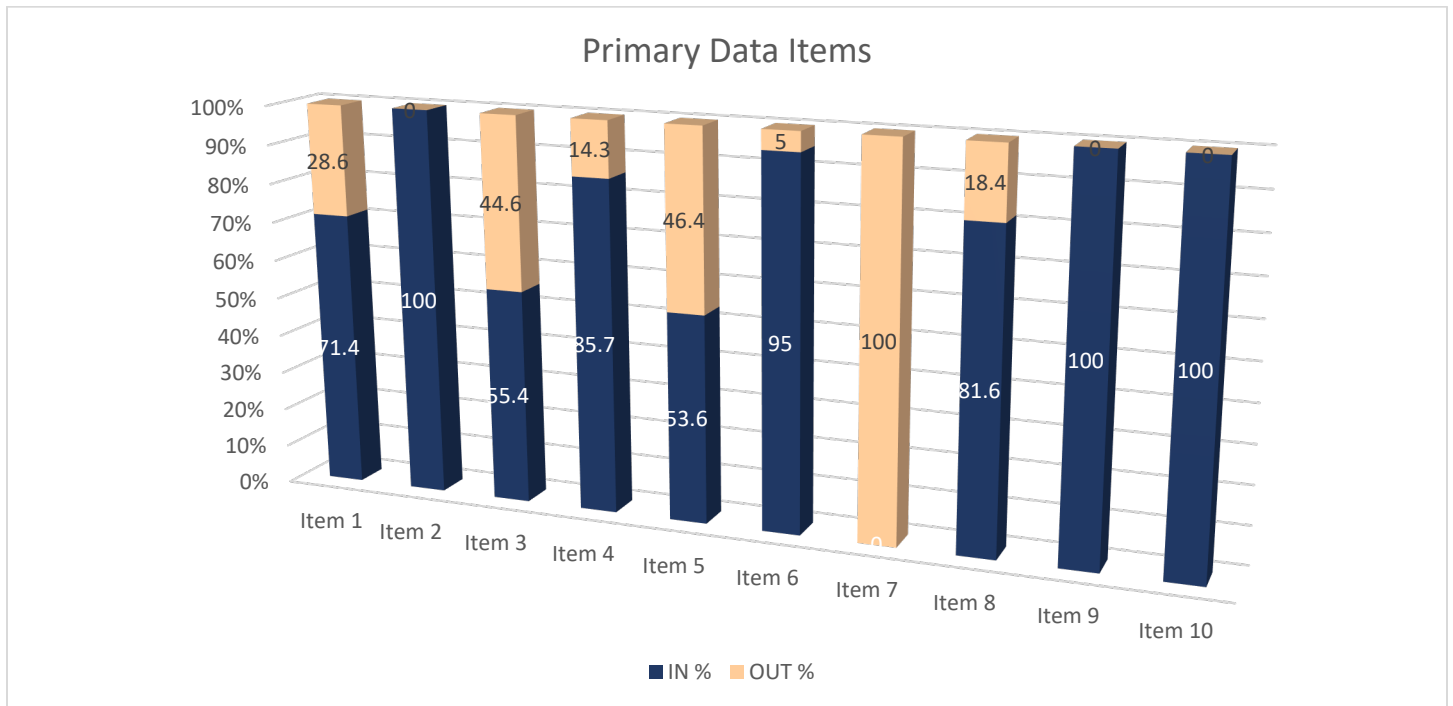
By Facility Type



# Fast Food Results

## Overall Results by Item

The following charts illustrate the overall percentage results for Primary Data Items and Other Data Items in fast food restaurants. Based on these results, the items that are in need of improvement/intervention are “Item 3 Protection from Contamination”, “Item 5 Cold Holding of TCS Foods”, “Item 7 Cooling TCS Foods”, “Item 14 Time Used as a Public Health Control”, “Item 15 Food Temperature Control and Sanitation”, and “Item 19 Food Allergy Awareness”.

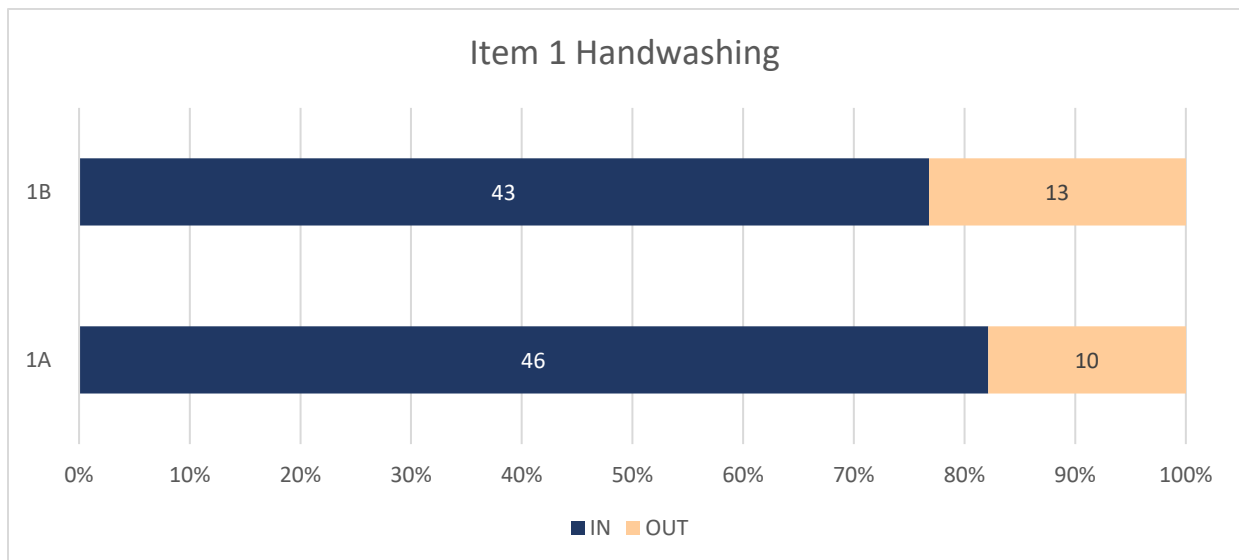


## Individual Results by Information Statements

This presents a summary of observations entered as IN or OUT for each of the Information Statements listed under all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. NOTE: For this report, the percent out of compliance for each of the information statements represents the proportion of establishments where the information statement was found out of compliance at least once when it was able to be observed. Intervention is not necessarily required if an individual information statement exceeds the  $\geq 30\%$  OUT threshold. Intervention is based only on the overall results of items and risk factors.

### Item 1 Handwashing

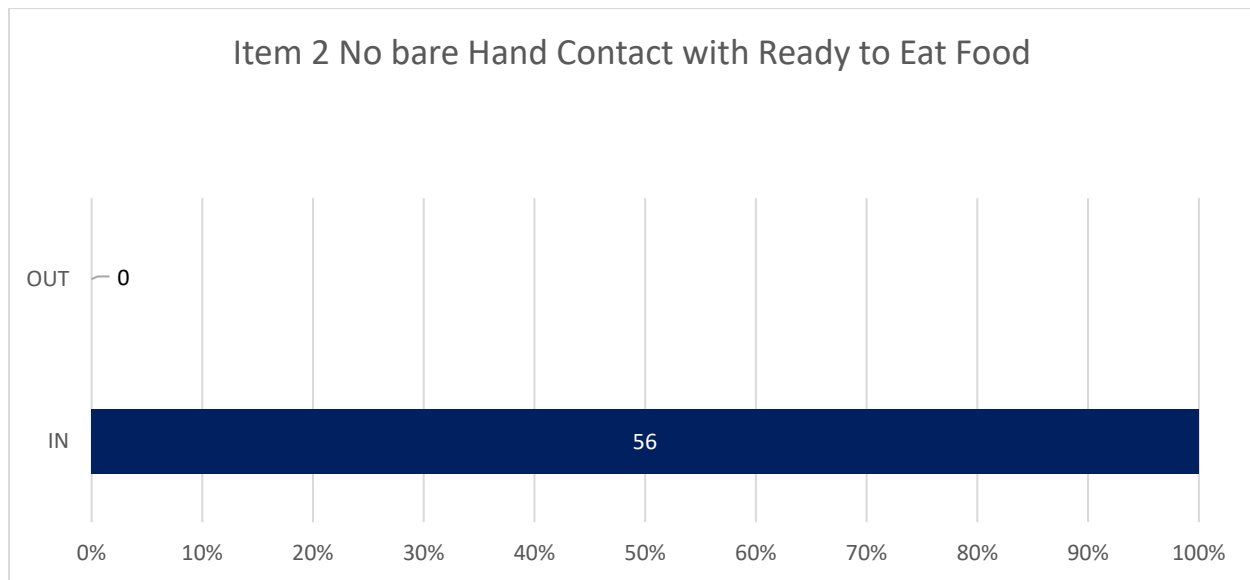
1.A:	Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in the FoodCode.
1.B:	Hands are cleaned and properly washed when required as specified by theFood Code.



Handwashing was appropriately conducted using hand cleanser, a suitable water supply, and the specified time duration according to the Food Code in 82.1% of data collections (1.A). Additionally, in 76.8% of facilities, hands were appropriately cleaned and washed as required by the Food Code (1.B). As a result, no intervention is necessary for "Item 1 Handwashing."

## Item 2 No Bare Hand Contact with Ready to Eat Food

2.A:	Food employees do not contact ready to eat food with bare hands.
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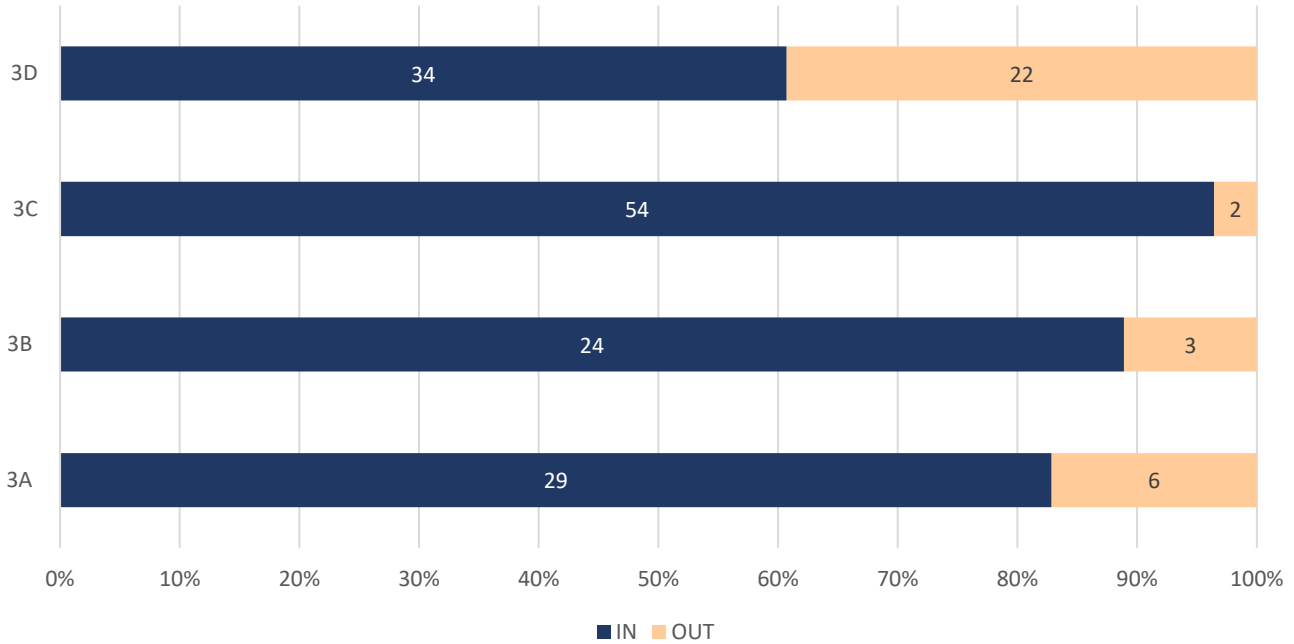


In 100% of data collections, 2.A was determined to be IN. Intervention is not required for "Item 2 No Bare Hand Contact with Ready to Eat Food".

### Item 3 Protection from Contamination

3.A	Raw animal foods are separated from ready-to-eat foods.
3.B	Different raw animal foods are separated from each other.
3.C	Food is protected from environmental contamination – actualcontamination observed.
3.D	Food is protected from environmental contamination – potentialcontamination.

### Item 3 Protection from Contamination

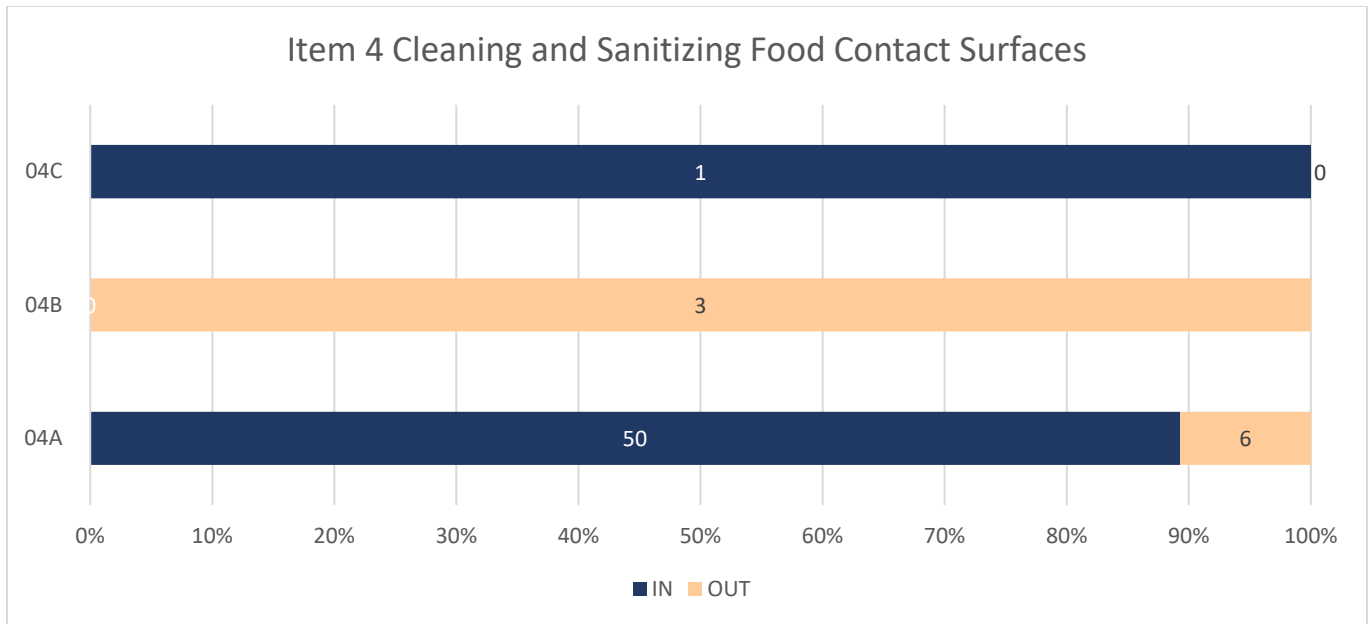


For 3.D, which is potential for contamination, 39.3% of observations were found to be OUT. Additionally, actual contamination was observed in only 3.6% of surveyed fast food restaurants. Improper separation of foods observed at 17.1% (3A) and 11.1% (3B). Intervention is required for “Item 3 Protection from Contamination”.



## Item 4 Cleaning and Sanitizing Food Contact Surfaces

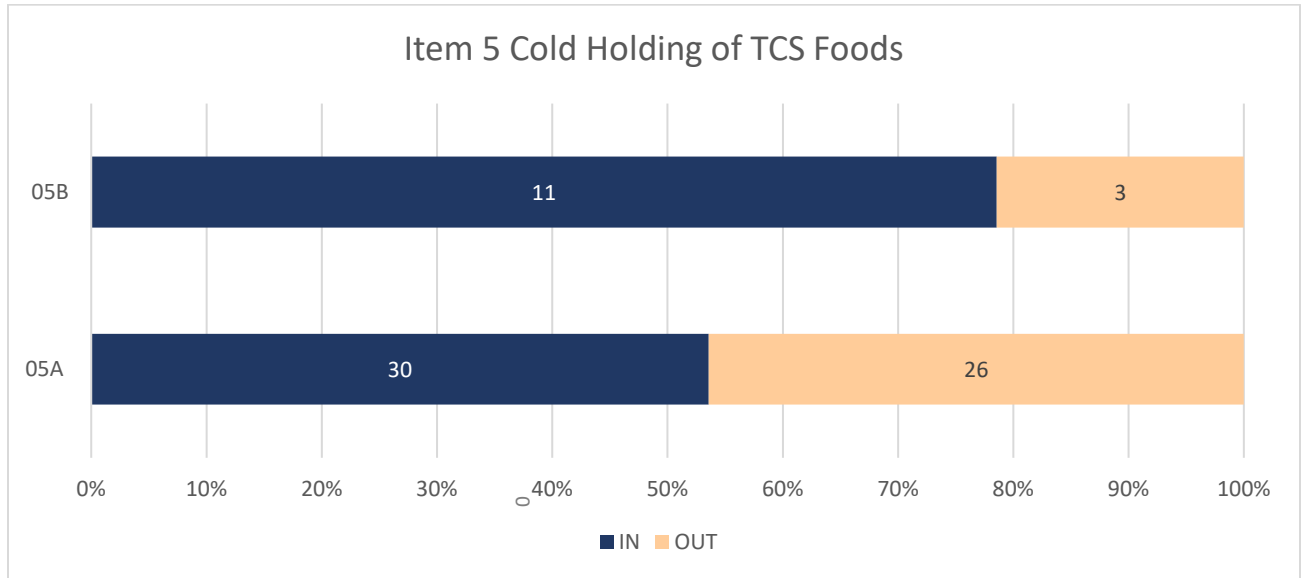
4.A	Food contact surfaces and utensils are clean to sight and touch and sanitized before use.
4.B	Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.
4.C	Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.



Food contact surfaces and utensils were clean to sight and touch and sanitized before use (4.A) in 89.3% of fast food restaurants surveyed. It was found that food contact surfaces and utensils were improperly properly sanitized 100% of the time when manual warewashing procedures were used and observed for (4.B). When mechanical warewashing equipment was used and observed for (4.C), this percentage is at 100% compliance. Intervention is not required for “Item 4 Cleaning and Sanitizing Food Contact Surfaces”.

### Item 5 Cold Holding of TCS Food

5.A	TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
5.B	Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less.



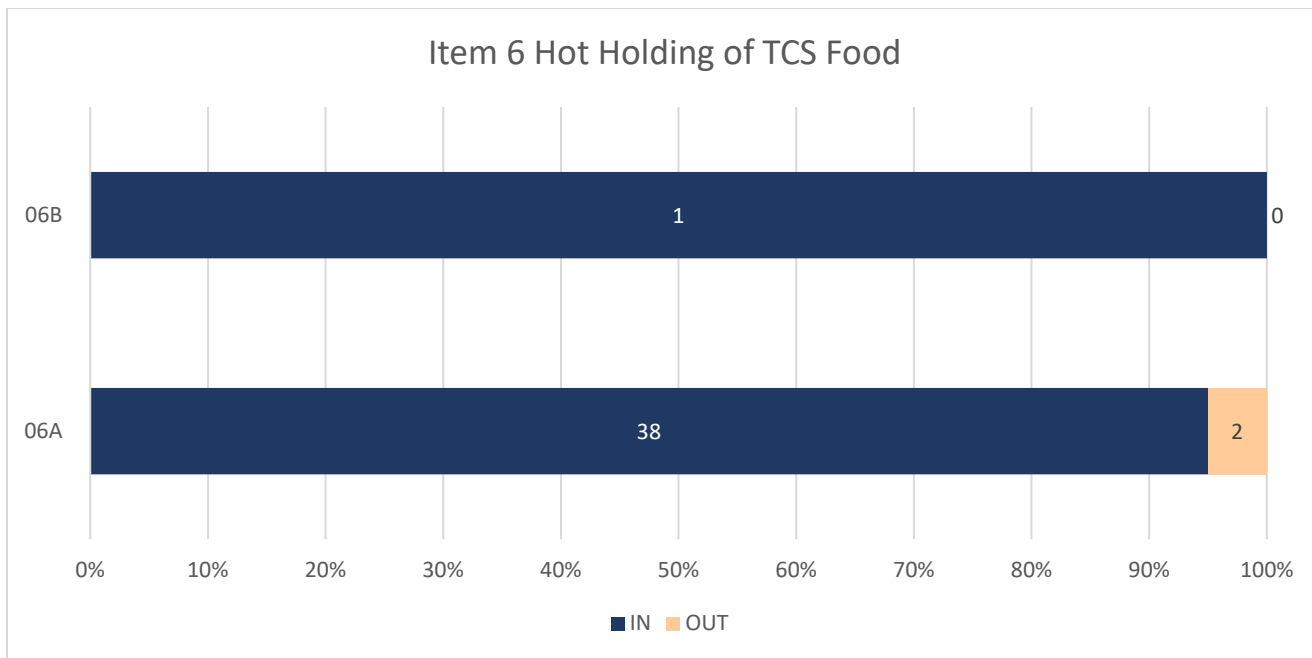
During fast food restaurant data collection, it was discovered that 46.4% of the facilities were inadequately cold holding TCS food (5.A). When observed, raw shell eggs were stored at temperatures consistent with the requirements of the Food Code (5.B) at 78.6%; however, observation of raw shell eggs in fast food restaurants occurred in only 11 data collections. The following table summarizes cold holding temperature findings in fast food restaurants:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	320	28	27	29	29
Percentage:	73.9%	6.47%	6.24%	6.7%	6.7%

Out of a total of 433 temperature documentations, 113 food items were being held at out-of-range temperatures. Intervention is required for “Item 5 Cold Holding of TCS Food”.

### Item 6 Hot Holding of TCS Food

6.A	TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
6.B	Roasts are held at a temperature of 130F (54C) or above.



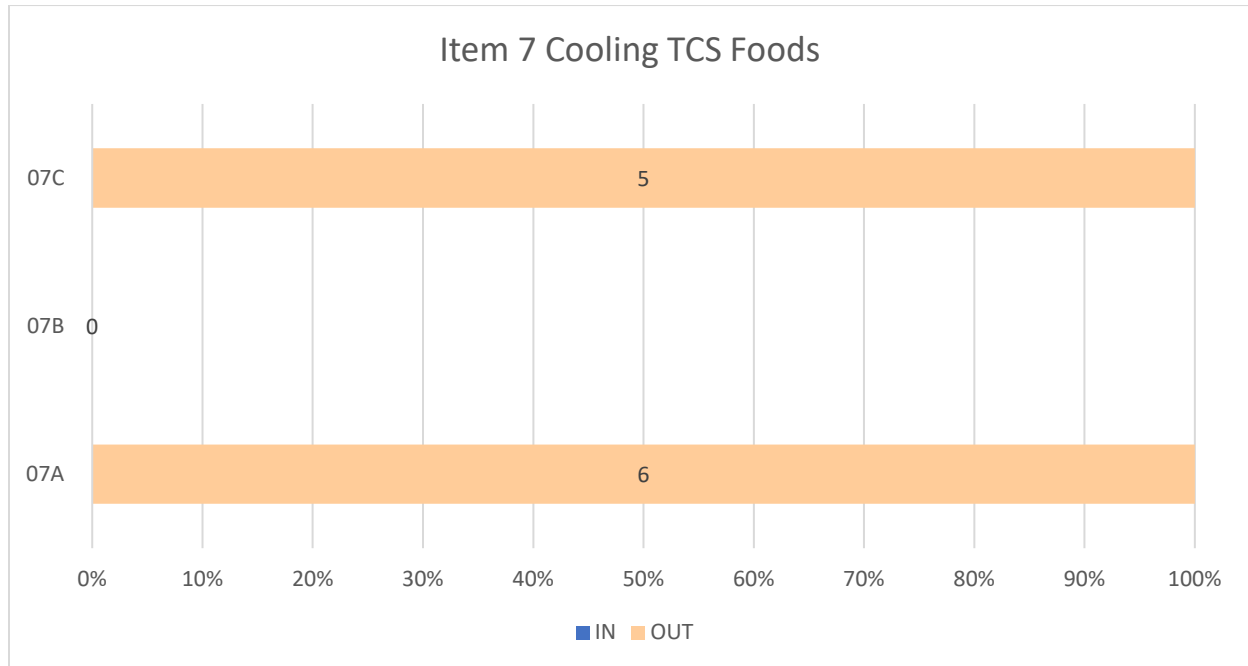
Temperatures for hot holding of TCS food (6A) were found to be lower than 135F in 5% of fast food restaurant data collections. Roasts (6.B) were found to be in the 130F or greater hot holding range in 100% of data collections where temperatures were able to be recorded, but the significant majority of fast food restaurants surveyed did not serve roasts. The following table summarizes hot holding temperature findings in fast food restaurants:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	108	0	0	0	4
Percentage:	96.43%	0%	0%	0%	3.57%

Out of a total of 112 temperature documentations, 4 food items were being held at out-of-range temperatures. Intervention is not required for “Item 6 Hot Holding of TCS Food”.

### Item 7 Cooling TCS Foods

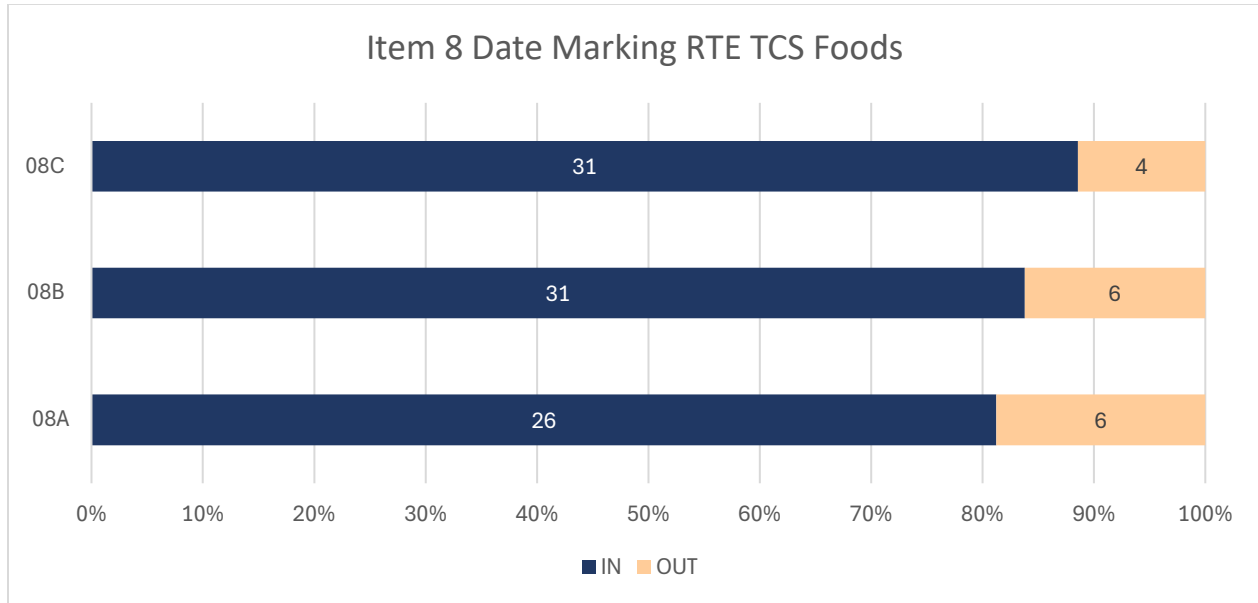
7.A	Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours.
7.B	TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours.
7.C	Proper cooling methods/equipment are used.



NA and NO selections were commonplace for Item 7 during fast food restaurant surveys. However, when cooling temperatures were observed, results met the criteria for intervention. 100% of observations for 7A, and 100% for 7.C were OUT. Intervention is required for “Item 7 Cooling TCS Foods”.

### Item 8 Date Marking RTE TCS Foods

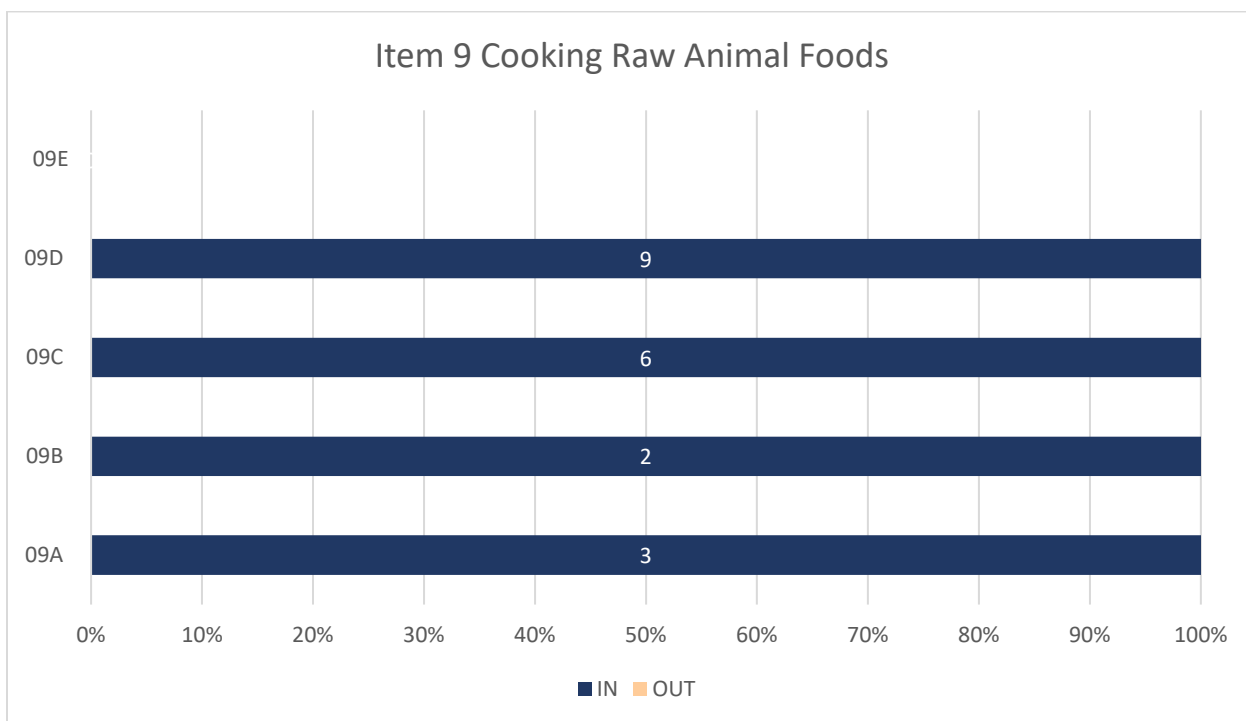
8.A	Ready-to-eat, TCS Food (prepared on-site) held for more than 24hours is date marked as required.
8.B	Open commercial containers of prepared ready-to-eat TCS Food heldfor more than 24 hours are date marked as required.
8.C	Ready-to-eat, TCS Food prepared on-site and/or opened commercialcontainer exceeding 7 days at 41F is discarded.



In 81.3% of data collections, information statement 8.A was determined to be IN. 8.B and 8.C were IN 83.8% and 88.6%, respectively, of the times they were observed. Intervention is not required for “Item 8 Date Marking RTE TCS Foods”.

### Item 9 Cooking Raw Animal Foods

9.A	Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds.
9.B	Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds.
9.C	Comminuted fish, meats, commercially-raised game animals are cooked to 155F (68C) for 15 seconds.
9.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 165F (74C) for 15 seconds.
9.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).



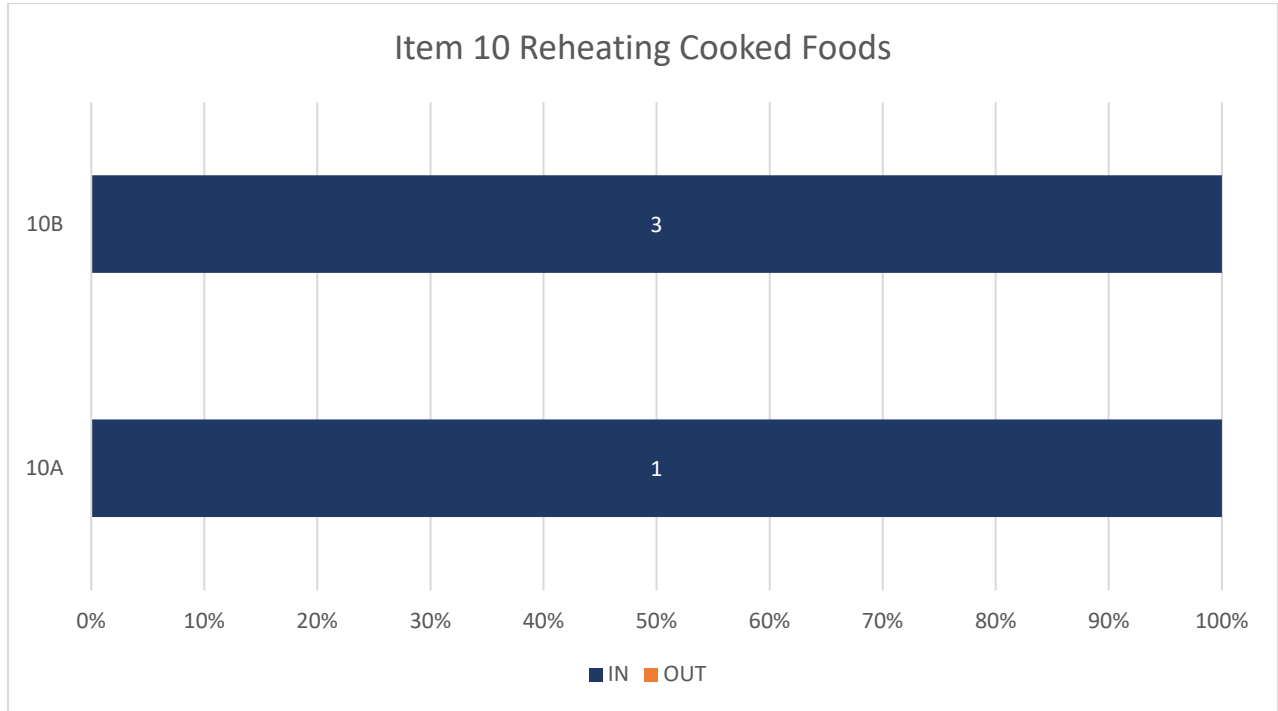
IN percentages for observed cooking temperatures for 9.A – 9.D were at 100% and 9.E was either NA and NO. While data collections occurred at facilities that cooked roasts, actual cooking of roasts was not observed at any fast food restaurant. The primary types of cooked food items at fast food restaurants were those that fell under the criteria for 9.C and 9.D. The following table summarizes cooking temperature findings in fast food restaurants:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	21	0	0	0	0
Percentage:	100%	0%	0%	0%	0%

Among the 21 temperature observations, all food items were found to be cooked to the appropriate temperatures. Intervention for “Item 9 Cooking Raw Animal Foods” is not required.

### Item 10 Reheating Cooked Foods

10.A	TCS Food that is cooked and cooled on premises is rapidly reheated to 165 (74C) for 15 seconds for hot holding.
10.B	Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding.



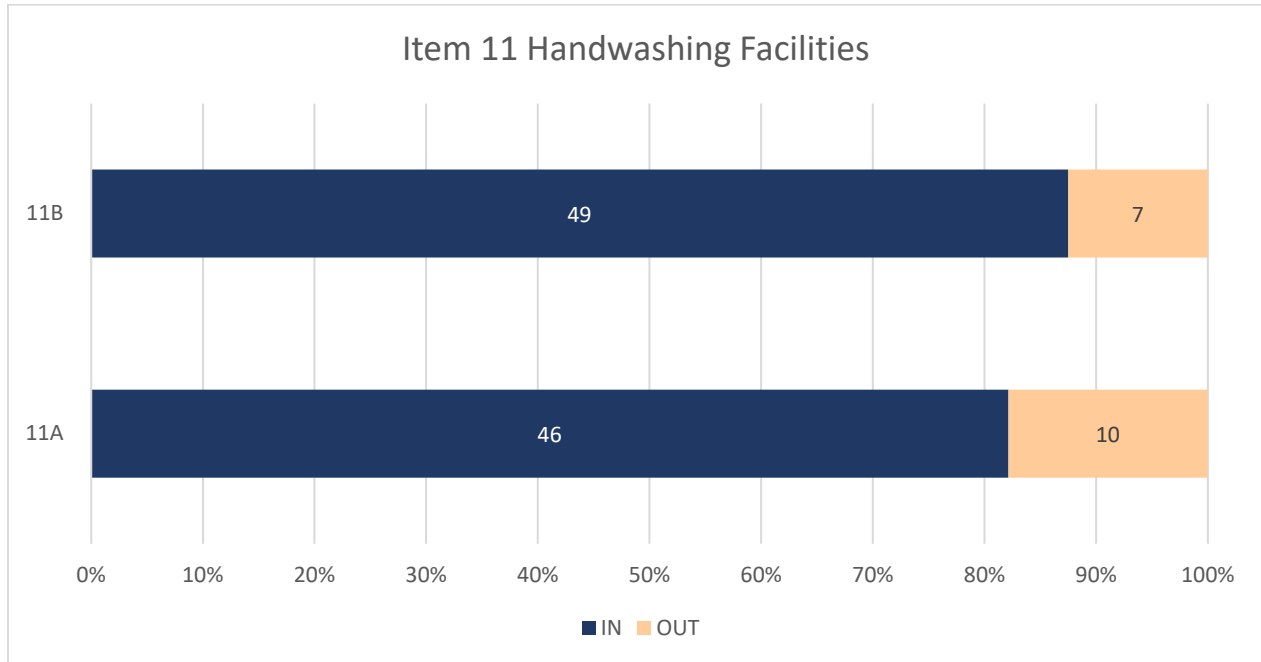
The vast majority of observations for Item 10 in fast-food restaurants were categorized as either NO or NA. However, the IN observations indicate 100% compliance on this item. The following table summarizes reheating temperature findings for fast food restaurants:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	4	0	0	0	0
Percentage:	100%	0%	0%	0%	0%

Out of the 4 temperature observations in total, all food items were reheated to the appropriate temperatures. Intervention for “Item 10 Reheating Cooked Foods” is not required.

## Item 11 Handwashing Facilities

11.A	Handwashing facilities are conveniently located and accessible foremployees.
11.B	Handwashing facilities are supplied with hand cleanser/disposabletowels/hand drying devices.

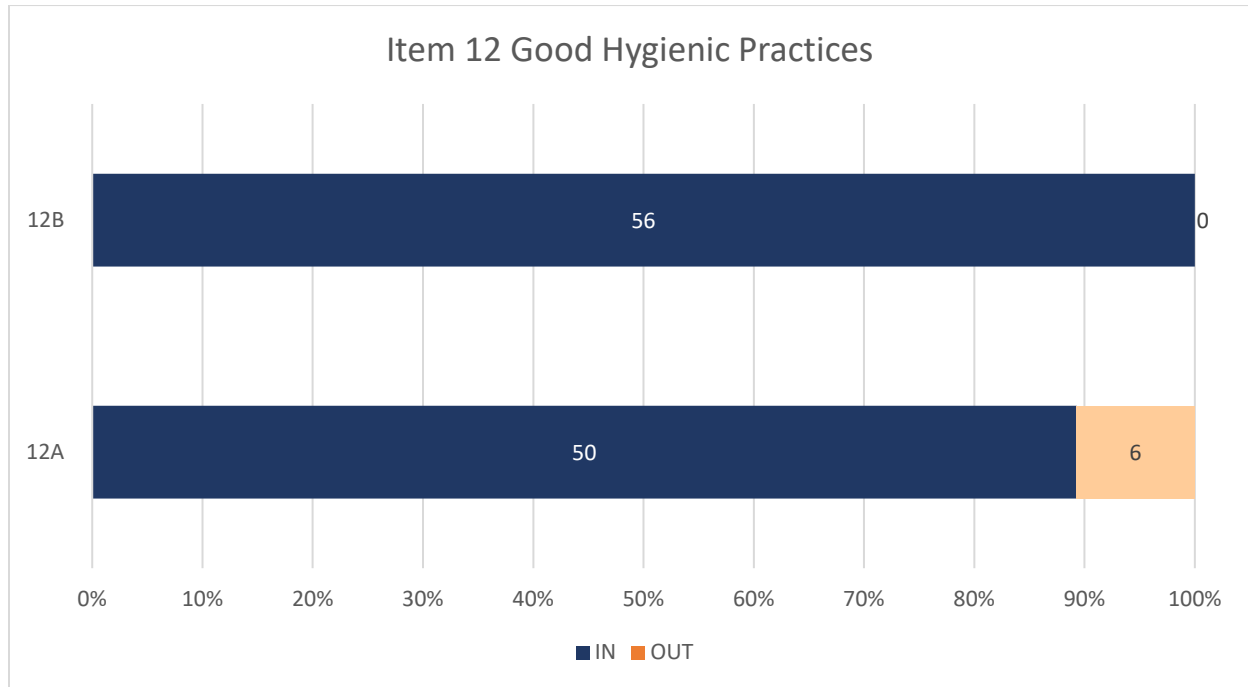


During 82.1% of data collections, handwashing facilities in fast-food restaurants were conveniently located and accessible (11.A). Additionally, they were properly supplied (11.B) in 87.5% of the data collections. Intervention is not required for “Item 11 HandwashingFacilities”.



## Item 12 Good Hygienic Practices

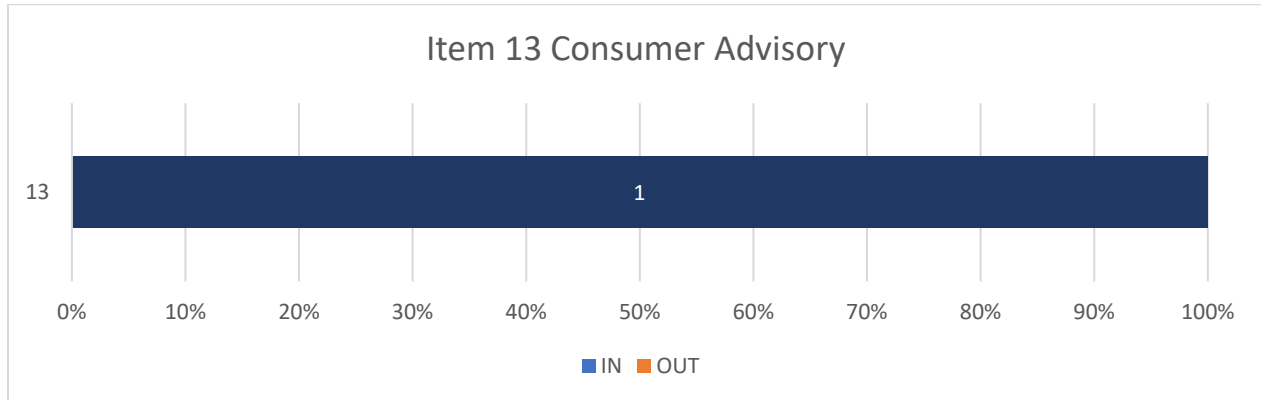
12.A	Food employees eat, drink, and use tobacco only in designated areas.
12.B	Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.



In 89.3% of data collections, food employees were observed not eating, drinking, or using tobacco in non-designated areas (12.A). Furthermore, in 100% of data collections, food employees exhibiting persistent sneezing, coughing, or a runny nose were not found working with exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles (12.B). Intervention is not required for “Item 12 Good Hygienic Practices”.

### Item 13 Consumer Advisory

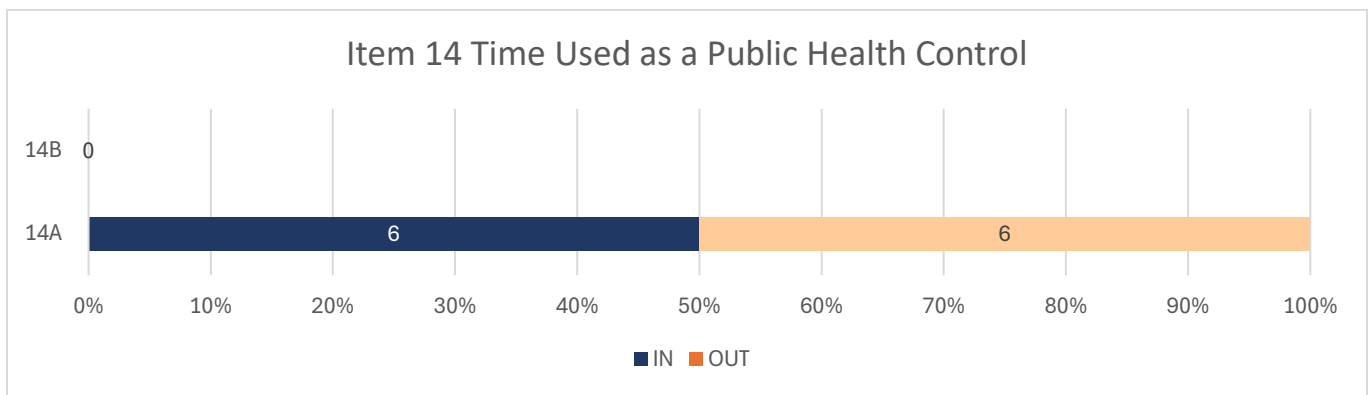
13.A	Consumers are properly advised of risks of consuming raw or undercooked animal foods.
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Most of the data collections for Item 13 in fast-food restaurants were classified as NA. Out of the 56 facilities, only one facility was observed to provide a consumer advisory. Intervention is not required for “Item 13 Consumer Advisory”.

### Item 14 Time Used as a Public Health Control

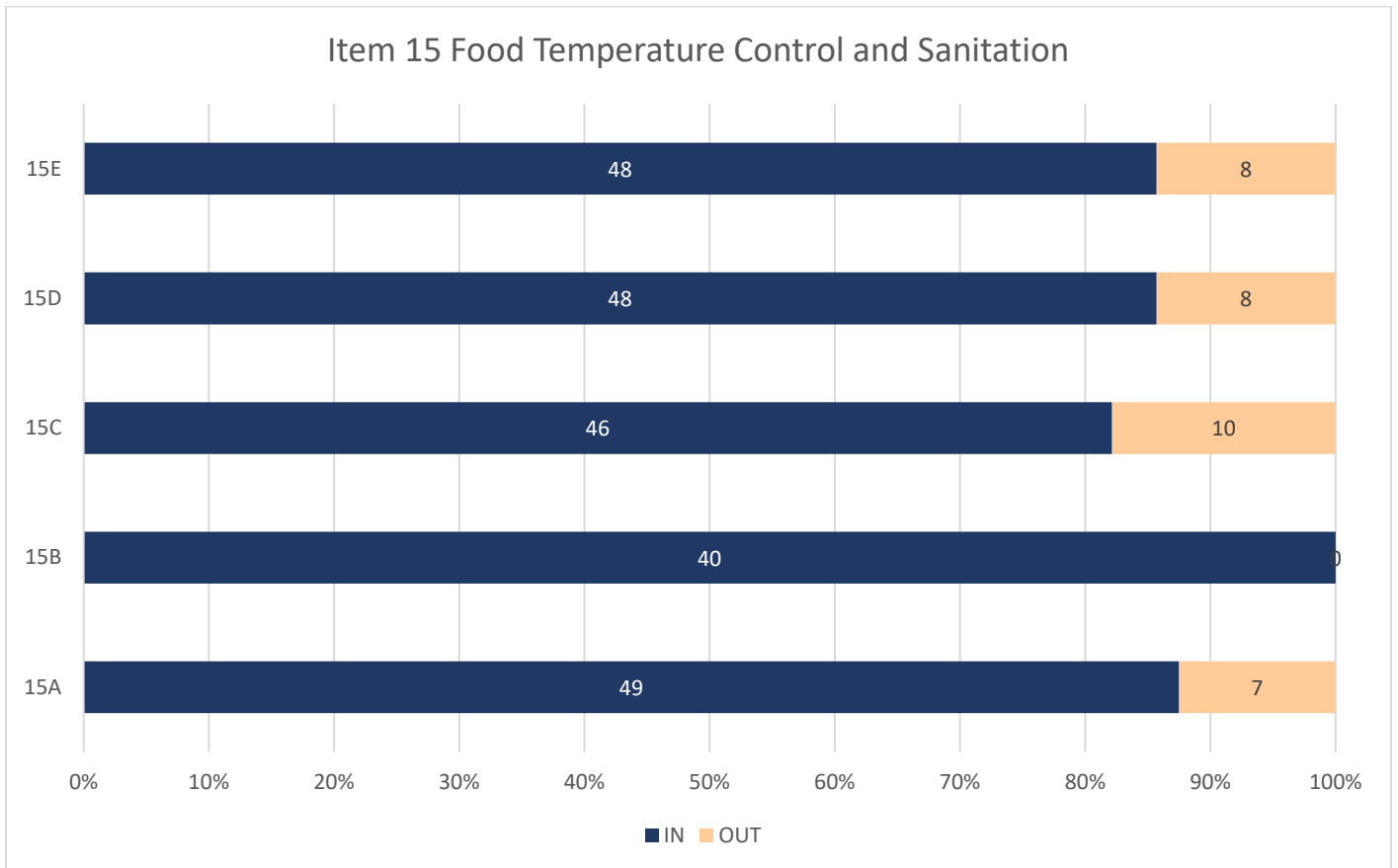
14.A	When time only is used as a public health control for 4 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.
14.B	When time only is used as a public health control for 6 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.



The majority of observations under 14A & 14B were categorized as NA. Nonetheless, a few observations for 14.A were divided evenly, with 50% being IN and 50% being OUT. Intervention is required for “Item 14 Time Used as a Public Health Control”.

## Item 15 Food Temperature Control and Sanitation

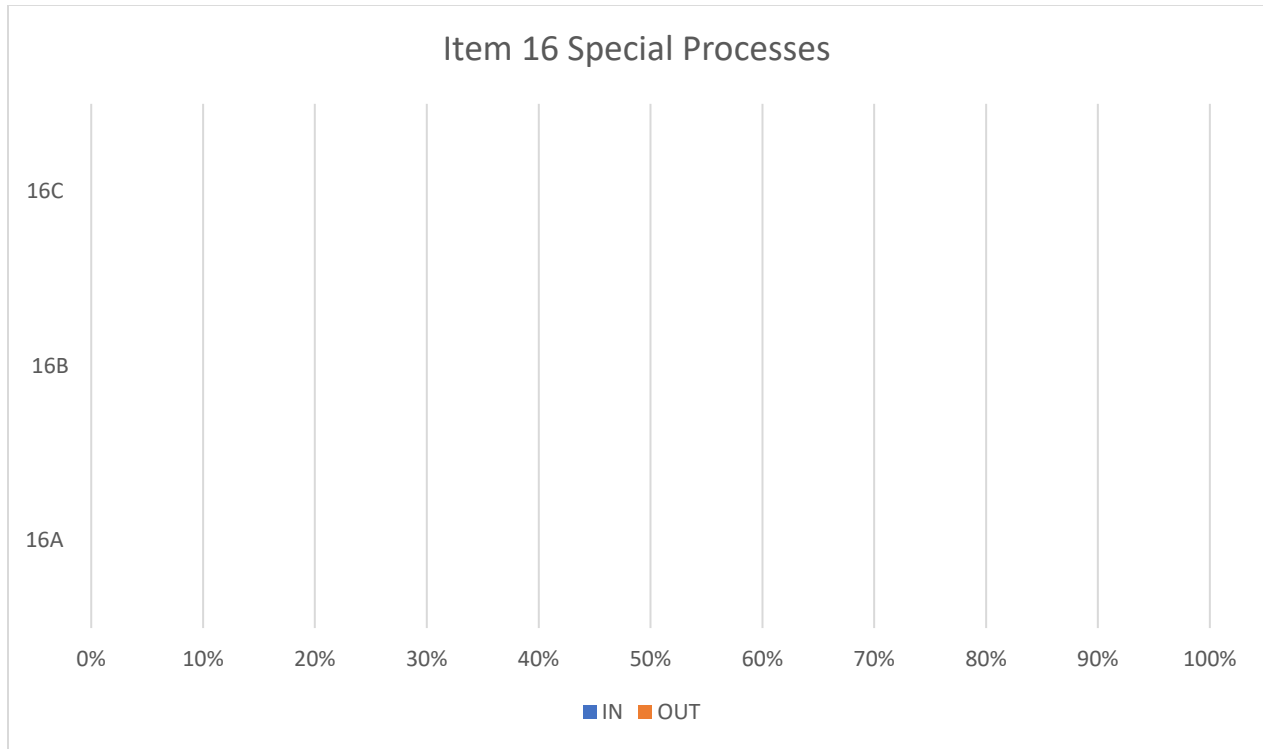
15.A	Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below.
15.B	Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above.
15.C	Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring devices.
15.D	Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.
15.E	Accurate temperature measuring devices and/or test kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.



