

2020



# **Richmond County Health Department, Rockingham NC**

Report on the Occurrence of Foodborne Illness  
Risk Factors in Selected Institutional  
Foodservice, Restaurant, and Retail Food Store  
Facility Types

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## I. BACKGROUND

Our mission is to help prevent disease, promote health, protect the environment for all citizens of Richmond County, and continually assess and respond to the community's health needs.

Richmond County's retail food regulatory program aims to prevent problems with food safety beforehand, rather than to rely on a reactive approach once problems have already occurred. Our local Environmental Health Section has been continuously working to enhance our services to retail food establishments and all its patrons.

Richmond County has two full-time employees working in the retail food regulatory program Richmond County. The Environmental Health Section is responsible for a minimum of 408 inspections, including retail establishments such as restaurants, food stands, meat markets, mobile food units, push carts, public school lunchrooms, institutional kitchens, and limited foodservice congregate nutritional site and temporary food establishments.

On September 1, 2012, the North Carolina Department of Health and Human Service (NCDHHS) adopted a version of the 2009 US Food and Drug Administration (FDA) Food Code. North Carolina is currently pursuing the adoption of the 2017 Food Code. In July 2013, Richmond County Health Department Environmental Health Section enrolled in the FDA Voluntary National Retail Food Regulatory Program Standards. Once enrolled in the Program Standards, Richmond County Health Department gained a more defined purpose to our Quality Assurance program.

The Program Standards serve as a structure for developing and managing a retail food regulatory program with the ultimate objective of reducing the incidence of risk factors that lead to foodborne diseases. In 2015 Richmond County conducted a baseline risk factor study of the CDC's five risk factor categories. In 2020, as part of the Program Standards, the Richmond County Health Department reassessed the occurrence of these risk factors in establishments to identify out of compliance risk factors and develop strategies to reduce their occurrence and evaluate trends over time in reducing the occurrence of foodborne illness risk factors using the new study design. The study was conducted using assessment criteria based on the 2017 FDA Food Code. The Richmond County Health Department used models, methodology, and forms provided by the FDA guidance document titled, *Study on the Occurrence of Foodborne Illness Risk Factors in Select Retail and Foodservice Facility Types*.

Industry Segments Surveyed Include
Institutional Foodservice– Hospitals, Nursing Homes
School (K-12) Kitchens
Restaurant Industry Segment– Fast Food and Full Service

Retail food facility types include delis, seafood, and produce departments. The data collection results will set a benchmark on the incidence of foodborne illness risk factors for each type of facility. The data collection results will be used to classify foodborne disease risk factors that require priority attention most. This information will assist Richmond County Health Department in developing intervention strategies to reduce these risk factors. Data from the 2015 baseline study was obtained from 189 total inspections of institutional food service establishments, restaurants, and retail food stores, consisting of 3,882 observations. Data for the 2020 Risk Factor Study was obtained from 102 total inspections of institutional food service establishments, restaurants, and retail food stores, consisting of 3,059 observations.

## **II. INTRODUCTION AND PURPOSE**

The CDC estimates that 47.8 million cases of foodborne illness are acquired in the United States each year. Of those 47.8 million, approximately 128,000 will spend time in the hospital and 3,000 estimated deaths from illnesses acquired from unsafe food. The financial burden of foodborne illness is additionally significant, costing the US somewhere in the range of \$60-90 billion dollars every year. The United States Food and Drug Administration (FDA), in conjunction with the Centers for Disease Control and Prevention (CDC) and the United States Department of Agriculture Food Safety Inspection Service (USDA, FSIS), recognize that five fundamental factors add to foodborne illness.

The five fundamental factors are:

- Supplying food from unsafe sources
- Poor personal hygiene
- Inadequate cooking
- Improper food holding time/temperatures
- Contaminated equipment/protection from contamination.

Meals consumed outside of private homes contribute to this burden of foodborne illness. It is estimated that the average person in the United States eats out 5.9 times per week, resulting in 36% of the adult having eaten fast food in the last 24 hours. It is also estimated that more than 60% of foodborne illnesses are attributed to retail establishments. In 2014, the CDC reported that 70% of norovirus outbreaks from contaminated food are traced back to infected food workers, and 64% of norovirus outbreaks are traced to food contamination in a restaurant. Norovirus accounts for 58%, Salmonella 11%, and Clostridium Perfringens 10% of foodborne illness cases in the United States annually. These components make the danger of acquiring a foodborne ailment, particularly norovirus, generally high.