The overall percentage of OUT observations for information statements 15.A – 15.E was 33.9% with 15.A at 12.5% , 15.B at 0%, 15.C at 17.9%, 15.D at 14.3%, and 15.E at 14.3% . Intervention for “Item 15 Food Temperature Control and Sanitation” is required.

### Item 16 Special Processes

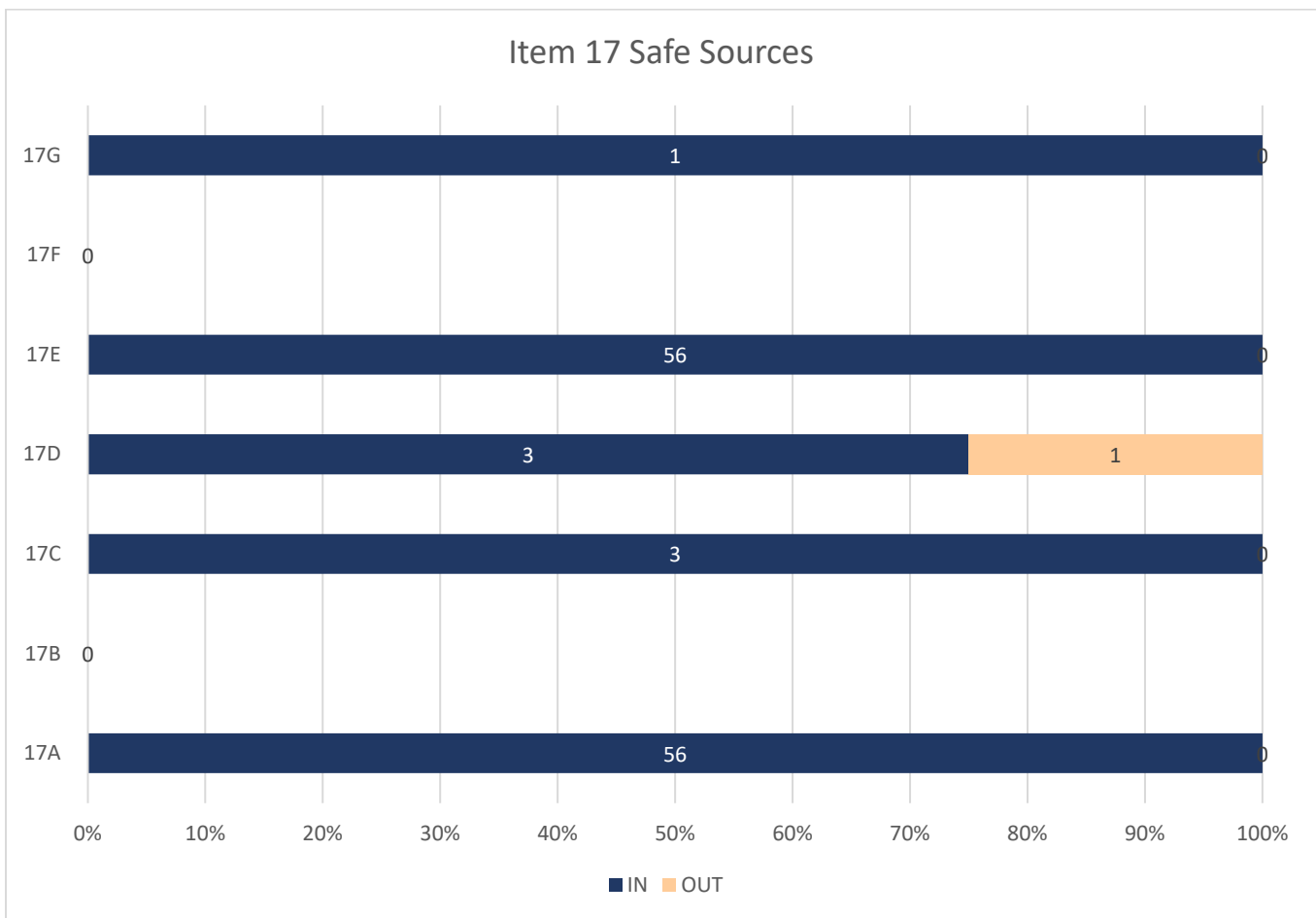
16.A	Food establishment conducts reduced oxygen packaging without avariance as specified in the Food Code.
16.B	Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.
16.C	Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code.



Among the 56 fast food restaurants surveyed, 55 did not engage in any special processes. While one restaurant was found to conduct special processes, the actual procedure was not observed during the visit. Due to the lack of actual observations for this item, a targeted intervention strategy is not required.

### Item 17 Safe Sources

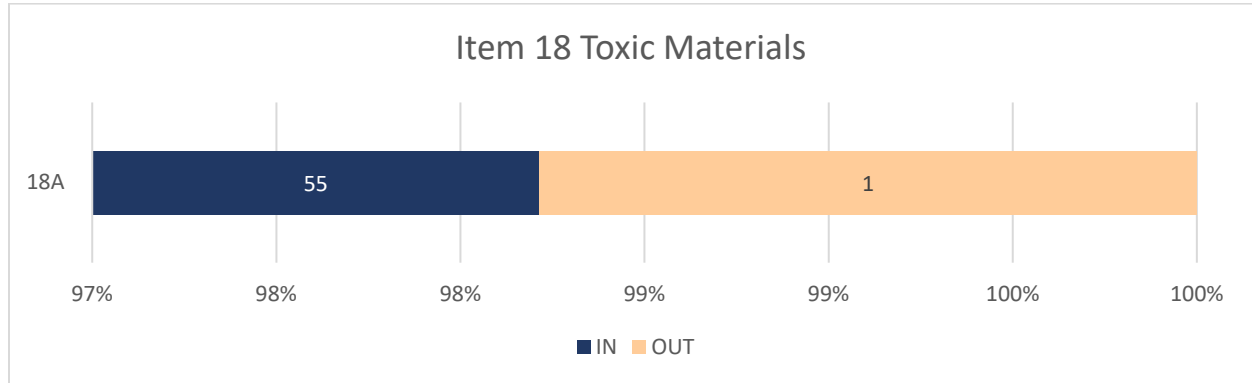
17.A	All food is from regulated food processing plants. No home prepared/canned foods.
17.B	Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.
17.C	Food is protected from contamination during transportation/receiving.
17.D	TCS Food is received at a temperature of 41F (5C) or below OR according to Law.
17.E	Food is safe and unadulterated.
17.F	Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.
17.G	Written documentation of parasite destruction is maintained for 90days for fish products.



The percentage of IN observations for information statements 17.A – 17.G were as follows: 100% (17.A), 0% -all items NO/NA -17.B, 100% (17.C), 100% (17.C), 75% (17.D), 100% (17.E), 0% - all items NO/NA- (17.F), and 100% (17.G). Intervention for “Item 17 Safe Sources” is not required.

### Item 18 Toxic Materials

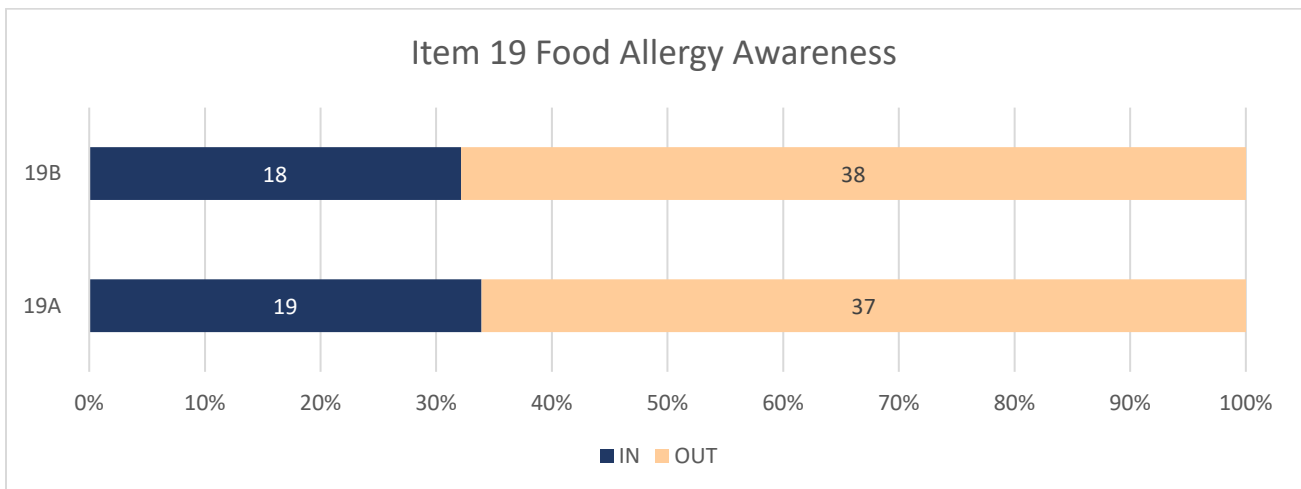
18.A	Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplied, and other personal care items are properly identified stored and used.
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Toxic materials were identified, stored, and used appropriately in 98.2% of data collections at fast-food restaurants (18.A). Intervention for “Item 18 Toxic Materials” is not required.

### Item 19 Food Allergy Awareness

19.A	Management is trained in food allergy awareness as it related to their assigned duties.
19.B	Food employees are trained in food allergy awareness as it relates to their assigned duties.

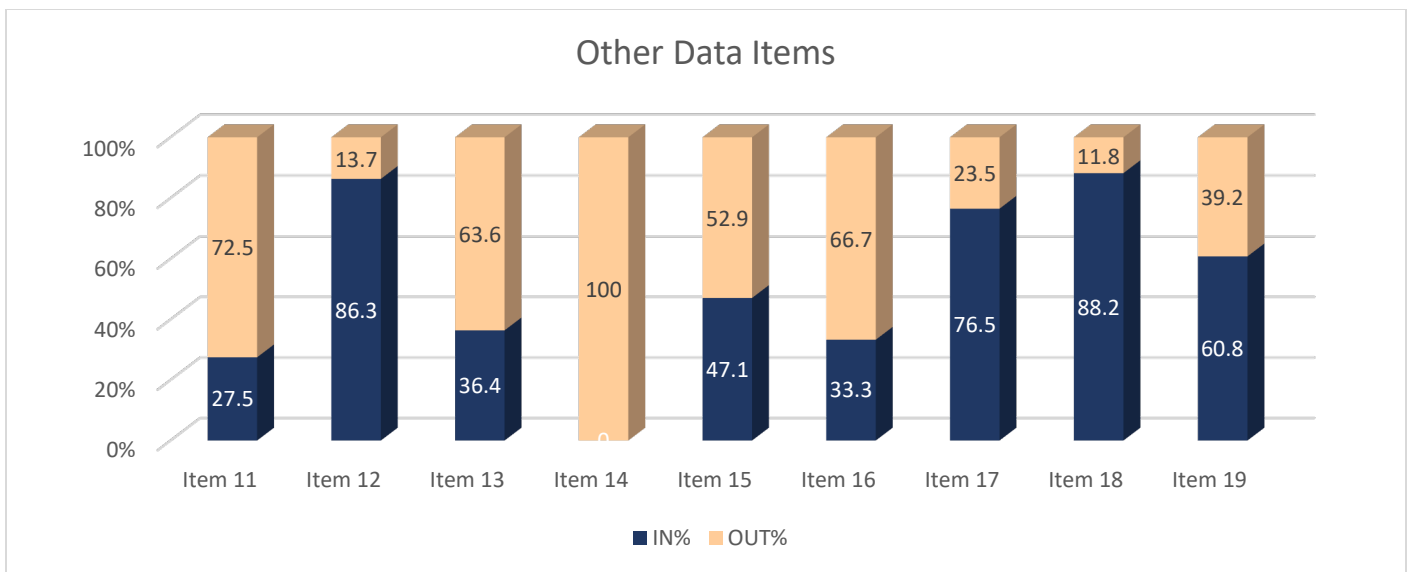
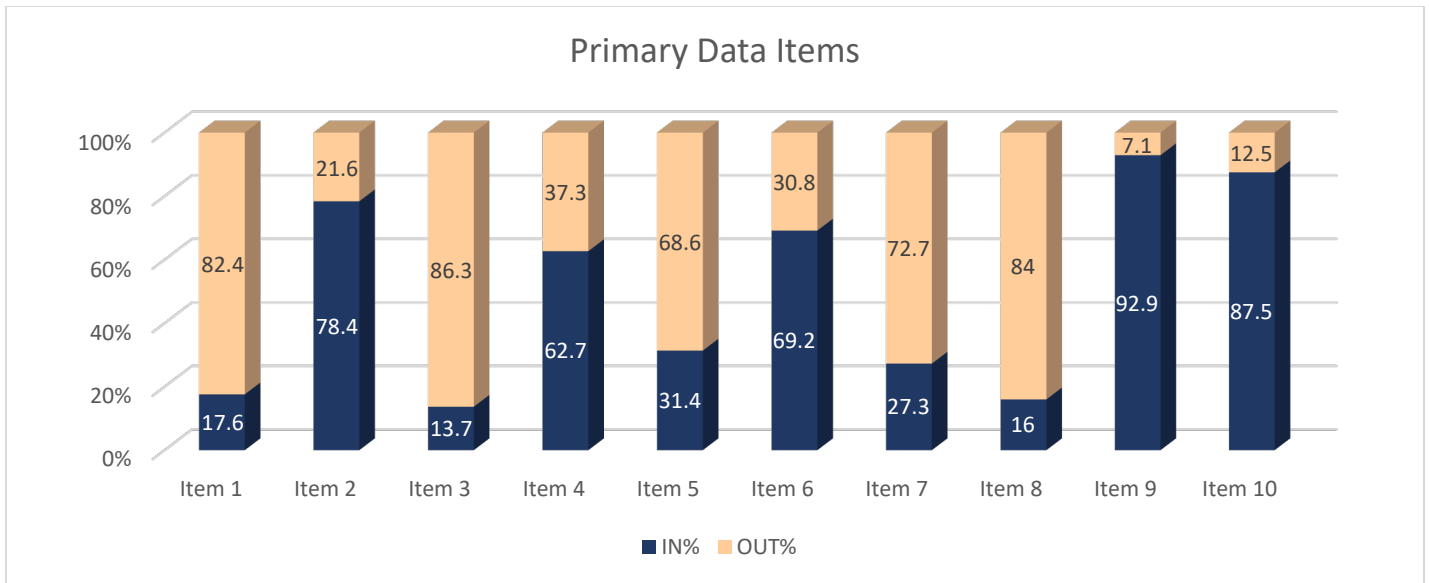


During 66.1% of data collection, it was discovered that managers lacked training in food allergy awareness (19.A). Similarly, in 67.9% of data collections, it was observed that food employees were not trained in food allergy awareness (19.B). Intervention for “Item 19 Food Allergy Awareness” is required.

# Full-Service Results

## Overall Results by Item

The following charts illustrate the overall percentage results for Primary Data Items and Other Data Items in full-service restaurants. Based on these results, the items that are in need of improvement/intervention are “Item 3 Protection from Contamination”, “Item 1 Handwashing”, “Item 3 Protection from Contamination”, “Item 4 Cleaning and Sanitizing Food Contact Surfaces”, “Item 5 Cold Holding of TCS Foods”, “Item 6 Hot Holding of TCS Foods”, “Item 7 Cooling of TCS Foods”, “Item 8 Date Marking RTE TCS Foods”, “Item 11 Handwashing Facilities”, “Item 13 Consumer Advisory”, “Item 14 Time Used as a Public Health Control”, “Item 15 Food Temperature Control and Sanitation”, and “Item 16 Special Process, Item 19 Food Allergy Awareness”.

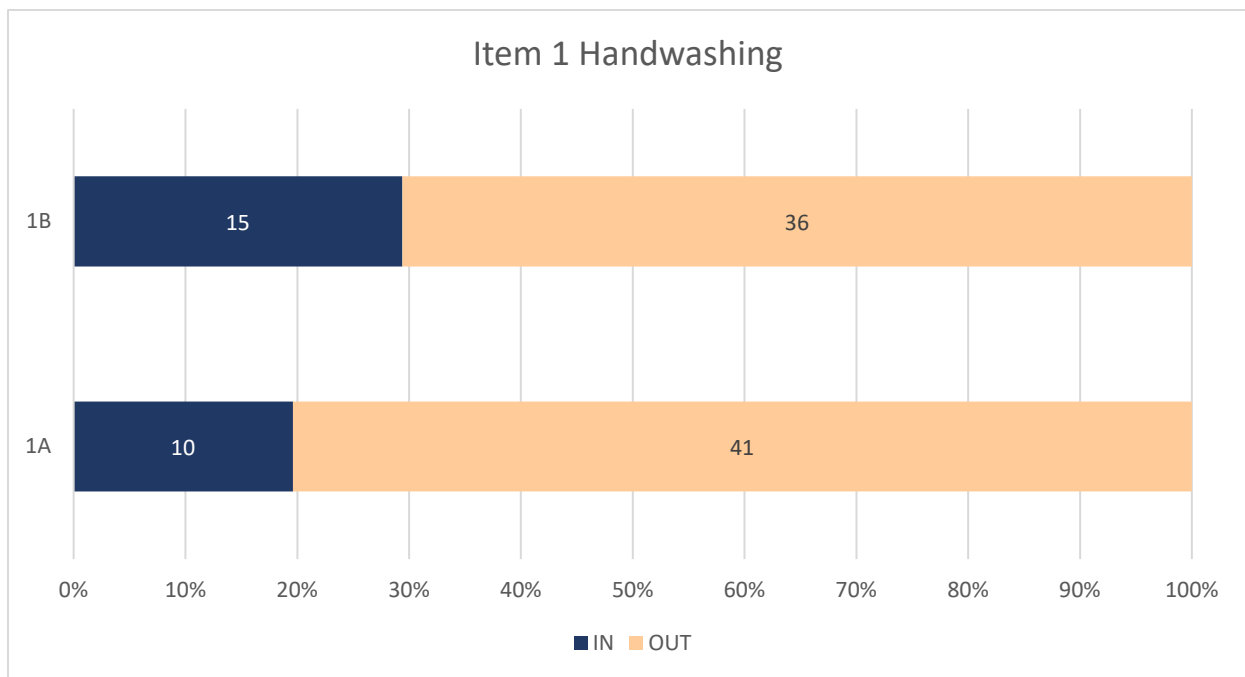


## Individual Results by Information Statements

This presents a summary of observations entered as IN or OUT for each of the Information Statements listed under all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. NOTE: For this report, the percent out of compliance for each of the information statements represents the proportion of establishments where the information statement was found out of compliance at least once when it was able to be observed. Intervention is not necessarily required if an individual information statement exceeds the  $\geq 30\%$  OUT threshold. Intervention is based only on the overall results of items and risk factors.

### Item 1 Handwashing

1.A:	Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in the FoodCode.
1.B:	Hands are cleaned and properly washed when required as specified by theFood Code.

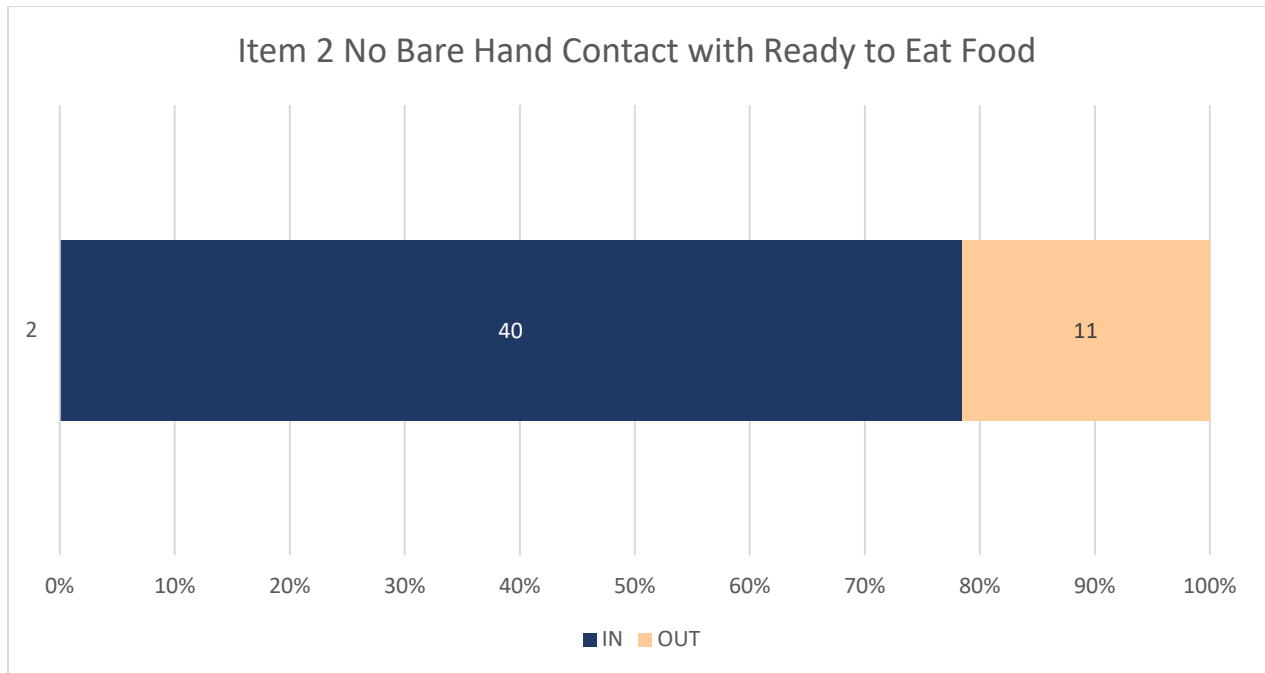


Handwashing was appropriately conducted using hand cleanser, a suitable water supply, and the specified time duration according to the Food Code in only 19.6% of data collections (1.A). Additionally, in 29.4% of facilities, hands were appropriately cleaned and washed as required by the Food Code (1.B). As a result, Intervention is necessary for "Item 1 Handwashing."



## Item 2 No Bare Hand Contact with Ready to Eat Food

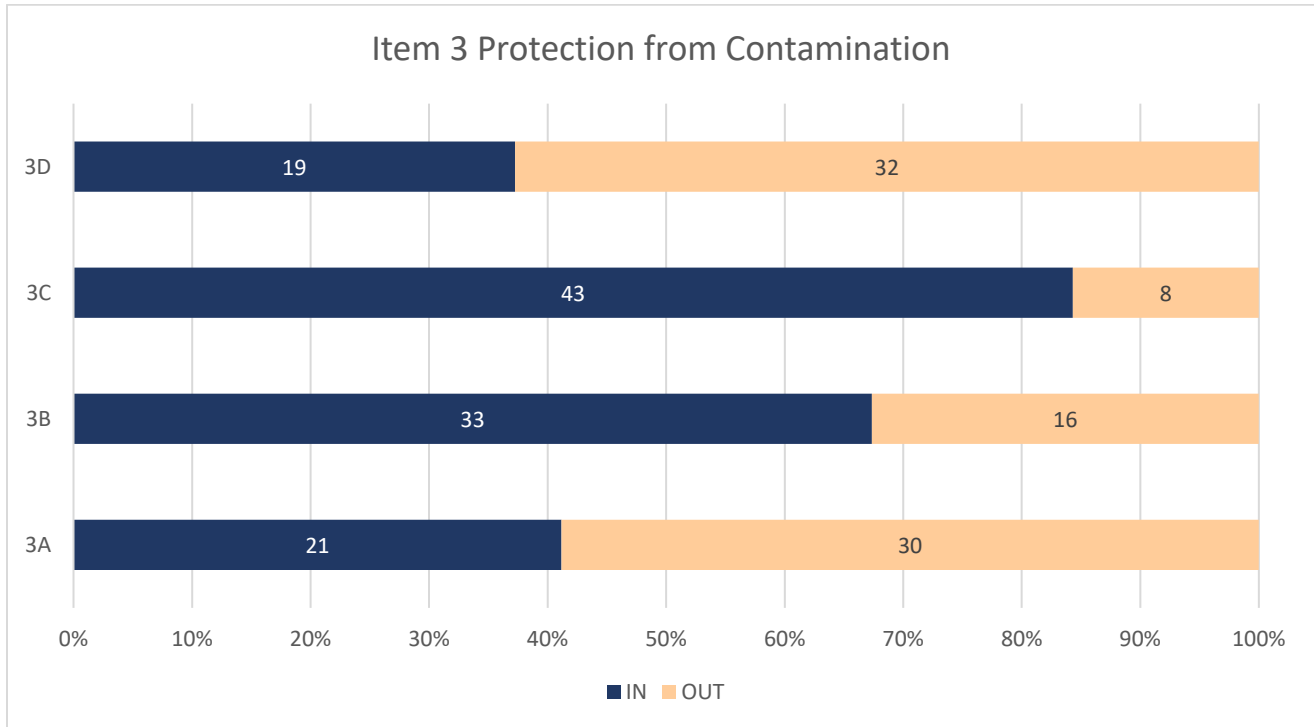
2.A:	Food employees do not contact ready to eat food with bare hands.
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In 78.4% of data collections, 2.A was determined to be IN. Intervention is not required for "Item 2 No Bare Hand Contact with Ready to Eat Food".

### Item 3 Protection from Contamination

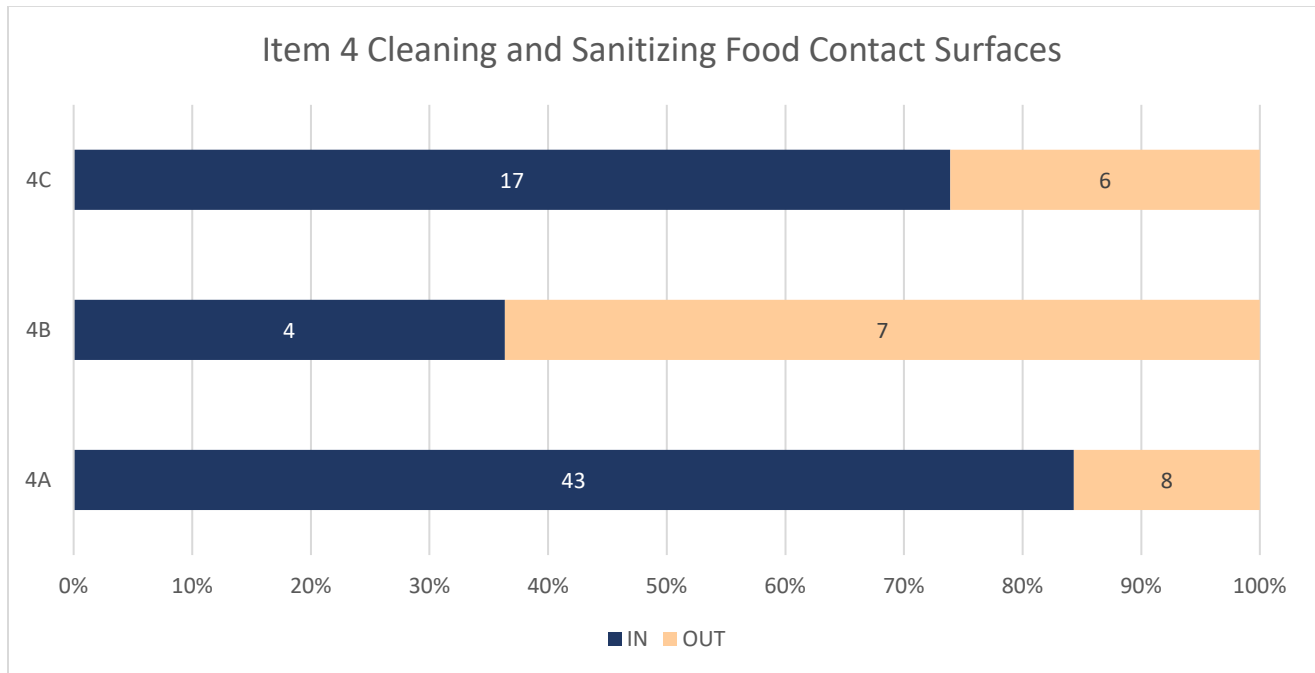
3.A	Raw animal foods are separated from ready-to-eat foods.
3.B	Different raw animal foods are separated from each other.
3.C	Food is protected from environmental contamination – actualcontamination observed.
3.D	Food is protected from environmental contamination – potentialcontamination.



For 3.D, which is potential for environmental contamination, 62.7% of observations were found to be OUT. Additionally, actual contamination was observed in only 15.7% of surveyed full service restaurants. Improper separation of foods observed at 58.8% (3A) and 32.7% (3B). Intervention is required for “Item 3 Protection from Contamination”.

## Item 4 Cleaning and Sanitizing Food Contact Surfaces

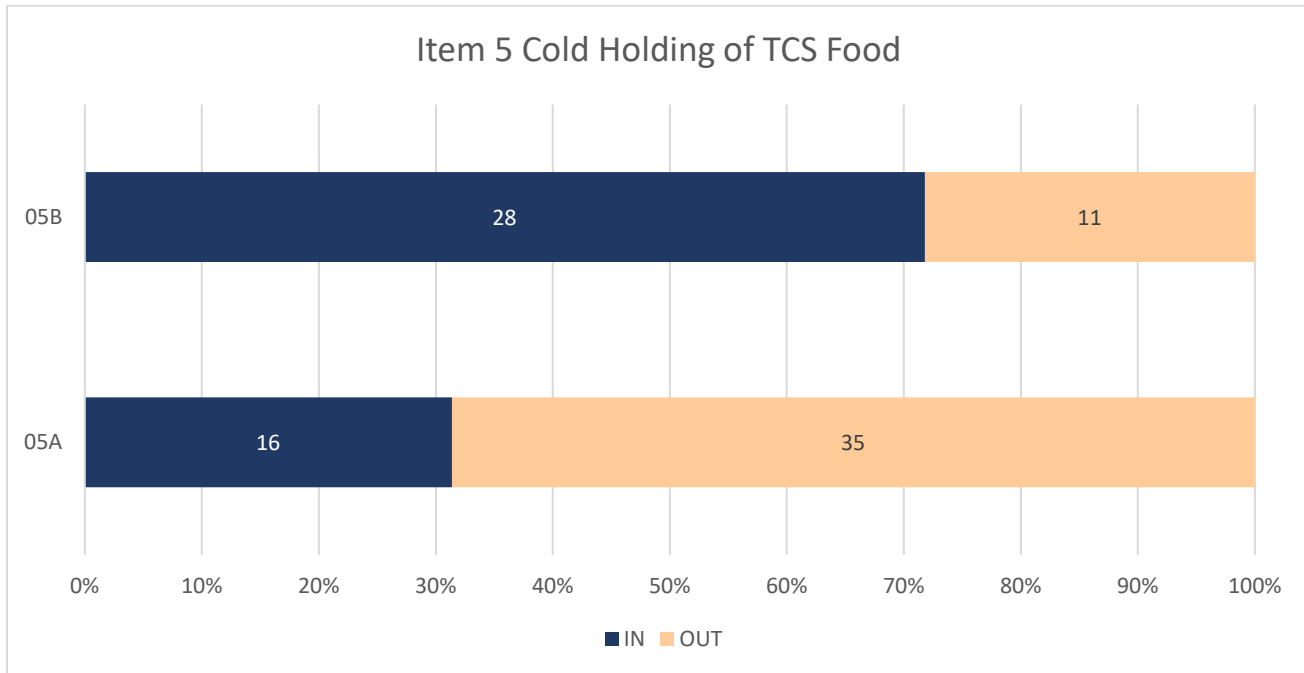
4.A	Food contact surfaces and utensils are clean to sight and touch and sanitized before use.
4.B	Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.
4.C	Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.



Food contact surfaces and utensils were clean to sight and touch and sanitized before use (4.A) in 84.3% of full service restaurants surveyed. It was found that food contact surfaces and utensils were improperly properly sanitized 63.6%% of the time when manual warewashing procedures were used and observed for (4.B). When mechanical warewashing equipment was used and observed for (4.C), this percentage is at 73.9% compliance. Intervention is required for “Item 4 Cleaning and Sanitizing Food Contact Surfaces”.

### Item 5 Cold Holding of TCS Food

5.A	TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
5.B	Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less.



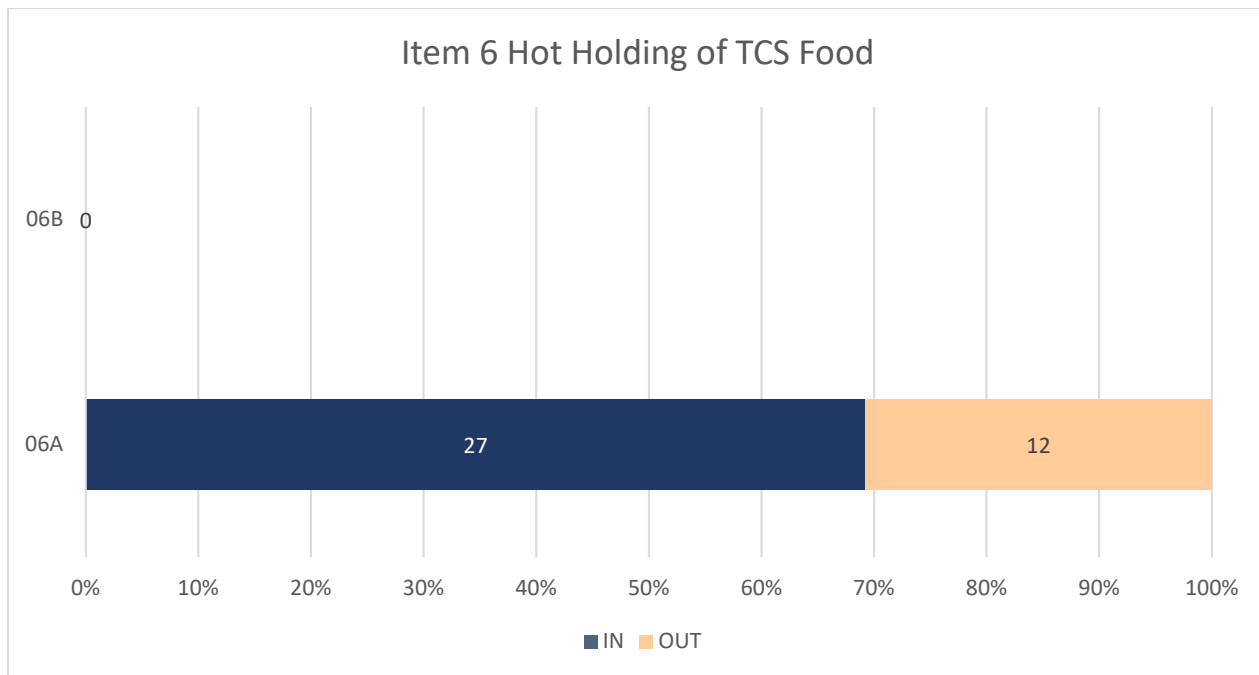
During full service restaurant data collection, it was discovered that 68.6% of the facilities were inadequately cold holding TCS food (5.A). When observed, raw shell eggs were stored at temperatures consistent with the requirements of the Food Code (5.B) at 71.8%. The following table summarizes cold holding temperature findings in full service restaurants:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	694	70	47	48	58
Percentage:	75.68%	7.63%	5.13%	5.23%	6.32%

Out of a total of 917 temperature documentations, 223 food items were being held at out-of-range temperatures. Intervention is required for “Item 5 Cold Holding of TCS Food”.

### Item 6 Hot Holding of TCS Food

6.A	TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
6.B	Roasts are held at a temperature of 130F (54C) or above.



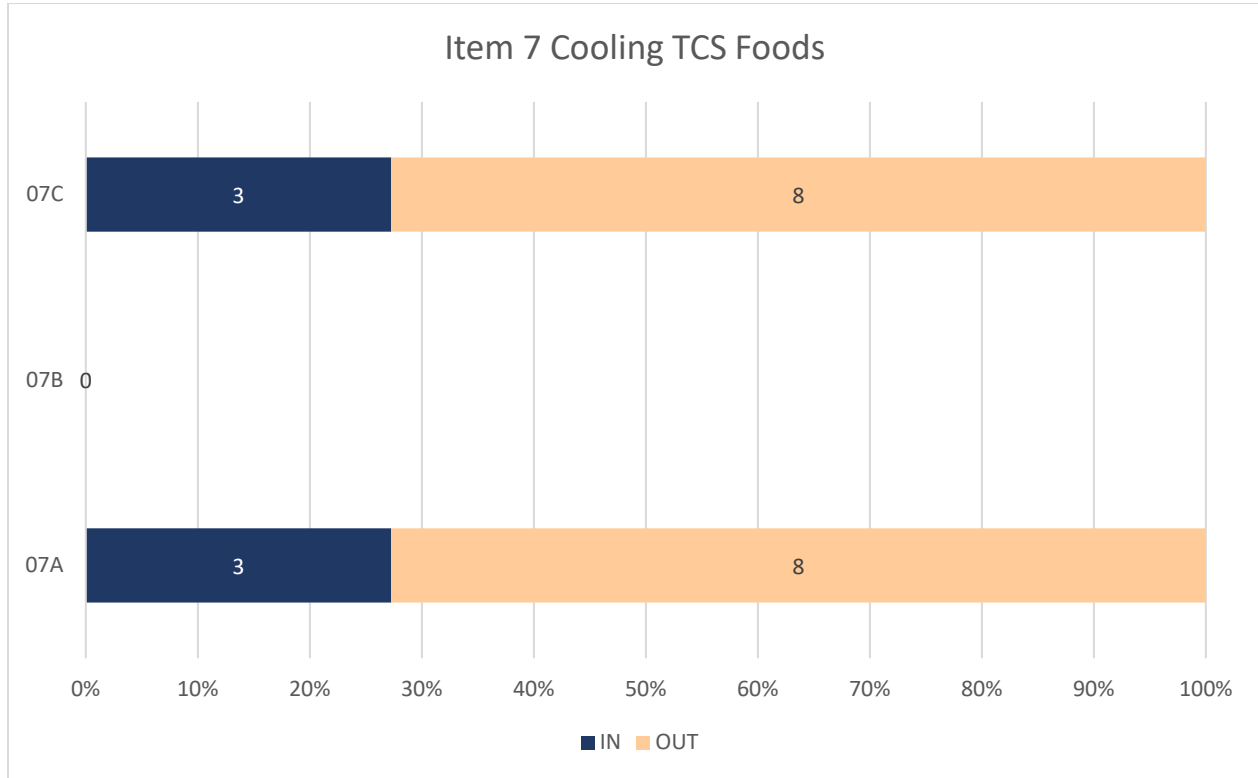
Temperatures for hot holding of TCS food (6A) were found to be lower than 135F in 30.8% of full service restaurant data collections. The majority of full service restaurants surveyed did not serve roasts (NA) or actual observations of hot holding roasts were not observed (NO) during data collection. The following table summarizes hot holding temperature findings in full service restaurants:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	132	1	1	2	18
Percentage:	85.71%	0.65%	0.65%	1.3%	11.69%

Out of a total of 154 temperature documentations, 22 food items were being held at out-of-range temperatures. Intervention is required for “Item 6 Hot Holding of TCS Food”.

### Item 7 Cooling TCS Foods

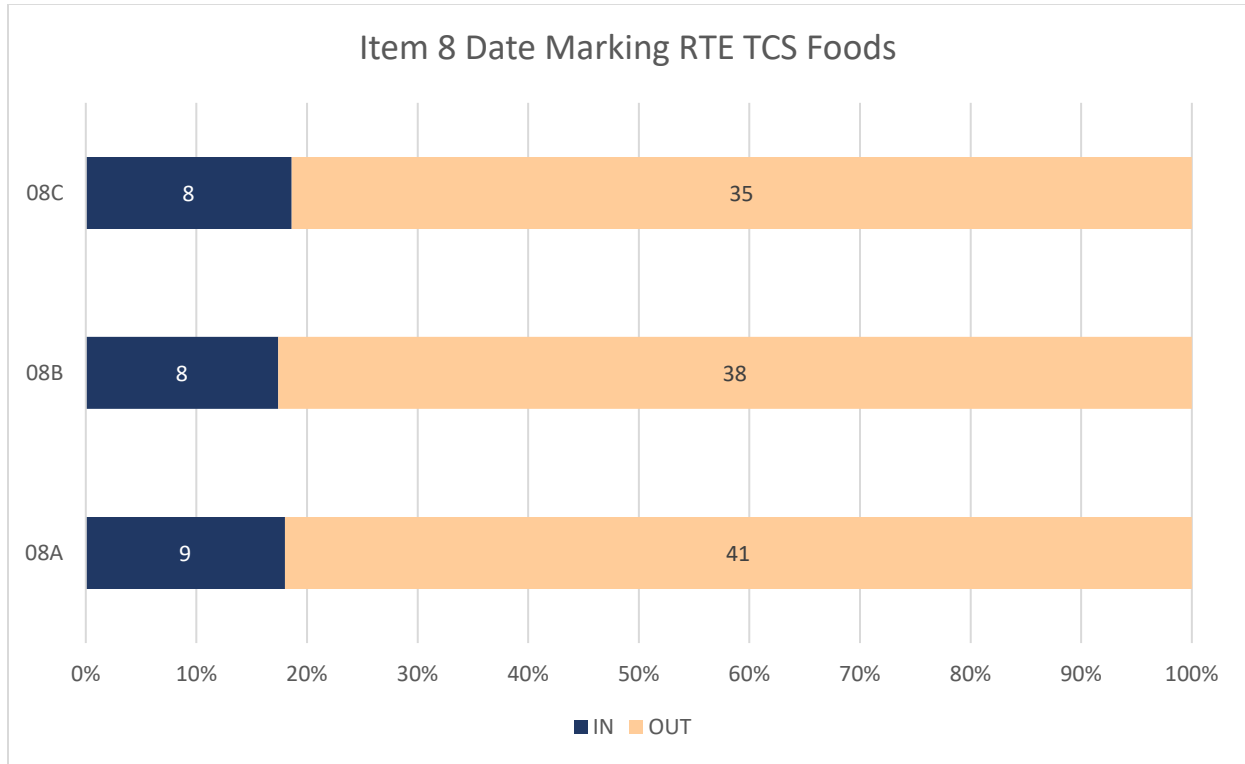
7.A	Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours.
7.B	TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours.
7.C	Proper cooling methods/equipment are used.



NO selections were common for Item 7 during full-service restaurant surveys. However, when cooling temperatures and cooling methods/equipment were observed, results met the criteria for intervention. 72.7% of observations for 7A and 7C were OUT. Intervention is required for “Item 7 Cooling TCS Foods”.

### Item 8 Date Marking RTE TCS Foods

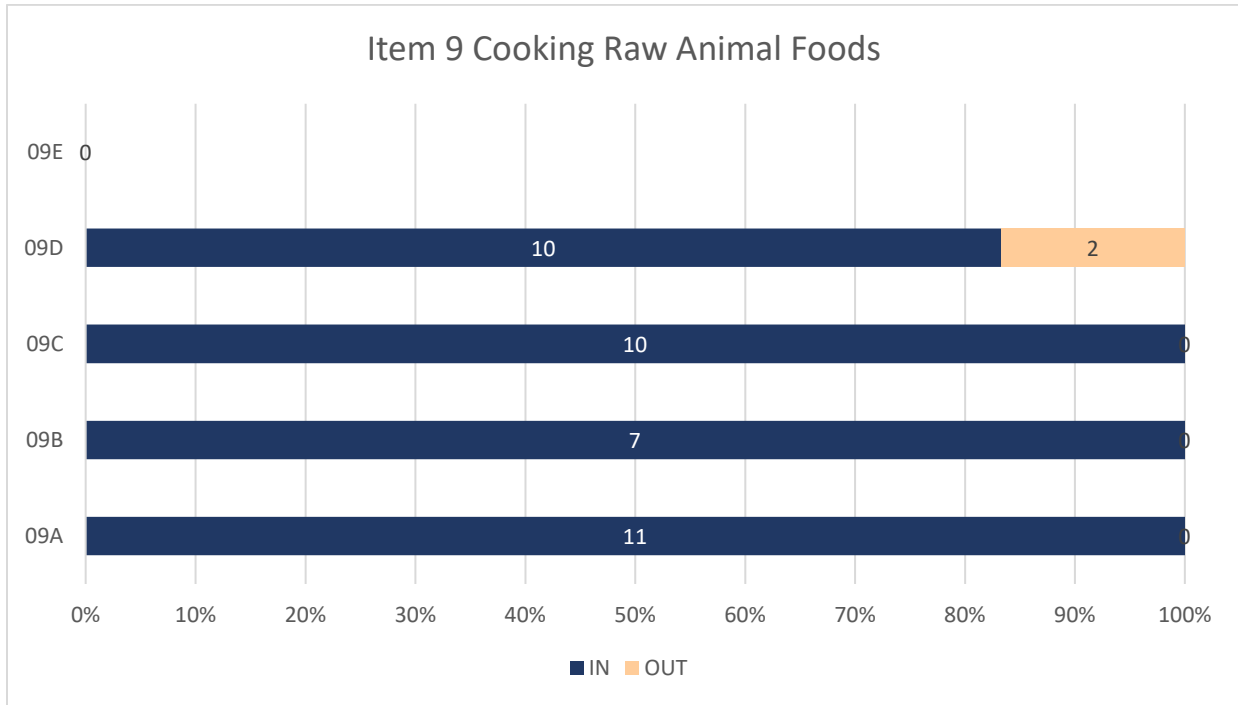
8.A	Ready-to-eat, TCS Food (prepared on-site) held for more than 24hours is date marked as required.
8.B	Open commercial containers of prepared ready-to-eat TCS Food heldfor more than 24 hours are date marked as required.
8.C	Ready-to-eat, TCS Food prepared on-site and/or opened commercialcontainer exceeding 7 days at 41F is discarded.



In 82% of data collections, information statement 8.A was determined to be OUT. 8.B and 8.C were also OUT at 82.6% and 81.4%, respectively, of the times they were observed. Intervention is required for “Item 8 Date Marking RTE TCS Foods”.

Item 9 Cooking Raw Animal Foods

9.A	Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds.
9.B	Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds.
9.C	Comminuted fish, meats, commercially-raised game animals are cooked to 155F (68C) for 15 seconds.
9.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 165F (74C) for 15 seconds.
9.E	Roasts, including formed roasts, are cooked to 130F (54C) 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).



IN percentages for observed cooking temperatures for 9.A – 9.C were at 100% and 9.D was 83.3%. Cooking of roasts (9.E) were either not observed or the process is not done at all. The following table summarizes cooking temperature findings in full service restaurants:

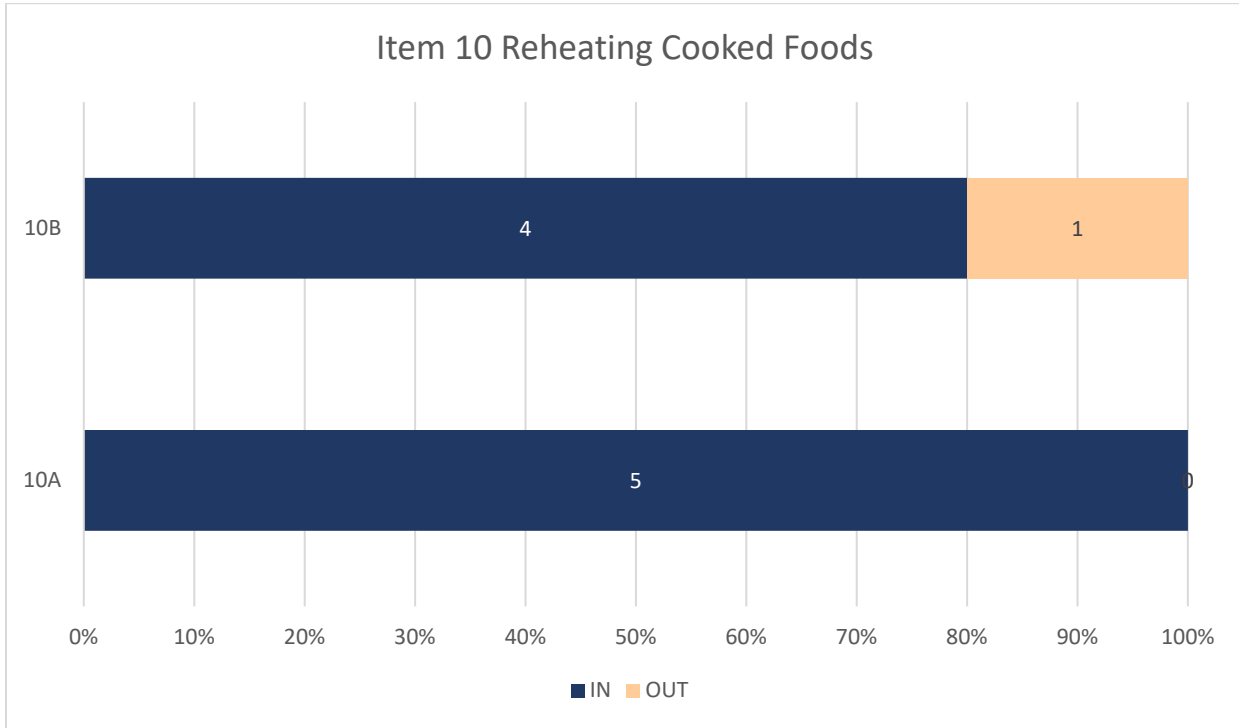
	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	49	0	2	0	2
Percentage:	92.45%	0%	3.77%	0%	3.77%

Among the 53 temperature observations, only 4 food items were found to not be cooked to the appropriate temperatures. Intervention for “Item 9 Cooking Raw Animal Foods” is not required.



### Item 10 Reheating Cooked Foods

10.A	TCS Food that is cooked and cooled on premises is rapidly reheated to 165 (74C) for 15 seconds for hot holding.
10.B	Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding.



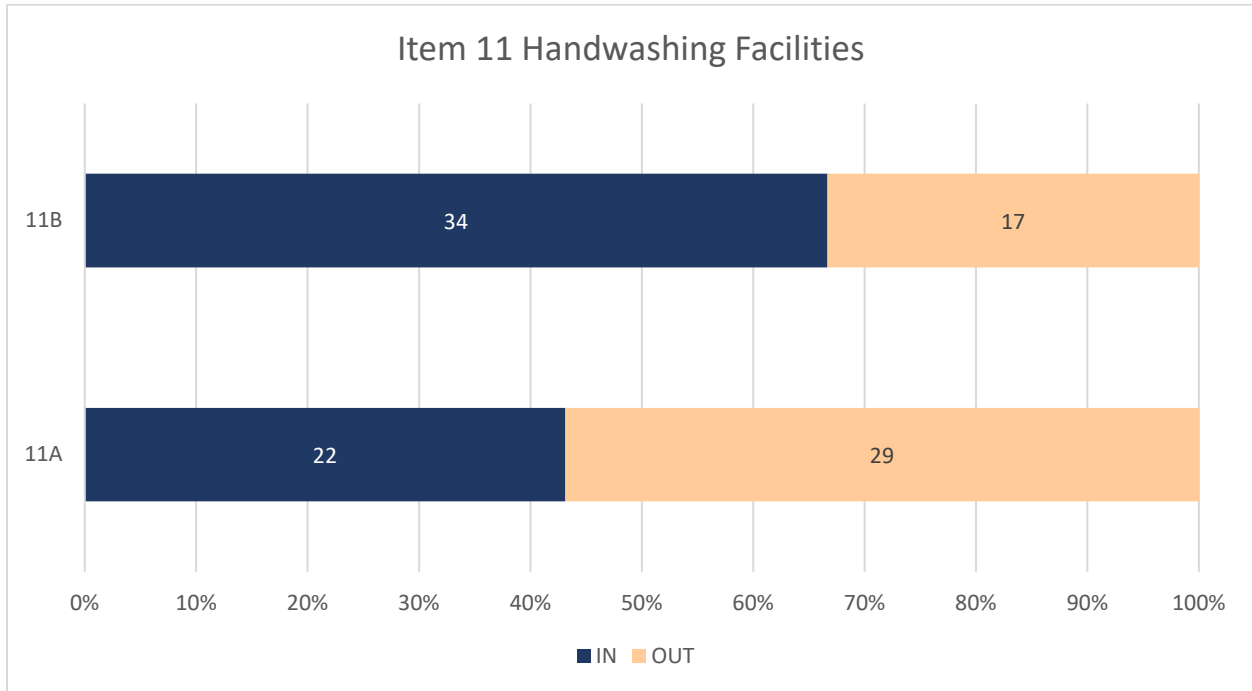
The vast majority of observations for Item 10 in full service restaurants were categorized as either NO or NA. However, compliance was observed at 100% for 10A and at 80% for 10B when actual processes were witnessed. The following table summarizes reheating temperature findings for full service restaurants:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	13	0	0	0	1
Percentage:	92.86%	0%	0%	0%	7.14%

Out of the 14 temperature observations in total, only 1 food item was not reheated to the appropriate temperatures. Intervention for “Item 10 Reheating Cooked Foods” is not required.

## Item 11 Handwashing Facilities

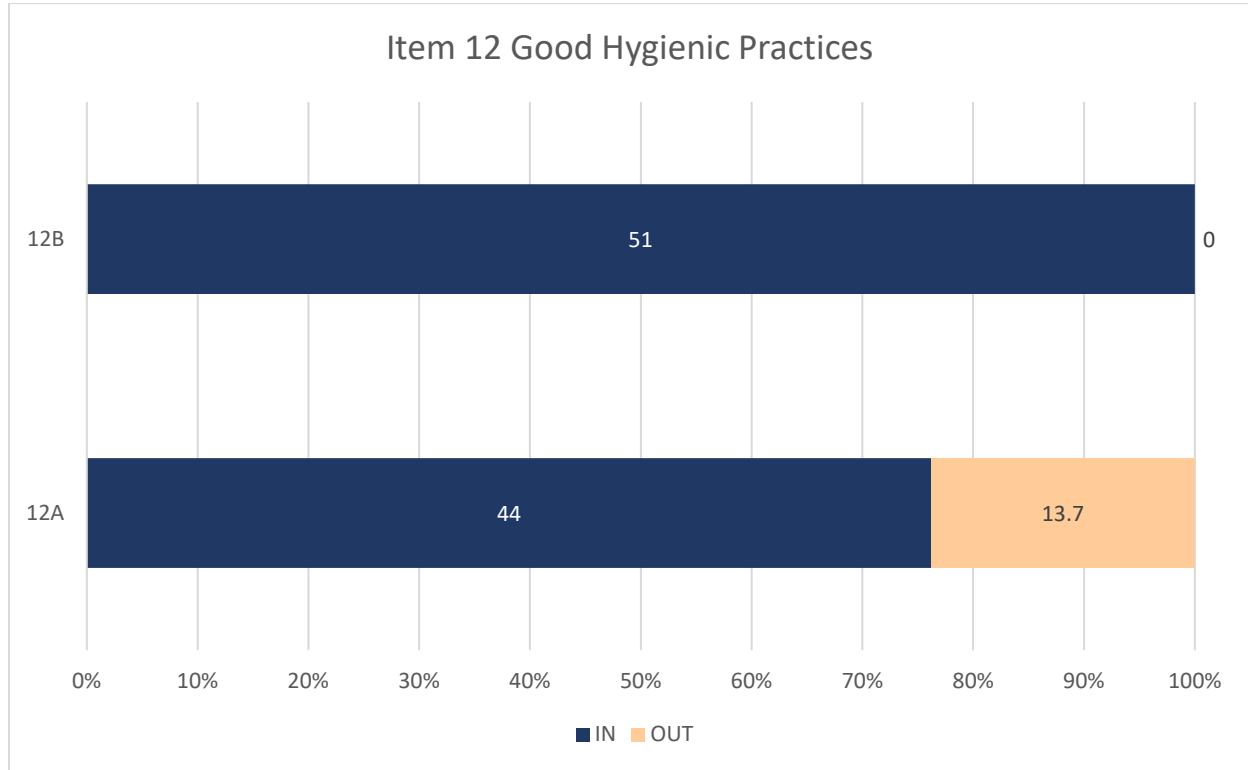
11.A	Handwashing facilities are conveniently located and accessible foremployees.
11.B	Handwashing facilities are supplied with hand cleanser/disposabletowels/hand drying devices.



During 33.3% of data collections, handwashing facilities in full service restaurants were not conveniently located and accessible (11.A). Additionally, they were not properly supplied (11.B) in 56.9% of the data collections. Intervention is required for “Item 11 HandwashingFacilities”.

## Item 12 Good Hygienic Practices

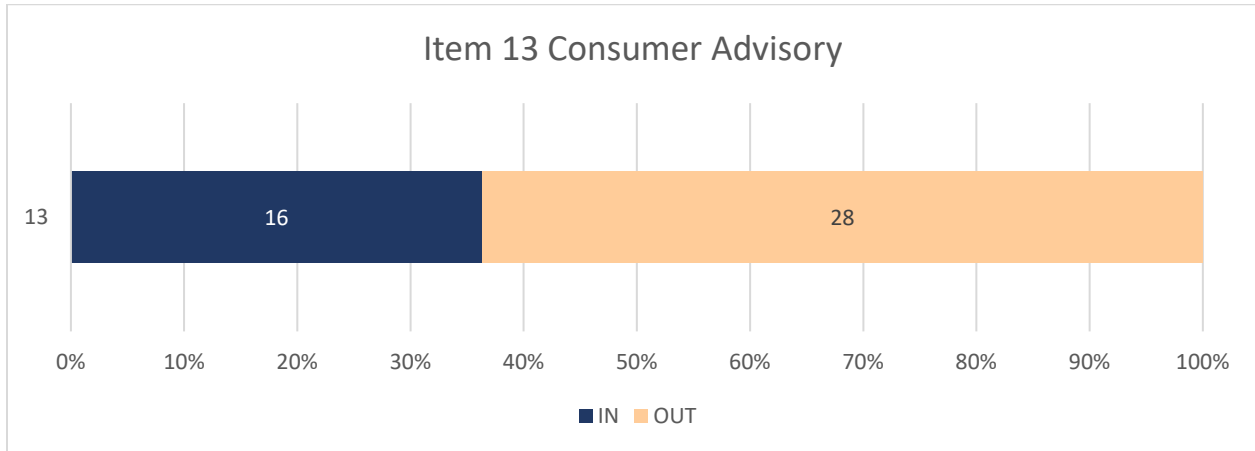
12.A	Food employees eat, drink, and use tobacco only in designated areas.
12.B	Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.



In 86.3% of data collections, food employees were observed not eating, drinking, or using tobacco in non-designated areas (12.A). Furthermore, in 100% of data collections, food employees exhibiting persistent sneezing, coughing, or a runny nose were not found working with exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles (12.B). Intervention is not required for “Item 12 Good Hygienic Practices”.

### Item 13 Consumer Advisory

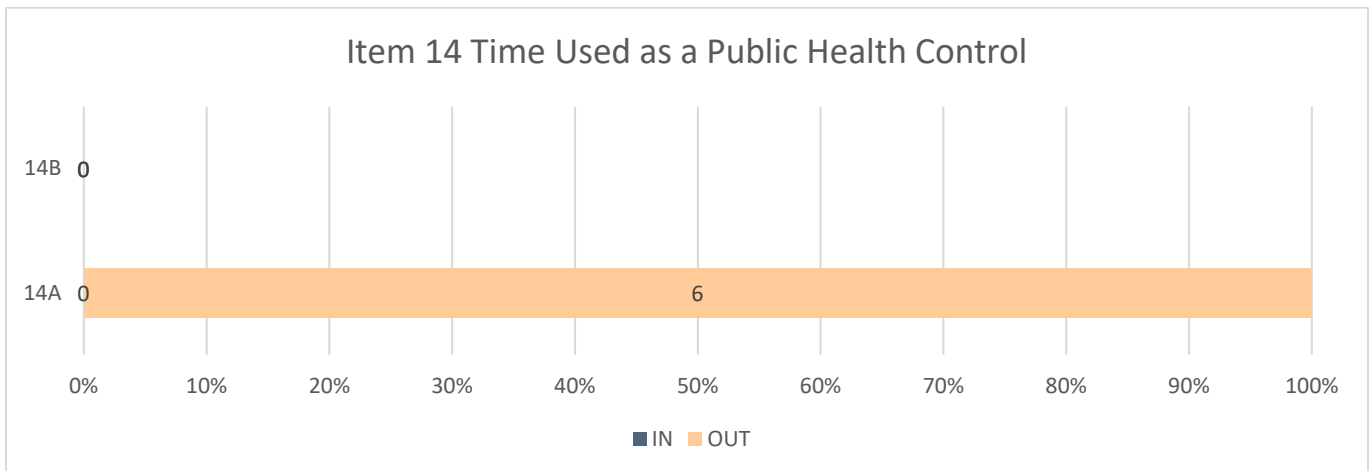
13.A	Consumers are properly advised of risks of consuming raw or undercooked animal foods.
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In only 36.4% of data collections, consumer advisory was properly provided. Intervention is required for “Item 13 Consumer Advisory”.

### Item 14 Time Used as a Public Health Control

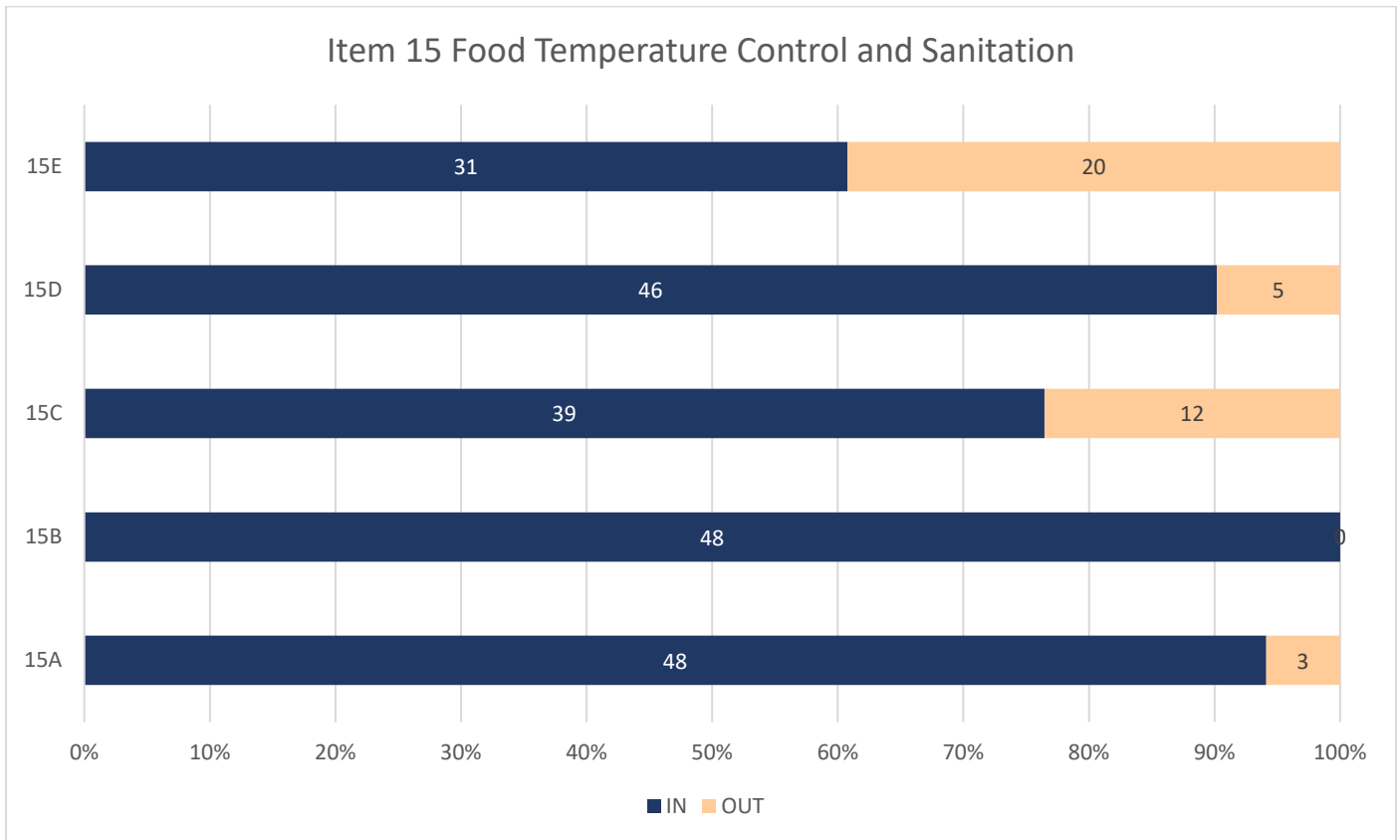
14.A	When time only is used as a public health control for 4 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.
14.B	When time only is used as a public health control for 6 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.



The majority of observations under 14A & 14B were categorized as NA. Nonetheless, a few observations for 14.A were considered OUT at 100%. Intervention is required for “Item 14 Time Used as a Public Health Control”.

## Item 15 Food Temperature Control and Sanitation

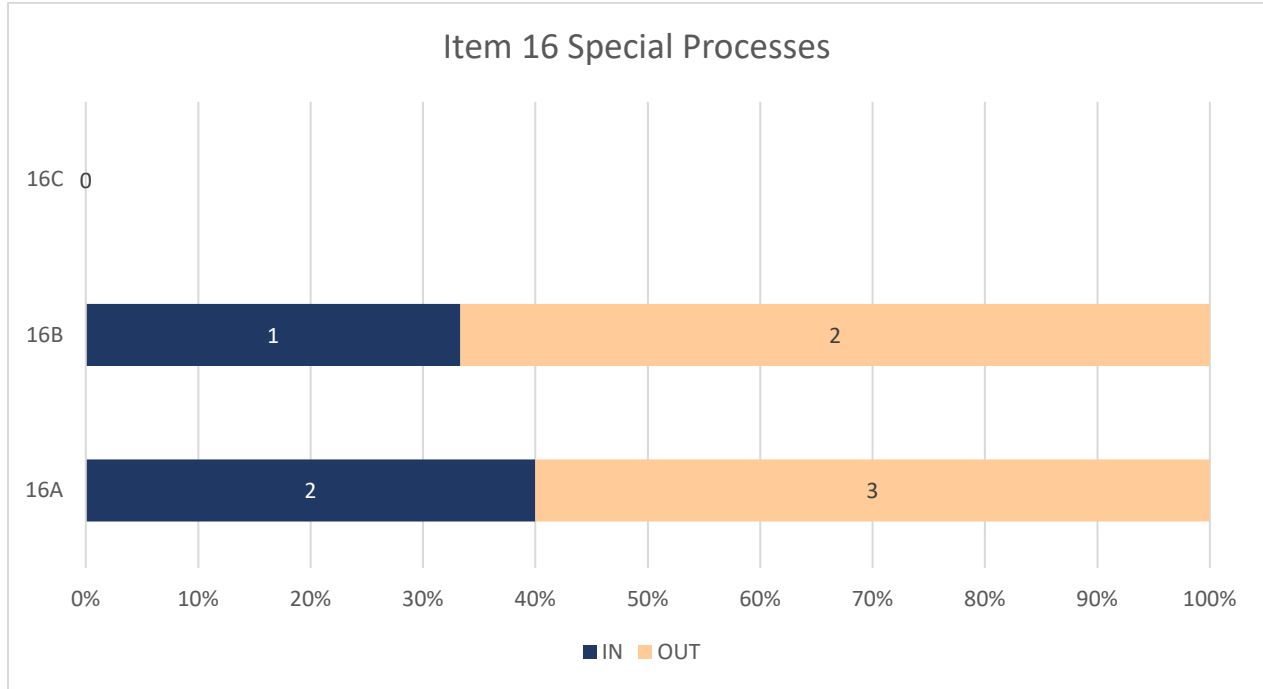
15.A	Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below.
15.B	Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above.
15.C	Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring devices.
15.D	Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.
15.E	Accurate temperature measuring devices and/or test kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.



The overall percentage of OUT observations for information statements 15.A – 15.E was 52.9% with 15.A at 5.9% , 15.B at 0%, 15.C at 23.5%, 15.D at 9.8%, and 15.E at 39.2% . Intervention for “Item 15 Food Temperature Control and Sanitation” is required.

### Item 16 Special Processes

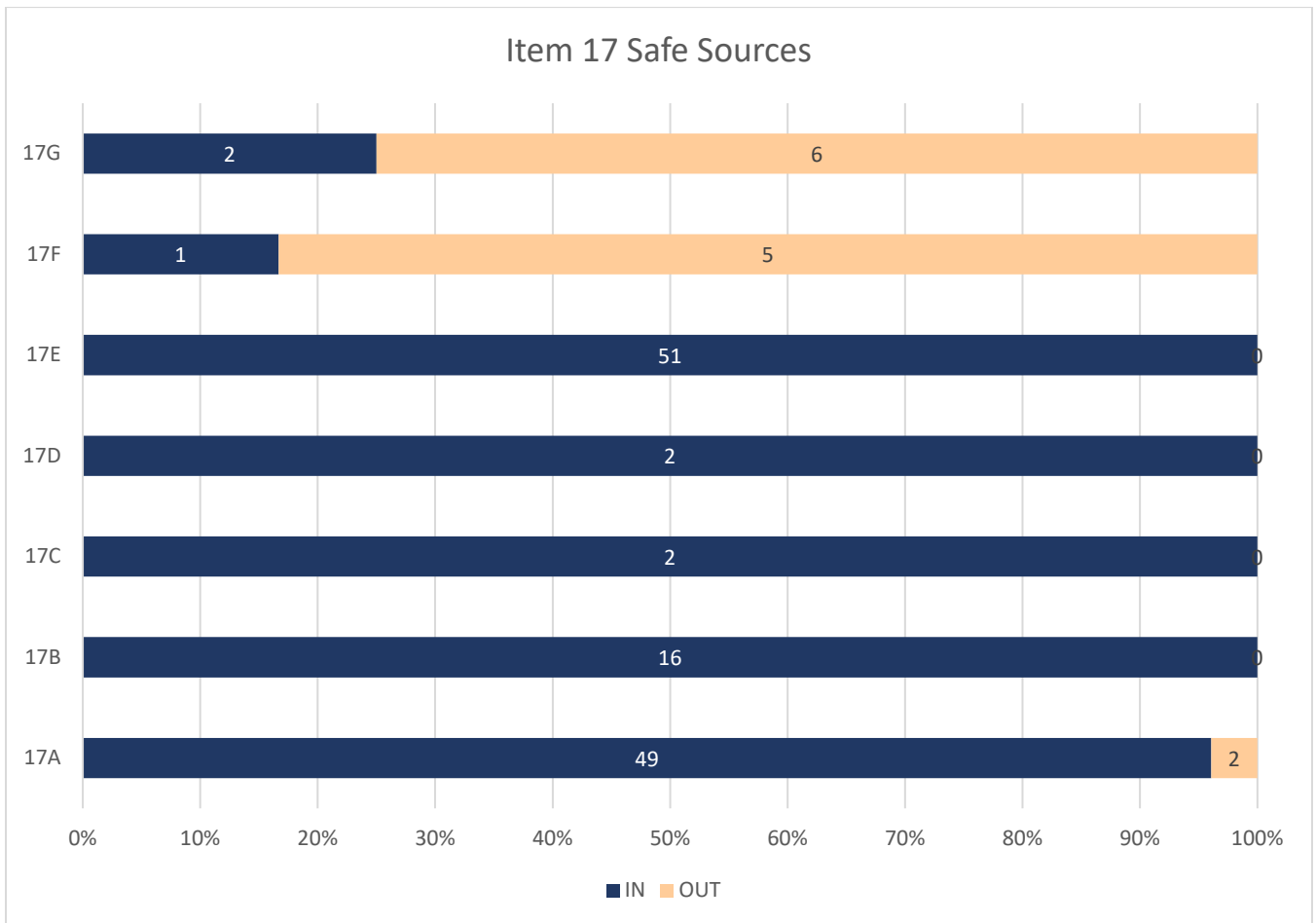
16.A	Food establishment conducts reduced oxygen packaging without avariance as specified in the Food Code.
16.B	Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.
16.C	Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code.



Among the 51 full service restaurants surveyed, 45 did not engage in any special processes. For facilities that did engage in special processes, 60% (16A) and 66.7% (16B) were not in compliance. A targeted intervention strategy is required.

### Item 17 Safe Sources

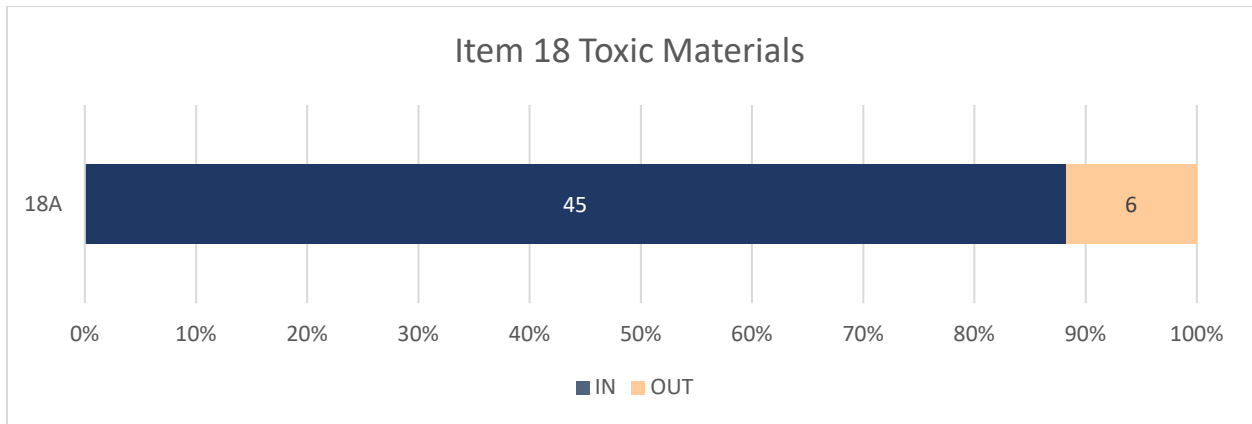
17.A	All food is from regulated food processing plants. No home prepared/canned foods.
17.B	Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.
17.C	Food is protected from contamination during transportation/receiving.
17.D	TCS Food is received at a temperature of 41F (5C) or below OR according to Law.
17.E	Food is safe and unadulterated.
17.F	Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.
17.G	Written documentation of parasite destruction is maintained for 90days for fish products.



The percentage of IN observations for information statements 17.A – 17.G were as follows: 96.1% (17.A), 100% (17.B), 100% (17.C), 100% (17.C), 100% (17.D), 100% (17.E), 16.7% (17.F), and 25% (17.G). Intervention for “Item 17 Safe Sources” is not required.

### Item 18 Toxic Materials

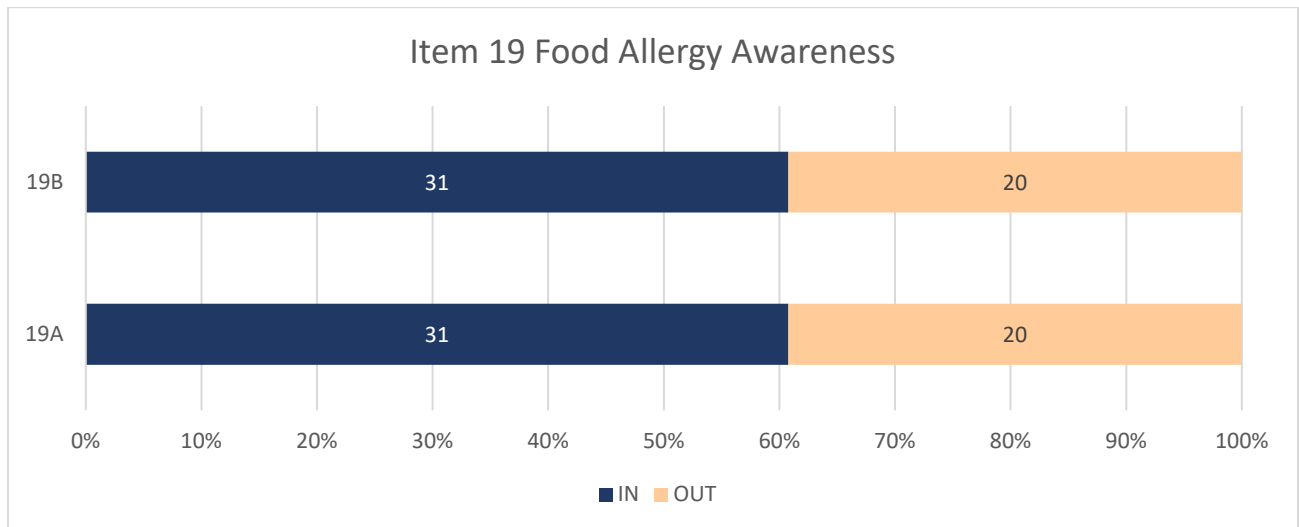
18.A	Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplied, and other personal care items are properly identified stored and used.
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Toxic materials were identified, stored, and used appropriately in 88.2% of data collections at full service restaurants (18.A). Intervention for “Item 18 Toxic Materials” is not required.

### Item 19 Food Allergy Awareness

19.A	Management is trained in food allergy awareness as it related to their assigned duties.
19.B	Food employees are trained in food allergy awareness as it relates to their assigned duties.



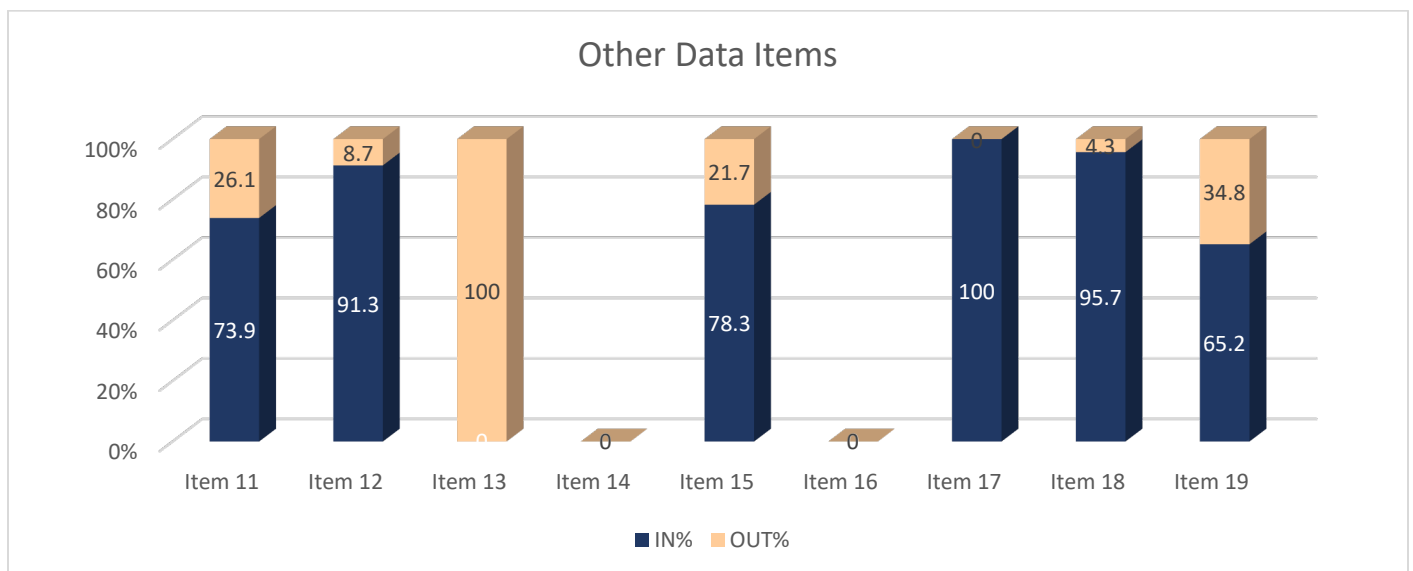
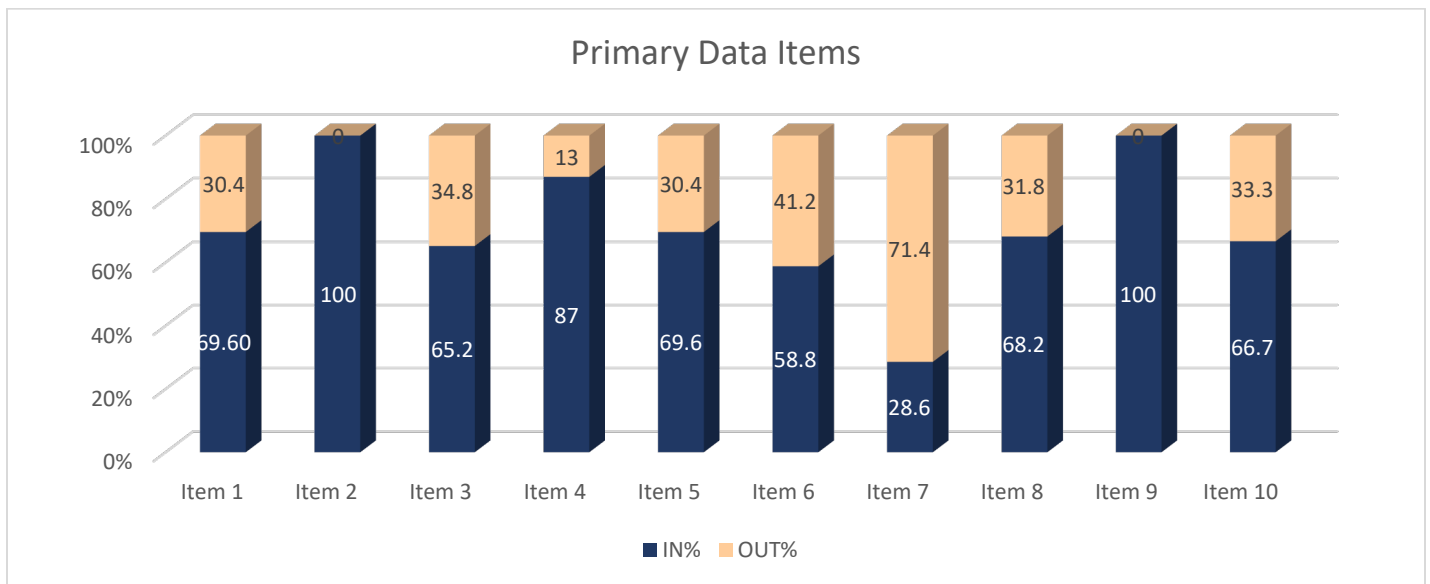
During 39.2% of data collections, it was discovered that managers lacked training in food allergy awareness (19.A). Also in 39.2% of data collections, it was observed that food employees were not trained in food allergy awareness (19.B). Intervention for “Item 19 Food Allergy Awareness” is required.



# Retail Food Store- Deli Results

## Overall Results by Item

The following charts illustrate the overall percentage results for Primary Data Items and Other Data Items in retail food store – deli. Based on these results, the items that are in need of improvement/intervention are “Item 1 Handwashing”, “Item 3 Protection from Contamination”, “Item 5 Cold Holding of TCS Foods”, “Item 6 Hot Holding of TCS Foods”, “Item 7 Cooling of TCS Foods”, “Item 8 Date Marking RTE TCS Foods”, “Item 10 Reheating Cooked Foods”, “Item 13 Consumer Advisory”, and “Item 19 Food Allergy Awareness”.

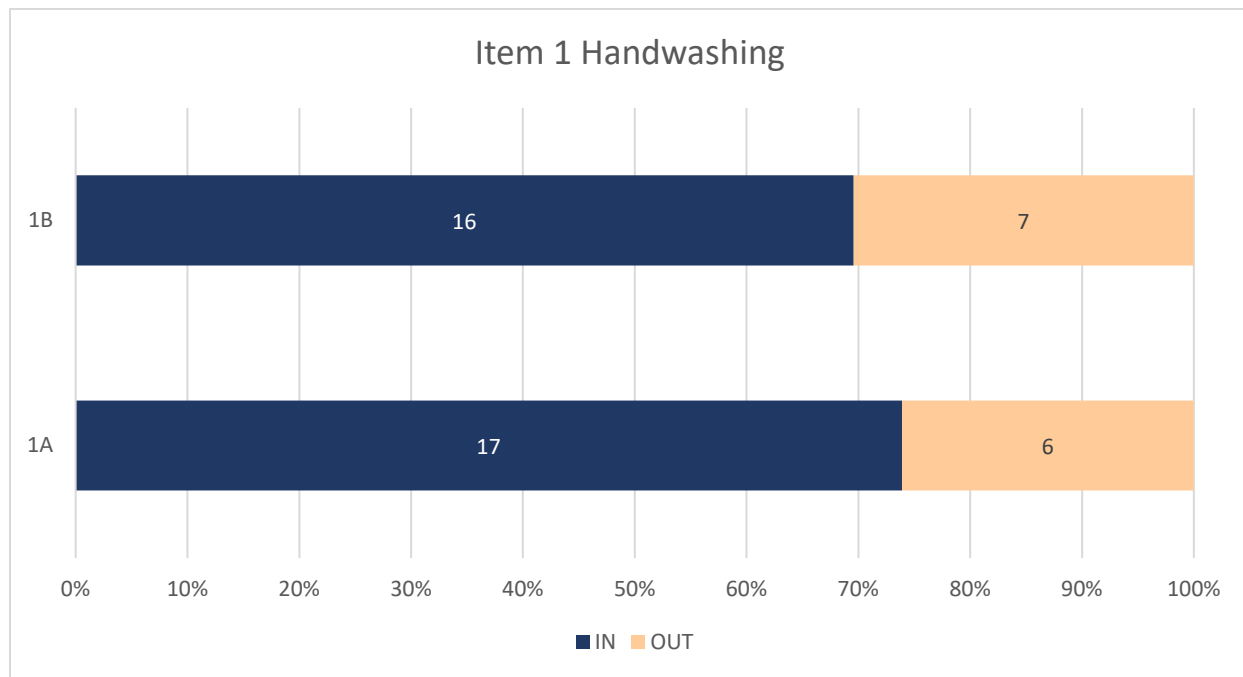


## Individual Results by Information Statements

This presents a summary of observations entered as IN or OUT for each of the Information Statements listed under all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. NOTE: For this report, the percent out of compliance for each of the information statements represents the proportion of establishments where the information statement was found out of compliance at least once when it was able to be observed. Intervention is not necessarily required if an individual information statement exceeds the  $\geq 30\%$  OUT threshold. Intervention is based only on the overall results of items and risk factors.

### Item 1 Handwashing

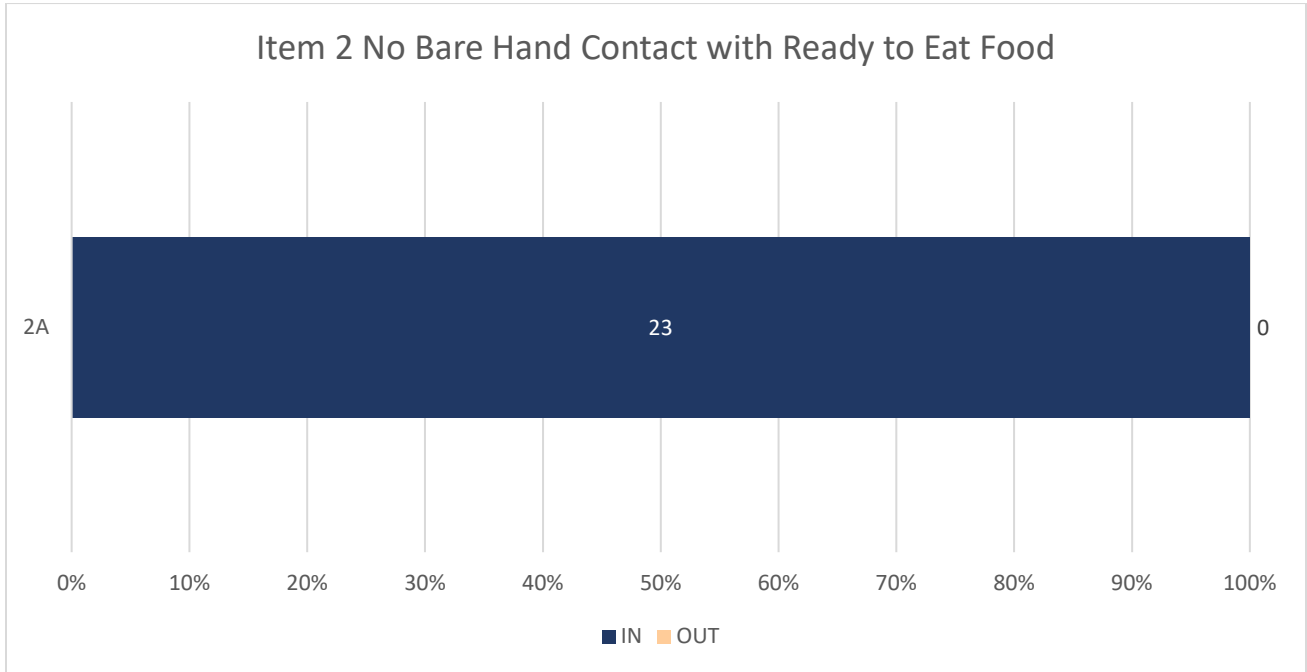
1.A:	Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in the FoodCode.
1.B:	Hands are cleaned and properly washed when required as specified by theFood Code.



Handwashing was appropriately conducted using hand cleanser, a suitable water supply, and the specified time duration according to the Food Code in 73.9% of data collections (1.A). Additionally, in 30.4% of facilities, hands were not appropriately cleaned and washed as required by the Food Code (1.B). As a result, Intervention is necessary for "Item 1 Handwashing."

## Item 2 No Bare Hand Contact with Ready to Eat Food

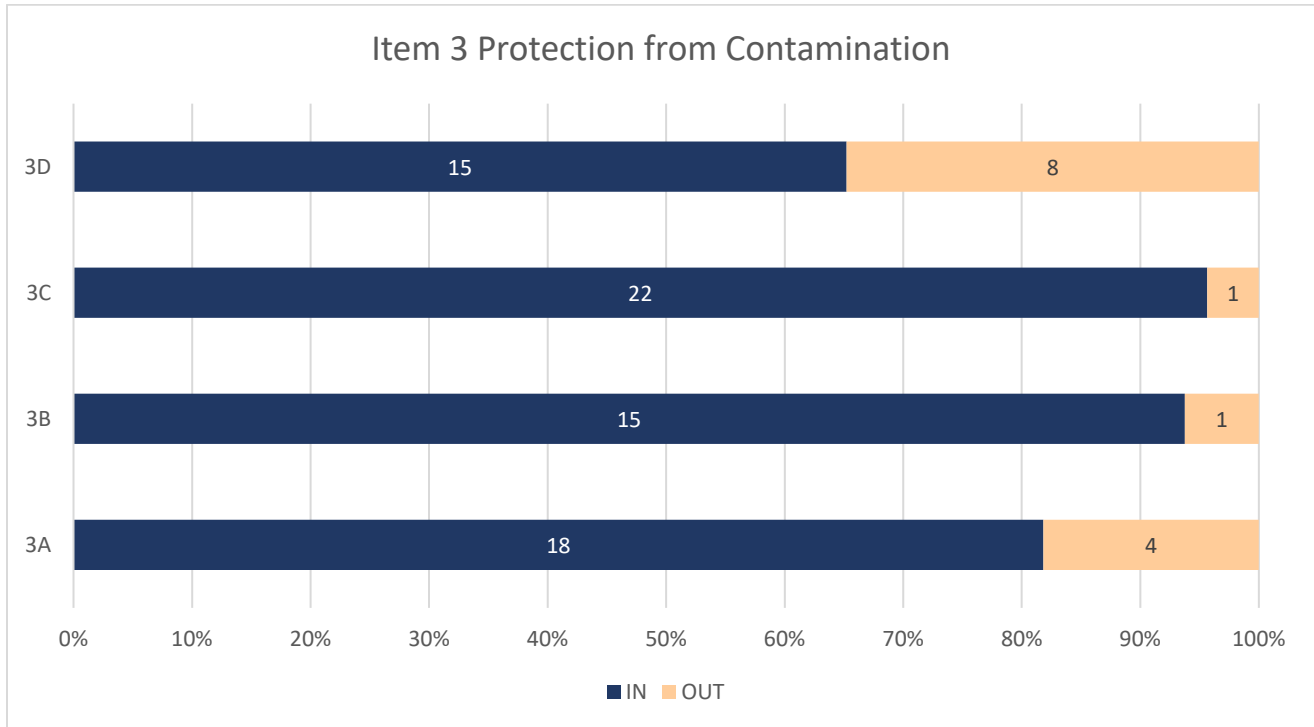
2.A:	Food employees do not contact ready to eat food with bare hands.
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In 100% of data collections, 2.A was determined to be IN. Intervention is not required for “Item 2 No Bare Hand Contact with Ready to Eat Food”.

### Item 3 Protection from Contamination

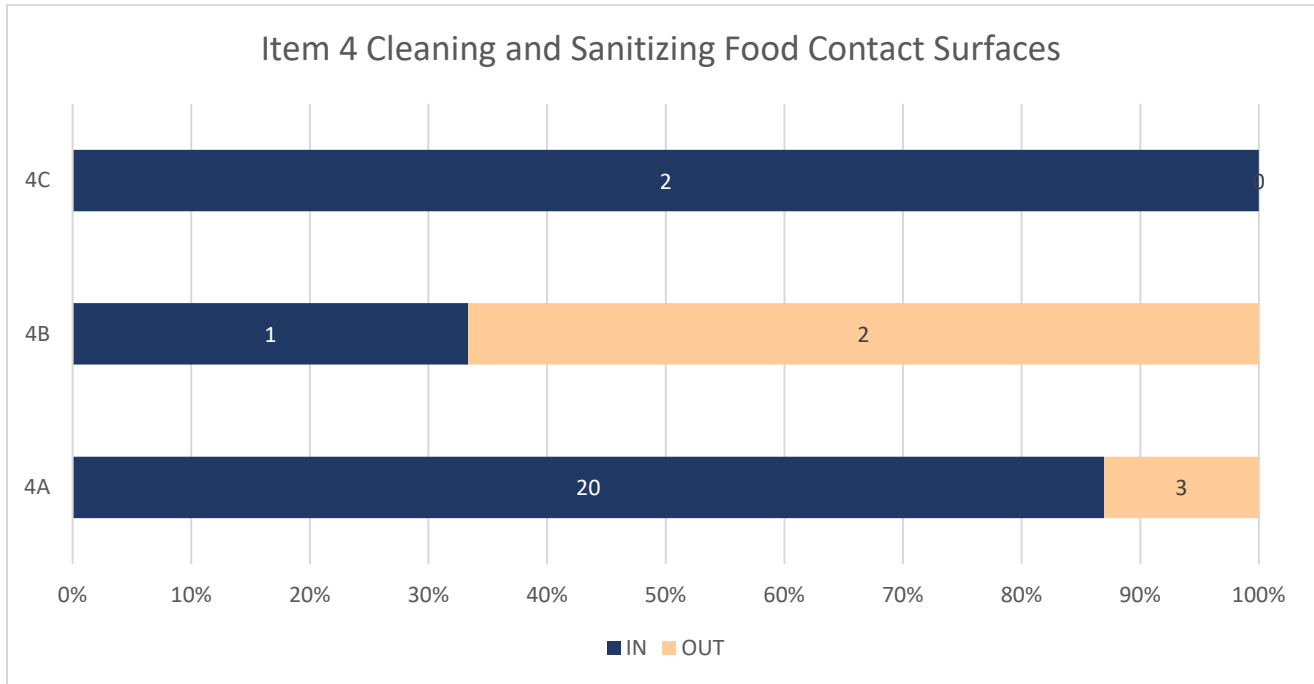
3.A	Raw animal foods are separated from ready-to-eat foods.
3.B	Different raw animal foods are separated from each other.
3.C	Food is protected from environmental contamination – actualcontamination observed.
3.D	Food is protected from environmental contamination – potentialcontamination.



For 3.D, which is potential for environmental contamination, 34.8% of observations were found to be OUT. Additionally, actual contamination was observed in only 4.3% of surveyed retail food store - delis. Improper separation of foods observed at 18.2% (3A) and 6.3% (3B). Intervention is required for “Item 3 Protection from Contamination”.

### Item 4 Cleaning and Sanitizing Food Contact Surfaces

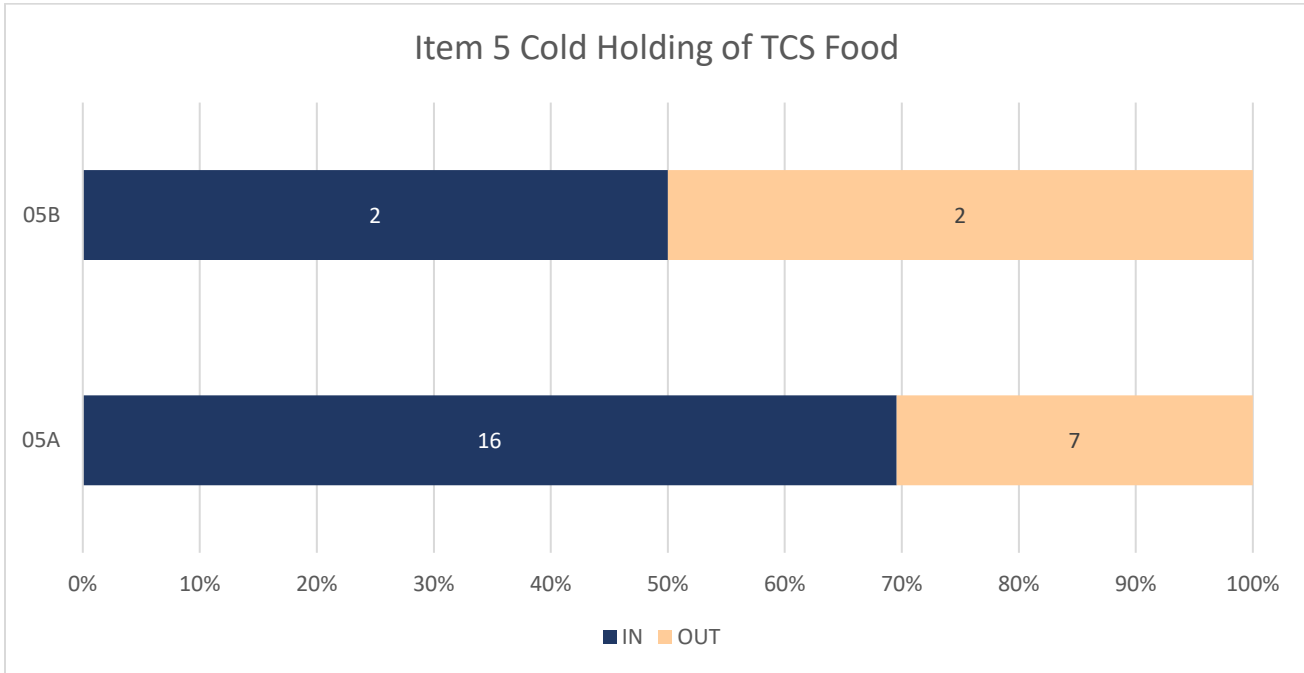
4.A	Food contact surfaces and utensils are clean to sight and touch and sanitized before use.
4.B	Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.
4.C	Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.



Food contact surfaces and utensils were clean to sight and touch and sanitized before use (4.A) in 87% of retail food store - delis surveyed. It was found that food contact surfaces and utensils were improperly properly sanitized 66.7% of the time when manual warewashing procedures were used and observed for (4.B). When mechanical warewashing equipment was used and observed for (4.C), this percentage is at 100% compliance. Intervention is not required for “Item 4 Cleaning and Sanitizing Food Contact Surfaces”.

### Item 5 Cold Holding of TCS Food

5.A	TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
5.B	Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less.



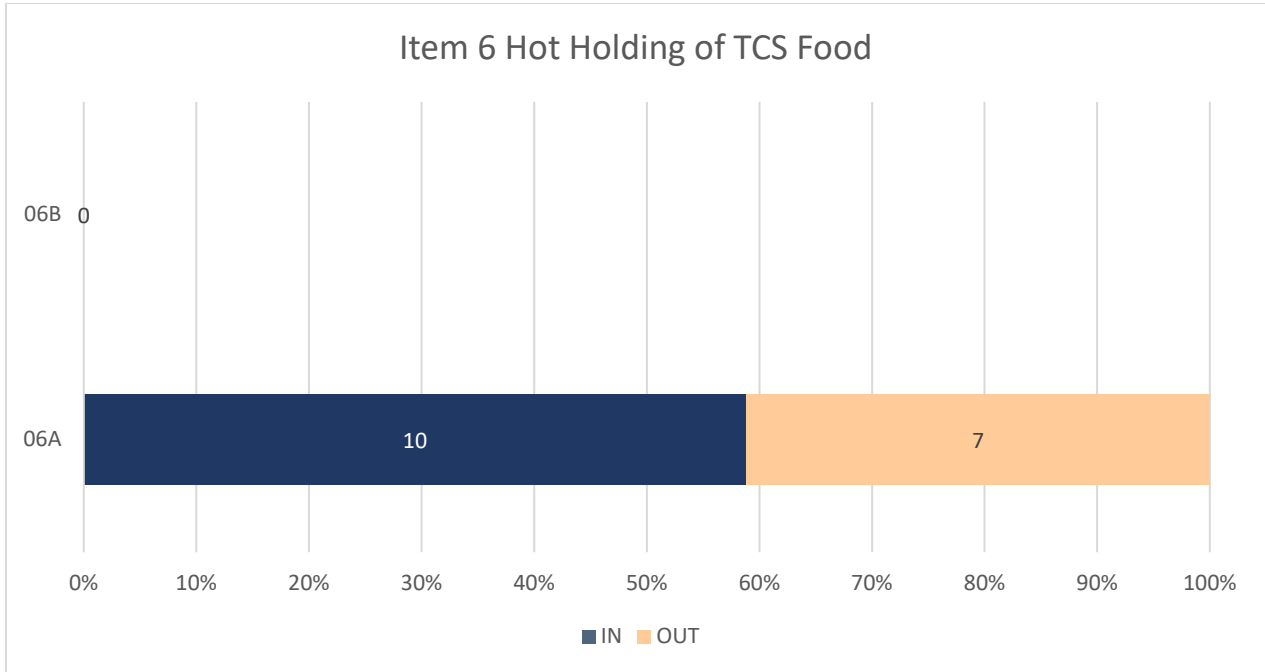
During retail food store - deli data collection, it was discovered that 30.4% of the facilities were inadequately cold holding TCS food (5.A). When observed, raw shell eggs were stored at temperatures consistent with the requirements of the Food Code (5.B) at 50%. The following table summarizes cold holding temperature findings retail food store- delis:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	280	6	1	12	4
Percentage:	92.41%	1.98%	0.33%	3.96%	1.32%

Out of a total of 303 temperature documentations, 23 food items were being held at out-of-range temperatures. Intervention is required for “Item 5 Cold Holding of TCS Food”.

### Item 6 Hot Holding of TCS Food

6.A	TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
6.B	Roasts are held at a temperature of 130F (54C) or above.



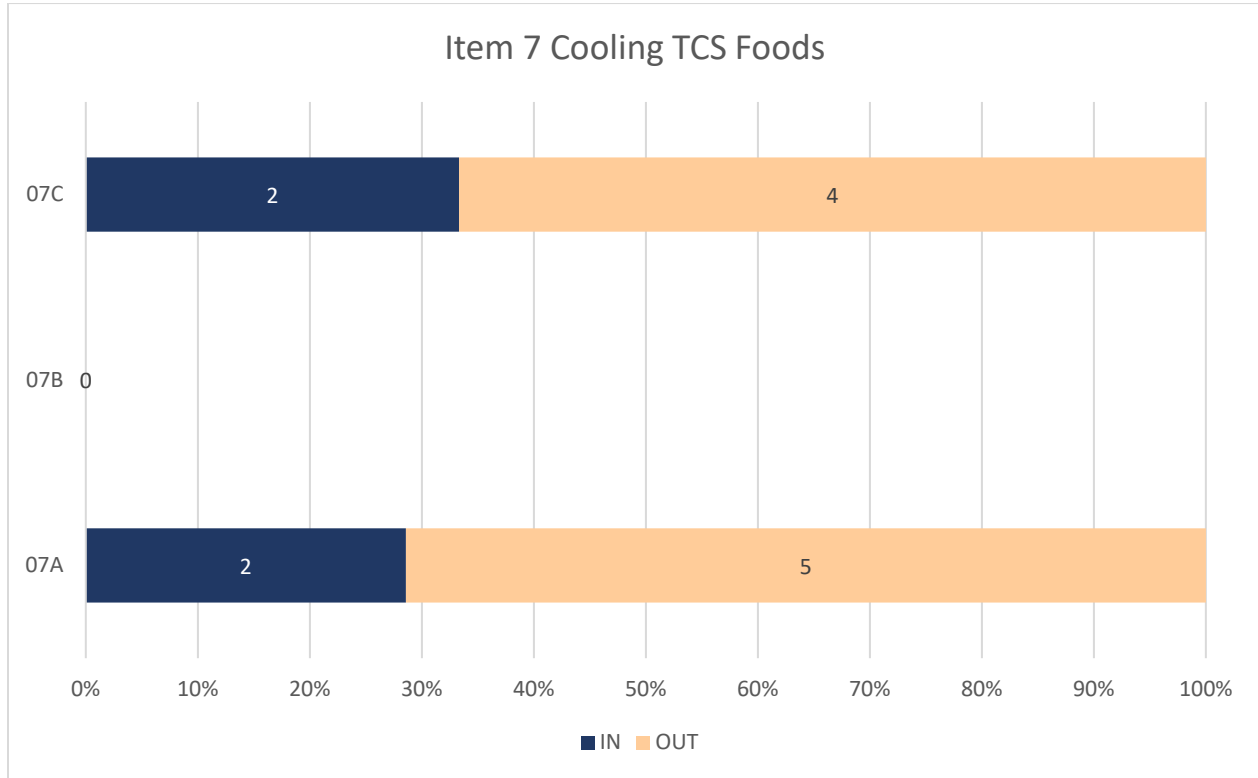
Temperatures for hot holding of TCS food (6A) were found to be lower than 135F in 41.2% of retail food store - deli data collections. All retail food store- delis surveyed did not serve roasts (NA) during data collection. The following table summarizes hot holding temperature findings in retail food store -delis:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	43	0	1	5	15
Percentage:	67.19%	0%	1.56%	7.81%	23.44%

Out of a total of 64 temperature documentations, 21 food items were being held at out-of-range temperatures. Intervention is required for "Item 6 Hot Holding of TCS Food".

### Item 7 Cooling TCS Foods

7.A	Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours.
7.B	TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours.
7.C	Proper cooling methods/equipment are used.

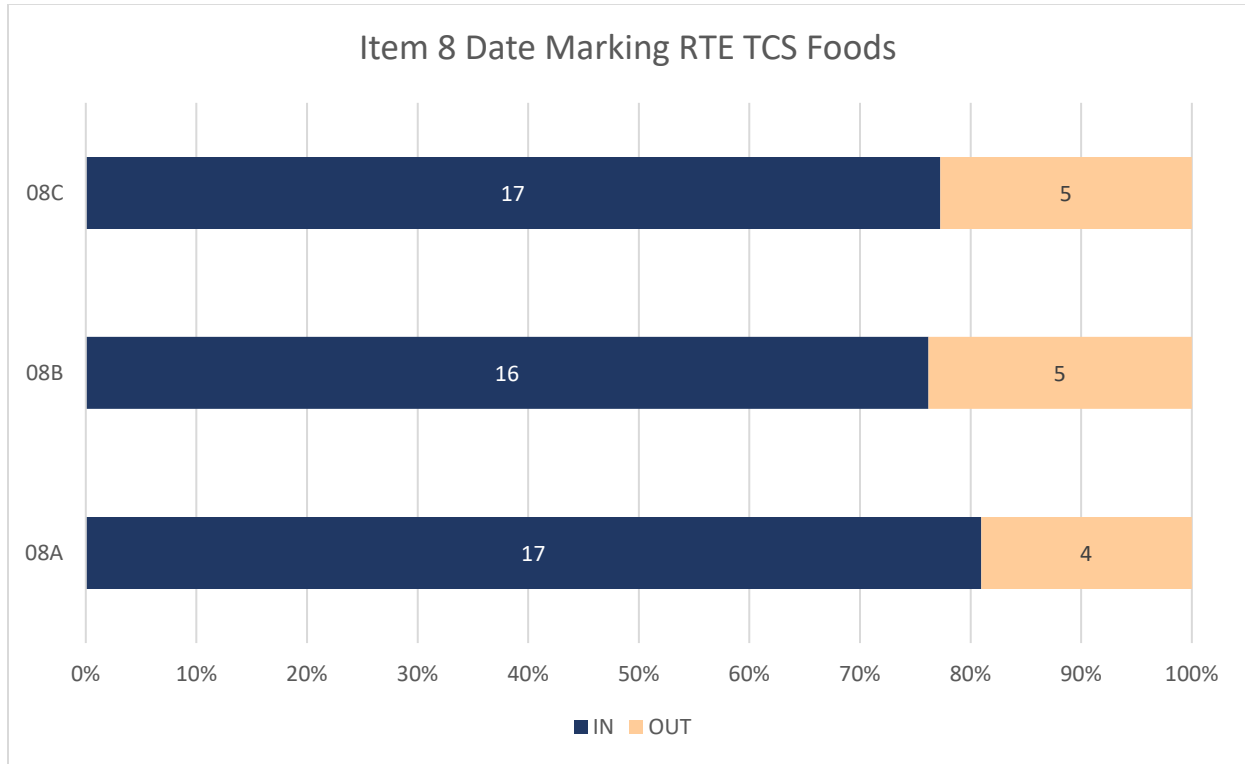


NO selections were common for Item 7 during retail food store -delis surveys. However, when cooling temperatures were observed, results met the criteria for intervention. 71.4% of observations for 7A. 66.7% for improper cooling methods used ( 7C ) were OUT. Intervention is required for “Item 7 Cooling TCS Foods”.



### Item 8 Date Marking RTE TCS Foods

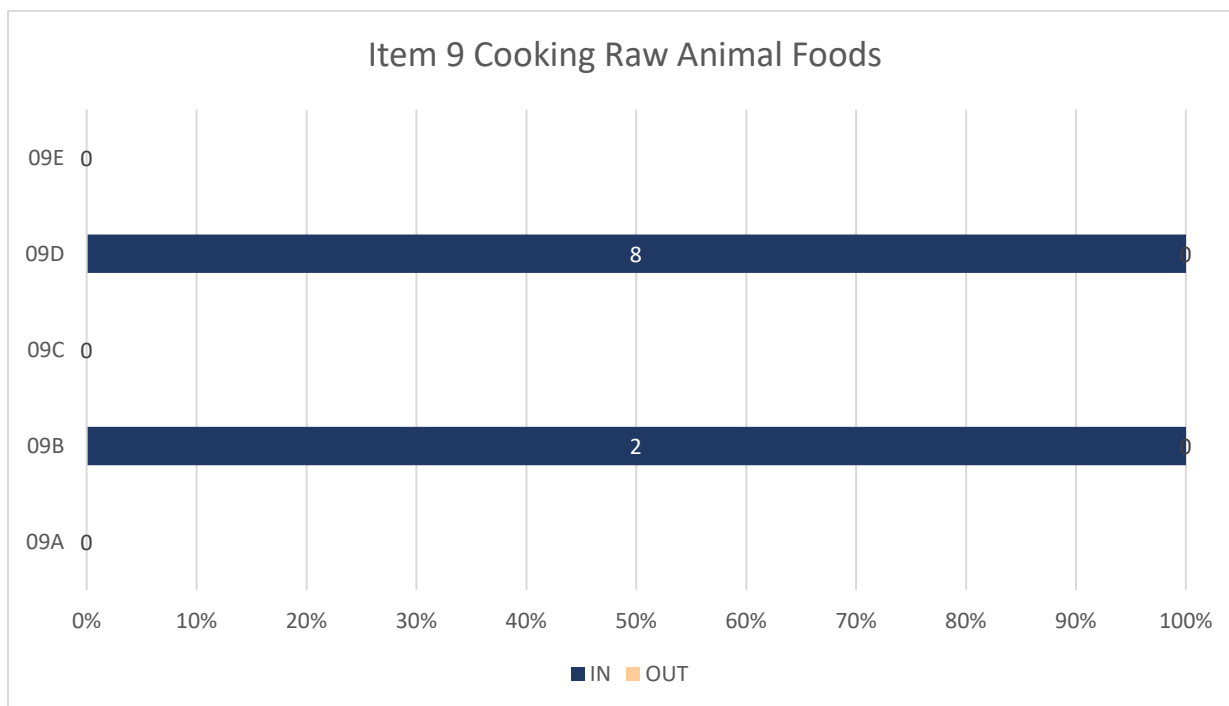
8.A	Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.
8.B	Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.
8.C	Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded.



In 19% of data collections, information statement 8.A was determined to be OUT. 8.B and 8.C were also OUT at 23.8% and 22.7%, respectively, of the times they were observed. The overall percentage of entire item 8 was at 31.8%. Intervention is required for “Item 8 Date Marking RTE TCS Foods”.

### Item 9 Cooking Raw Animal Foods

9.A	Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds.
9.B	Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds.
9.C	Comminuted fish, meats, commercially-raised game animals are cooked to 155F (68C) for 15 seconds.
9.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 165F (74C) for 15 seconds.
9.E	Roasts, including formed roasts, are cooked to 130F (54C) 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).



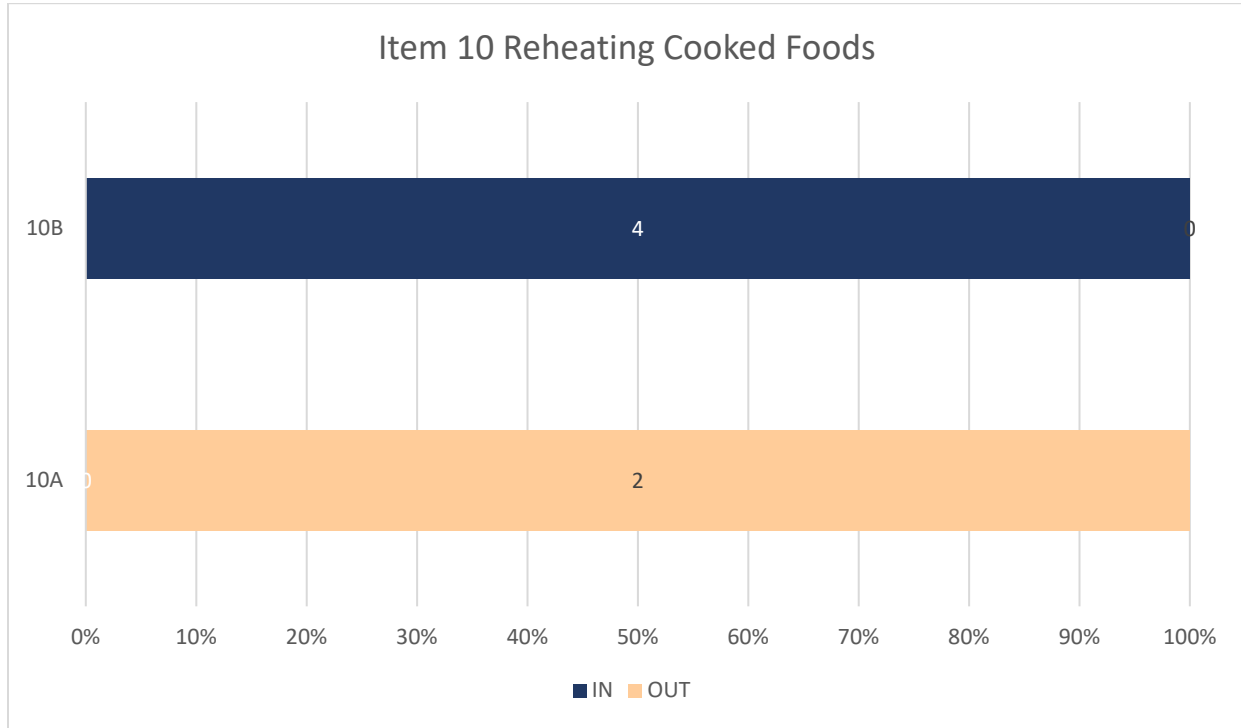
NA or NO selections were commonly observed for 9.A, 9.C, and 9.E. When cooking temperatures were actually observed, 9.B and 9.D were 100%. The following table summarizes cooking temperature findings in retail food store-delis:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	13	0	0	0	0
Percentage:	100%	0%	0%	0%	0%

Among the 13 temperature observations, no food items were found to not be cooked to the appropriate temperatures. Intervention for “Item 9 Cooking Raw Animal Foods” is not required.

### Item 10 Reheating Cooked Foods

10.A	TCS Food that is cooked and cooled on premises is rapidly reheated to 165 (74C) for 15 seconds for hot holding.
10.B	Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding.



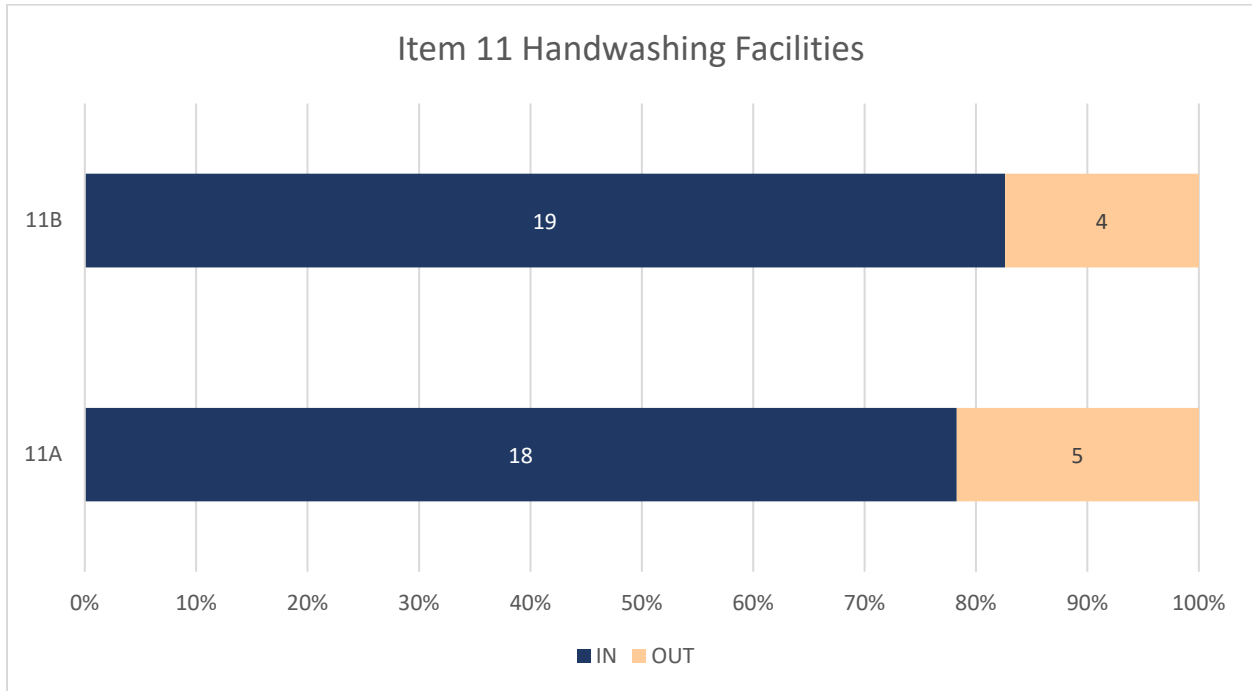
The vast majority of observations for Item 10 in retail food store - delis were categorized as either NO or NA. However, non-compliance was observed at 100% for 10A and at 100% IN for 10B when actual processes were witnessed. The following table summarizes reheating temperature findings for retail food store - delis:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	7	0	0	0	5
Percentage:	58.33%	0%	0%	0%	41.67%

Out of the 12 temperature observations in total, 5 food items were not reheated to the appropriate temperatures. Intervention for “Item 10 Reheating Cooked Foods” is required.

## Item 11 Handwashing Facilities

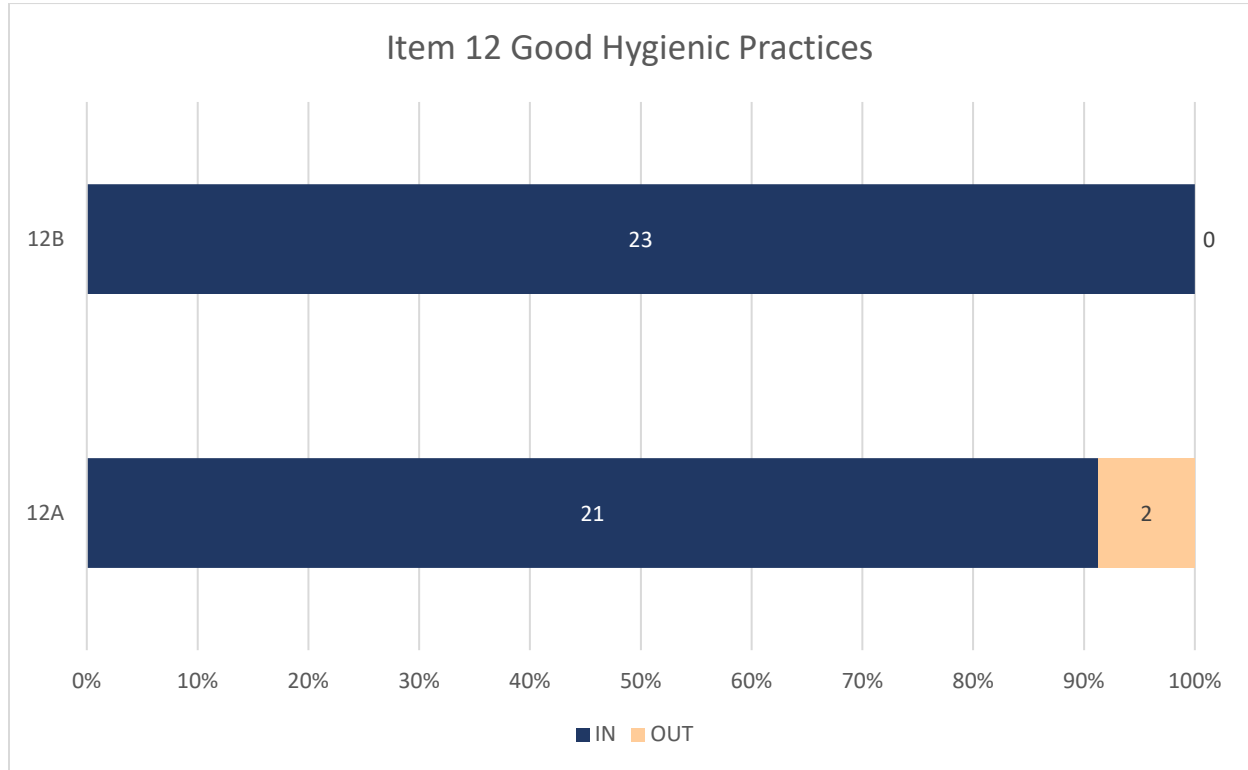
11.A	Handwashing facilities are conveniently located and accessible foremployees.
11.B	Handwashing facilities are supplied with hand cleanser/disposable towels/hand drying devices.



During 78.3% of data collections, handwashing facilities in retail food store - delis were conveniently located and accessible (11.A). Additionally, they were properly supplied (11.B) in 82.6% of the data collections. Intervention is not required for “Item 11 Handwashing Facilities”.

## Item 12 Good Hygienic Practices

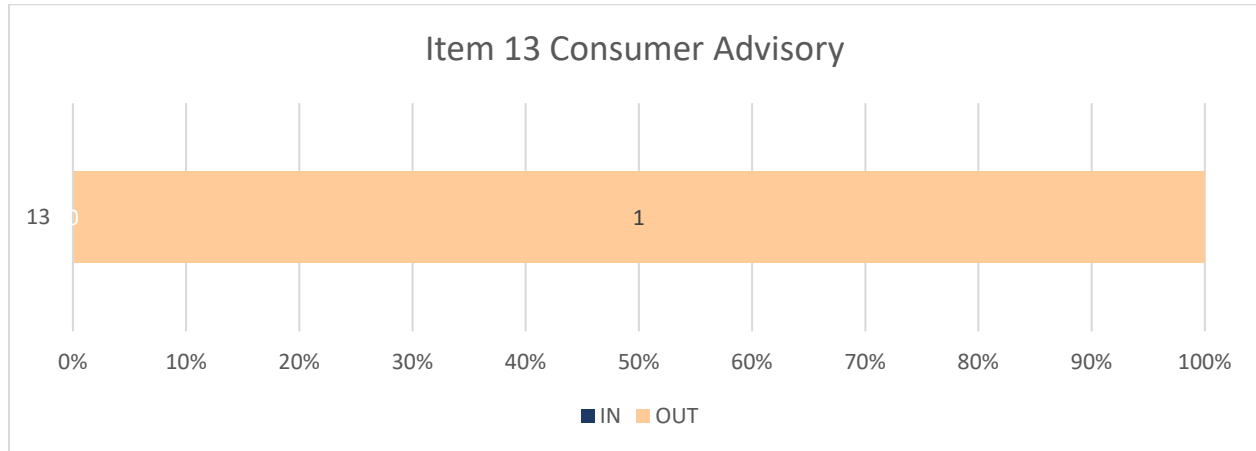
12.A	Food employees eat, drink, and use tobacco only in designated areas.
12.B	Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.



In 91.3% of data collections, food employees were observed not eating, drinking, or using tobacco in non-designated areas (12.A). Furthermore, in 100% of data collections, food employees exhibiting persistent sneezing, coughing, or a runny nose were not found working with exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles (12.B). Intervention is not required for “Item 12 Good Hygienic Practices”.

### Item 13 Consumer Advisory

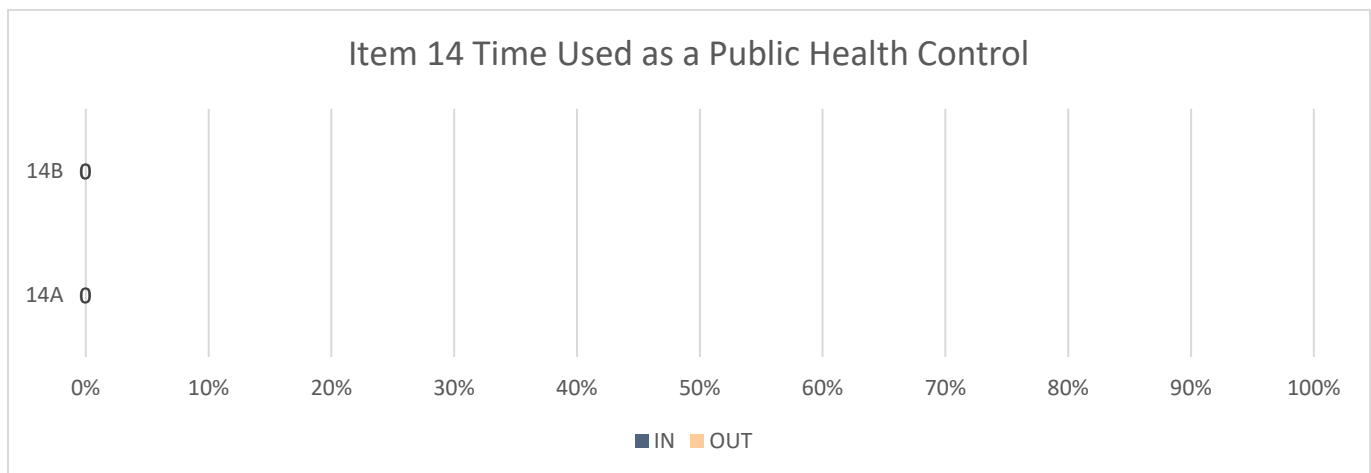
13.A	Consumers are properly advised of risks of consuming raw or undercooked animal foods.
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NA selections were common for item 13 during the retail food store -deli surveys. However, when consumer advisory was required, the result met the criteria for intervention. Intervention is required for “Item 13 Consumer Advisory”.

### Item 14 Time Used as a Public Health Control

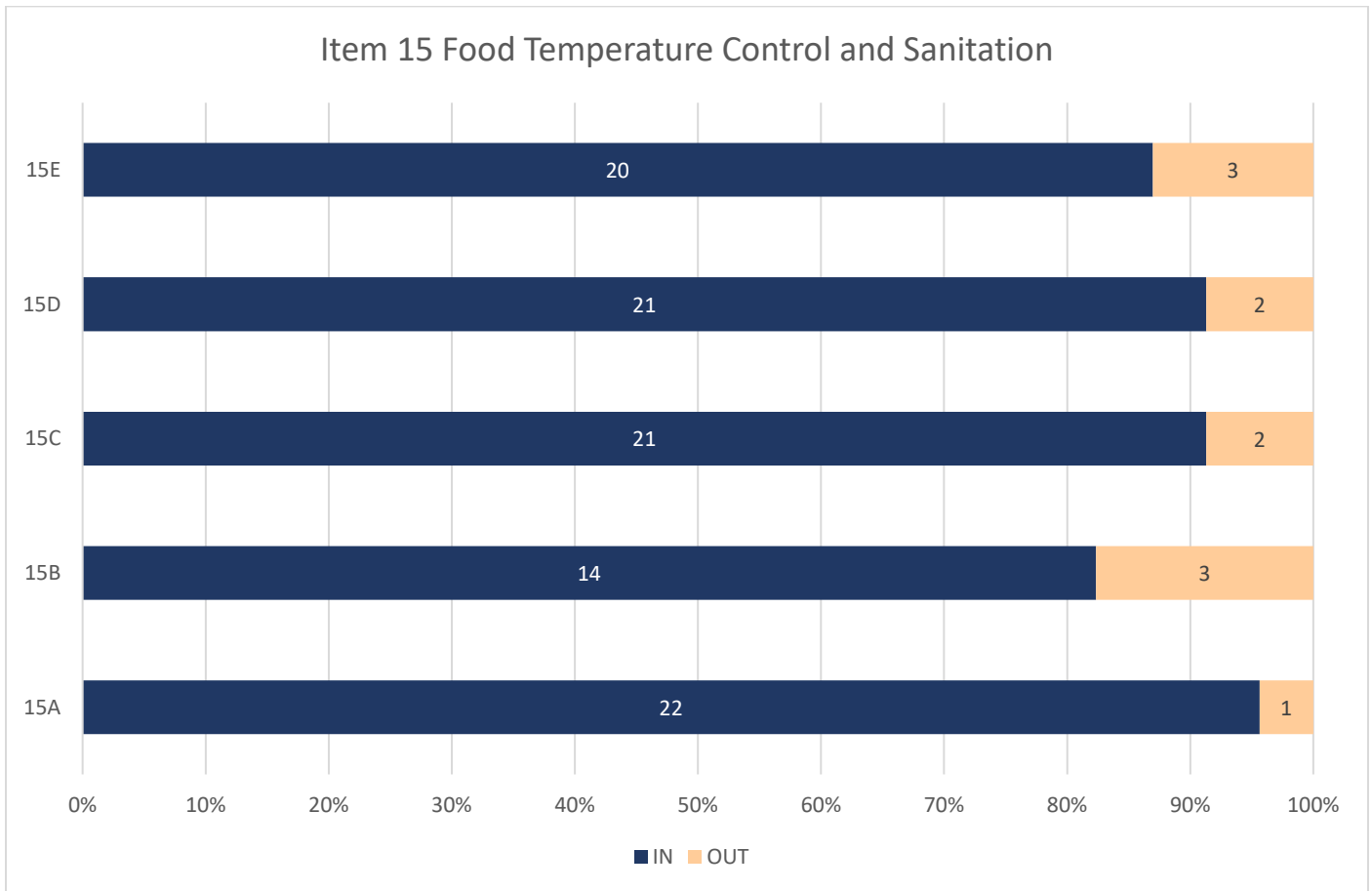
14.A	When time only is used as a public health control for 4 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.
14.B	When time only is used as a public health control for 6 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.



The main observations under 14A & 14B were categorized as NA. Intervention is not required for “Item 14 Time Used as a Public Health Control”.

## Item 15 Food Temperature Control and Sanitation

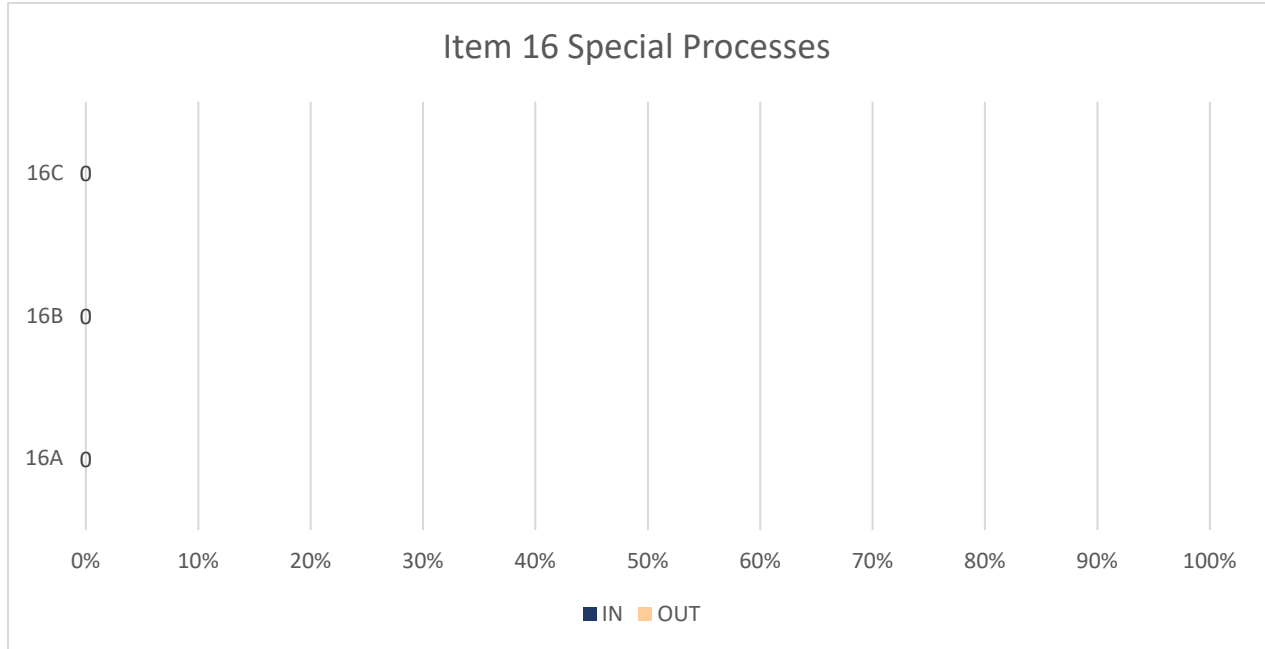
15.A	Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below.
15.B	Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above.
15.C	Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring devices.
15.D	Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.
15.E	Accurate temperature measuring devices and/or test kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.



The overall percentage of IN observations for information statements 15.A – 15.E was 78.3% with 15.A at 95.7% , 15.B at 82.4%, 15.C at 91.3%, 15.D at 91.3%, and 15.E at 87% . Intervention for “Item 15 Food Temperature Control and Sanitation” is not required.

## Item 16 Special Processes

16.A	Food establishment conducts reduced oxygen packaging without avariance as specified in the Food Code.
16.B	Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.
16.C	Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code.

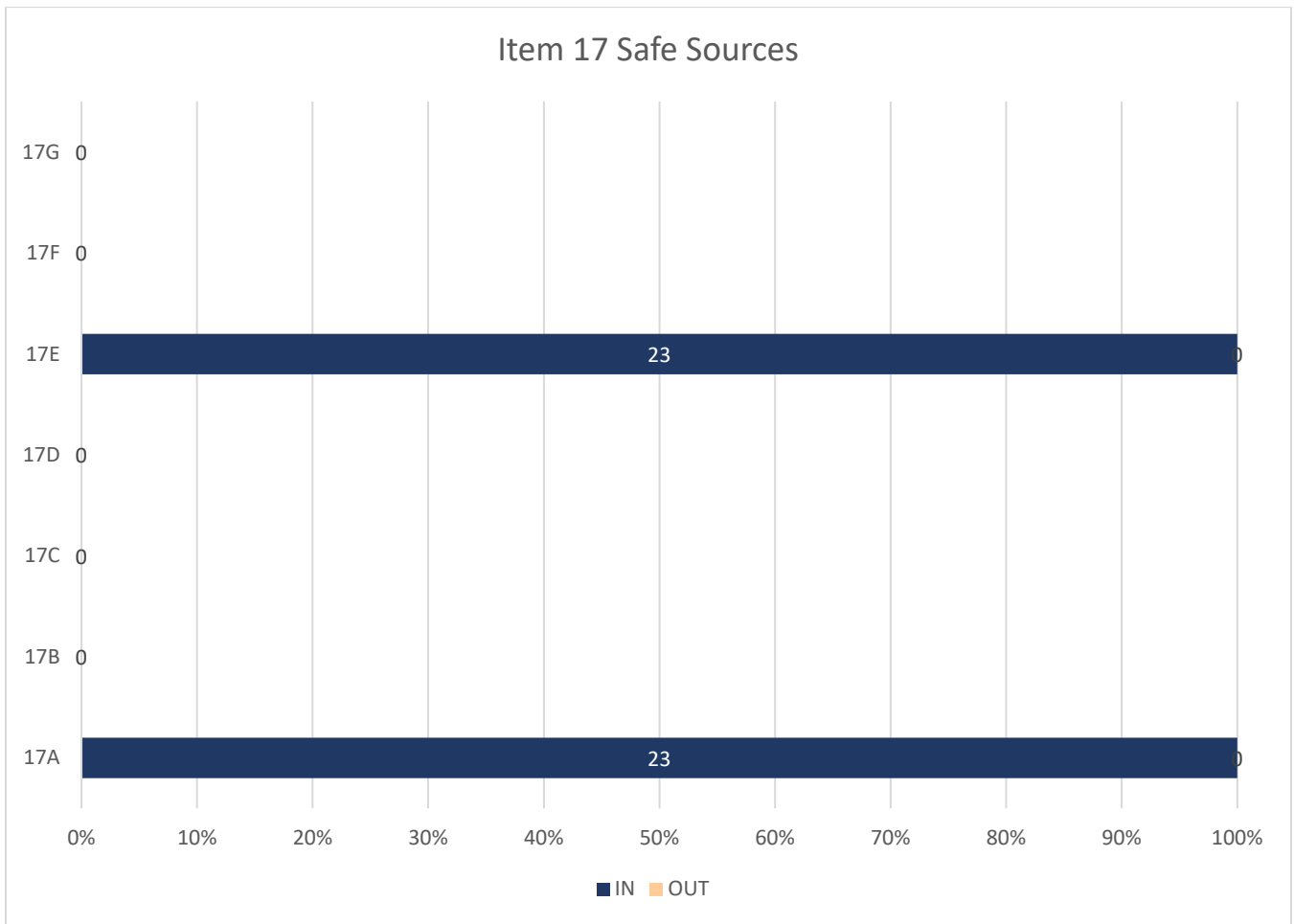


Among the 23 retail food store - delis surveyed, none engaged in any special processes. A targeted intervention strategy is not required.



### Item 17 Safe Sources

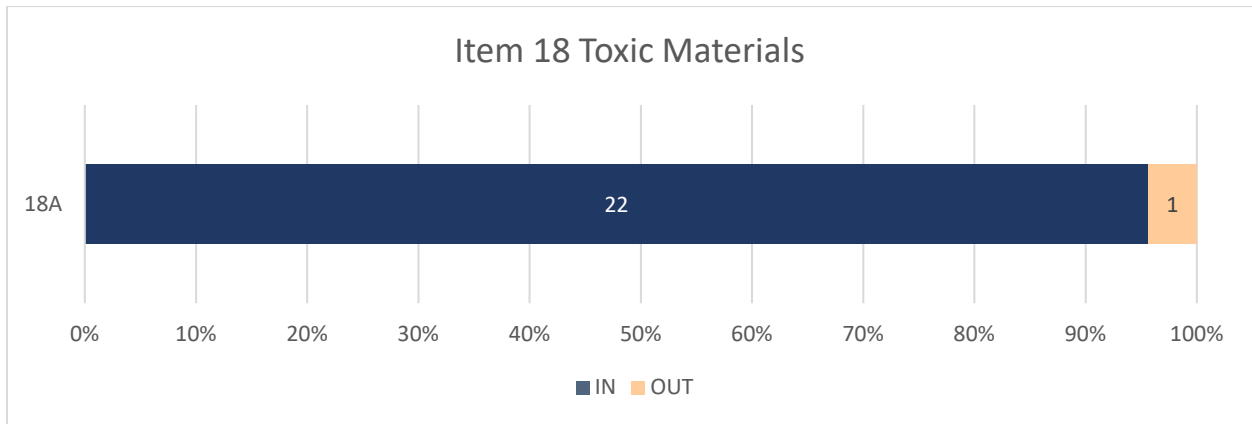
17.A	All food is from regulated food processing plants. No home prepared/canned foods.
17.B	Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.
17.C	Food is protected from contamination during transportation/receiving.
17.D	TCS Food is received at a temperature of 41F (5C) or below OR according to Law.
17.E	Food is safe and unadulterated.
17.F	Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.
17.G	Written documentation of parasite destruction is maintained for 90days for fish products.



Either NA or NO selections were common for information statements 17.B, 17.C, 17.D, 17.F, and 17.G during the retail food store – deli surveys. 100% compliance was observed for 17.A and 17.E Intervention is not required for “Item 17 Safe Sources”.

### Item 18 Toxic Materials

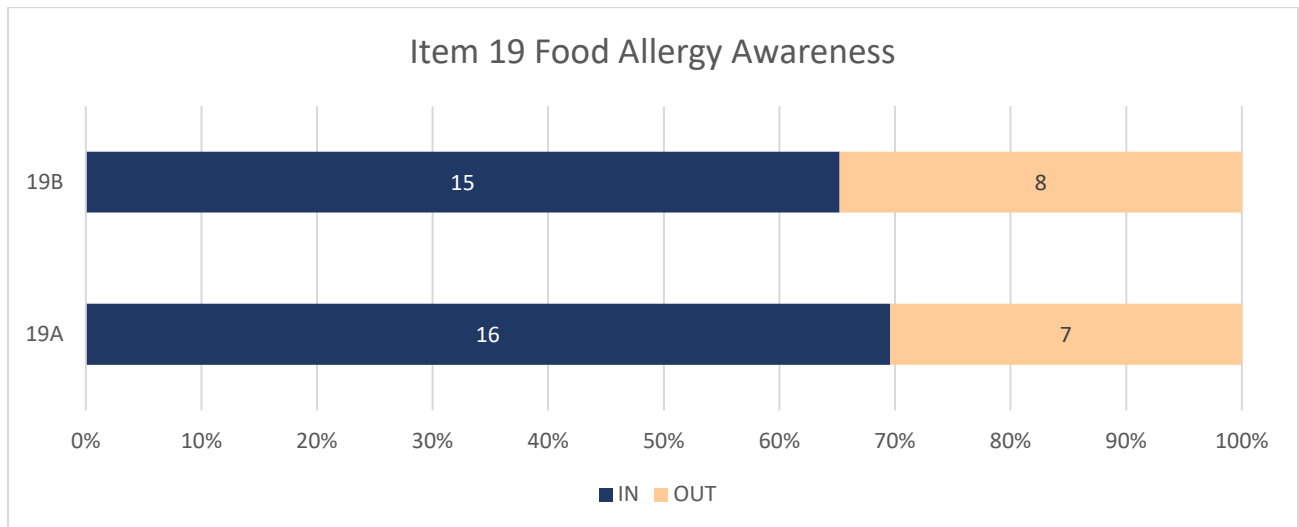
18.A	Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplied, and other personal care items are properly identified stored and used.
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Toxic materials were identified, stored, and used appropriately in 95.7% of data collections at retail food store – delis (18.A). Intervention for “Item 18 Toxic Materials” is not required.

### Item 19 Food Allergy Awareness

19.A	Management is trained in food allergy awareness as it related to their assigned duties.
19.B	Food employees are trained in food allergy awareness as it relates to their assigned duties.

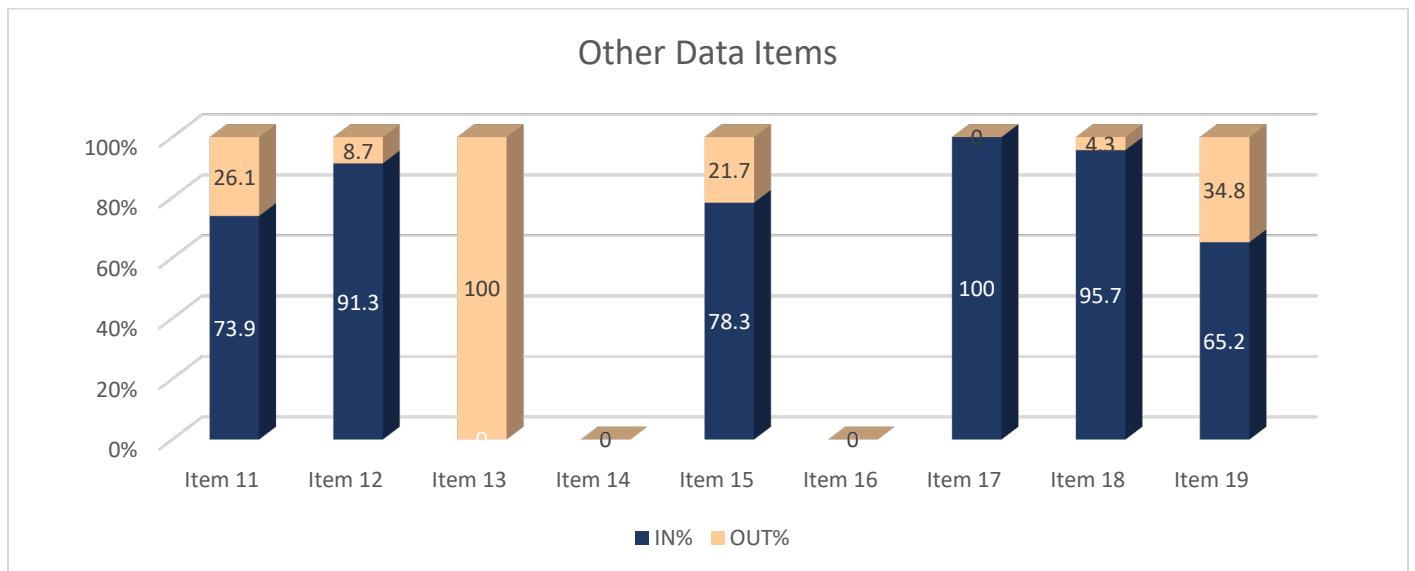
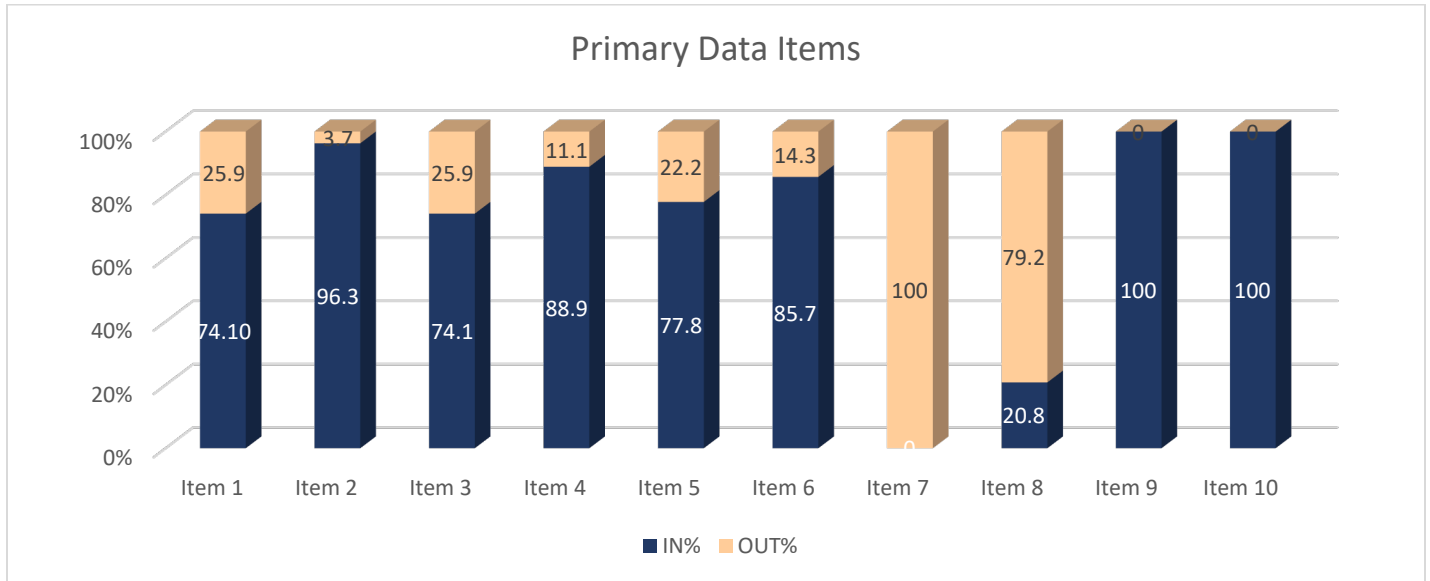


During 30.4% of data collections, it was discovered that managers lacked training in food allergy awareness (19.A). Also in 34.8% of data collections, it was observed that food employees were not trained in food allergy awareness (19.B). Intervention for “Item 19 Food Allergy Awareness” is required.

# Health Care – Long-Term Care Facility Results

## Overall Results by Item

The following charts illustrate the overall percentage results for Primary Data Items and Other Data Items in health care – long-term care facilities. Based on these results, the items that are in need of improvement/intervention are “Item 7 Cooling of TCS Foods”, “Item 8 Date Marking RTE TCS Foods”, “Item 13 Consumer Advisory”, and “Item 19 Food Allergy Awareness”.

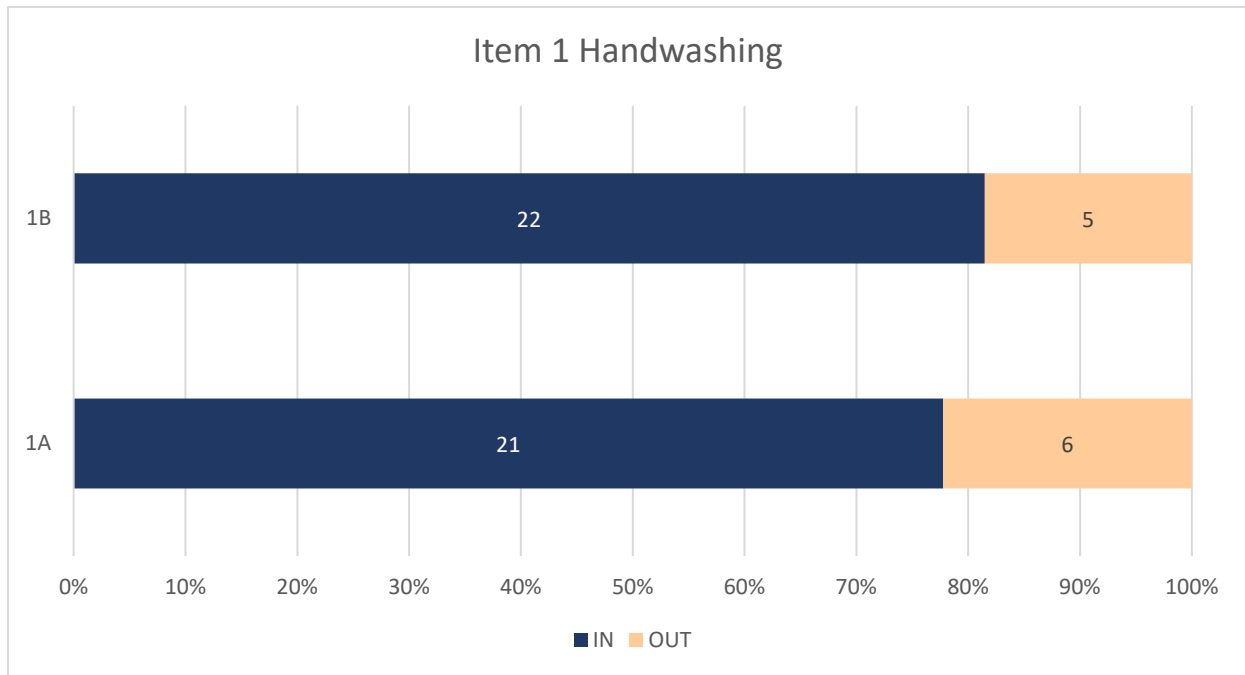


## Individual Results by Information Statements

This presents a summary of observations entered as IN or OUT for each of the Information Statements listed under all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. NOTE: For this report, the percent out of compliance for each of the information statements represents the proportion of establishments where the information statement was found out of compliance at least once when it was able to be observed. Intervention is not necessarily required if an individual information statement exceeds the  $\geq 30\%$  OUT threshold. Intervention is based only on the overall results of items and risk factors.

### Item 1 Handwashing

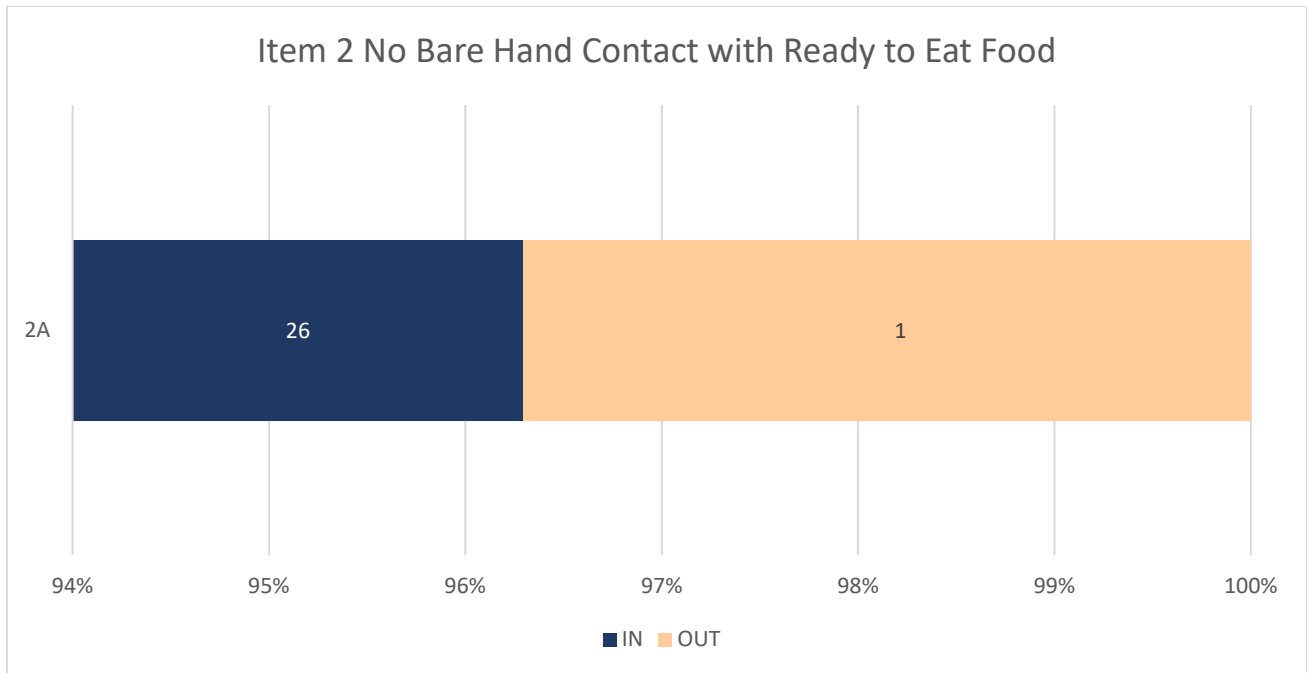
1.A:	Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in the FoodCode.
1.B:	Hands are cleaned and properly washed when required as specified by theFood Code.



Handwashing was appropriately conducted using hand cleanser, a suitable water supply, and the specified time duration according to the Food Code in 77.8% of data collections (1.A). Additionally, in 81.5% of facilities, hands were appropriately cleaned and washed as required by the Food Code (1.B). As a result, Intervention is not necessary for "Item 1 Handwashing."

## Item 2 No Bare Hand Contact with Ready to Eat Food

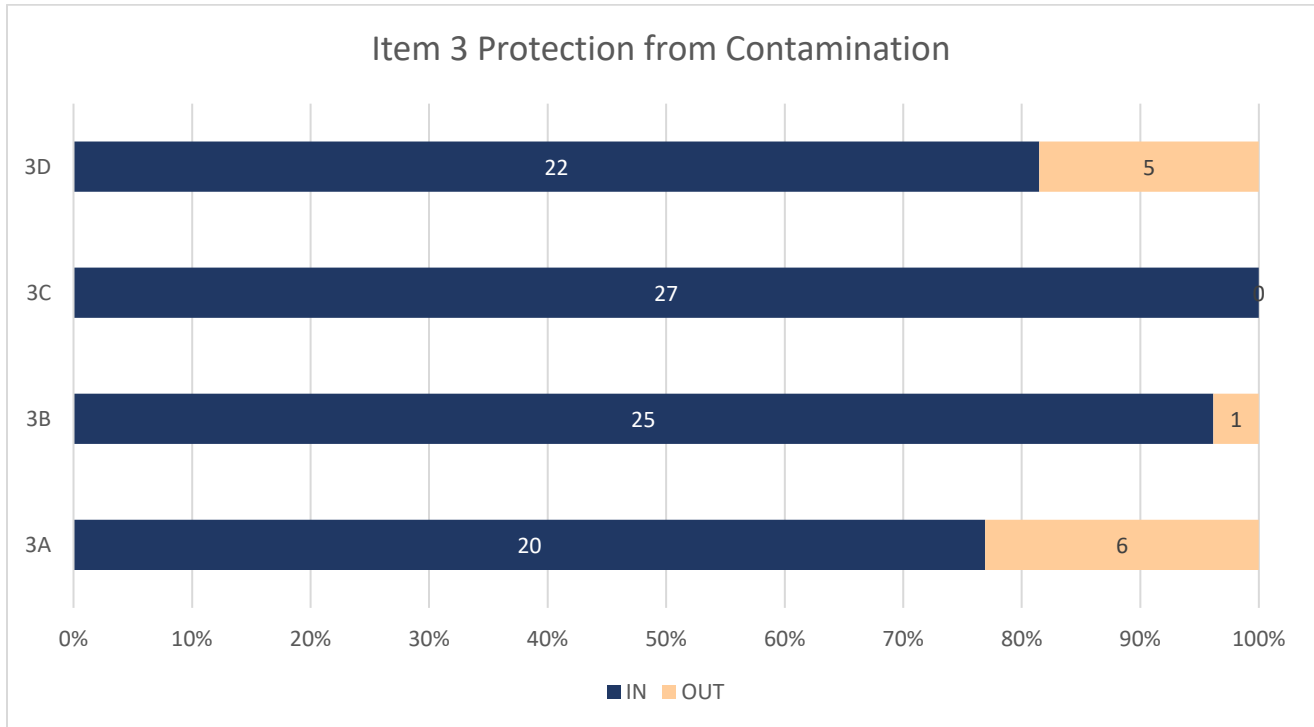
2.A:	Food employees do not contact ready to eat food with bare hands.
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In 96.3% of data collections, 2.A was determined to be IN. Intervention is not required for “Item2 No Bare Hand Contact with Ready to Eat Food”.

### Item 3 Protection from Contamination

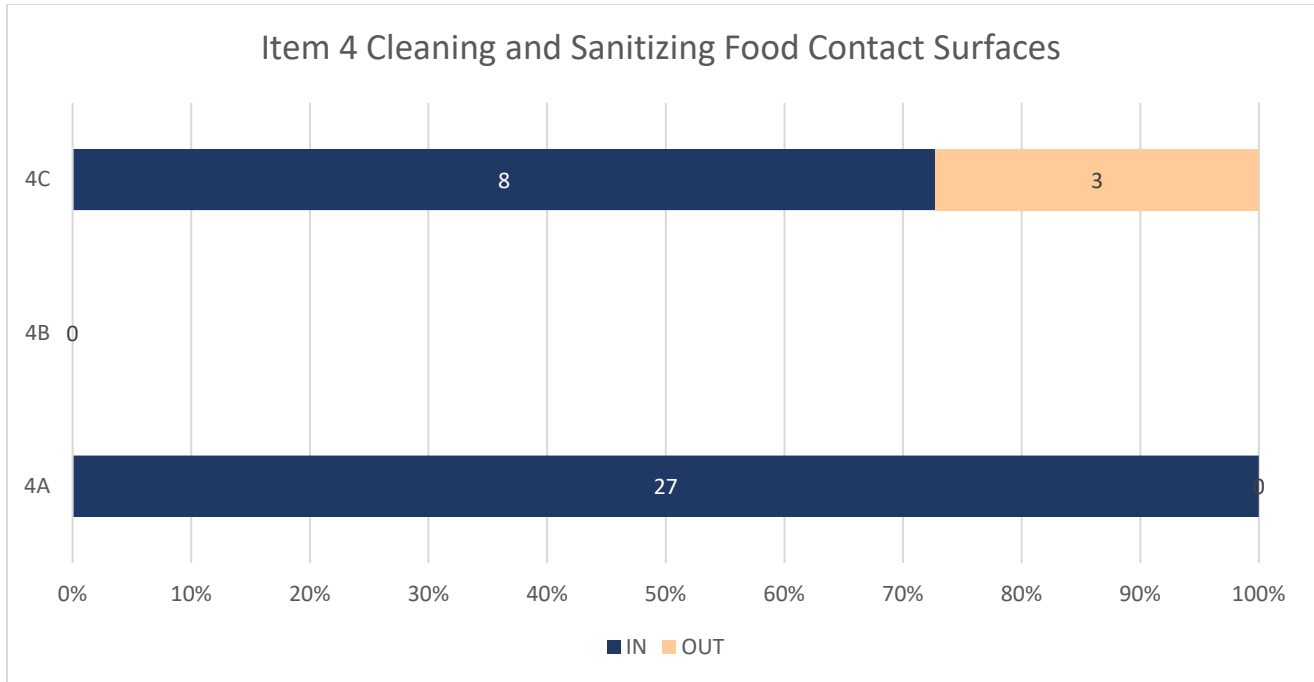
3.A	Raw animal foods are separated from ready-to-eat foods.
3.B	Different raw animal foods are separated from each other.
3.C	Food is protected from environmental contamination – actualcontamination observed.
3.D	Food is protected from environmental contamination – potentialcontamination.



For 3.D, which is potential for environmental contamination, 18.5% of observations were found to be OUT. Additionally, actual contamination was observed at 0% of surveyed health care – long-term care facilities. Improper separation of foods observed at 23.1% (3A) and 3.8% (3B). Intervention is not required for “Item 3 Protection from Contamination”.

## Item 4 Cleaning and Sanitizing Food Contact Surfaces

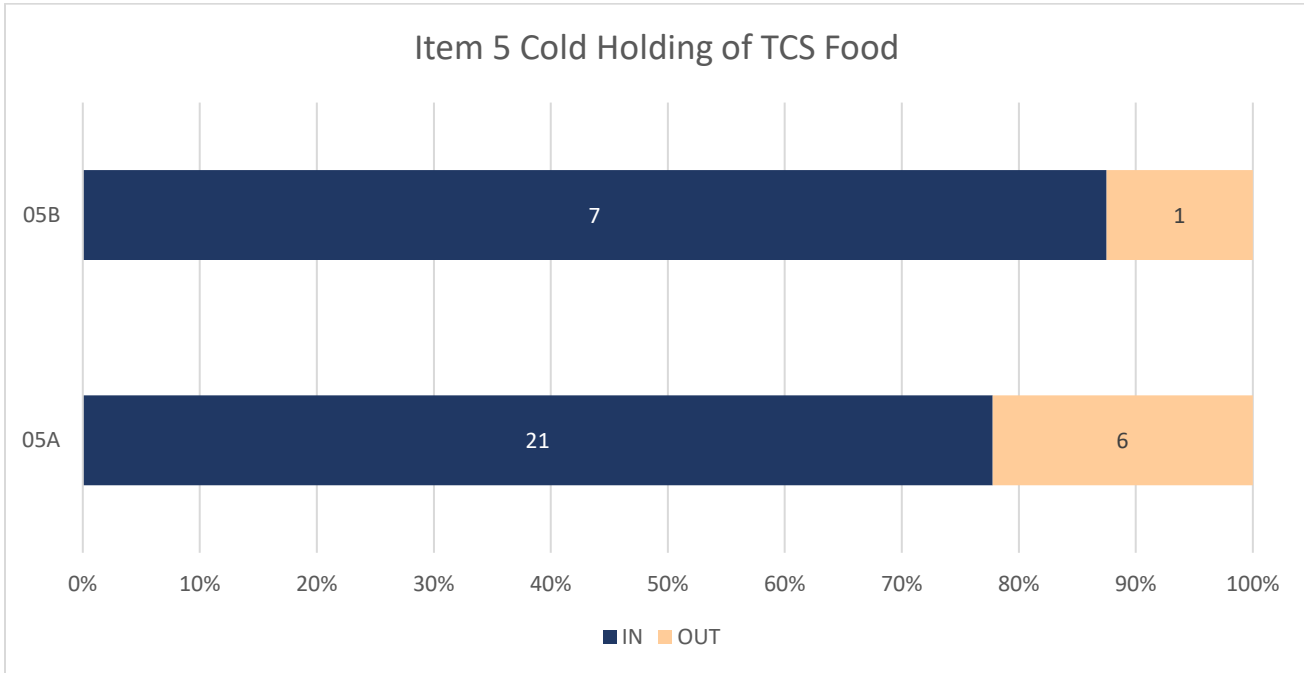
4.A	Food contact surfaces and utensils are clean to sight and touch and sanitized before use.
4.B	Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.
4.C	Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.



Food contact surfaces and utensils were clean to sight and touch and sanitized before use (4.A) in 100% of health care – long-term care facilities surveyed. It was found that food contact surfaces and utensils were NO selections were the majority of observations for manual warewashing (4.B). When mechanical warewashing equipment was used and observed for 4.C, this percentage is at 72.7% compliance. Intervention is not required for “Item 4 Cleaning and Sanitizing Food Contact Surfaces”.

### Item 5 Cold Holding of TCS Food

5.A	TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
5.B	Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less.



During health care-long-term care facilities data collection, it was discovered that 77.8% of the facilities were adequately cold holding TCS food (5.A). When observed, raw shell eggs were stored at temperatures consistent with the requirements of the Food Code (5.B) at 87.5%. The following table summarizes cold holding temperature findings health care- long-term care facilities:

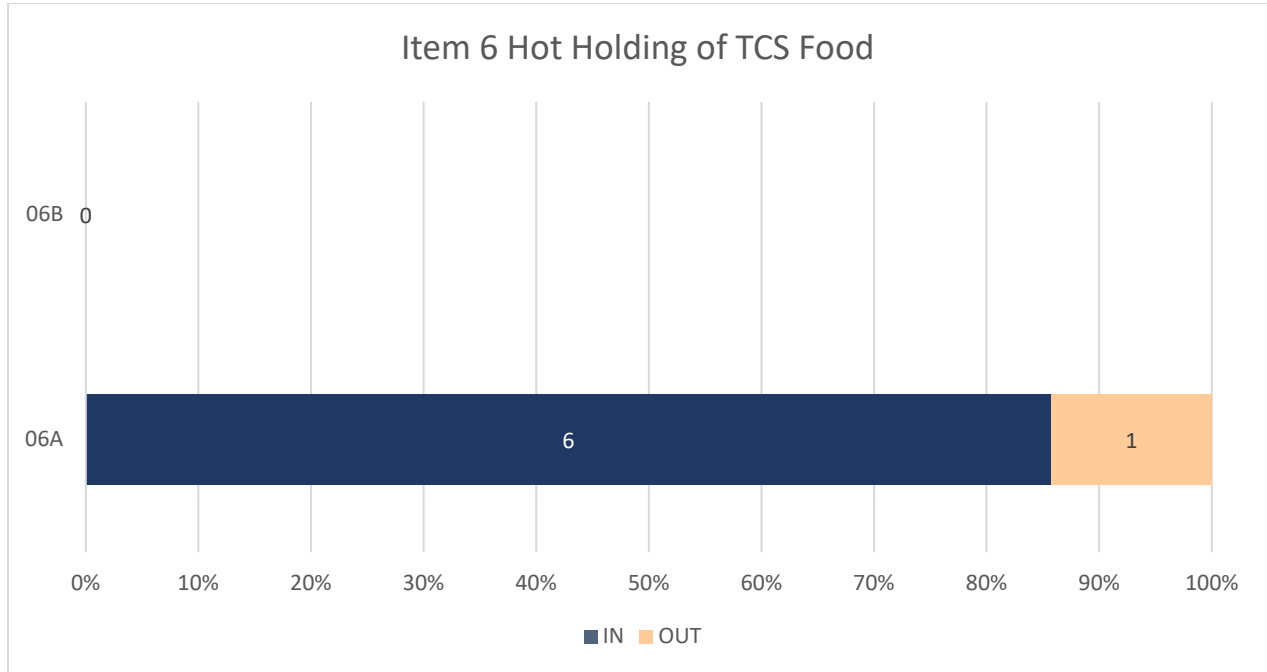
	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	129	5	5	3	3
Percentage:	88.97%	3.45%	3.45%	2.07%	2.07%

Out of a total of 145 temperature documentations, 16 food items were being held at out-of-range temperatures. Intervention is not required for “Item 5 Cold Holding of TCS Food”.



### Item 6 Hot Holding of TCS Food

6.A	TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
6.B	Roasts are held at a temperature of 130F (54C) or above.



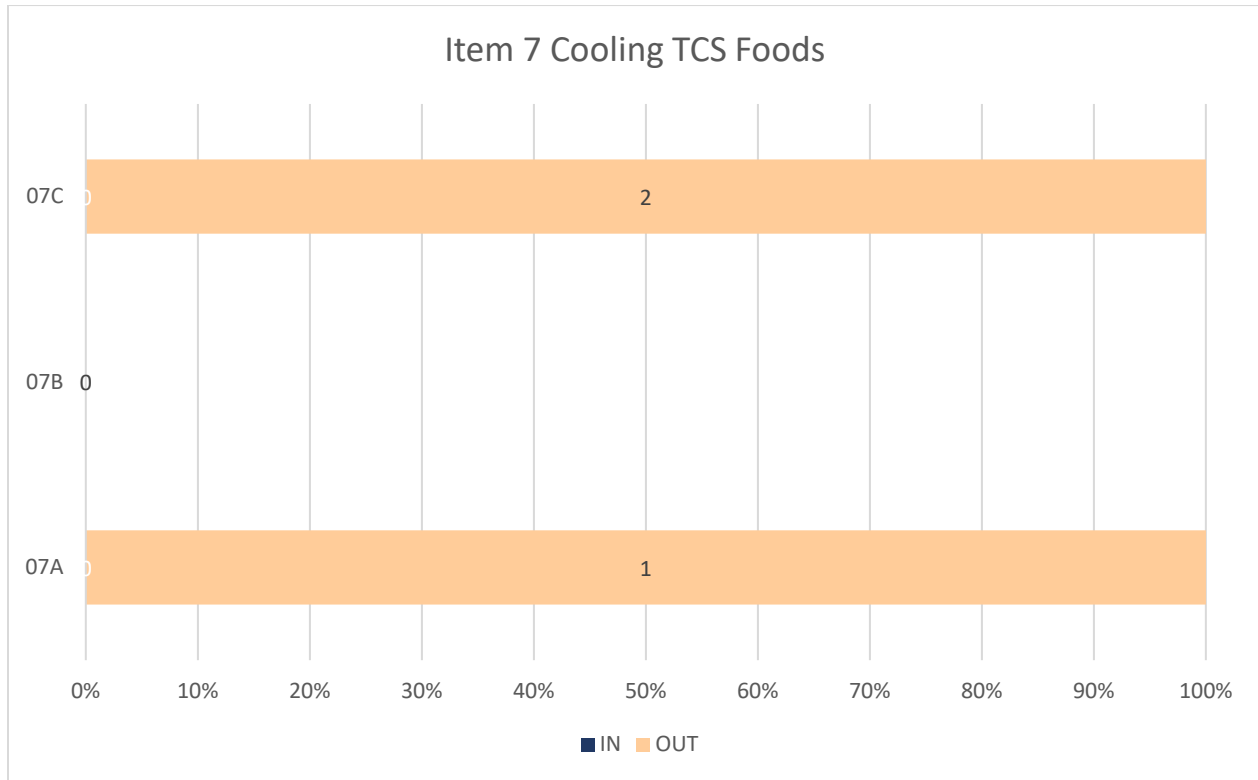
Temperatures for hot holding of TCS food (6A) were found to be lower than 135F in only 14.3% of retail health care – long-term care facilities data collections. The vast majority of the facilities surveyed either did not (NA) serve roasts at all or no actual observations (NO) during the data collection. The following table summarizes hot holding temperature findings in health care – long-term care facilities:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	9	0	0	0	1
Percentage:	90%	0%	0%	0%	10%

Out of a total of 10 temperature documentations, 1 food item was being held at out-of-range temperatures. Intervention is not required for “Item 6 Hot Holding of TCS Food”.

### Item 7 Cooling TCS Foods

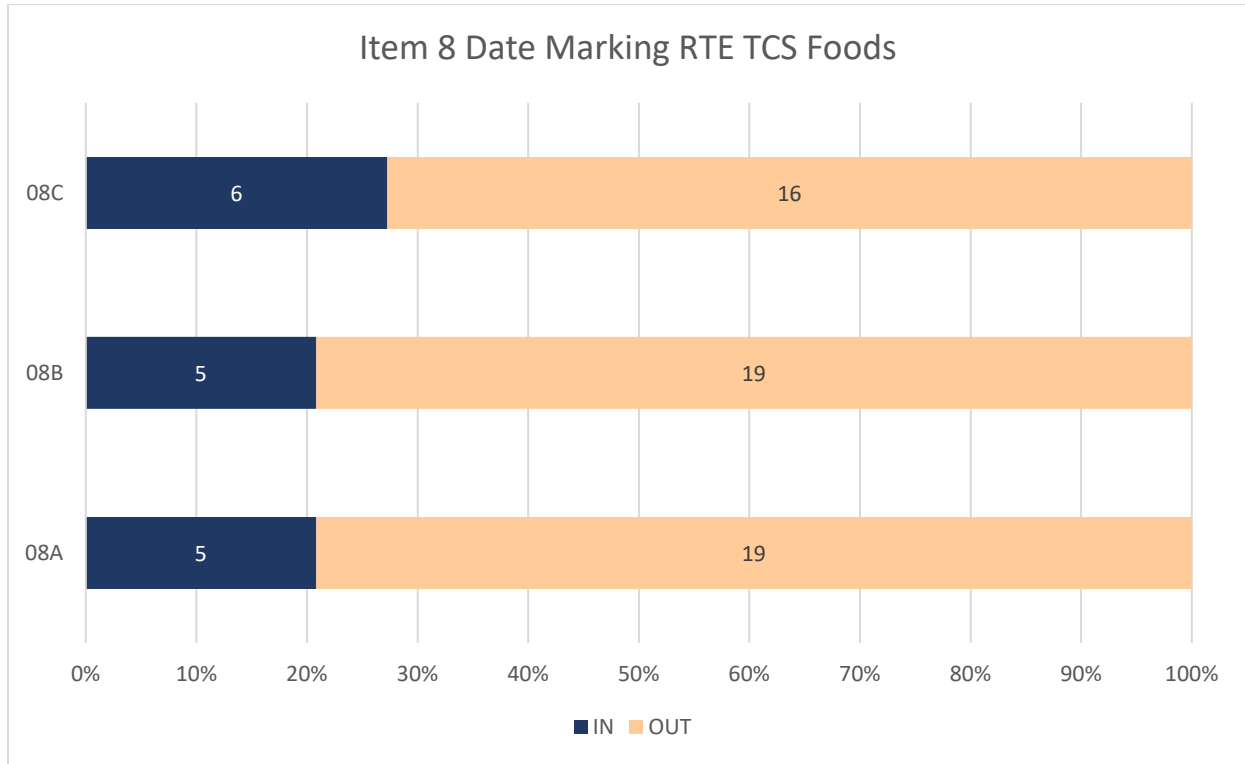
7.A	Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours.
7.B	TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours.
7.C	Proper cooling methods/equipment are used.



NO selections were common for Item 7 during full-service restaurant surveys. However, when cooling temperatures were observed, results met the criteria for intervention. 100% of observations for 7A were out. 100% for improper cooling methods (7B) were OUT. Intervention is required for “Item 7 Cooling TCS Foods”.

### Item 8 Date Marking RTE TCS Foods

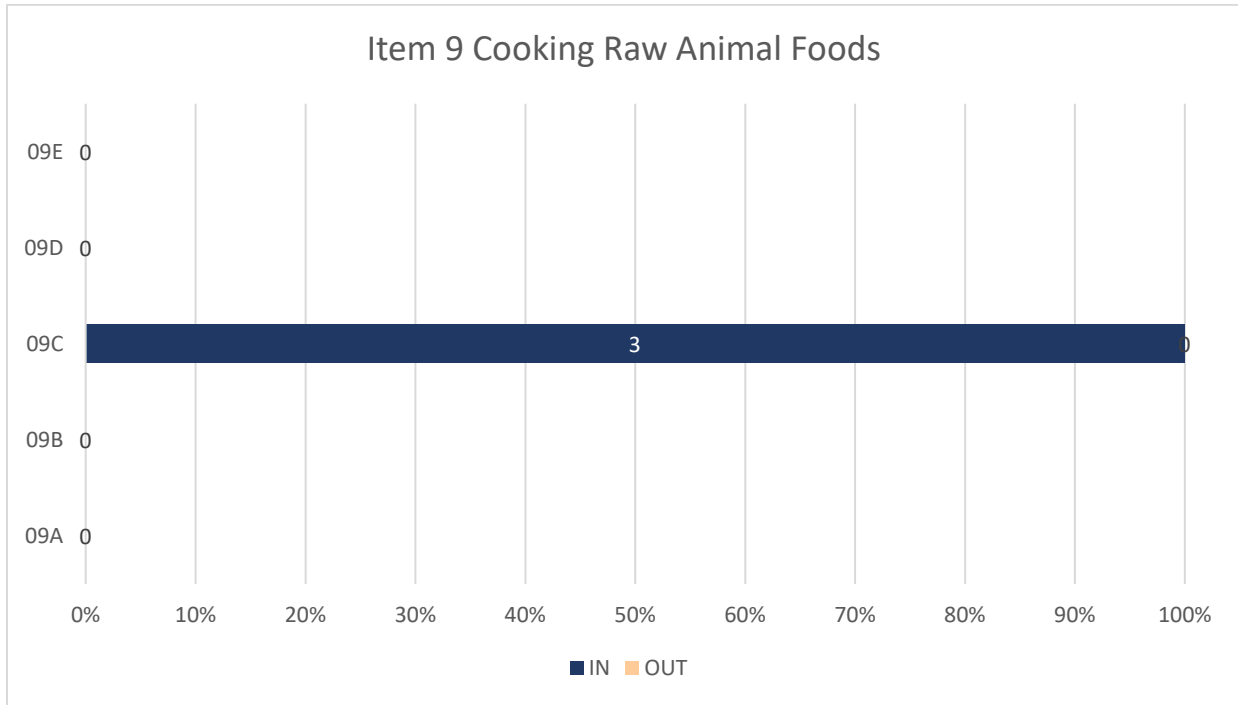
8.A	Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.
8.B	Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.
8.C	Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded.



In 79.2% of data collections, information statement 8.A was determined to be OUT. 8.B and 8.C were also OUT at the same rate of 79.2% and 72.7%, respectively, of the times they were observed. Intervention is required for “Item 8 Date Marking RTE TCS Foods”.

Item 9 Cooking Raw Animal Foods

9.A	Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds.
9.B	Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds.
9.C	Comminuted fish, meats, commercially-raised game animals are cooked to 155F (68C) for 15 seconds.
9.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 165F (74C) for 15 seconds.
9.E	Roasts, including formed roasts, are cooked to 130F (54C) 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).



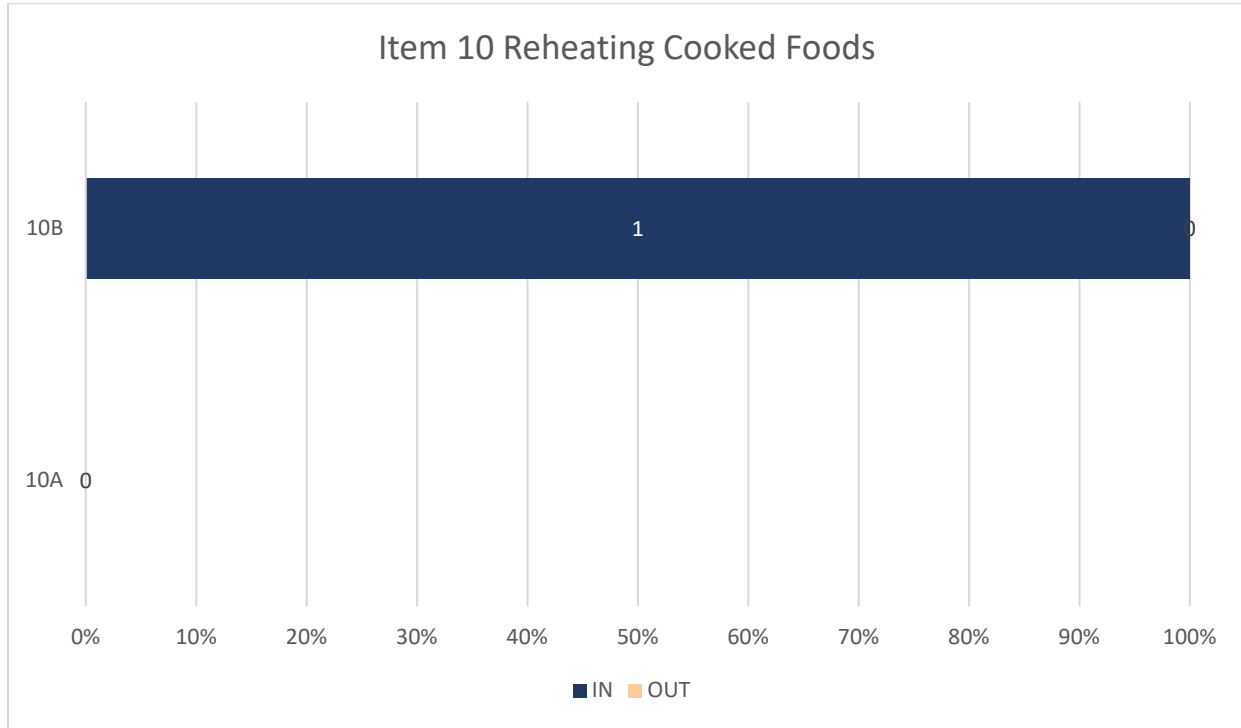
NA or NO selections were commonly observed for 9.A, 9.B, 9.D, and 9.E. When cooking temperatures were actually observed, 9.C was 100%. The following table summarizes cooking temperature findings in health care – long term-care facilities:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	3	0	0	0	0
Percentage:	100%	0%	0%	0%	0%

Among the 3 temperature observations, no food items were found to not be cooked to the appropriate temperatures. Intervention for “Item 9 Cooking Raw Animal Foods” is not required.

### Item 10 Reheating Cooked Foods

10.A	TCS Food that is cooked and cooled on premises is rapidly reheated to 165 (74C) for 15 seconds for hot holding.
10.B	Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding.



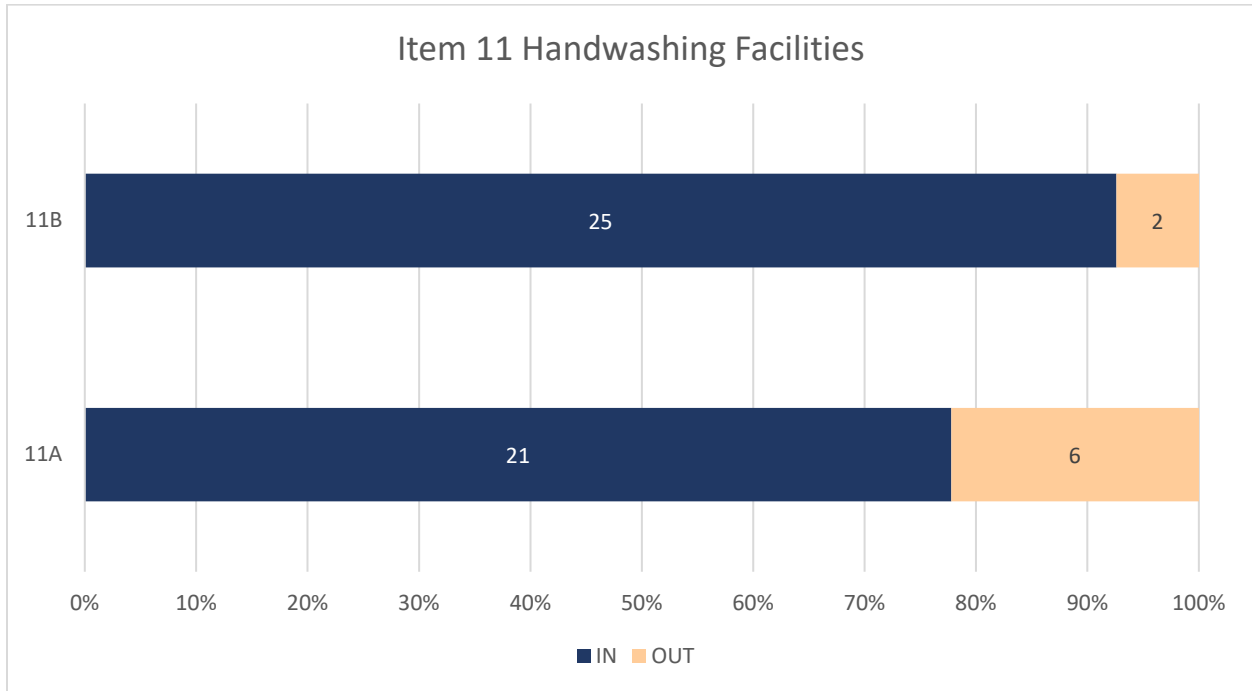
The vast majority of observations for Item 10 in health care-long-term care facilities were categorized as either NO or NA. However, compliance was observed at 100% for 10B when actual process was witnessed. The following table summarizes reheating temperature findings for health care- long-term care facilities:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	1	0	0	0	0
Percentage:	100%	0%	0%	0%	0%

Out of the 1 temperature observation in total, 1 food item was reheated to the appropriate temperatures. Intervention for “Item 10 Reheating Cooked Foods” is not required.

## Item 11 Handwashing Facilities

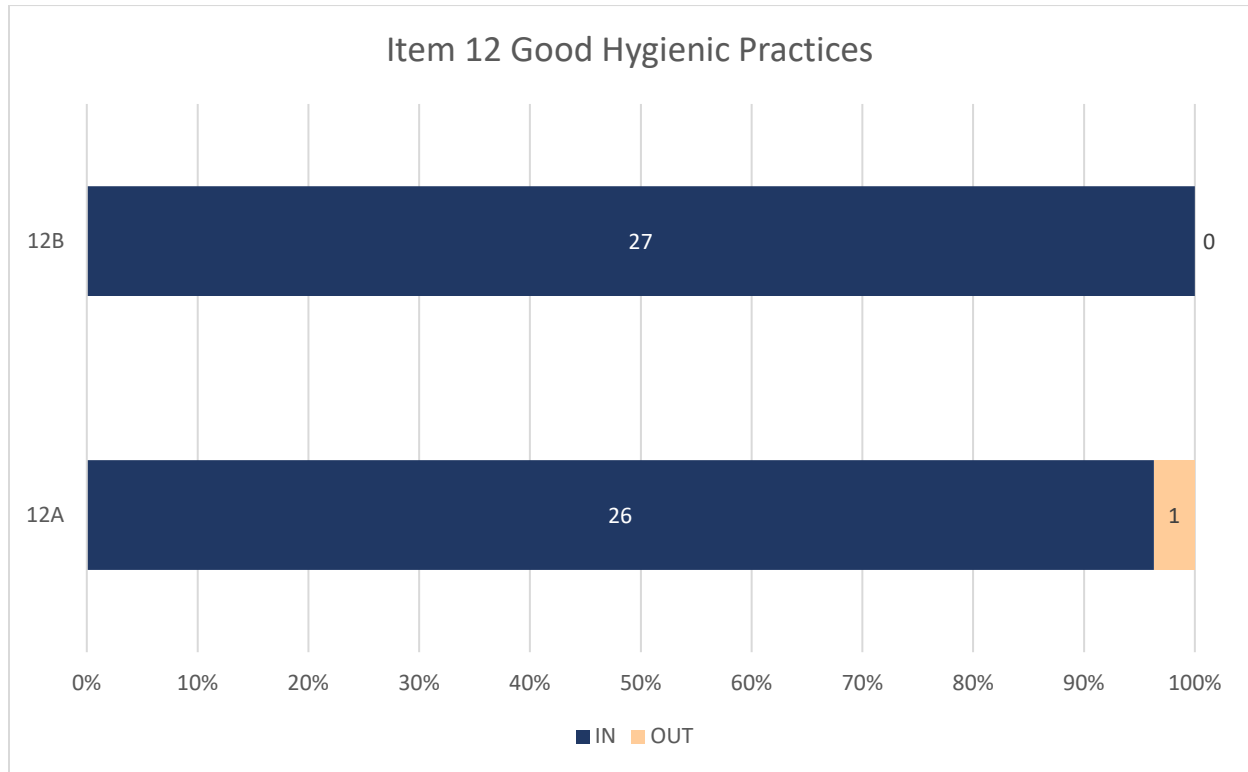
11.A	Handwashing facilities are conveniently located and accessible foremployees.
11.B	Handwashing facilities are supplied with hand cleanser/disposable towels/hand drying devices.



During 77.8% of data collections, handwashing facilities in health-care-long-term care facilities were conveniently located and accessible (11.A). Additionally, they were properly supplied (11.B) in 92.6% of the data collections. Intervention is not required for “Item 11 Handwashing Facilities”.

## Item 12 Good Hygienic Practices

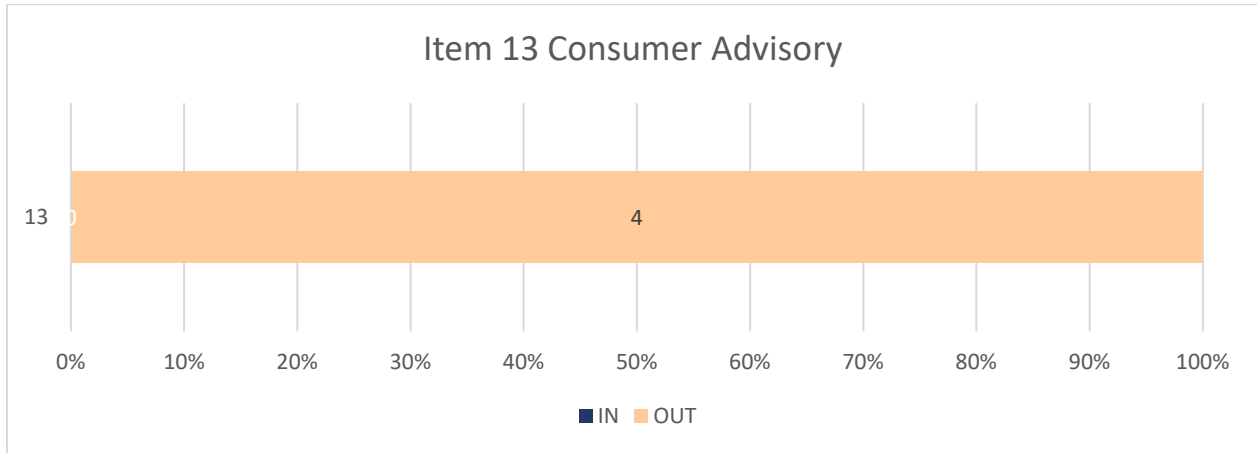
12.A	Food employees eat, drink, and use tobacco only in designated areas.
12.B	Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.



In 96.3% of data collections, food employees were observed not eating, drinking, or using tobacco in non-designated areas (12.A). Furthermore, in 100% of data collections, food employees exhibiting persistent sneezing, coughing, or a runny nose were not found working with exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles (12.B). Intervention is not required for “Item 12 Good Hygienic Practices”.

### Item 13 Consumer Advisory

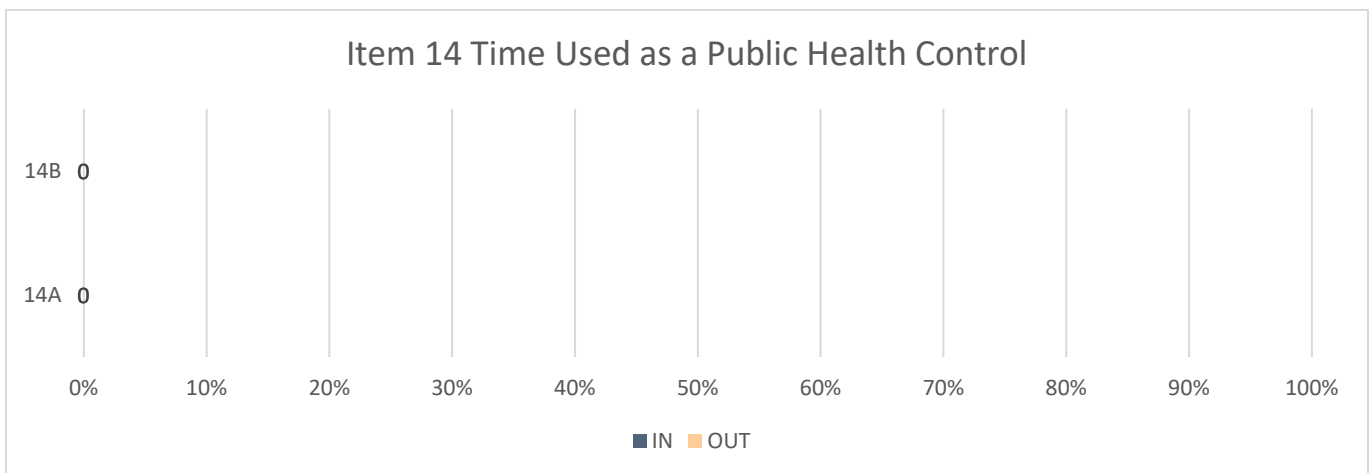
13.A	Consumers are properly advised of risks of consuming raw or undercooked animal foods.
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NA selections were common for item 13 during the health care-long-term care facilities surveys. However, when consumer advisory was required, the result met the criteria for intervention. Intervention is required for “Item 13 Consumer Advisory”.

### Item 14 Time Used as a Public Health Control

14.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 the Food Code.
14.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 the Food Code.

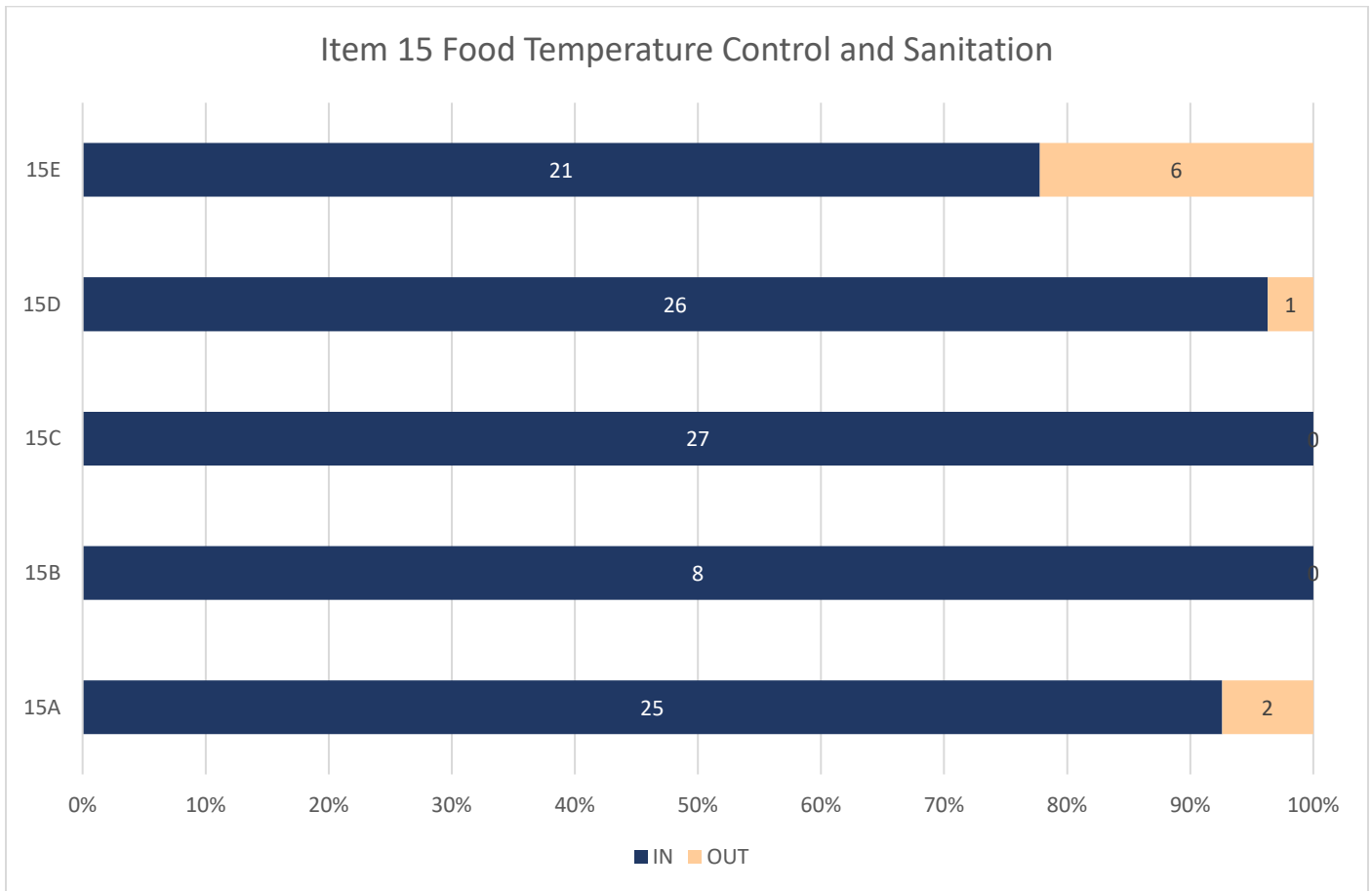


The main observations under 14A & 14B were categorized as NA. Intervention is not required for “Item 14 Time Used as a Public Health Control”.



## Item 15 Food Temperature Control and Sanitation

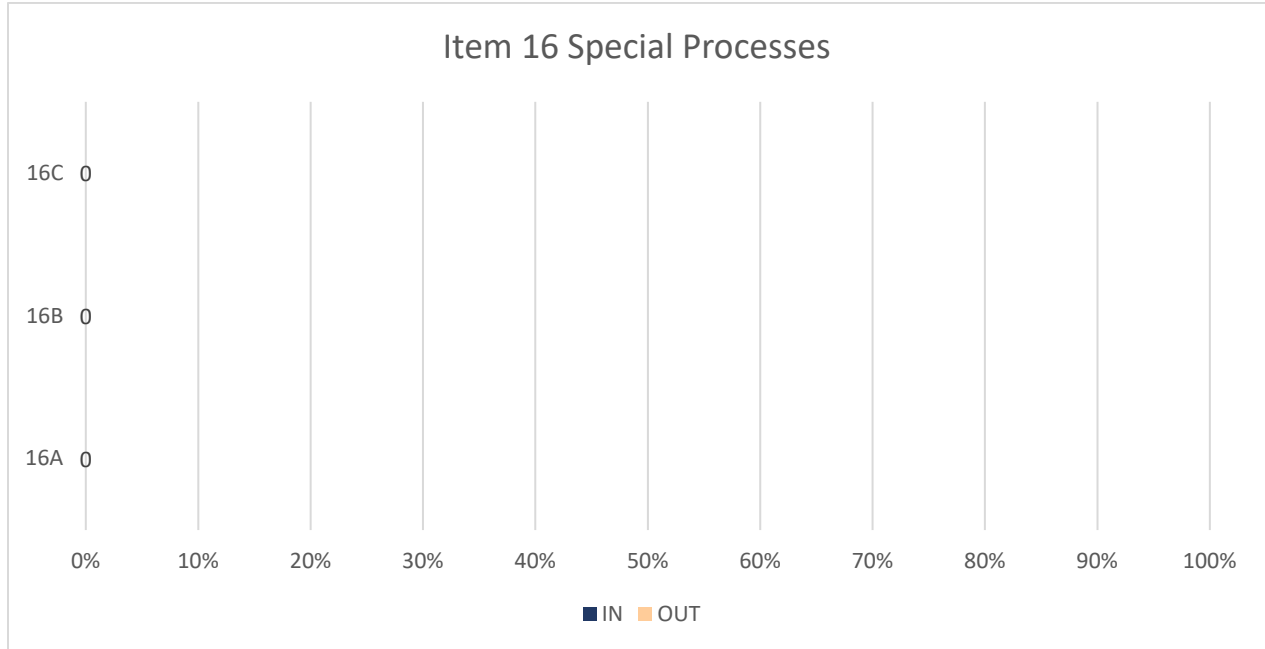
15.A	Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below.
15.B	Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above.
15.C	Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring devices.
15.D	Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.
15.E	Accurate temperature measuring devices and/or test kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.



The overall percentage of IN observations for information statements 15.A – 15.E was 70.4% with 15.A at 92.6% , 15.B at 100%, 15.C at 100%, 15.D at 96.3%, and 15.E at 77.8% . Intervention for “Item 15 Food Temperature Control and Sanitation” is not required.

## Item 16 Special Processes

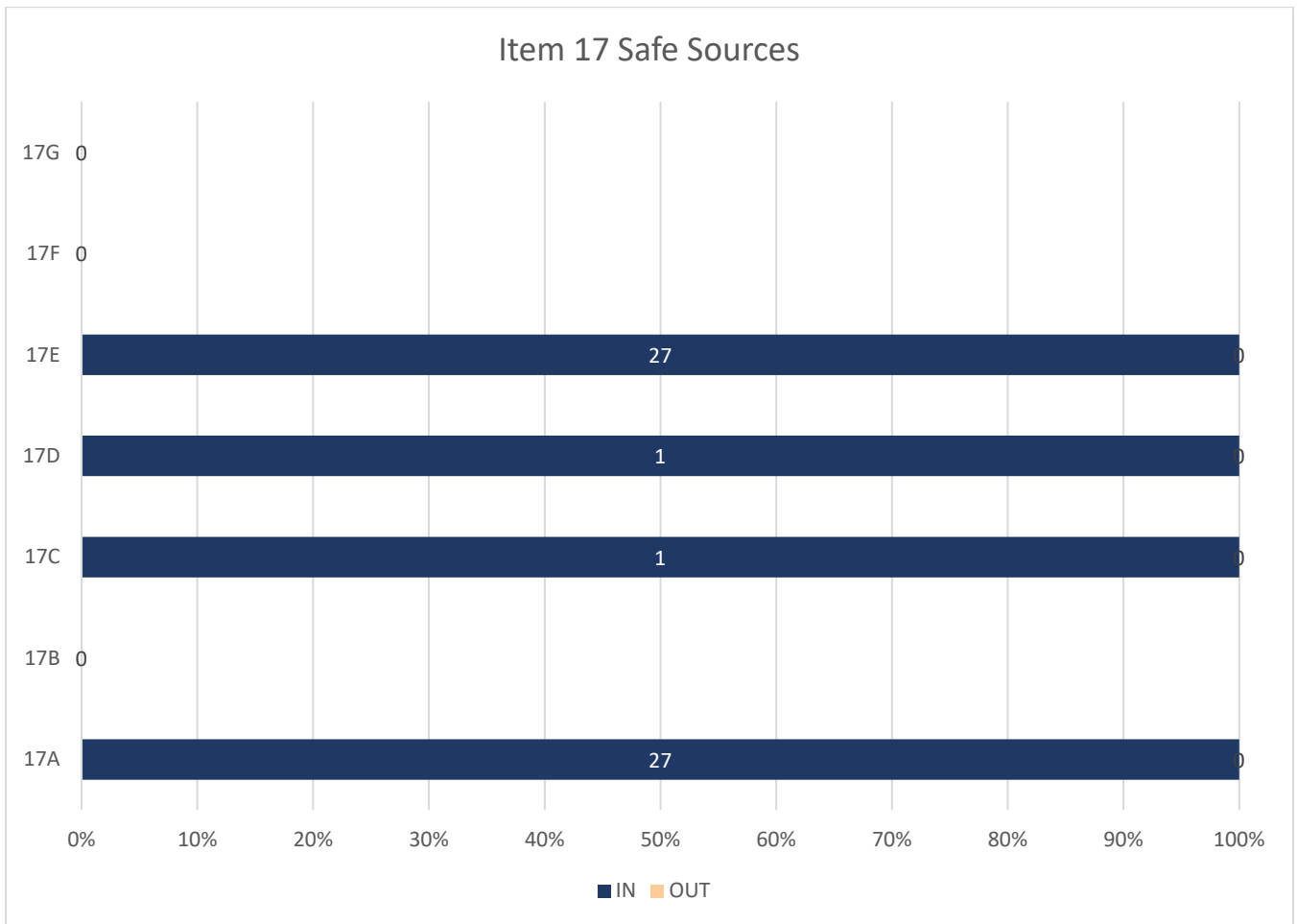
16.A	Food establishment conducts reduced oxygen packaging without avariance as specified in the Food Code.
16.B	Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.
16.C	Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code.



Among the 27 health care-long-term care facilities surveyed, none engaged in any special processes. A targeted intervention strategy is not required.

### Item 17 Safe Sources

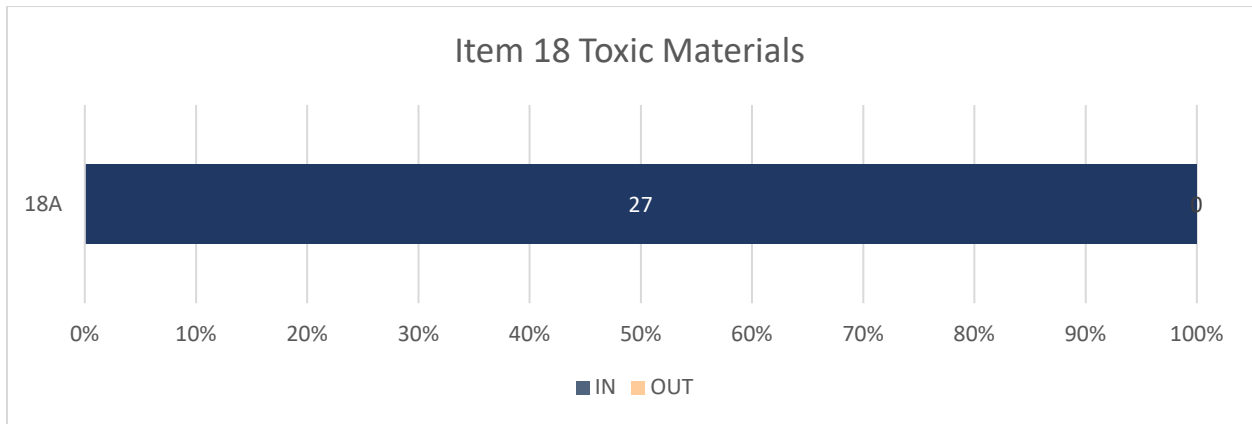
17.A	All food is from regulated food processing plants. No home prepared/canned foods.
17.B	Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.
17.C	Food is protected from contamination during transportation/receiving.
17.D	TCS Food is received at a temperature of 41F (5C) or below OR according to Law.
17.E	Food is safe and unadulterated.
17.F	Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.
17.G	Written documentation of parasite destruction is maintained for 90days for fish products.



Either NA or NO selections were common for information statements 17.B, 17.F, 17.G during the health care -long-term care facilities surveys. 100% compliance was observed for 17.A, 17.D, and 17.E. Intervention is not required for “Item 17 Safe Sources”.

### Item 18 Toxic Materials

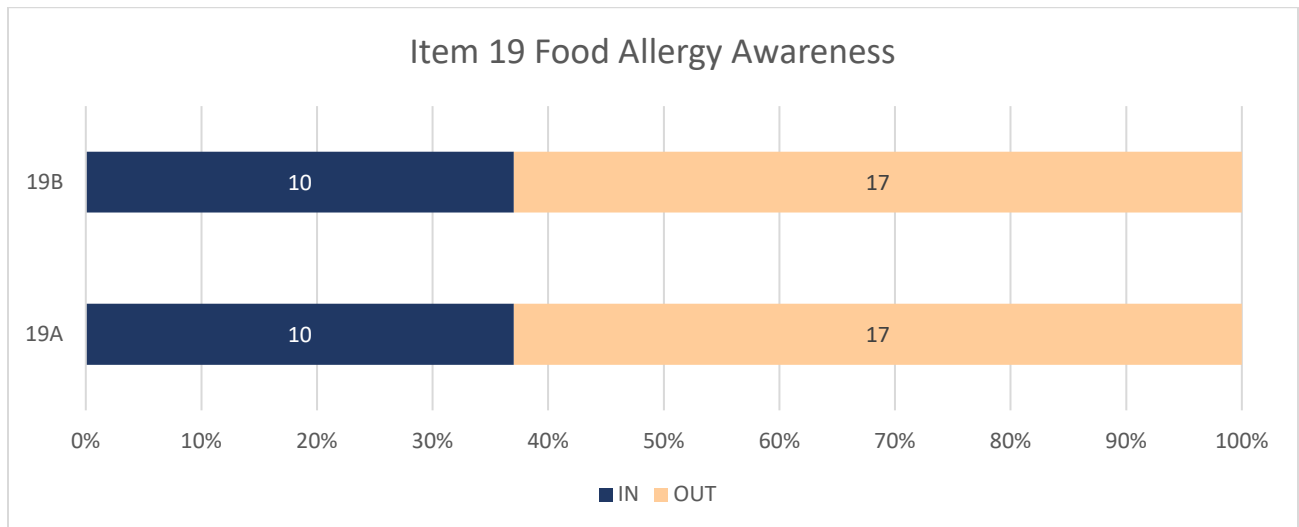
18.A	Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.
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Toxic materials were identified, stored, and used appropriately in 100% of data collections at health care - long-term care facilities (18.A). Intervention for “Item 18 Toxic Materials” is not required.

### Item 19 Food Allergy Awareness

19.A	Management is trained in food allergy awareness as it related to their assigned duties.
19.B	Food employees are trained in food allergy awareness as it relates to their assigned duties.

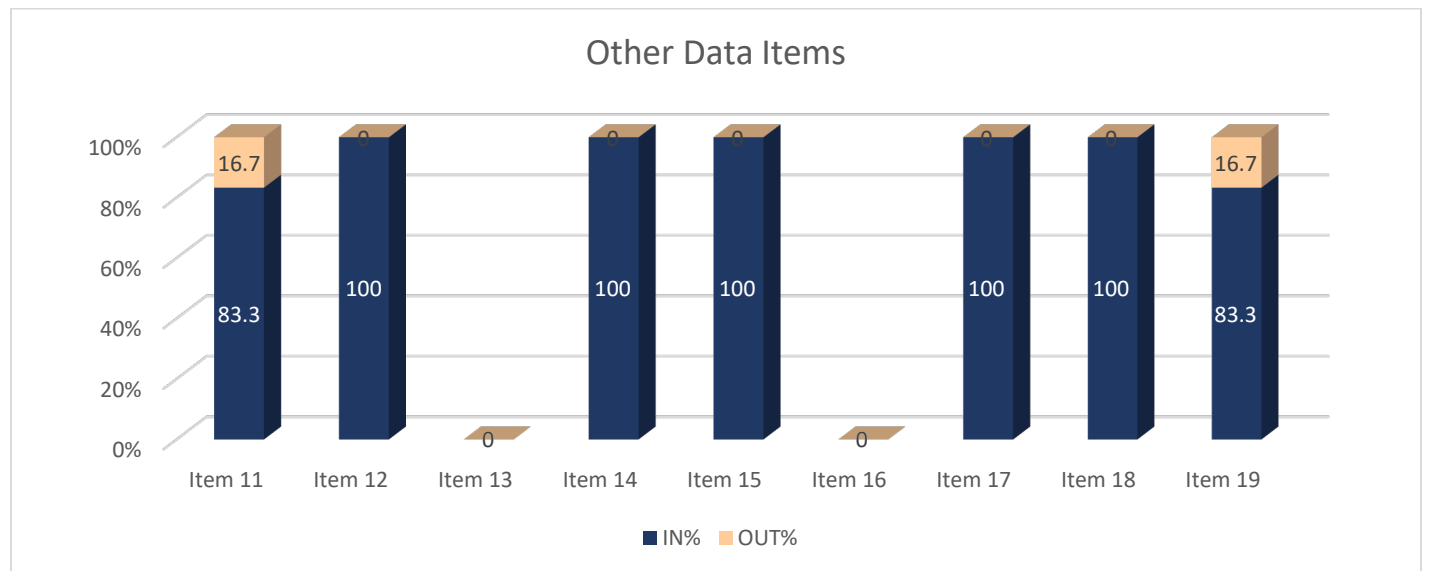
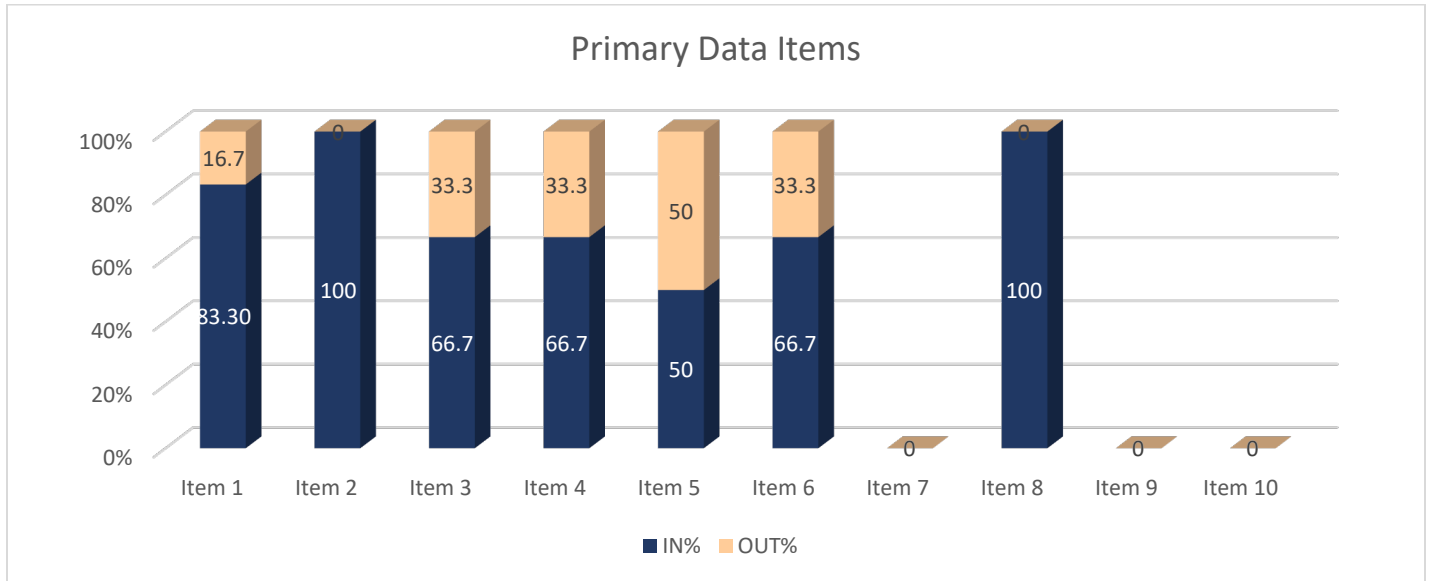


During 63% of data collections, it was discovered that managers lacked training in food allergy awareness (19.A). Also in 63% of data collections, it was observed that food employees were not trained in food allergy awareness (19.B). Intervention for “Item 19 Food Allergy Awareness” is required.

# Health Care – Hospital Results

## Overall Results by Item

The following charts illustrate the overall percentage results for Primary Data Items and Other Data Items in health care – hospitals. Based on these results, the items that are in need of improvement/intervention are “Item 3 Protection from Contamination”, “Item 4 Cleaning and Sanitizing Food Contact Surfaces”, “Item 5 Cold Holding of TCS Foods”, and “Item 6 Hot Holding of TCS Foods”.

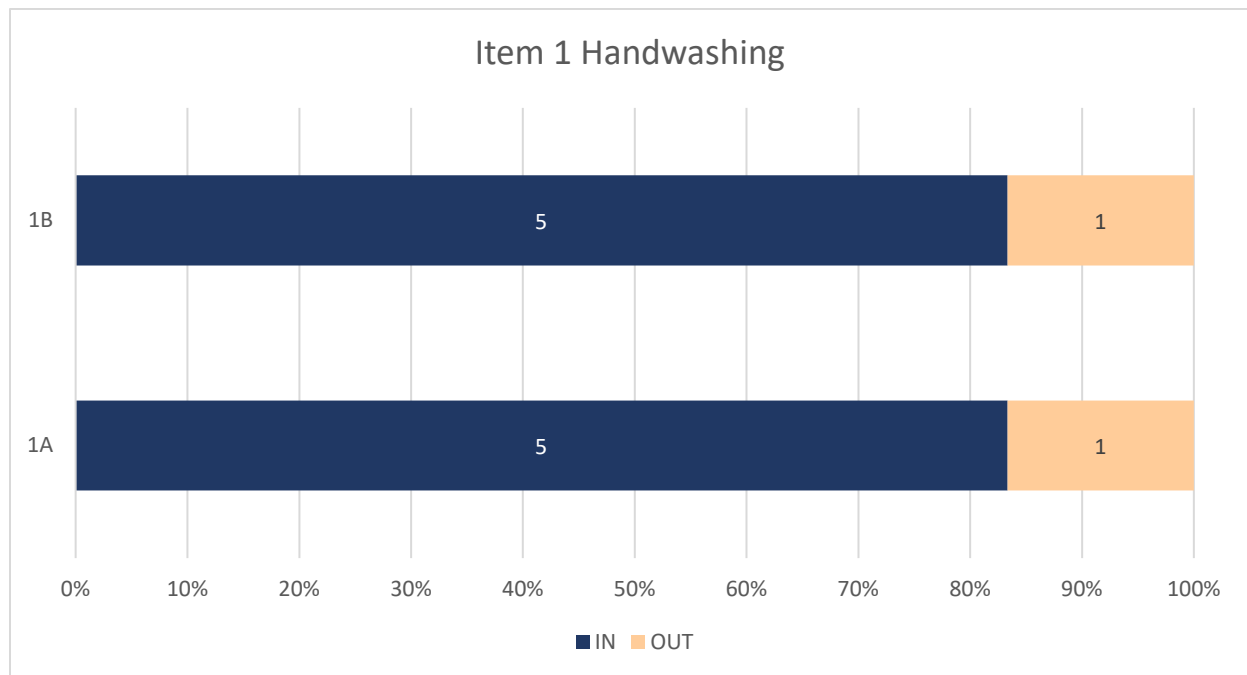


## Individual Results by Information Statements

This presents a summary of observations entered as IN or OUT for each of the Information Statements listed under all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. NOTE: For this report, the percent out of compliance for each of the information statements represents the proportion of establishments where the information statement was found out of compliance at least once when it was able to be observed. Intervention is not necessarily required if an individual information statement exceeds the  $\geq 30\%$  OUT threshold. Intervention is based only on the overall results of items and risk factors.

### Item 1 Handwashing

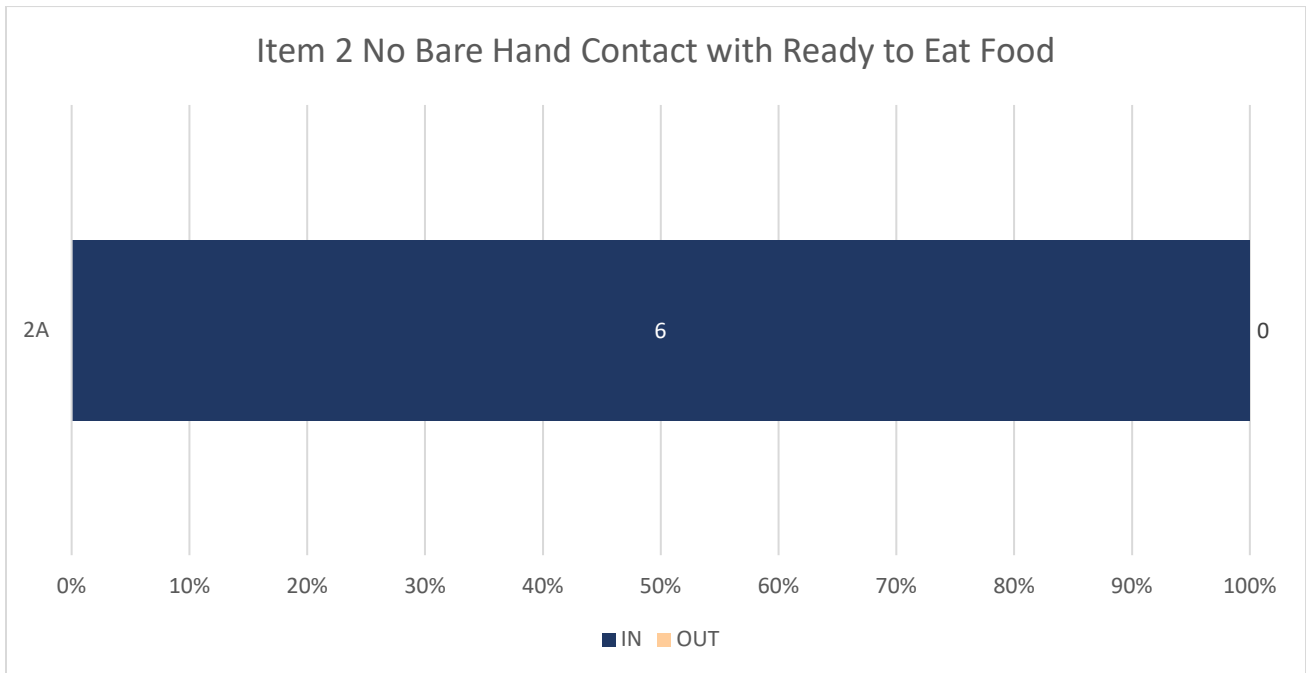
1.A:	Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in the FoodCode.
1.B:	Hands are cleaned and properly washed when required as specified by theFood Code.



Handwashing was appropriately conducted using hand cleanser, a suitable water supply, and the specified time duration according to the Food Code in 83.3% of data collections (1.A). Additionally, in 83.3% of facilities, hands were appropriately cleaned and washed as required by the Food Code (1.B). As a result, Intervention is not necessary for "Item 1 Handwashing."

## Item 2 No Bare Hand Contact with Ready to Eat Food

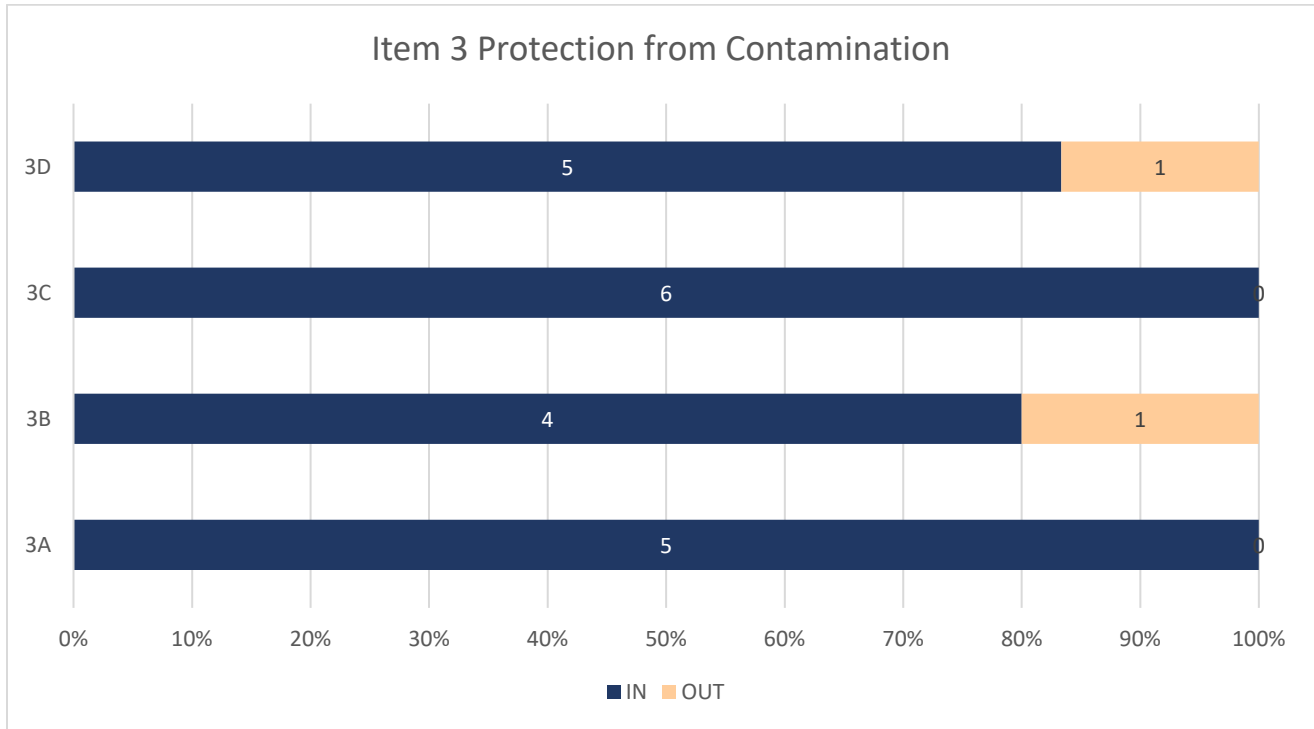
2.A:	Food employees do not contact ready to eat food with bare hands.
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In 100% of data collections, 2.A was determined to be IN. Intervention is not required for “Item 2 No Bare Hand Contact with Ready to Eat Food”.

### Item 3 Protection from Contamination

3.A	Raw animal foods are separated from ready-to-eat foods.
3.B	Different raw animal foods are separated from each other.
3.C	Food is protected from environmental contamination – actualcontamination observed.
3.D	Food is protected from environmental contamination – potentialcontamination.

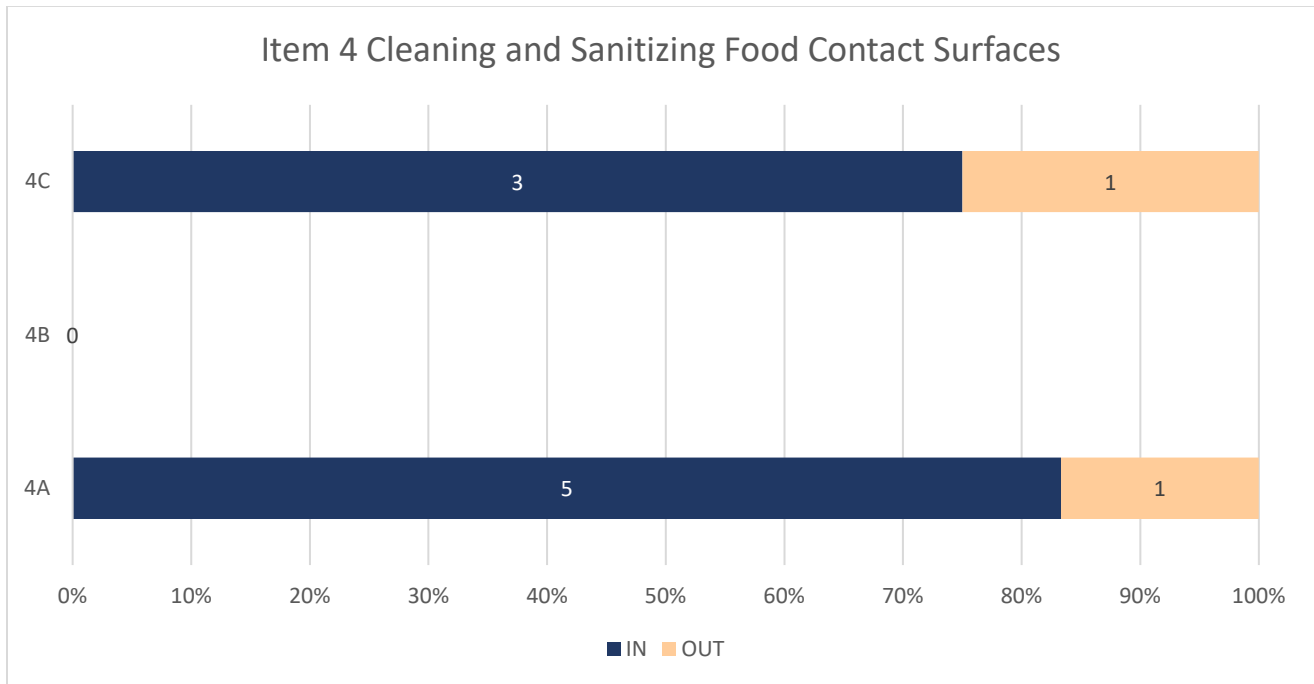


For 3.D, which is potential for environmental contamination at 16.7% of observations were found to be OUT. Additionally, actual contamination was observed at 0% of surveyed health care – hospitals. Improper separation of foods observed at 0% (3A) and 20% (3B). However, the total overall percentage of OUT for item 3 was at 33.3%. Intervention is required for “Item 3 Protection from Contamination”.



### Item 4 Cleaning and Sanitizing Food Contact Surfaces

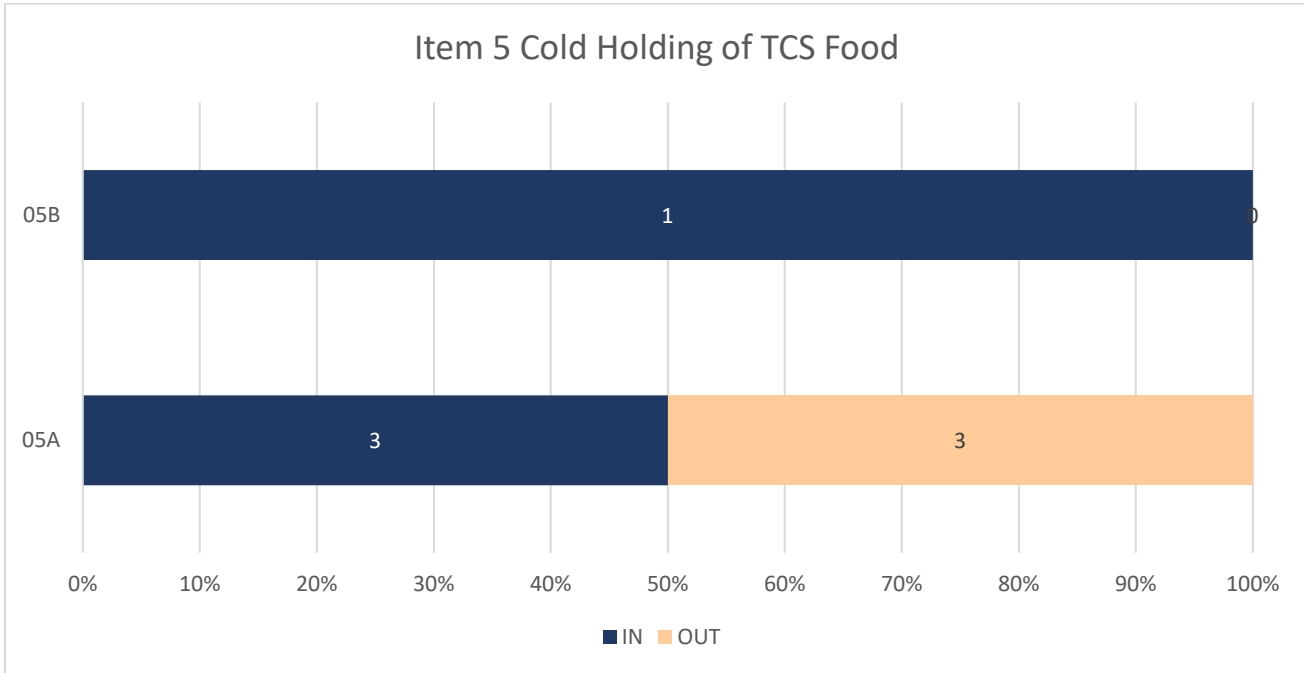
4.A	Food contact surfaces and utensils are clean to sight and touch and sanitized before use.
4.B	Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.
4.C	Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.



Food contact surfaces and utensils were clean to sight and touch and sanitized before use (4.A) in 83.3% of health care – hospitals surveyed. It was found that food contact surfaces and utensils were NO selections were the majority of observations for manual warewashing (4.B). When mechanical warewashing equipment was used and observed for 4.C, this percentage is at 75% compliance. However, the overall percentage of OUT for item 4 is at 33.3%. Intervention is required for “Item 4 Cleaning and Sanitizing Food Contact Surfaces”.

### Item 5 Cold Holding of TCS Food

5.A	TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
5.B	Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less.



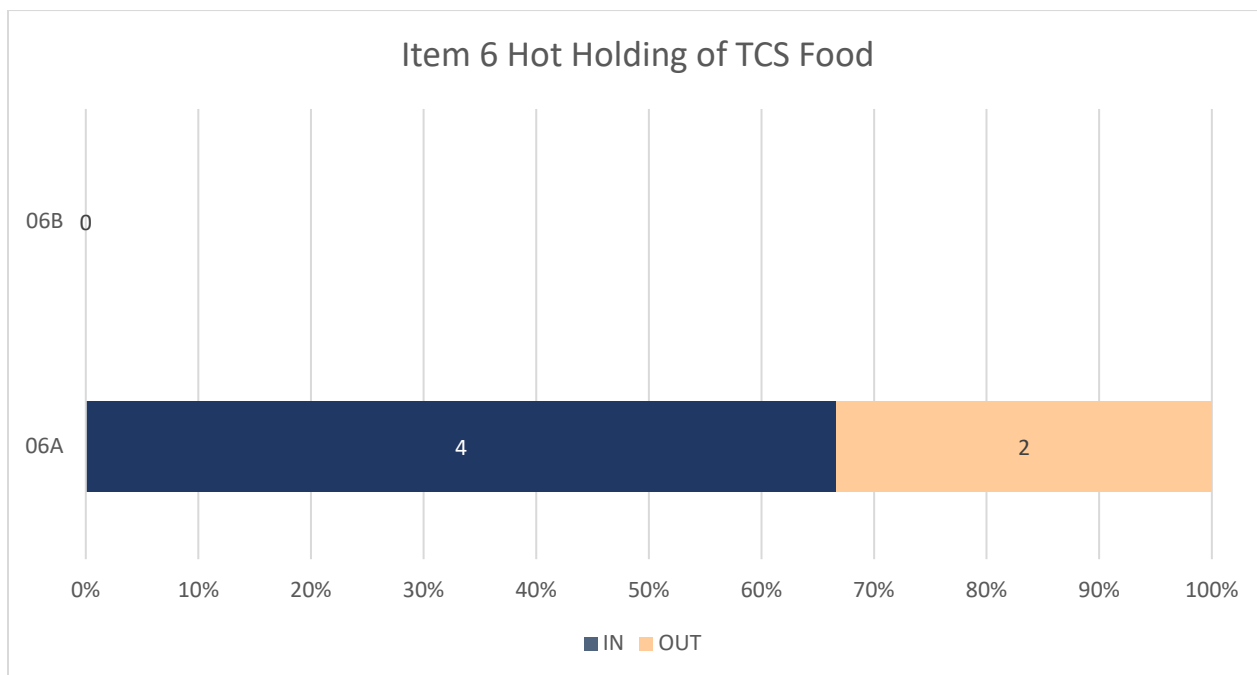
During health care- hospitals data collection, it was discovered that 50% of the facilities were not adequately cold holding TCS food (5.A). When observed, raw shell eggs were stored at temperatures consistent with the requirements of the Food Code (5.B) at 100%. The following table summarizes cold holding temperature findings health care-hospitals:

	<b>IN</b>	<b>OUT 1-2F</b>	<b>OUT 3-4F</b>	<b>OUT 5-9F</b>	<b>OUT &gt;10F</b>
<b>Count:</b>	66	5	5	5	4
<b>Percentage:</b>	77.65%	5.88%	5.88%	5.88%	4.71%

Out of a total of 145 temperature documentations, 16 food items were being held at out-of-range temperatures. However, the total percent of OUT for health care-hospitals was at 50%. Intervention is required for “Item 5 Cold Holding of TCS Food”.

### Item 6 Hot Holding of TCS Food

6.A	TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
6.B	Roasts are held at a temperature of 130F (54C) or above.



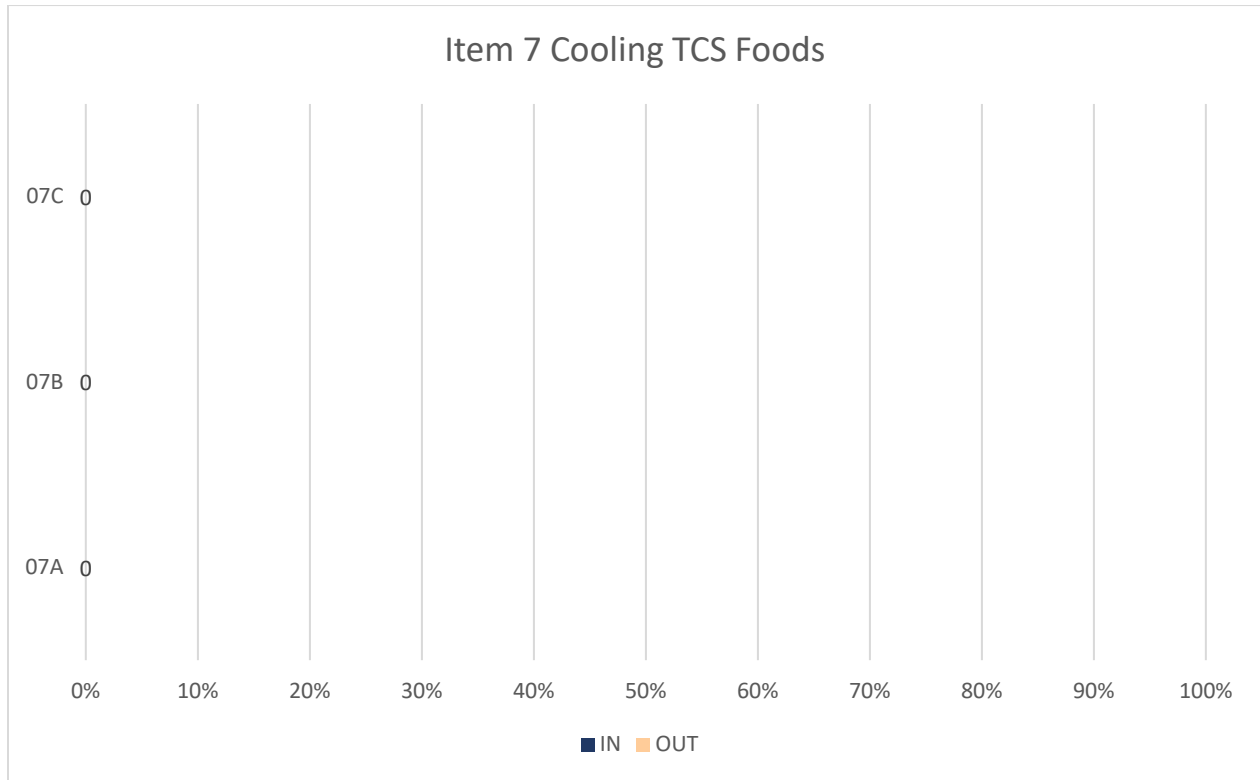
Temperatures for hot holding of TCS food (6A) were found to be lower than 135F in 33.3% of health care – hospitals data collections. The vast majority of the facilities surveyed either did not (NA) serve roasts at all or no actual observations (NO) during the data collection. The following table summarizes hot holding temperature findings in health care – long-term care facilities:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	25	0	0	0	6
Percentage:	80.65%	0%	0%	0%	19.35%

Out of a total of 31 temperature documentations, 6 food items were being held at out-of-range temperatures. However, the total percent of OUT for health care-hospitals was at 33.3%. Intervention is required for “Item 6 Hot Holding of TCS Food”.

### Item 7 Cooling TCS Foods

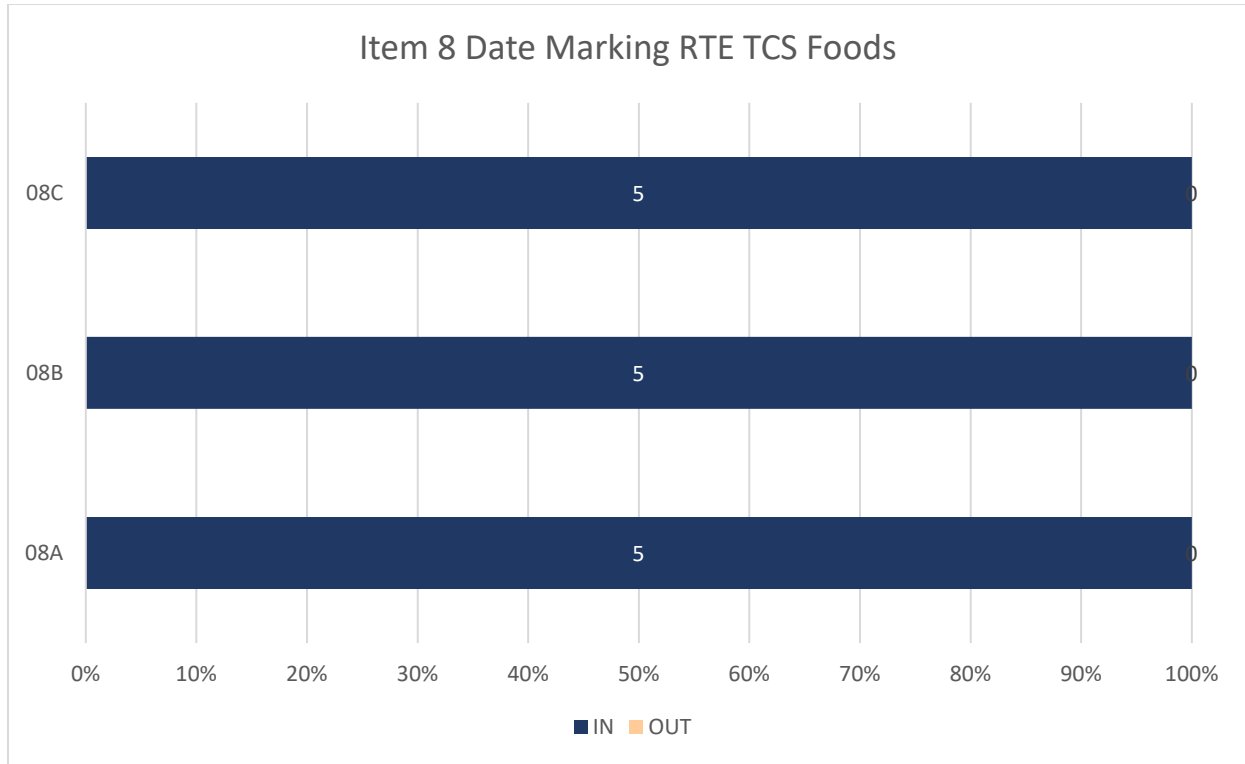
7.A	Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours.
7.B	TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours.
7.C	Proper cooling methods/equipment are used.



NO selections were common for Item 7 during full-service restaurant surveys. Due to lack of observations for this item, intervention is not required for “Item 7 Cooling TCS Foods”.

### Item 8 Date Marking RTE TCS Foods

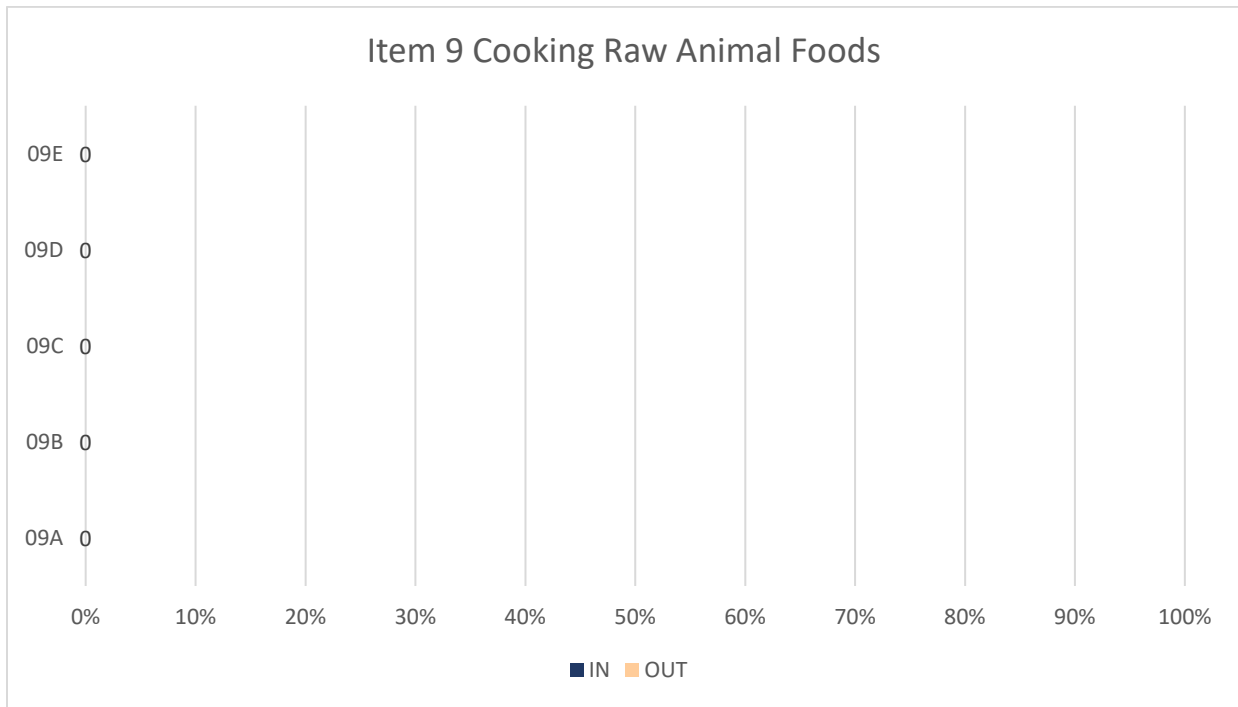
8.A	Ready-to-eat, TCS Food (prepared on-site) held for more than 24hours is date marked as required.
8.B	Open commercial containers of prepared ready-to-eat TCS Food heldfor more than 24 hours are date marked as required.
8.C	Ready-to-eat, TCS Food prepared on-site and/or opened commercialcontainer exceeding 7 days at 41F is discarded.



In 100% of data collections, information statements 8.A, 8.B, and 8.C were determined to be IN. Intervention is not required for “Item 8 Date Marking RTE TCS Foods”.

Item 9 Cooking Raw Animal Foods

9.A	Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds.
9.B	Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds.
9.C	Comminuted fish, meats, commercially-raised game animals are cooked to 155F (68C) for 15 seconds.
9.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 165F (74C) for 15 seconds.
9.E	Roasts, including formed roasts, are cooked to 130F (54C) 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).



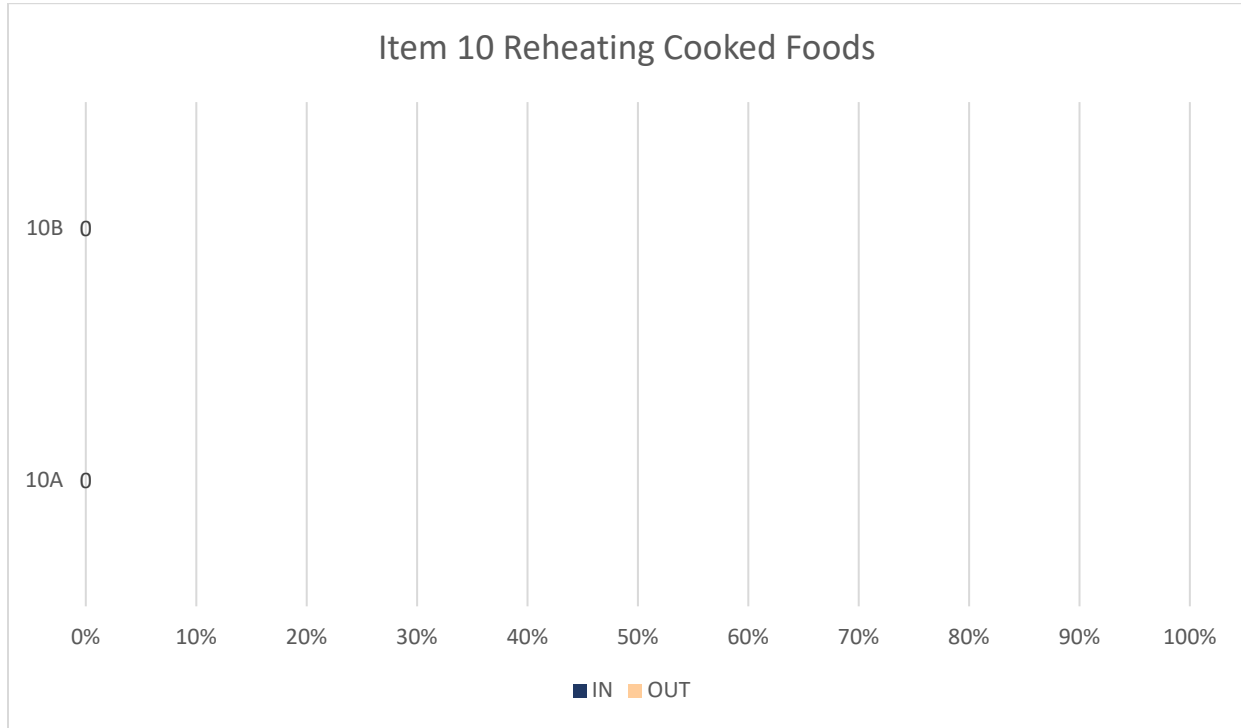
NA or NO selections were commonly observed for 9.A-9.E. The following table summarizes cooking temperature findings in health care – hospitals:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	0	0	0	0	0
Percentage:	0%	0%	0%	0%	0%

Due to lack of observations, intervention for “Item 9 Cooking Raw Animal Foods” is not required.

### Item 10 Reheating Cooked Foods

10.A	TCS Food that is cooked and cooled on premises is rapidly reheated to 165 (74C) for 15 seconds for hot holding.
10.B	Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding.



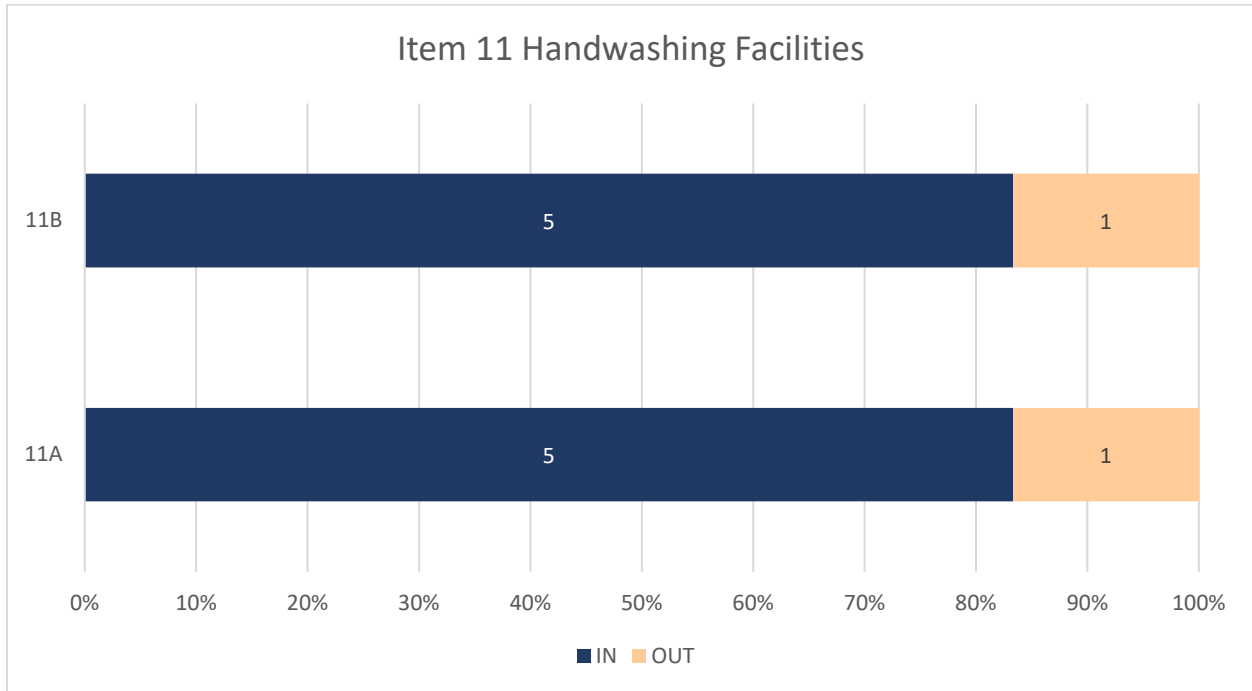
The vast majority of observations for Item 10 in health care-long-term care facilities were categorized as either NO or NA. The following table summarizes reheating temperature findings for health care-long-term care facilities:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	0	0	0	0	0
Percentage:	0%	0%	0%	0%	0%

Due to lack of observations, intervention for “Item 10 Reheating Cooked Foods” is not required.

### Item 11 Handwashing Facilities

11.A	Handwashing facilities are conveniently located and accessible foremployees.
11.B	Handwashing facilities are supplied with hand cleanser/disposable towels/hand drying devices.

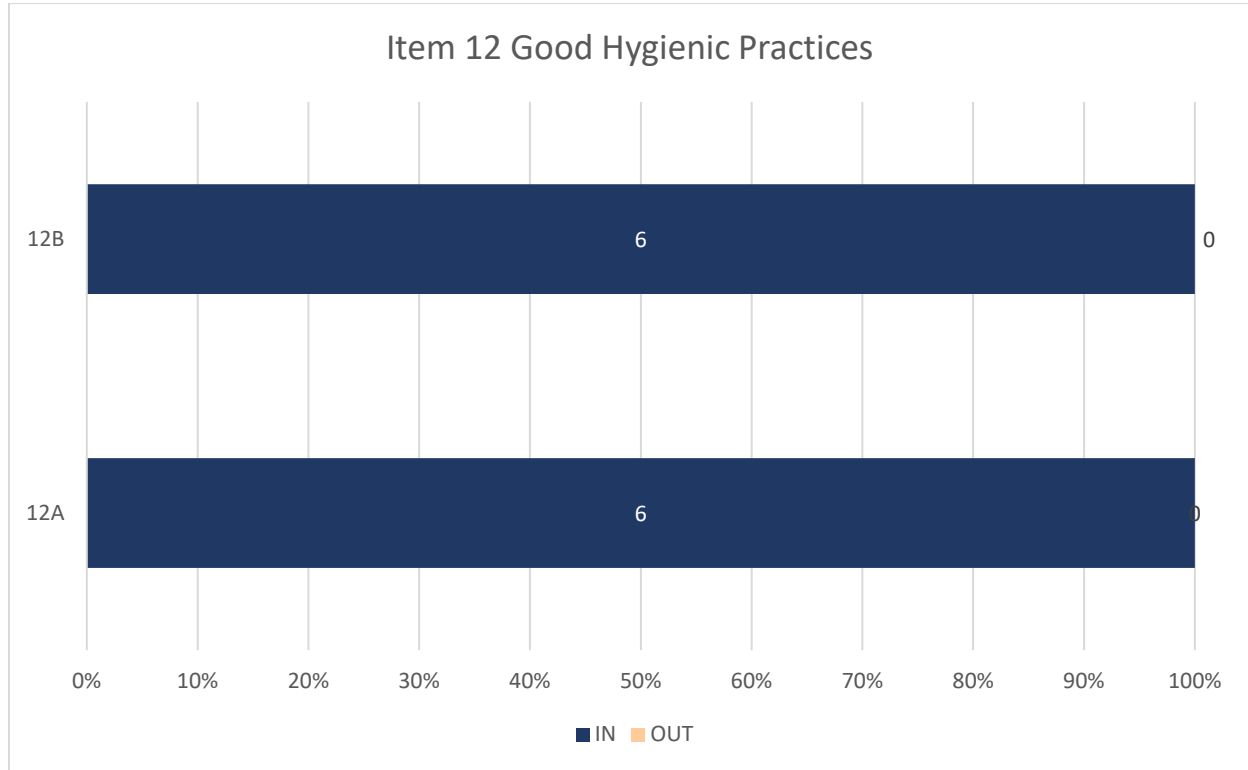


During 83.3% of data collections, handwashing facilities in health care-hospitals were conveniently located and accessible (11.A). Additionally, they were properly supplied (11.B) in 83.3% of the data collections. Intervention is not required for “Item 11 Handwashing Facilities”.



## Item 12 Good Hygienic Practices

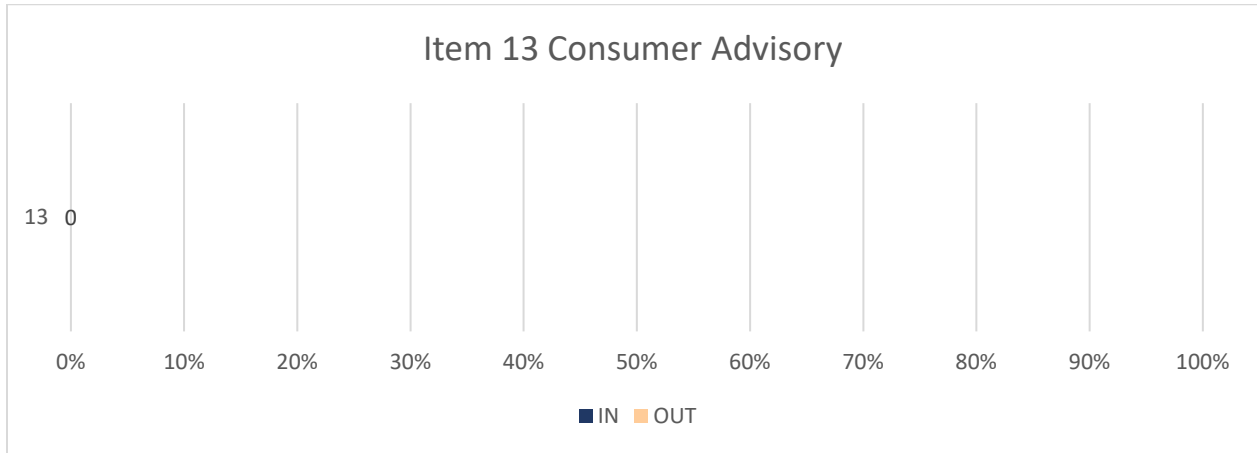
12.A	Food employees eat, drink, and use tobacco only in designated areas.
12.B	Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.



In 100% of data collections, food employees were observed not eating, drinking, or using tobacco in non-designated areas (12.A). Furthermore, in 100% of data collections, food employees exhibiting persistent sneezing, coughing, or a runny nose were not found working with exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles (12.B). Intervention is not required for “Item 12 Good Hygienic Practices”.

### Item 13 Consumer Advisory

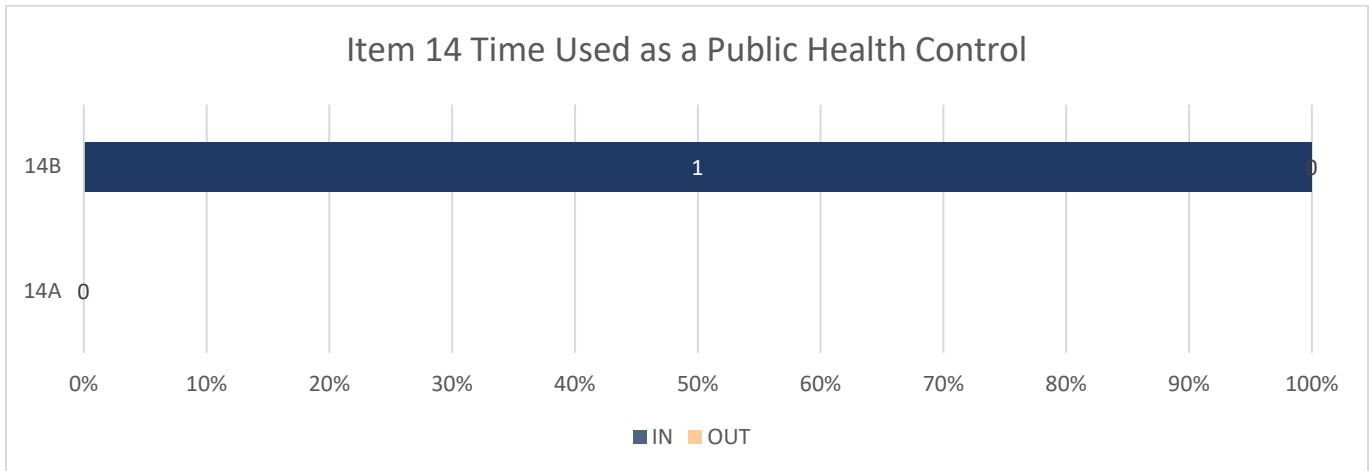
13.A	Consumers are properly advised of risks of consuming raw or undercooked animal foods.
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NA selections were common for item 13 during the health care-hospitals surveys. Intervention is not required for “Item 13 Consumer Advisory”.

### Item 14 Time Used as a Public Health Control

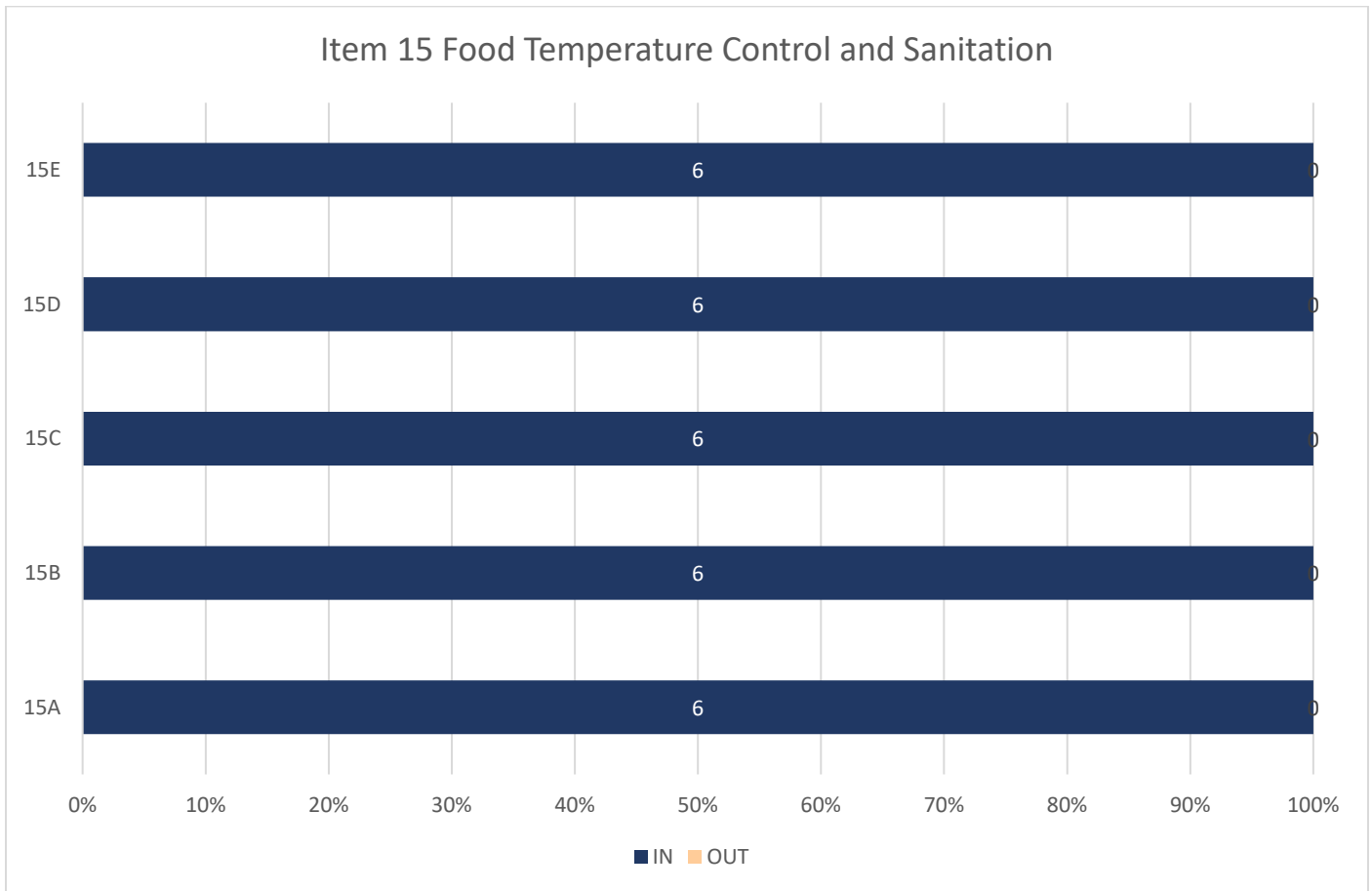
14.A	When time only is used as a public health control for 4 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.
14.B	When time only is used as a public health control for 6 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.



The main observations under 14A & 14B were categorized as NA. However, when an actual observations were seen, the IN percentage was at 100%. Intervention is not required for “Item 14 Time Used as a Public Health Control”.

## Item 15 Food Temperature Control and Sanitation

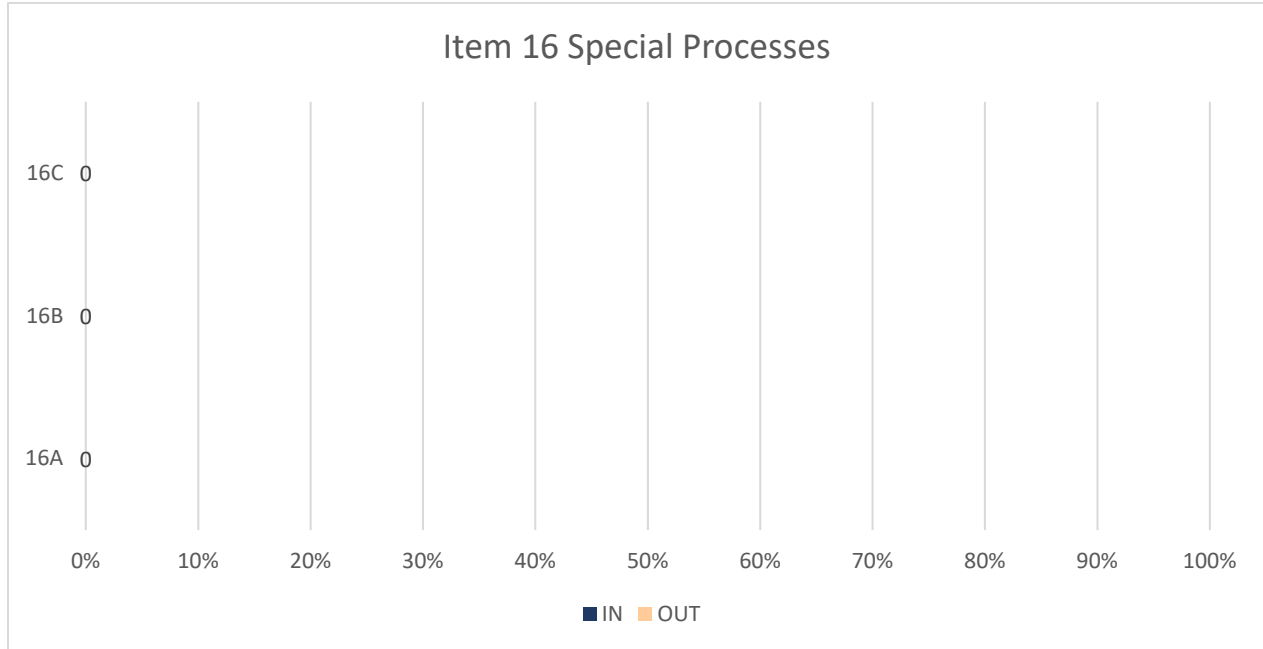
15.A	Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below.
15.B	Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above.
15.C	Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring devices.
15.D	Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.
15.E	Accurate temperature measuring devices and/or test kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.



The overall percentage of IN observations for information statements 15.A – 15.E was 100% .Intervention for “Item 15 Food Temperature Control and Sanitation” is not required.

### Item 16 Special Processes

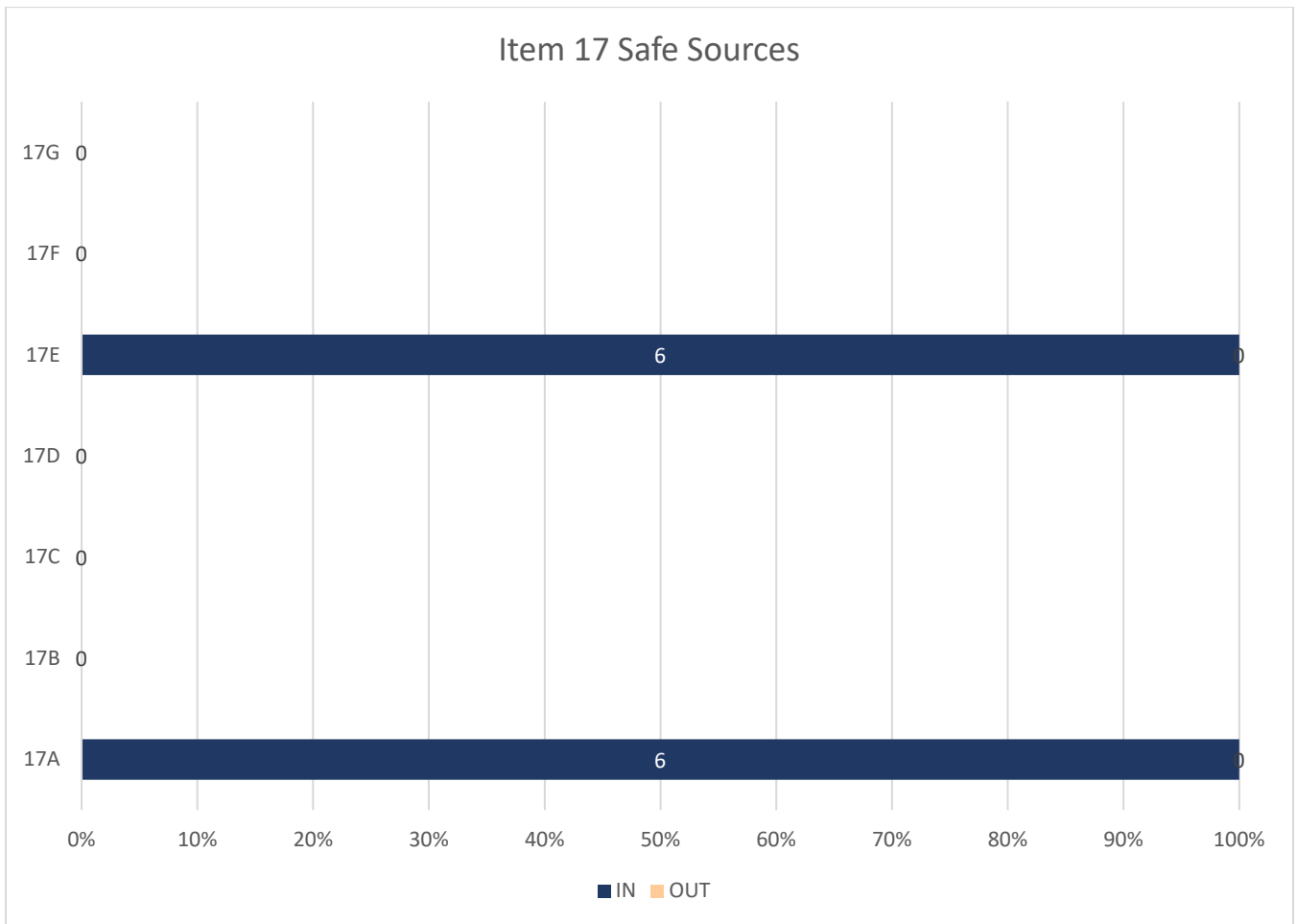
16.A	Food establishment conducts reduced oxygen packaging without avariance as specified in the Food Code.
16.B	Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.
16.C	Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code.



Among the 6 health care- hospitals surveyed, none engaged in any special processes. A targeted intervention strategy is not required.

### Item 17 Safe Sources

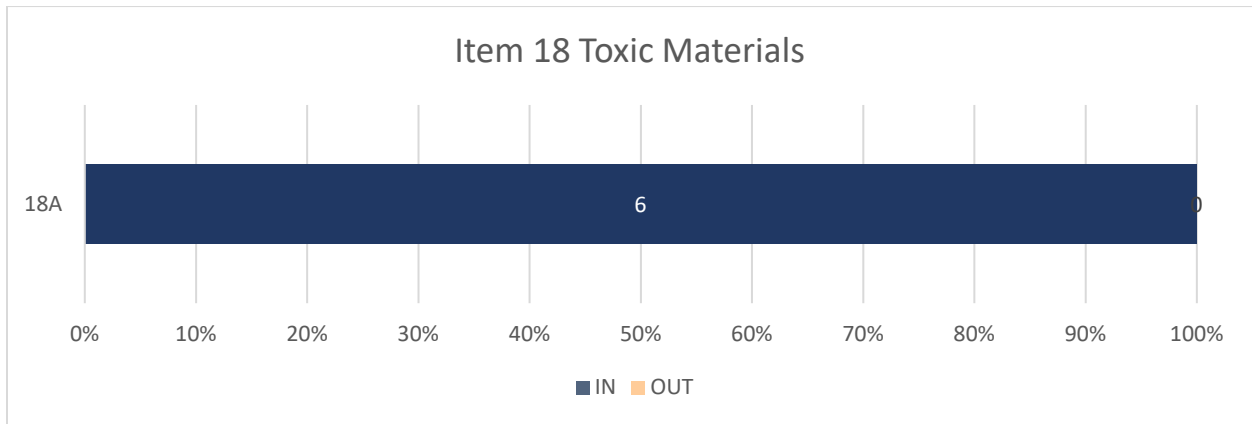
17.A	All food is from regulated food processing plants. No home prepared/canned foods.
17.B	Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.
17.C	Food is protected from contamination during transportation/receiving.
17.D	TCS Food is received at a temperature of 41F (5C) or below OR according to Law.
17.E	Food is safe and unadulterated.
17.F	Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.
17.G	Written documentation of parasite destruction is maintained for 90days for fish products.



Either NA or NO selections were common for information statements 17.B, 17.C, 17.D, 17.F, and 17.G during the health care -hospitals surveys. 100% compliance was observed for 17.A, and 17.E. Intervention is not required for “Item 17 Safe Sources”.

### Item 18 Toxic Materials

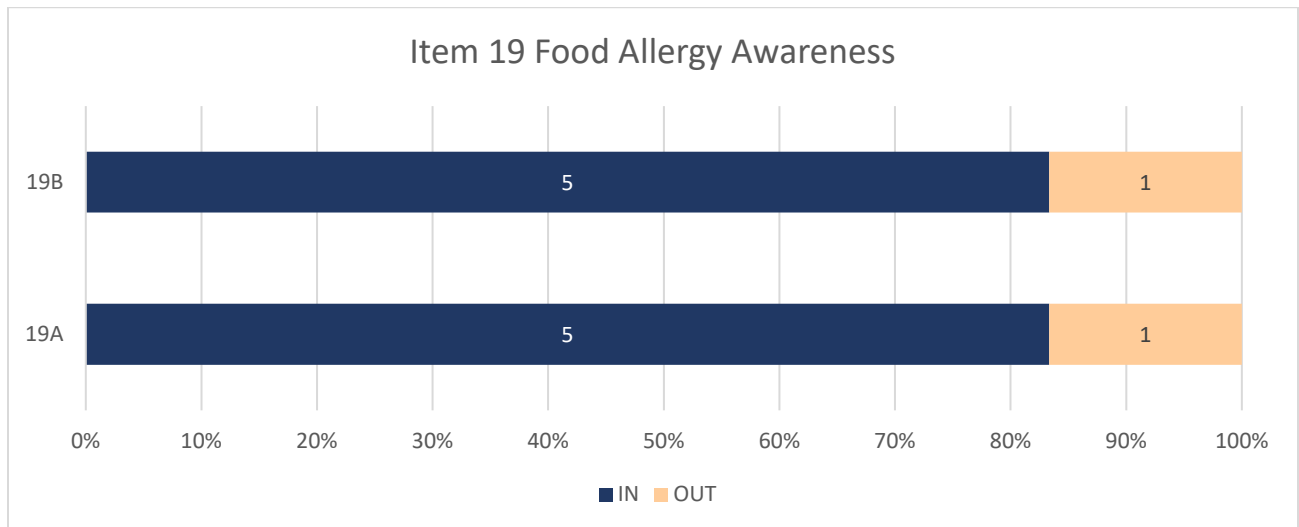
18.A	Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.
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Toxic materials were identified, stored, and used appropriately in 100% of data collections at health care - hospitals (18.A). Intervention for “Item 18 Toxic Materials” is not required.

### Item 19 Food Allergy Awareness

19.A	Management is trained in food allergy awareness as it related to their assigned duties.
19.B	Food employees are trained in food allergy awareness as it relates to their assigned duties.

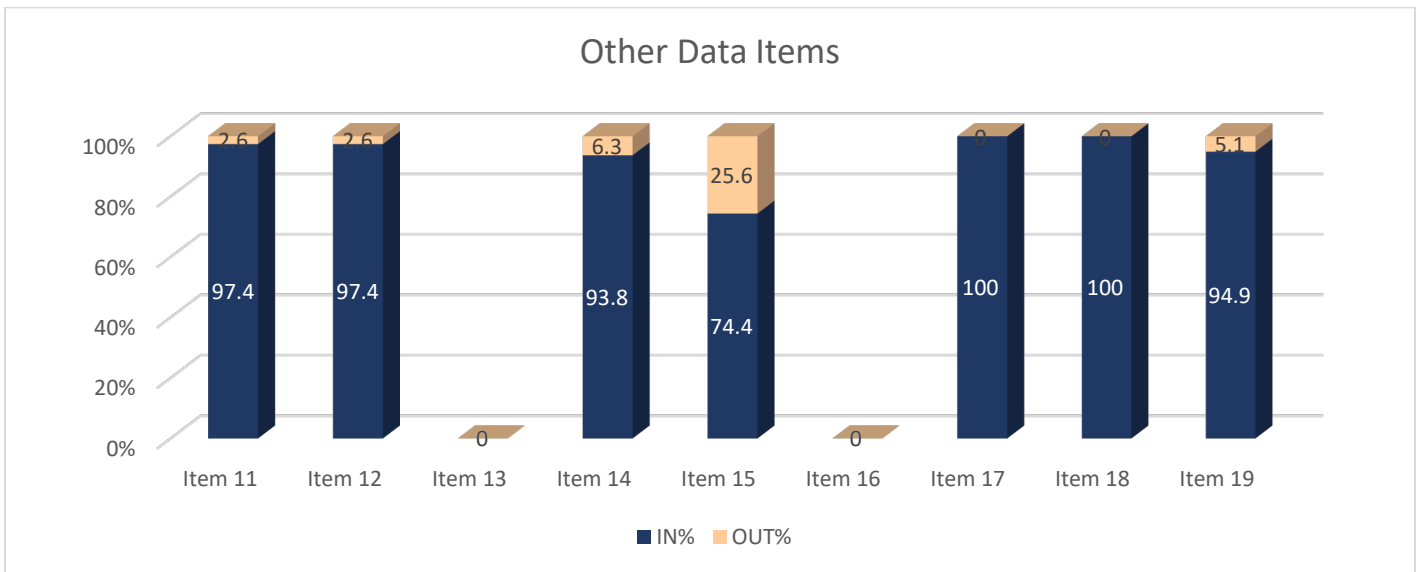
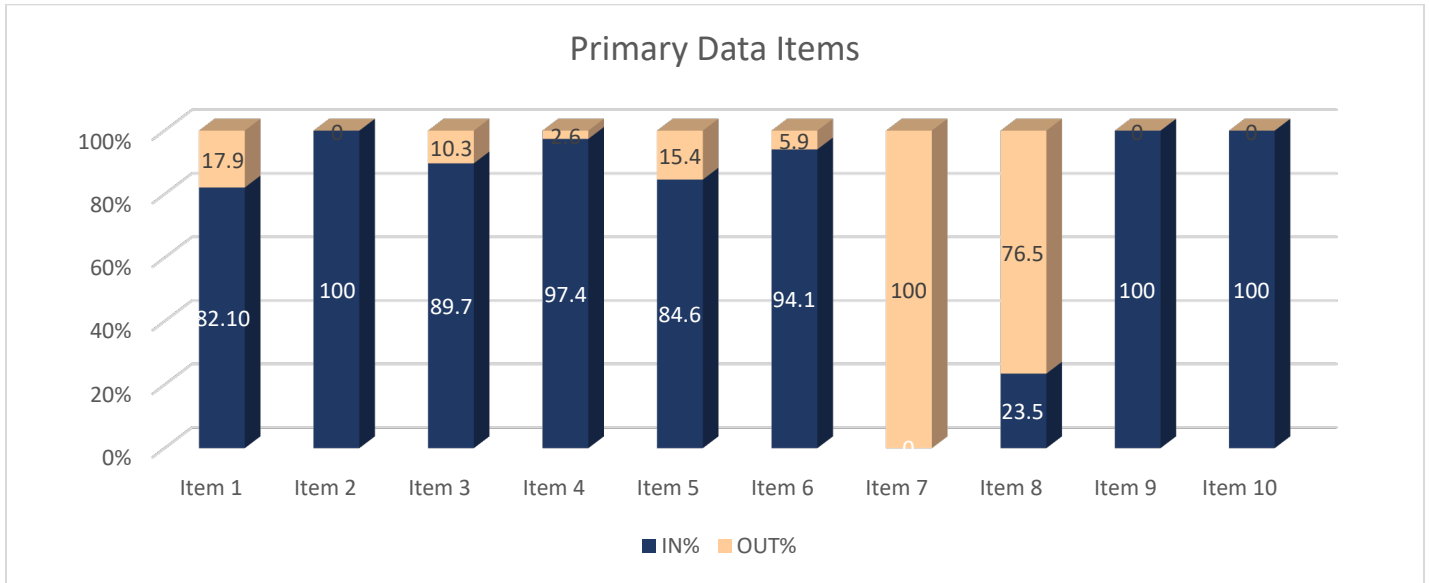


During 16.7% of data collections, it was discovered that managers lacked training in food allergy awareness (19.A). Also in 16.7% of data collections, it was observed that food employees were not trained in food allergy awareness (19.B). Intervention for “Item 19 Food Allergy Awareness” is not required.

# School Results

## Overall Results by Item

The following charts illustrate the overall percentage results for Primary Data Items and Other Data Items in schools. Based on these results, the items that are in need of improvement/intervention are “Item 7 Cooling of TCS Foods”, and “Item 8 Datemarking RTE TCS Foods”.

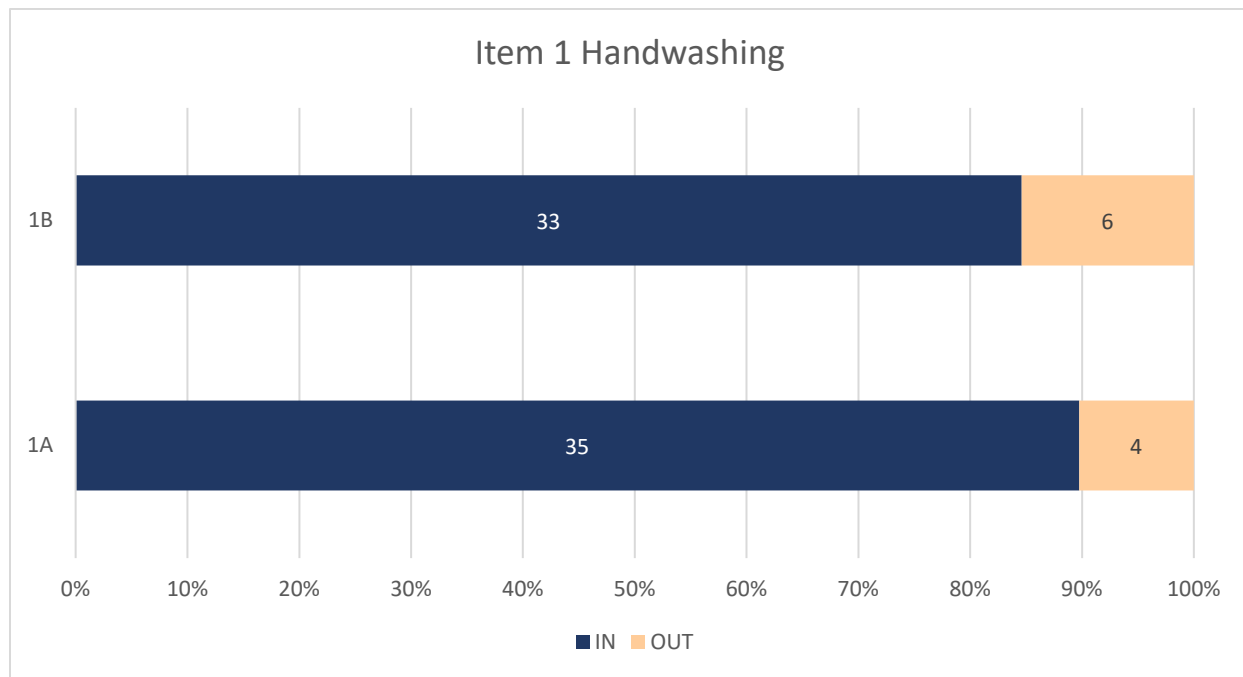


## Individual Results by Information Statements

This presents a summary of observations entered as IN or OUT for each of the Information Statements listed under all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. NOTE: For this report, the percent out of compliance for each of the information statements represents the proportion of establishments where the information statement was found out of compliance at least once when it was able to be observed. Intervention is not necessarily required if an individual information statement exceeds the  $\geq 30\%$  OUT threshold. Intervention is based only on the overall results of items and risk factors.

### Item 1 Handwashing

1.A:	Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in the FoodCode.
1.B:	Hands are cleaned and properly washed when required as specified by theFood Code.

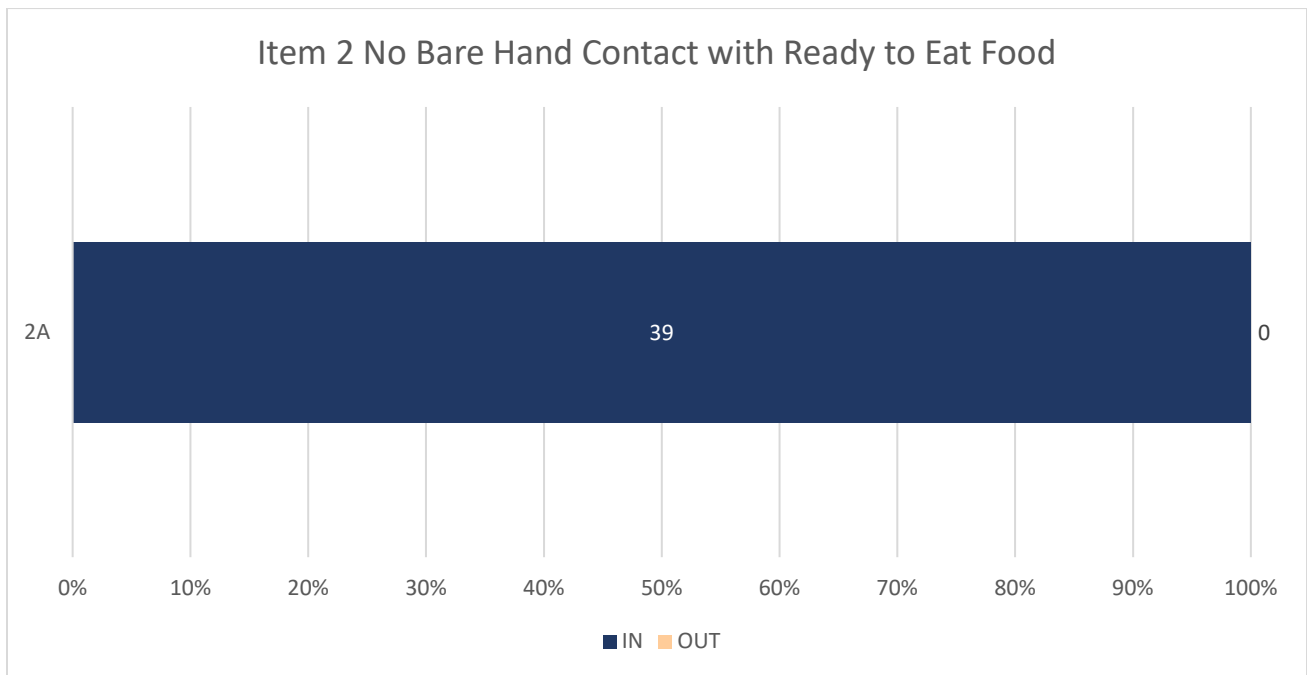


Handwashing was appropriately conducted using hand cleanser, a suitable water supply, and the specified time duration according to the Food Code in 89.7% of data collections (1.A). Additionally, in 84.6% of facilities, hands were appropriately cleaned and washed as required by the Food Code (1.B). As a result, Intervention is not necessary for "Item 1 Handwashing."



## Item 2 No Bare Hand Contact with Ready to Eat Food

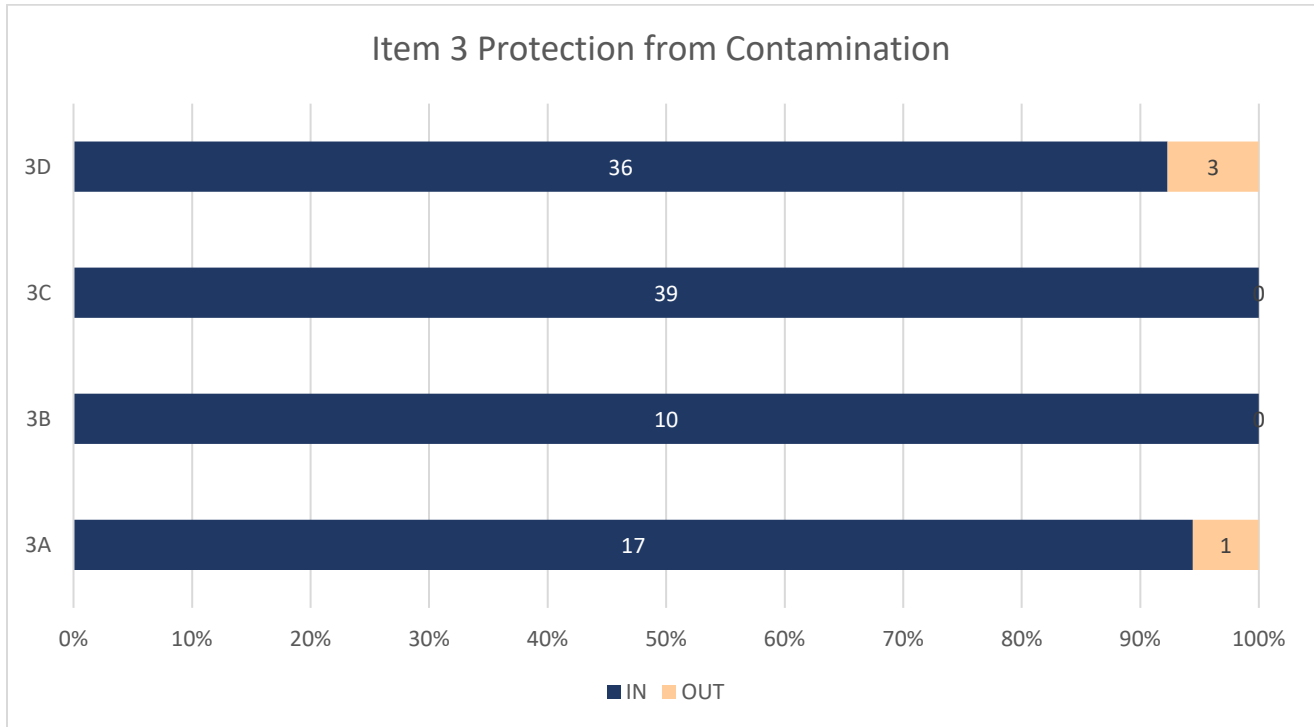
2.A:	Food employees do not contact ready to eat food with bare hands.
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In 100% of data collections, 2.A was determined to be IN. Intervention is not required for “Item 2 No Bare Hand Contact with Ready to Eat Food”.

### Item 3 Protection from Contamination

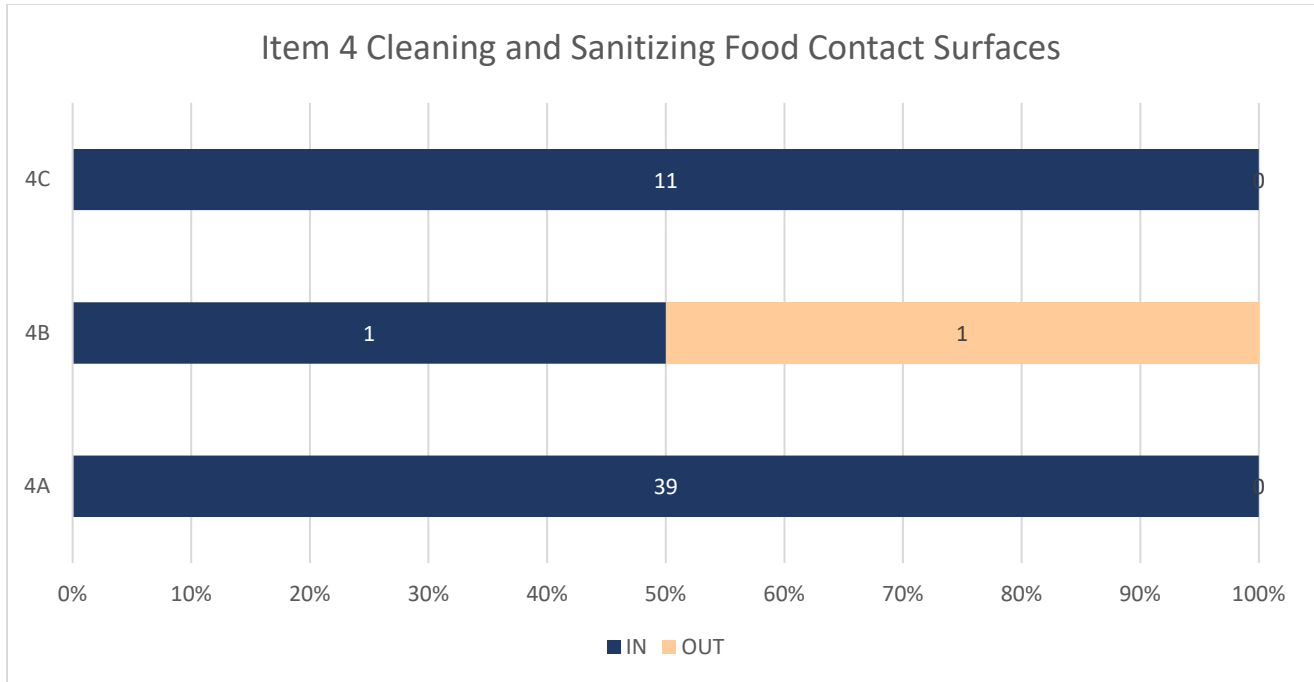
3.A	Raw animal foods are separated from ready-to-eat foods.
3.B	Different raw animal foods are separated from each other.
3.C	Food is protected from environmental contamination – actualcontamination observed.
3.D	Food is protected from environmental contamination – potentialcontamination.



For 3.D, which is potential for environmental contamination at 7.7% of observations were found to be OUT. Additionally, actual contamination was observed at 0% of surveyed schools. Improper separation of foods observed at 5.6% (3A) and 0% (3B). Intervention is not required for “Item 3 Protection from Contamination”.

## Item 4 Cleaning and Sanitizing Food Contact Surfaces

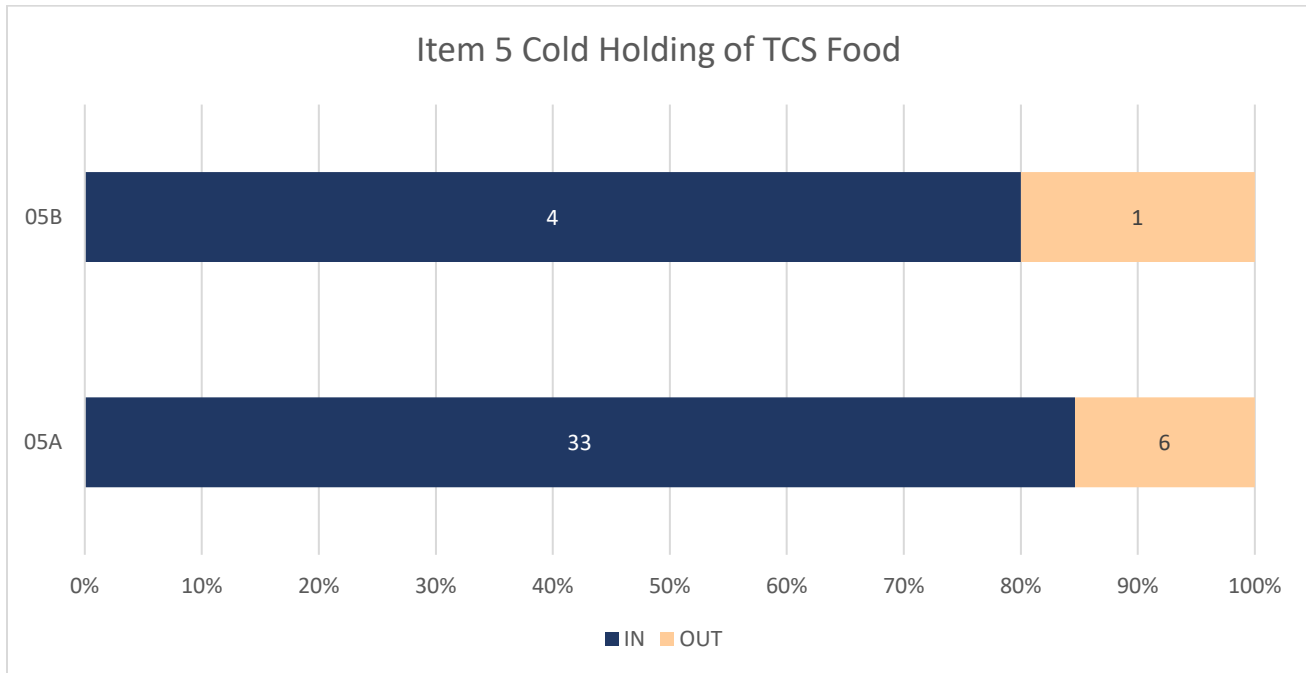
4.A	Food contact surfaces and utensils are clean to sight and touch and sanitized before use.
4.B	Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.
4.C	Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.



Food contact surfaces and utensils were clean to sight and touch and sanitized before use (4.A) in 100% of schools surveyed. It was found that food contact surfaces and utensils were NO selections were the majority of observations for manual warewashing (4.B). However when manual warewashing was observed, 50% was IN and 50% was OUT. When mechanical warewashing equipment was used and observed for 4.C, this percentage is at 100% compliance. Intervention is not required for “Item 4 Cleaning and Sanitizing Food Contact Surfaces”.

### Item 5 Cold Holding of TCS Food

5.A	TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
5.B	Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45F (7C) or less.



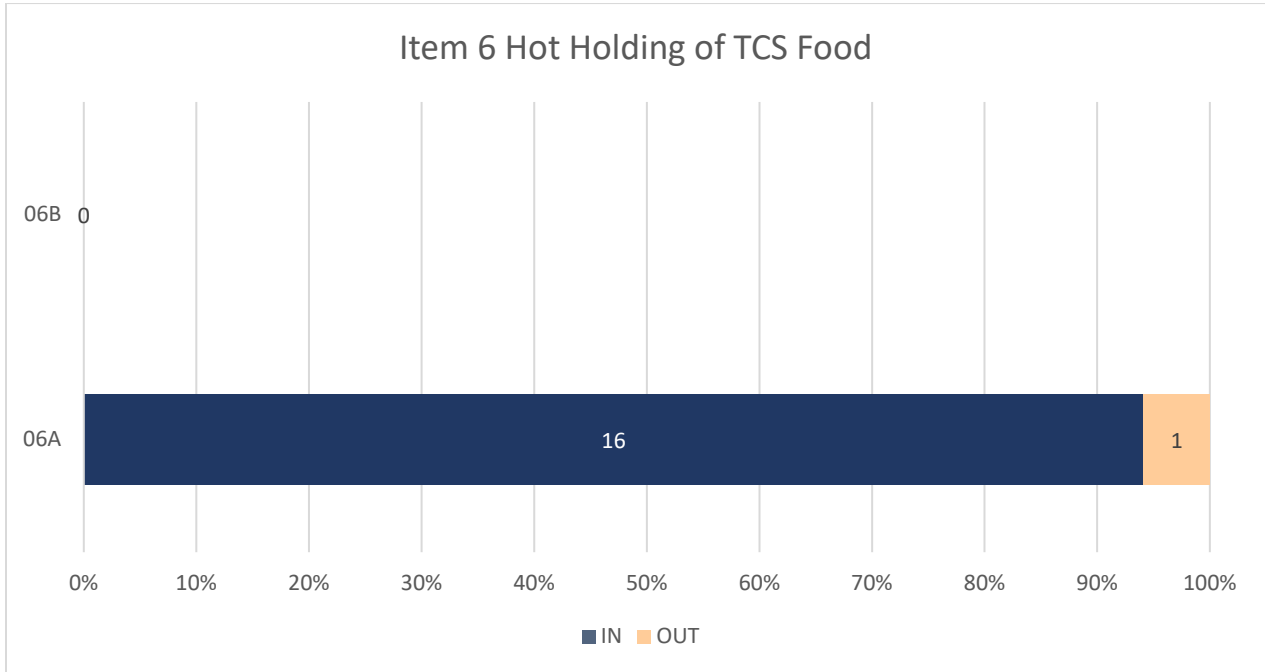
During schools data collection, it was discovered that 84.6% of the facilities were adequately cold holding TCS food (5.A). When observed, raw shell eggs were stored at temperatures consistent with the requirements of the Food Code (5.B) at 80%. The following table summarizes cold holding temperature findings schools:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	177	2	3	4	8
Percentage:	91.24%	1.03%	1.55%	2.06%	4.12%

Out of a total of 194 temperature documentations, 17 food items were being held at out-of-range temperatures. Intervention is not required for “Item 5 Cold Holding of TCS Food”.

### Item 6 Hot Holding of TCS Food

6.A	TCS Food is maintained at 135F (57C) or above, except during preparation, cooking, cooling, or when time is used as a public healthcontrol.
6.B	Roasts are held at a temperature of 130F (54C) or above.



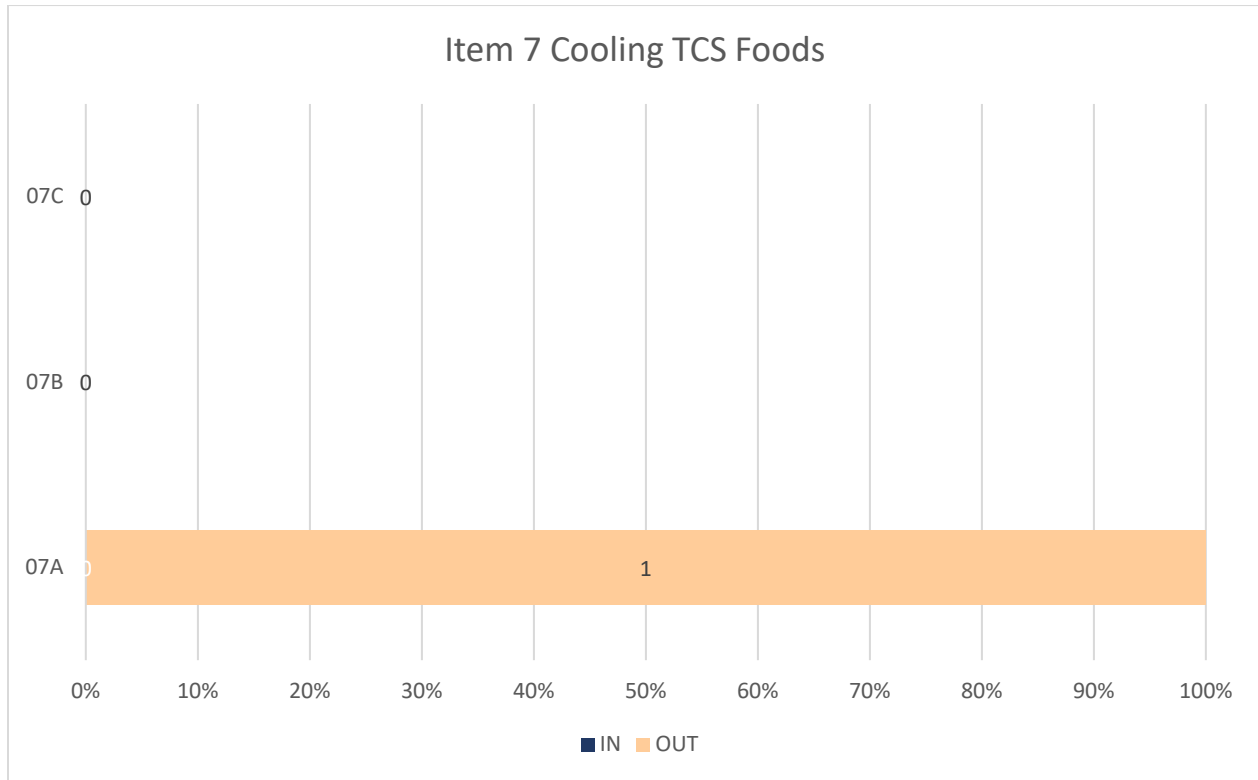
Temperatures for hot holding of TCS food (6A) were found to be lower than 135F in 5.9%% of schools data collections. The vast majority of the facilities surveyed either did not (NA) serve roasts at all or no actual observations (NO) during the data collection. The following table summarizes hot holding temperature findings in schools:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	41	0	0	1	0
Percentage:	97.62%	0%	0%	2.38%	0%

Out of a total of 42 temperature documentations, 1 food item was being held at out-of-range temperatures. Intervention is not required for “Item 6 Hot Holding of TCS Food”.

### Item 7 Cooling TCS Foods

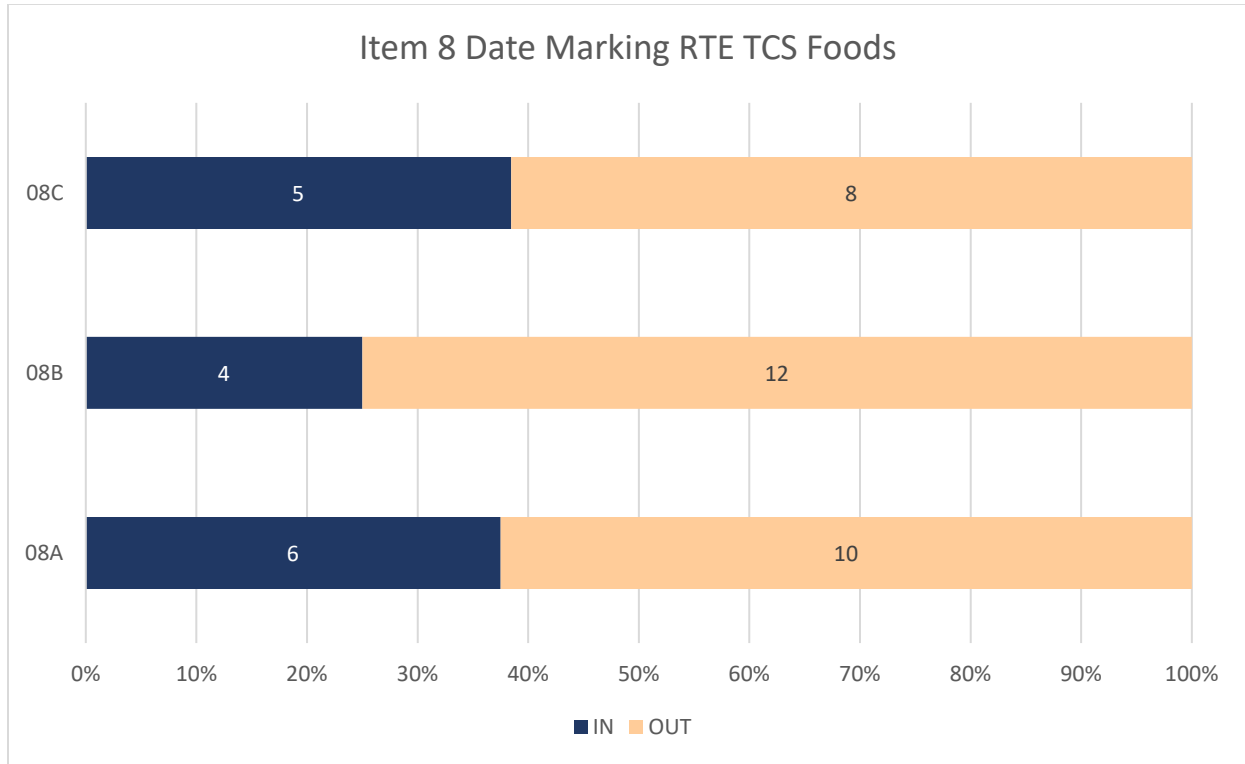
7.A	Cooked TCS Food is cooled from 135F (57C) to 70F (21C) within 2 hours and from 135F (57C) to 41F (5C) or below within 6 hours.
7.B	TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F (5C) or below within 4 hours.
7.C	Proper cooling methods/equipment are used.



NO and NA selections were common for Item 7 during full-service restaurant surveys. However when actual observation was observed , 100% was OUT. The overall percentage rate for Item 7 was at 100%. Intervention is required for “Item 7 Cooling TCS Foods”.

### Item 8 Date Marking RTE TCS Foods

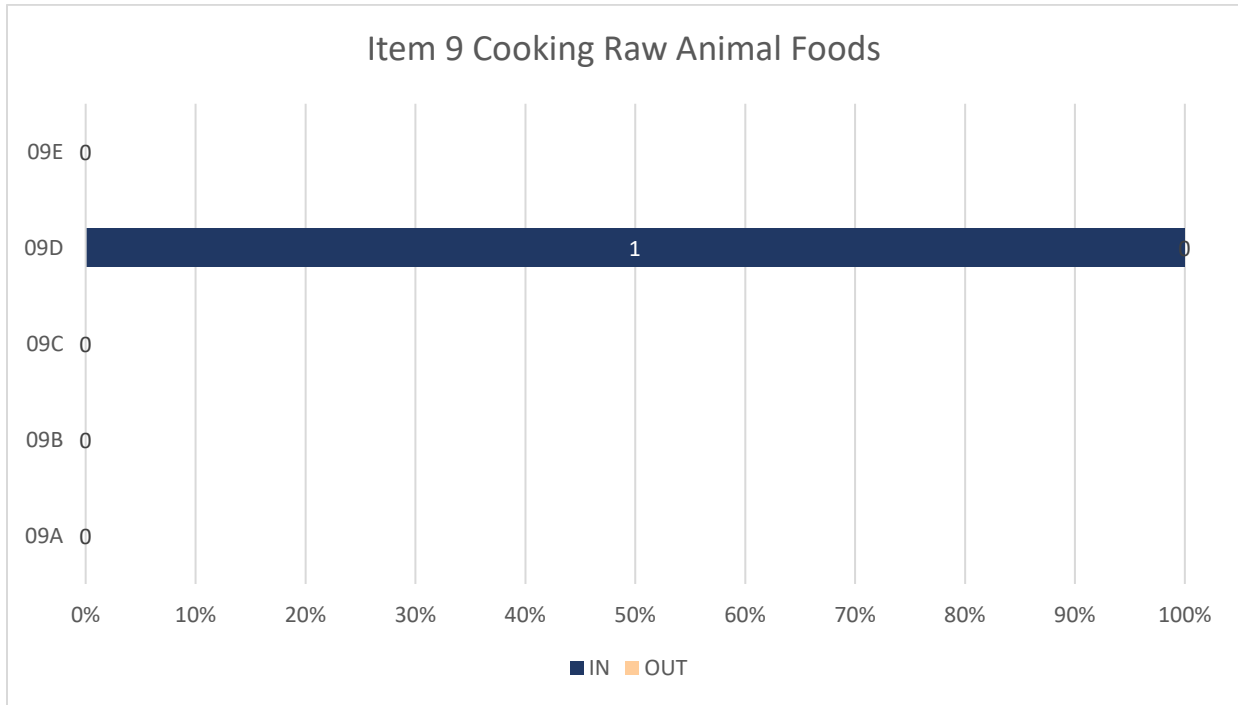
8.A	Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.
8.B	Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.
8.C	Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded.



During data collections, the OUT percentage for information statements 8.A was 62.5% , 8.B at 75% and 8.C at 61.5%. Intervention is required for “Item 8 Date Marking RTE TCS Foods”.

Item 9 Cooking Raw Animal Foods

9.A	Raw shell eggs broken for immediate service are cooked to 145F (63C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155F (68C) for 15 seconds.
9.B	Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145F (63C) for 15 seconds.
9.C	Comminuted fish, meats, commercially-raised game animals are cooked to 155F (68C) for 15 seconds.
9.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 165F (74C) for 15 seconds.
9.E	Roasts, including formed roasts, are cooked to 130F (54C) 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).



NA or NO selections were commonly observed for 9.A-9.E. However when cooking observation was observed for 9.D, it was 100% IN. The following table summarizes cooking temperature findings in schools:

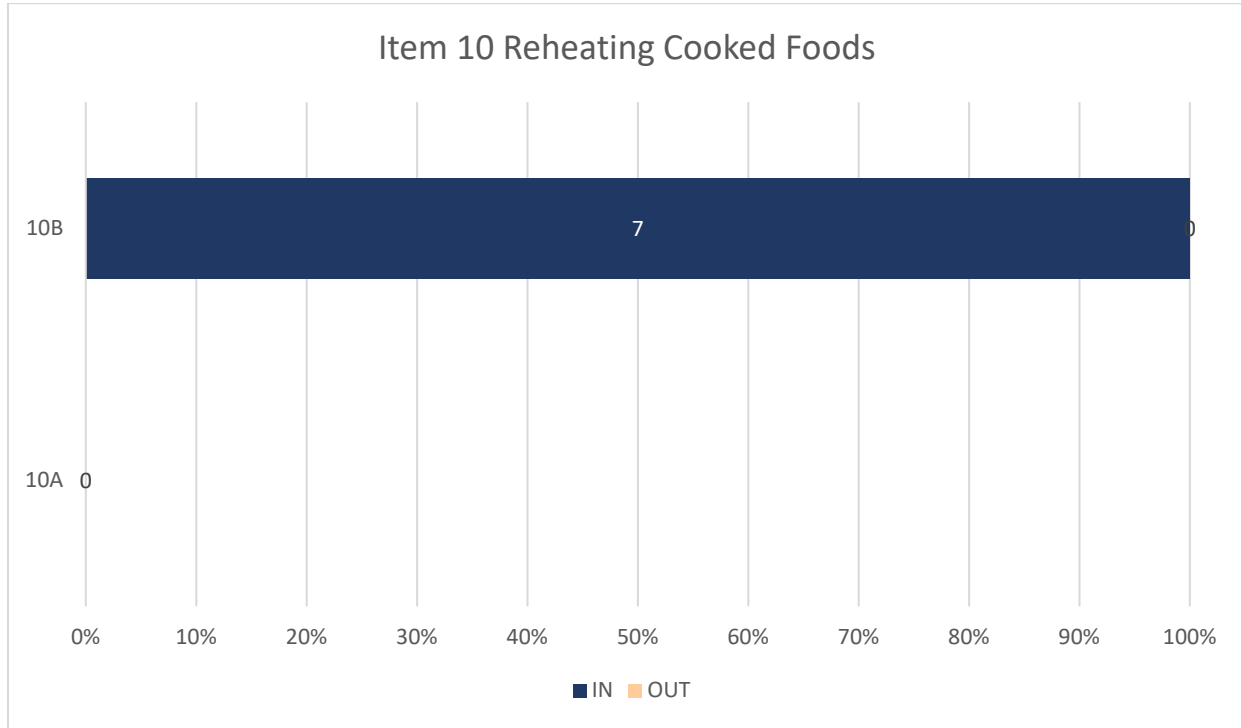
	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	1	0	0	0	0
Percentage:	100%	0%	0%	0%	0%

Due to lack of observations, intervention for “Item 9 Cooking Raw Animal Foods” is not required.



### Item 10 Reheating Cooked Foods

10.A	TCS Food that is cooked and cooled on premises is rapidly reheated to 165 (74C) for 15 seconds for hot holding.
10.B	Commercially-processed ready-to-eat food, reheated to 135F (57C) or above for hot holding.



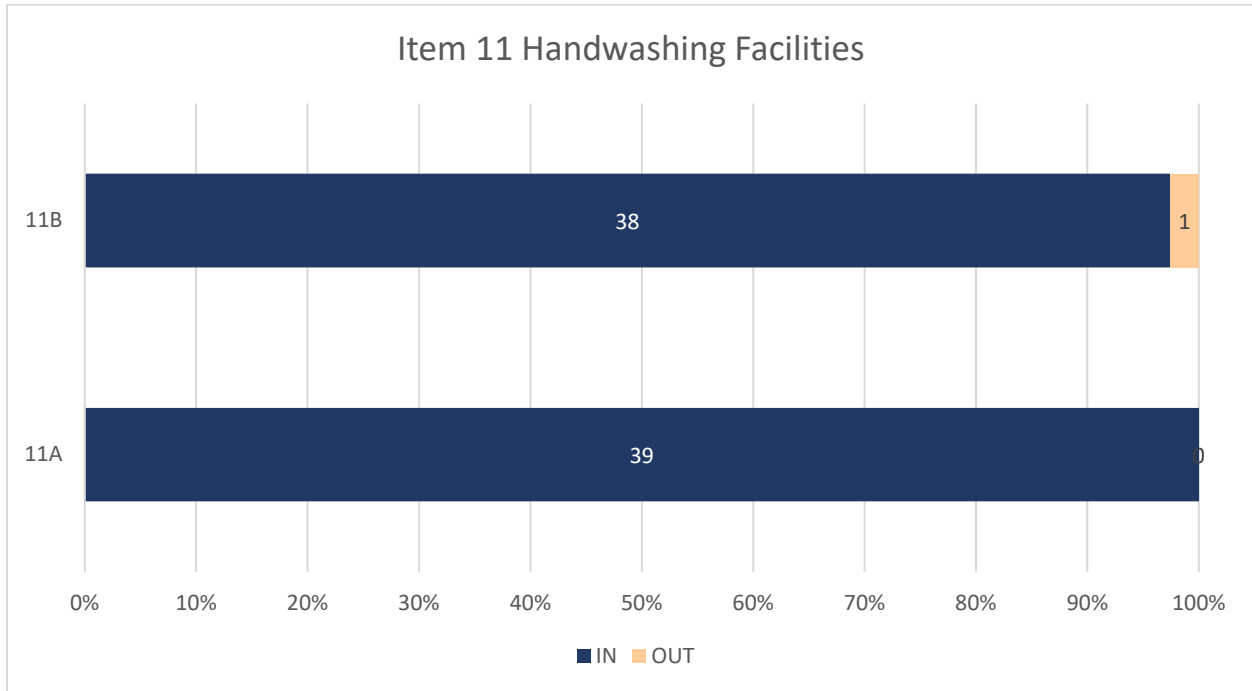
The vast majority of observations for Item 10 in schools were categorized as either NO or NA. However, when actual observations were being done, 100% were IN. The following table summarizes reheating temperature findings for health care- long-term care facilities:

	IN	OUT 1-2F	OUT 3-4F	OUT 5-9F	OUT >10F
Count:	7	0	0	0	0
Percentage:	100%	0%	0%	0%	0%

Intervention for “Item 10 Reheating Cooked Foods” is not required.

## Item 11 Handwashing Facilities

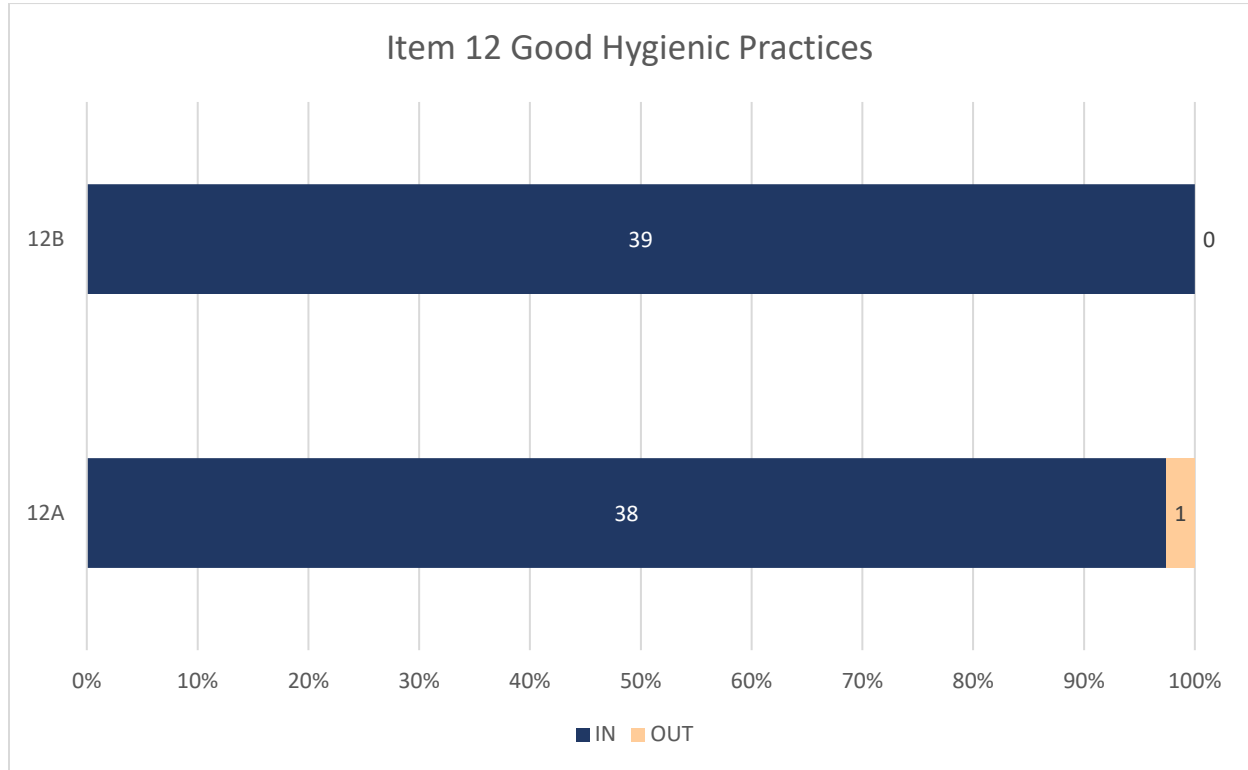
11.A	Handwashing facilities are conveniently located and accessible foremployees.
11.B	Handwashing facilities are supplied with hand cleanser/disposable towels/hand drying devices.



During 100% of data collections, handwashing facilities in schools were conveniently located and accessible (11.A). Additionally, they were properly supplied (11.B) in 100% of the data collections. Intervention is not required for “Item 11 Handwashing Facilities”.

## Item 12 Good Hygienic Practices

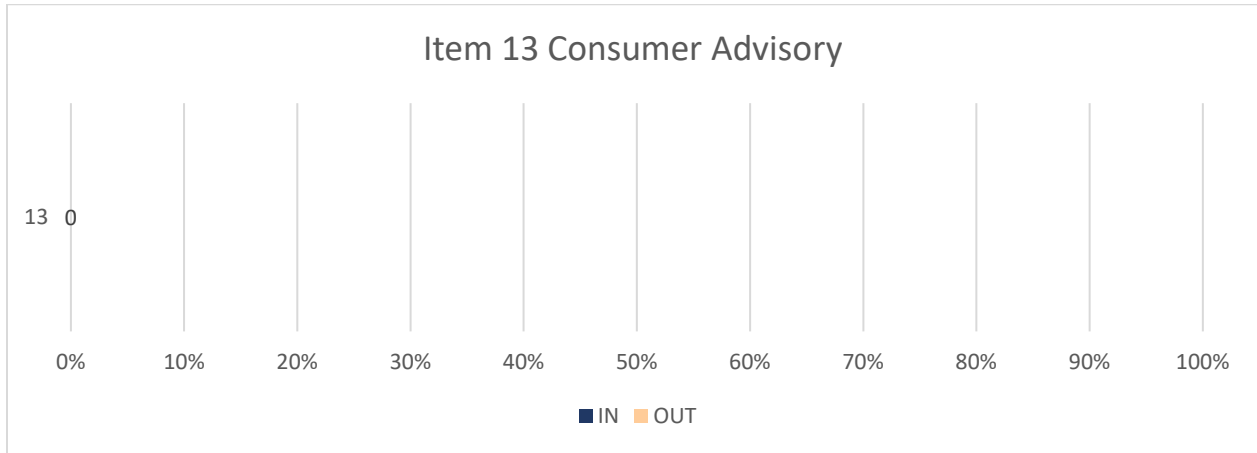
12.A	Food employees eat, drink, and use tobacco only in designated areas.
12.B	Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles.



In 97.4% of data collections, food employees were observed not eating, drinking, or using tobacco in non-designated areas (12.A). Furthermore, in 100% of data collections, food employees exhibiting persistent sneezing, coughing, or a runny nose were not found working with exposed food, clean equipment, utensils, linens, or unwrapped single-service and single-use articles (12.B). Intervention is not required for “Item 12 Good Hygienic Practices”.

### Item 13 Consumer Advisory

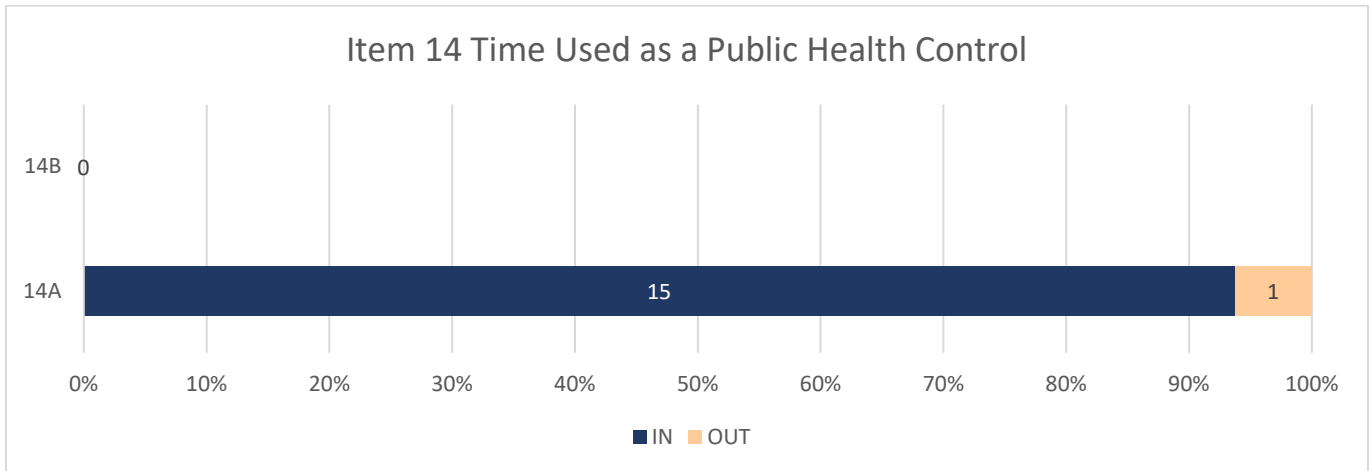
13.A	Consumers are properly advised of risks of consuming raw or undercooked animal foods.
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NA selections were common for item 13 during the schools surveys. Intervention is not required for “Item 13 Consumer Advisory”.

### Item 14 Time Used as a Public Health Control

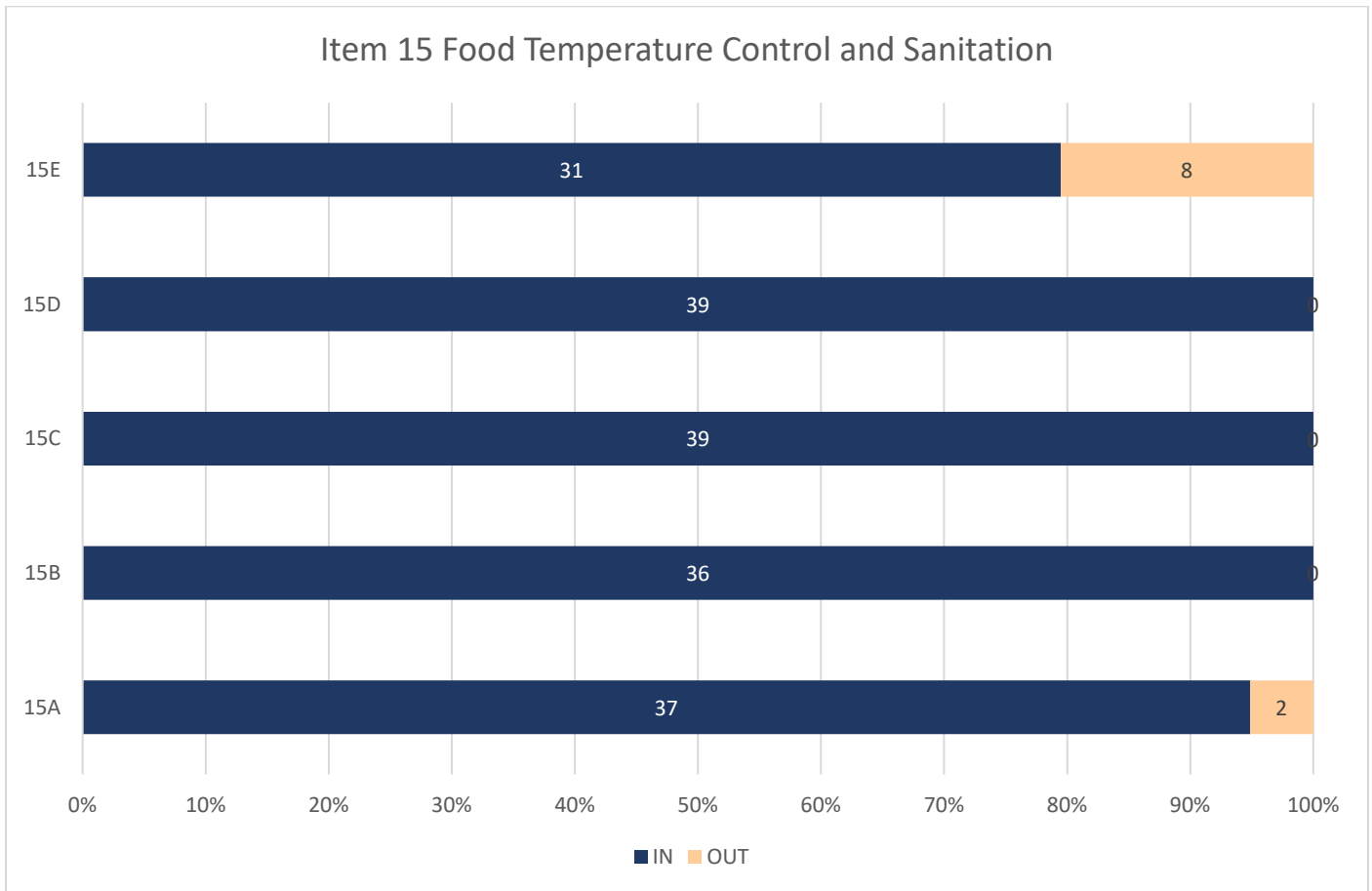
14.A	When time only is used as a public health control for 4 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.
14.B	When time only is used as a public health control for 6 hours, the food establishment follows procedures to serve or discard food as specified in the Food Code.



The main observations under 14A & 14B were categorized as NA. However, when an actual observations were seen, the IN percentage was at 93.8%. Intervention is not required for “Item 14 Time Used as a Public Health Control”.

## Item 15 Food Temperature Control and Sanitation

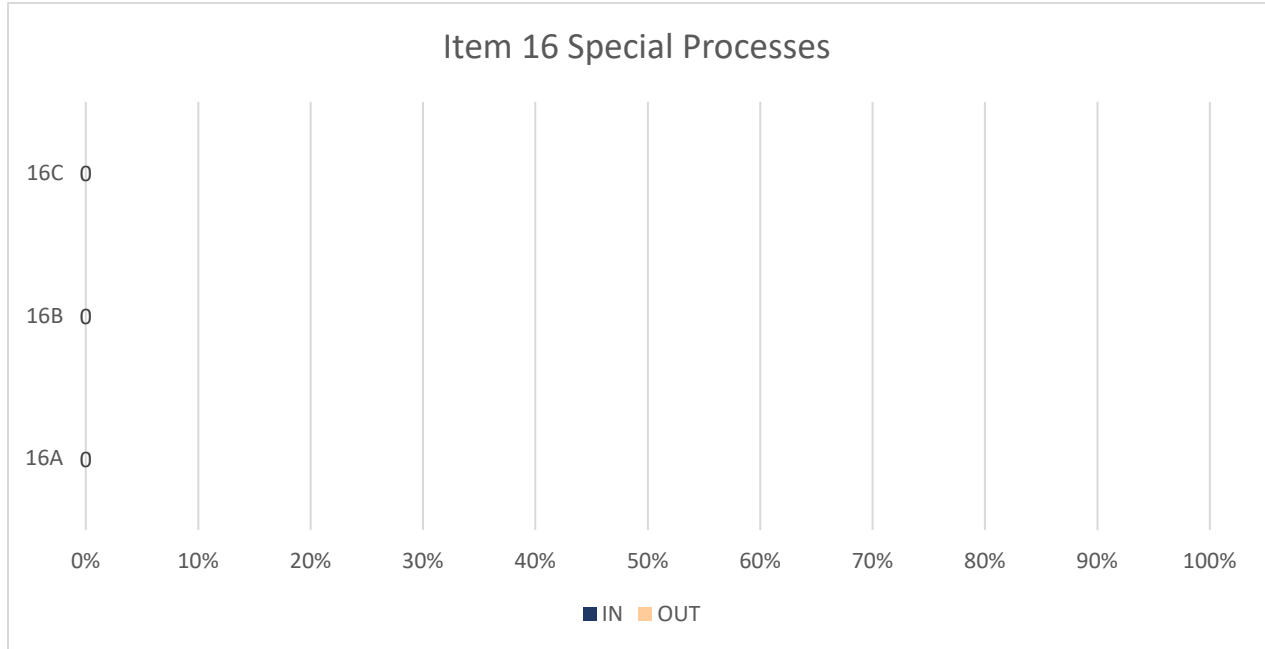
15.A	Refrigeration/cold holding units have sufficient capacity to maintain TCS Foods at 41F (5C) or below.
15.B	Hot holding units have sufficient capacity to maintain TCS Foods at 135F (57C) or above.
15.C	Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring devices.
15.D	Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.
15.E	Accurate temperature measuring devices and/or test kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.



The percentage of IN observations for information statements 15.A – 15.E was 15.A at 94.9%, 15.B at 100%, 15.C at 100%, 15.D at 100% and 15.E at 79.5%. Intervention for “Item 15 Food Temperature Control and Sanitation” is not required.

### Item 16 Special Processes

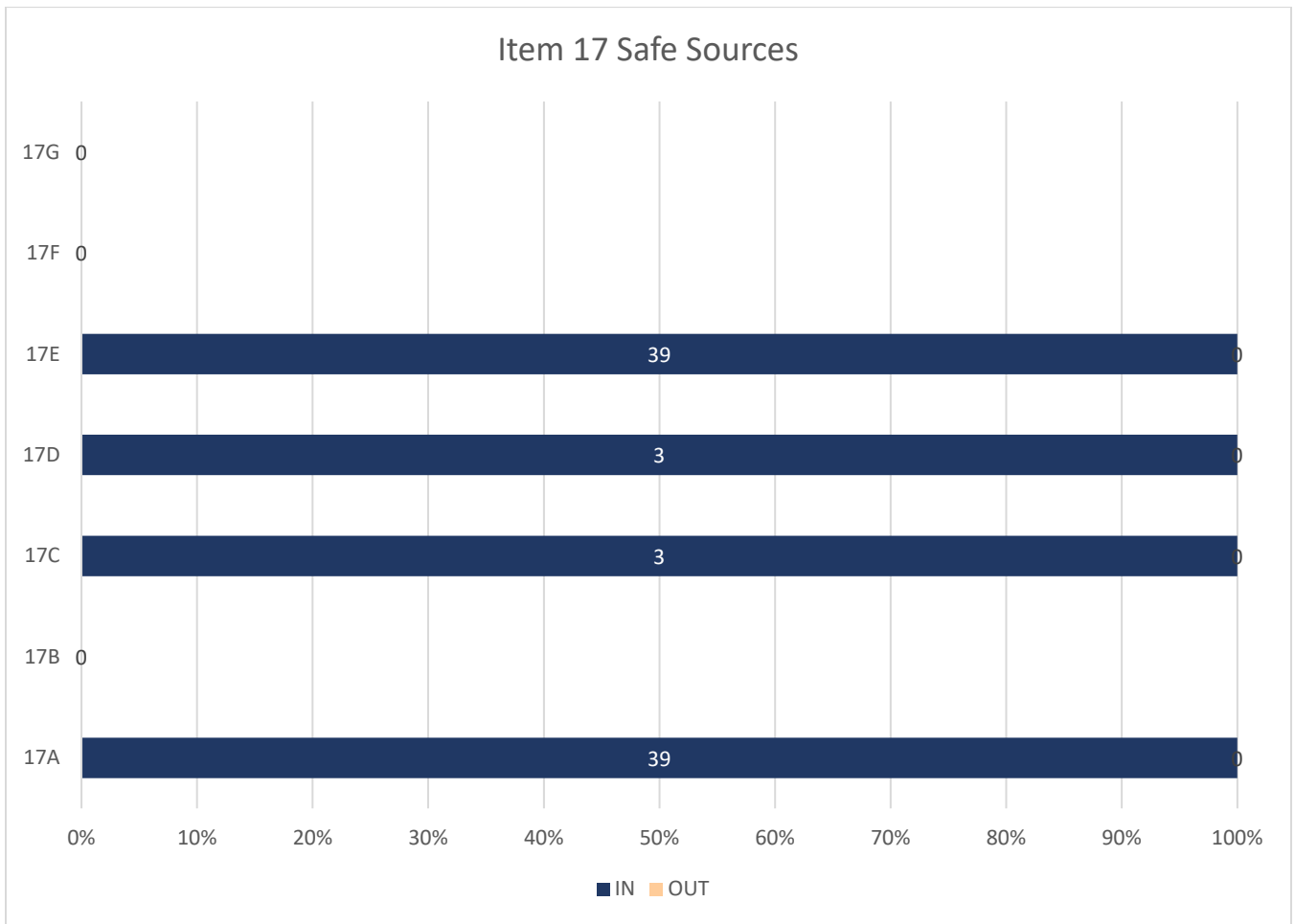
16.A	Food establishment conducts reduced oxygen packaging without avariance as specified in the Food Code.
16.B	Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.
16.C	Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code.



Among the 39 schools surveyed, none engaged in any special processes. A targeted intervention strategy is not required.

### Item 17 Safe Sources

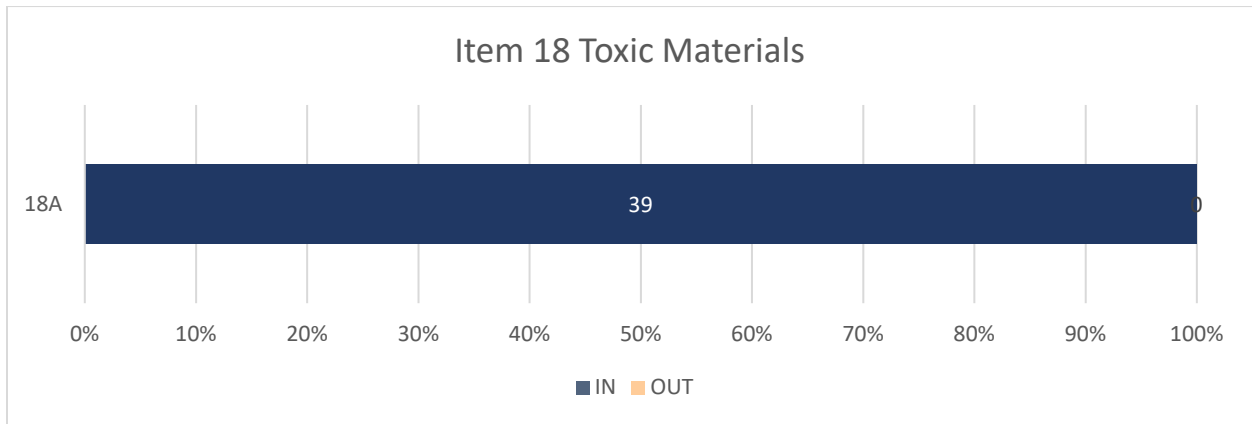
17.A	All food is from regulated food processing plants. No home prepared/canned foods.
17.B	Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.
17.C	Food is protected from contamination during transportation/receiving.
17.D	TCS Food is received at a temperature of 41F (5C) or below OR according to Law.
17.E	Food is safe and unadulterated.
17.F	Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.
17.G	Written documentation of parasite destruction is maintained for 90days for fish products.



Either NA or NO selections were common for information statements 17.B, 17.F, and 17.G during the schools surveys. 100% compliance was observed for 17.A, 17.C, 17.D, and 17.E. Intervention is not required for “Item 17 Safe Sources”.

### Item 18 Toxic Materials

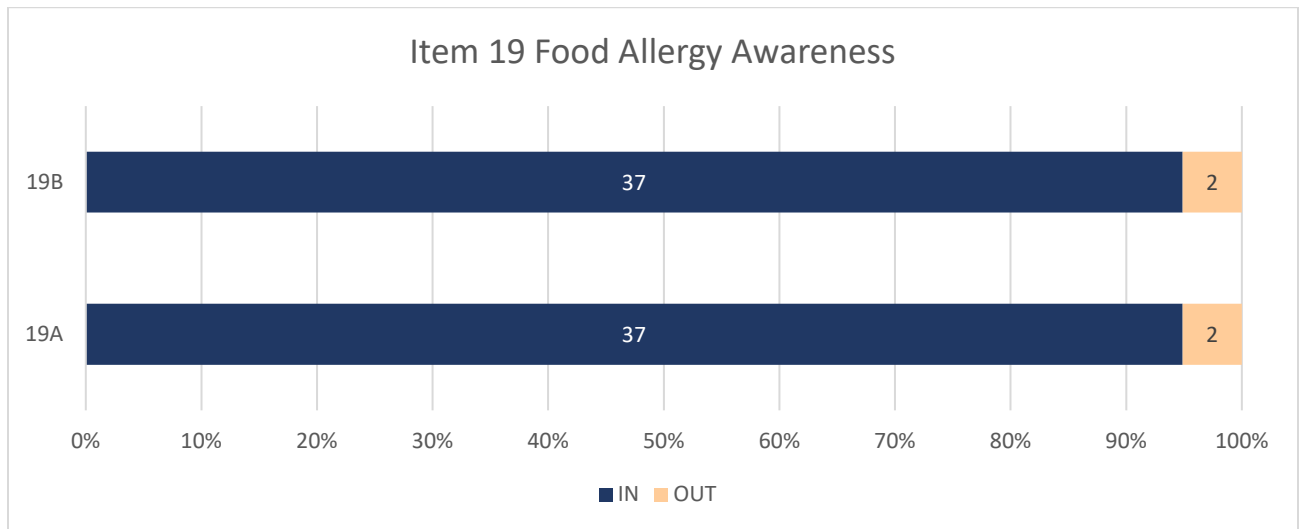
18.A	Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplied, and other personal care items are properly identified stored and used.
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Toxic materials were identified, stored, and used appropriately in 100% of data collections at schools (18.A). Intervention for “Item 18 Toxic Materials” is not required.

### Item 19 Food Allergy Awareness

19.A	Management is trained in food allergy awareness as it related to their assigned duties.
19.B	Food employees are trained in food allergy awareness as it relates to their assigned duties.

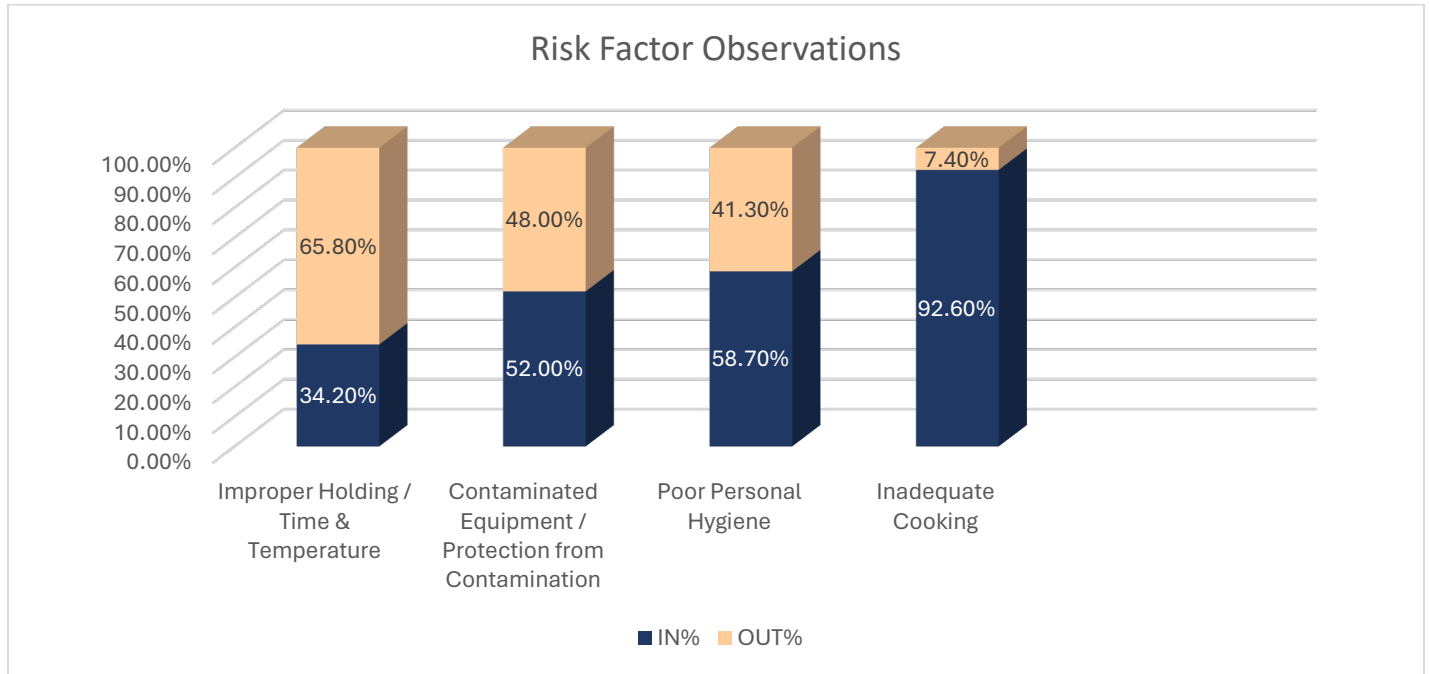


During 5.1% of data collections, it was discovered that managers lacked training in food allergy awareness (19.A). Also in 5.1% of data collections, it was observed that food employees were not trained in food allergy awareness (19.B). Intervention for “Item 19 Food Allergy Awareness” is not required.



# Overall Risk Factor Results

The Risk Factor reports summarize the total percent of observations that are IN Compliance for controlling foodborne illness risk factors across all facility types based on Foodborne Illness Risk Factor categories. This report includes only Primary Data Items 1-10 and four risk factor categories.



The risk factor showing the lowest percentage of compliant observations is "Improper Holding/Time and Temperature," at 34.20%. Following this is "Contaminated Equipment/Protection from Contamination," where 52% of observations are considered compliant. "Poor Personal Hygiene" and "Inadequate Cooking" have compliance rates of 58.70% and 92.60%, respectively. In terms of intervention, the priority is addressing "Improper Holding/Time and Temperature", "Contaminated Equipment/Protection from Contamination", and "Poor Personal Hygiene" observations fall under non-compliance.

# Intervention Strategies

## Fast Food Restaurant Intervention Strategy

Fast food restaurants had a total of 6 items that exceeded the  $\geq 30\%$  OUT threshold for intervention. These items were “Item 3 Protection from Contamination” (44.6% OUT), “Item 5 Cold Holding of TCS Foods” (46.4% OUT), “Item 7 Cooling TCS Foods” (100% OUT), “Item 14 Time Used as a Public Health Control” (50% OUT), “Item 15 Food Temperature Control and Sanitation” (33.3% OUT), and “Item 19 Food Allergy Awareness” (67.9% OUT).

“Item 3 Protection from Contamination” will be handled through the implementation of the following strategies:

- Monthly meetings hosted by NET Health will focus on reviewing food protection against cross-contamination in storage, preparation, and display with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be undertaken.
- NET Health Registered Professional Sanitarians will provide education on preventing cross-contamination during storage, preparation, and display to owners/operators/PIC and employees during routine health inspections.

“Item 5 Cold Holding of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health with Registered Professional Sanitarians to review the cold holding practices for TCS foods.
- Development and distribution of signs to new and existing food establishments will occur, including posters to remind food employees to check temperatures.
- Registered Professional Sanitarians will be requested to reemphasize the significance of maintaining temperature logs during routine inspection procedures.

“Item 7 Cooling of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be held by NET Health to review the cooling process of TCS foods with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be carried out, featuring reminders for food employees to monitor the time and temperatures of TCS Foods during cooling.
- Registered Professional Sanitarians will be tasked with reemphasizing the significance of proper cooling procedures for TCS foods during routine inspection procedures.

“Item 14 Time Used as Public Health Control” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health to review time-as-a-public-health-control logs and approval records with Registered Professional Sanitarians.

- Registered Professional Sanitarians will be tasked with reemphasizing the significance of maintaining approved written procedures at the food establishment, ensuring they are available for review by the regulatory authority upon request.

“Item 15 Food Temperature Control and Sanitation” will be handled through the implementation of the following strategies:

- NET Health will organize monthly meetings with Registered Professional Sanitarians to ensure all food establishments possess essential equipment, including thermometers for both food (reading 0-220°F) and equipment, along with suitable test strips for chosen sanitizers (Chlorine, Quat, Iodine).
- Registered Professional Sanitarians will be tasked with reiterating the importance of consistently maintaining necessary tools, such as thermometers for monitoring food temperatures, equipment, and test strips for monitoring sanitizer concentration.

“Item 19 Food Allergy Awareness” handled through the implementation of the following strategies:

- Informational documents will be created to support facilities in raising awareness about food allergies.
- The latest Texas Food Establishment Rules now include food labeling requirements as part of the responsibilities assigned to the Person in Charge (PIC).
- Industry partners of NET Health and other stakeholders expressing interest will receive training on food allergy awareness (Create our own training or refer to existing online training options).

## Full-Service Restaurant Intervention Strategy

Full-service restaurants had a total of 13 items that exceeded the  $\geq 30\%$  OUT threshold for intervention. These items were “Item 1 Handwashing” (82.4% OUT), “Item 3 Protection from Contamination” (86.3% OUT), “Item 4 Cleaning and Sanitizing Food Contact Surfaces” (37.3% OUT), “Item 5 Cold Holding of TCS Foods” (68.6% OUT), “Item 6 Hot Holding of TCS Foods” (30.8% OUT), “Item 7 Cooling TCS Foods” (72.7% OUT), “Item 8 Date Marking of RTE TCS Foods” (84% OUT), “Item 11 Handwashing Facilities” (72.5% OUT), “Item 13 Consumer Advisory” (63.6% OUT), “Item 14 Time Used as a Public Health Control” (100% OUT), “Item 15 Food Temperature Control and Sanitation” (52.9% OUT), “Item 16 Special Process” (66.7% OUT), and “Item 19 Food Allergy Awareness” (39.2% OUT).

“Item 1 Handwashing” will be handled through the implementation of the following strategies:

- NET Health will conduct monthly meetings with the Registered Professional Sanitarians to review appropriate handwashing methods.
- Development and distribution of handwashing signs will be undertaken, particularly for new and existing food establishments lacking such signs/posters, even though some establishments already utilize corporate-developed guides.
- NET Health Registered Professional Sanitarians will communicate proper handwashing procedures to food establishment owners/operators/PIC before inspections, aiming to enhance active managerial control and align with the department's goal of offering compliance assistance.

“Item 3 Protection from Contamination” will be handled through the implementation of the following strategies:

- Monthly meetings hosted by NET Health will focus on reviewing food protection against cross-contamination in storage, preparation, and display with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be undertaken.
- NET Health Registered Professional Sanitarians will provide education on preventing cross-contamination during storage, preparation, and display to owners/operators/PIC and employees during routine health inspections.

“Item 4 Cleaning and Sanitizing Food Contact Surfaces” will be handled through the implementation of the following strategies:

- Signs will be created and distributed to both new and existing food establishments.

“Item 5 Cold Holding of TCS Food” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health with Registered Professional Sanitarians to review the cold holding practices for TCS foods.
- Development and distribution of signs to new and existing food establishments will occur, including posters to remind food employees to check temperatures.
- Registered Professional Sanitarians will be requested to reemphasize the significance of maintaining temperature logs during routine inspection procedures.

“Item 6 Hot Holding of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health with Registered Professional Sanitarians to review the hot holding practices for TCS foods.
- Development and distribution of signs to new and existing food establishments will occur, including posters to remind food employees to check temperatures.
- Registered Professional Sanitarians will be requested to reemphasize the significance of maintaining temperature logs during routine inspection procedures.

“Item 7 Cooling of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be held by NET Health to review the cooling process of TCS foods with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be carried out, featuring reminders for food employees to monitor the time and temperatures of TCS Foods during cooling.
- Registered Professional Sanitarians will be tasked with reemphasizing the significance of proper cooling procedures for TCS foods during routine inspection procedures.

“Item 8 Date Marking of RTE TCS Foods” will be handled through the implementation of the following strategies:

- NET Health will organize monthly meetings with Registered Professional Sanitarians to go over appropriate date marking practices for refrigerated, Ready-to-Eat (RTE) Time/Temperature Control for Safety (TCS) foods.

- Signs, including posters to remind food employees about correct date marking practices, will be developed, and distributed to both new and existing food establishments.
- Registered Professional Sanitarians will be tasked with reiterating the importance of proper date marking during routine inspection procedures.

“Item 11 Handwashing Facilities” will be handled through the implementation of the following strategies:

- NET Health will conduct monthly meetings with Registered Professional Sanitarians to review the requirements of accessibility and availability of essential items soap, paper towels for drying, trash cans, and hot and cold water at all handsink stations.
- Registered Professional Sanitarians will be tasked with reinforcing the importance of ensuring that all handwashing facilities remain accessible and adequately equipped with hot and cold water under pressure, soap, paper towels, and trash cans.

“Item 13 Consumer Advisory” will be handled through the implementation of the following strategies:

- Monthly meetings will be hosted by NET Health to discuss with Registered Professional Sanitarians the verification of menus to ensure consumers are adequately informed about the risks associated with consuming raw or undercooked animal foods.
- Development and distribution of handouts to new and existing food establishments will occur.
- Registered Professional Sanitarians will be requested to highlight the significance of incorporating consumer advisories into food establishment menus.

“Item 14 Time Used as Public Health Control” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health to review time-as-a-public-health-control logs and approval records with Registered Professional Sanitarians.
- Registered Professional Sanitarians will be tasked with reemphasizing the significance of maintaining approved written procedures at the food establishment, ensuring they are available for review by the regulatory authority upon request.

“Item 15 Food Temperature Control and Sanitation”

- NET Health will organize monthly meetings with Registered Professional Sanitarians to ensure all food establishments possess essential equipment, including thermometers for both food (reading 0-220°F) and equipment, along with suitable test strips for chosen sanitizers (Chlorine, Quat, Iodine).
- Registered Professional Sanitarians will be tasked with reiterating the importance of consistently maintaining necessary tools, such as thermometers for monitoring food temperatures, equipment, and test strips for monitoring sanitizer concentration.

“Item 16 Special Process” will be handled through the implementation of the following strategies:

- NET Health will organize monthly meetings with Registered Professional Sanitarians to discuss special processes such as reduced oxygen packaging, HACCP plans, etc.
- Registered Professional Sanitarians will need to complete courses on HACCP and special processes which are accessible through platforms like the NEHA/FDA website or other relevant sources.

- Registered Professional Sanitarians will be tasked with reiterating the significance of maintaining onsite records and ensuring their availability for review by regulatory authorities upon request. Additionally, all HACCP and Special Processes must undergo review and approval before implementation.

“Item 19 Food Allergy Awareness” will be handled through the implementation of the following strategies:

- Informational documents will be created to support facilities in raising awareness about food allergies.
- The latest Texas Food Establishment Rules now include food labeling requirements as part of the responsibilities assigned to the Person in Charge (PIC).
- Industry partners of NET Health and other stakeholders expressing interest will receive training on food allergy awareness (Create our own training or refer to existing online training options).

## Retail Food Stores- Deli Intervention Strategy

Retail food stores- Deli had a total of 9 items that exceeded the  $\geq 30\%$  OUT threshold for intervention. These items were “Item 1 Handwashing”(30.4% OUT), “Item 3 Protection from Contamination” (34.8% OUT), “Item 5 Cold Holding of TCS Foods” (30.4% OUT), “Item 6 Hot Holding of TCS Foods” (41.2% OUT), “Item 7 Cooling TCS Foods” (71.4% OUT), “Item 8 Date Marking of RTE TCS Foods” (31.8% OUT), “Item 10 Reheating Cooked Foods” (33.3%), “Item 13 Consumer Advisory” (100% OUT), and “Item 19 Food Allergy Awareness” (34.8% OUT).

“Item 1 Handwashing” will be handled through the implementation of the following strategies:

- NET Health will conduct monthly meetings with the Registered Professional Sanitarians to review appropriate handwashing methods.
- Development and distribution of handwashing signs will be undertaken, particularly for new and existing food establishments lacking such signs/posters, even though some establishments already utilize corporate-developed guides.
- NET Health Registered Professional Sanitarians will communicate proper handwashing procedures to food establishment owners/operators/PIC before inspections, aiming to enhance active managerial control and align with the department's goal of offering compliance assistance.

“Item 3 Protection from Contamination” will be handled through the implementation of the following strategies:

- Monthly meetings hosted by NET Health will focus on reviewing food protection against cross-contamination in storage, preparation, and display with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be undertaken.
- NET Health Registered Professional Sanitarians will provide education on preventing cross-contamination during storage, preparation, and display to owners/operators/PIC and employees during routine health inspections.

“Item 5 Cold Holding of TCS Food” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health with Registered Professional Sanitarians to review the cold holding practices for TCS foods.

- Development and distribution of signs to new and existing food establishments will occur, including posters to remind food employees to check temperatures.
- Registered Professional Sanitarians will be requested to reemphasize the significance of maintaining temperature logs during routine inspection procedures.

“Item 6 Hot Holding of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health with Registered Professional Sanitarians to review the hot holding practices for TCS foods.
- Development and distribution of signs to new and existing food establishments will occur, including posters to remind food employees to check temperatures.
- Registered Professional Sanitarians will be requested to reemphasize the significance of maintaining temperature logs during routine inspection procedures.

“Item 7 Cooling of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be held by NET Health to review the cooling process of TCS foods with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be carried out, featuring reminders for food employees to monitor the time and temperatures of TCS Foods during cooling.
- Registered Professional Sanitarians will be tasked with reemphasizing the significance of proper cooling procedures for TCS foods during routine inspection procedures.

“Item 8 Date Marking of RTE TCS Foods” will be handled through the implementation of the following strategies:

- NET Health will organize monthly meetings with Registered Professional Sanitarians to go over appropriate date marking practices for refrigerated, Ready-to-Eat (RTE) Time/Temperature Control for Safety (TCS) foods.
- Signs, including posters to remind food employees about correct date marking practices, will be developed, and distributed to both new and existing food establishments.
- Registered Professional Sanitarians will be tasked with reiterating the importance of proper date marking during routine inspection procedures.

“Item 10 Reheating Cooked Foods” will be handled through the implementation of the following strategies:

- NET Health will conduct monthly meetings with Registered Professional Sanitarians to assess the practices of reheating cooked foods.
- Development and distribution of signs, including posters, to new and existing food establishments will take place, reminding food employees to monitor proper time and temperatures during the reheating process.
- Registered Professional Sanitarians will be asked to reemphasize the importance of achieving required temperatures when reheating cooked foods during routine inspections.

“Item 13 Consumer Advisory” will be handled through the implementation of the following strategies:

- Monthly meetings will be hosted by NET Health to discuss with Registered Professional Sanitarians the verification of menus to ensure consumers are adequately informed about the risks associated with consuming raw or undercooked animal foods.
- Development and distribution of handouts to new and existing food establishments will occur.
- Registered Professional Sanitarians will be requested to highlight the significance of incorporating consumer advisories into food establishment menus.

“Item 19 Food Allergy Awareness” will be handled through the implementation of the following strategies:

- Informational documents will be created to support facilities in raising awareness about food allergies.
- The latest Texas Food Establishment Rules now include food labeling requirements as part of the responsibilities assigned to the Person in Charge (PIC).
- Industry partners of NET Health and other stakeholders expressing interest will receive training on food allergy awareness (Create our own training or refer to existing online training options).

## Health Care – Long-Term Care Facility Intervention Strategy

Health care – long-term care facilities had a total of 4 items that exceeded the  $\geq 30\%$  OUT threshold for intervention. These items were “Item 7 Cooling TCS Foods” (100% OUT), “Item 8 Date Marking of RTE TCS Foods” (79.2% OUT), “Item 13 Consumer Advisory” (100% OUT), and “Item 19 Food Allergy Awareness” (63% OUT).

“Item 7 Cooling of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be held by NET Health to review the cooling process of TCS foods with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be carried out, featuring reminders for food employees to monitor the time and temperatures of TCS Foods during cooling.
- Registered Professional Sanitarians will be tasked with reemphasizing the significance of proper cooling procedures for TCS foods during routine inspection procedures.

“Item 8 Date Marking of RTE TCS Foods” will be handled through the implementation of the following strategies:

- NET Health will organize monthly meetings with Registered Professional Sanitarians to go over appropriate date marking practices for refrigerated, Ready-to-Eat (RTE) Time/Temperature Control for Safety (TCS) foods.
- Signs, including posters to remind food employees about correct date marking practices, will be developed, and distributed to both new and existing food establishments.
- Registered Professional Sanitarians will be tasked with reiterating the importance of proper date marking during routine inspection procedures.



“Item 13 Consumer Advisory” will be handled through the implementation of the following strategies:

- Monthly meetings will be hosted by NET Health to discuss with Registered Professional Sanitarians the verification of menus to ensure consumers are adequately informed about the risks associated with consuming raw or undercooked animal foods.
- Development and distribution of handouts to new and existing food establishments will occur.
- Registered Professional Sanitarians will be requested to highlight the significance of incorporating consumer advisories into food establishment menus.

“Item 19 Food Allergy Awareness” will be handled through the implementation of the following strategies:

- Informational documents will be created to support facilities in raising awareness about food allergies.
- The latest Texas Food Establishment Rules now include food labeling requirements as part of the responsibilities assigned to the Person in Charge (PIC).
- Industry partners of NET Health and other stakeholders expressing interest will receive training on food allergy awareness (Create our own training or refer to existing online training options).

## Health Care- Hospital Intervention Strategy

Health care - hospitals had a total of 4 items that exceeded the  $\geq 30\%$  OUT threshold for intervention. These items were “Item 3 Protection from Contamination” (33.3% OUT), “Item 4 Cleaning and Sanitizing Food Contact Surfaces” (33.3% OUT), “Item 5 Cold Holding of TCS Foods” (50% OUT), and “Item 6 Hot Holding of TCS Foods” (33.3% OUT).

“Item 3 Protection from Contamination” will be handled through the implementation of the following strategies:

- Monthly meetings hosted by NET Health will focus on reviewing food protection against cross-contamination in storage, preparation, and display with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be undertaken.
- NET Health Registered Professional Sanitarians will provide education on preventing cross-contamination during storage, preparation, and display to owners/operators/PIC and employees during routine health inspections.

“Item 4 Cleaning and Sanitizing Food Contact Surfaces” will be handled through the implementation of the following strategies:

- Signs will be created and distributed to both new and existing food establishments.

“Item 5 Cold Holding of TCS Food” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health with Registered Professional Sanitarians to review the cold holding practices for TCS foods.
- Development and distribution of signs to new and existing food establishments will occur, including posters to remind food employees to check temperatures.
- Registered Professional Sanitarians will be requested to reemphasize the significance of maintaining

temperature logs during routine inspection procedures.

“Item 6 Hot Holding of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be conducted by NET Health with Registered Professional Sanitarians to review the hot holding practices for TCS foods.
- Development and distribution of signs to new and existing food establishments will occur, including posters to remind food employees to check temperatures.
- Registered Professional Sanitarians will be requested to reemphasize the significance of maintaining temperature logs during routine inspection procedures.

## School Intervention Strategy

Schools had a total of 2 items that exceeded the  $\geq 30\%$  OUT threshold for intervention. These items were “Item 7 Cooling TCS Foods” (100% OUT), and “Item 8 Date Marking of RTE TCS Foods” (76.5% OUT).

“Item 7 Cooling of TCS Foods” will be handled through the implementation of the following strategies:

- Monthly meetings will be held by NET Health to review the cooling process of TCS foods with Registered Professional Sanitarians.
- Development and distribution of signs to new and existing food establishments will be carried out, featuring reminders for food employees to monitor the time and temperatures of TCS Foods during cooling.
- Registered Professional Sanitarians will be tasked with reemphasizing the significance of proper cooling procedures for TCS foods during routine inspection procedures.

“Item 8 Date Marking of RTE TCS Foods” will be handled through the implementation of the following strategies:

- NET Health will organize monthly meetings with Registered Professional Sanitarians to go over appropriate date marking practices for refrigerated, Ready-to-Eat (RTE) Time/Temperature Control for Safety (TCS) foods.
- Signs, including posters to remind food employees about correct date marking practices, will be developed, and distributed to both new and existing food establishments.
- Registered Professional Sanitarians will be tasked with reiterating the importance of proper date marking during routine inspection procedures.

## Addressing Employee Health Policy Results

- NET Health will conduct monthly meetings to go over with Registered Professional Sanitarians the content that should be included in the employee health policy, aligning with the guidance provided by the Food and Drug Administration (FDA) in their Employee Health and Personal Hygiene Handbook. This handbook is designed to promote practices and behaviors that prevent the transmission of viruses and bacteria from food employees to food.

- Registered Professional Sanitarians will be equipped with the FDA website link to assist new and existing food establishments lacking an employee health policy or seeking to enhance their existing policies.

## Addressing the Certified Food Manager Results

- Retail food establishments operating within the jurisdiction of NET Health are aware about the requirement to have a certified food manager present at every permitted food establishment throughout all operational hours, in accordance with the department's current district order. To help reinforce this requirement, registered sanitarians will be tasked to check the requirement and re-emphasize the importance of it during all inspections.

## Impact on Risk Factors

The three risk factors showing the greatest potential for improvement include "Improper Holding/Time and Temperature," "Contaminated Equipment/Protection from Contamination," and "Poor Personal Hygiene." The department aims to decrease the frequency of these risk factors by implementing the described intervention strategy. Apart from specific initiatives for each item, the department intends to create online training modules for use in retail food establishments. These modules are designed to assist facilities in addressing the five foodborne illness risk factors. Additionally, the department plans to collaborate with the Texas Restaurant Association to provide essential tools to the industry. If the occurrence of these risk factors persists in the next Risk Factor Study, new intervention strategies will be devised. Conversely, if there is a reduction in these risk factors, the intervention strategies will be continued and expanded upon.

# Department Acknowledgements

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THANK YOU!