Except for providing food from unsafe sources, the fundamental hazard factors for foodborne illness are directly affected by food employees, which can be preventable with consistent food safety standards (sourcing companies are responsible for foods from unsafe sources). The first line of protection is to ensure that food is received from a trusted source. Richmond County's

study design did not include this risk factor under the primary data items due to the finding by FDA. FDA observed low out-of-compliance 11 percentages in the previous 10-year report, and inspections performed by regulatory partners substantiated these results.

Food employees receive information about food safety and sanitation when hired and throughout their time preparing food. The FDA established a non-regulatory retail food risk factor study to measure compliance with food safety behaviors and practices outlined in the food code to illuminate asset commitment, intervention development, and strategy assessment.

In 1998 the FDA National Retail Food Team started a 10-year study conducted in three phases of institutional food service, restaurants, and retail food stores. Through observations and interviews with staff, information was collected in 1998, 2003, and 2008 (n = 873, 862, 850). Even though there were improvements in risk factors within the ten years, FDA reported that improper holding/time and temperature, poor personal hygiene, and contaminated equipment/protection from contamination were the top three areas needing improvement.

Using a standardized data collection instrument, data collectors documented observations and conditions found in the establishment and employee food handling and hygiene behaviors for 43 operational risk factors associated with foodborne illness at permitted facilities. These risk factors were divided into five categories concerning 1) cooking/holding temperature, 2) cross-contamination, 3) hygienic practices, and 4) other codes (such as obtaining food from an approved source or chemical contamination). The objective of dividing the risk factors into categories was to determine patterns based on factors frequently associated with foodborne illness. (FDA Retail Risk Factor Survey content, 2019)

The following results outline the discoveries of the risk factor study analysis of compliance to CDC risk factors in institutional, restaurant, and retail foodservice establishments. The risk factors selected for the study were the following:

- Adequate cooking
- Contamination
- Personal Hygiene
- Approved Source
- Holding Time and Temperature

We also looked at (Standard 6 table):

- Employee Health Policy
- Highly Susceptible population
- Presence of a Certified Food Protection Manager
- Date marking
- Consumer Advisory
- Allergens

### III.METHODOLOGY

To identify patterns and measure the efficacy of intervention strategies in reducing the incidence of foodborne disease risk factors over time, this evaluation will take place every five years. A summary of the approach used in the 2020 evaluation is provided in the following parts of the report. The Richmond County Food Protection’s risk factor study survey was designed using FDA Program Standard 9 guidelines (U.S. Food and Drug Administration, 2019).

#### A. Selection of Facilities

Richmond County had approximately 109 food establishments, eight meat markets, and 11 mobile food establishments at the survey. Apart from mobile food establishments and meat markets, all establishments were evaluated on the FDA facility forms. The decision was made to survey all the establishments operating at the start date, based on the inventory size for Richmond County. Initially, the establishment list was divided up alphabetically, where the two staff member was assigned every other inspection. The survey was briefly suspended after the pandemic hit our community. After the surveys resumed, one Environmental Health Specialist conducted the establishment surveys, which gave consistency in the gathered information. Seven establishments had closed due to the pandemic and economic issues, where they were removed from the survey list.

#### B. Facility types included in the study

Table 1: Description of Facility Types that Comprise the Restaurant Industry Segment Facility Type	Description
Full Service Restaurants	Establishments where customers place their order at their table; they are served their meal at the table, receive the wait staff's service, and pay at the end of the meal.
Fast Food Restaurants	Also referred to as quick-service restaurants and defined as any restaurant that is not 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 Facility Type	Description
Hospitals	Foodservice operations provide for the nutritional needs of inpatients by preparing meals and transporting them to the patient’s room, and serving

	meals in a cafeteria setting (meals in the cafeteria may also be served to hospital staff and visitors).
Long-Term Care	Foodservice operations that prepare meals for residents in a group care living setting such as nursing homes and assisted living centers.
<b>Table 3: Description of Facility Types that Comprise the School (K-12) Segment Facility Type</b>	<b>Description</b>
Base Kitchen	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).
On-site Kitchen	School foodservice facility where all meals are prepared and serviced on-site.
Combination Kitchen	School foodservice facility in which some meals are prepared and served on-site, but some are fully prepared or partially prepared in a central or base kitchen.
<b>Table 4: Description of Facility Types that Comprise the Retail Food Store Segment Facility Type</b>	<b>Description</b>
Deli Department / Operation	<p>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:</p> <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>

Seafood Department / Operation	Areas in a retail food store where seafood is cut, prepared, stored, or displayed for sale to the customer.
Produce Department / Operation	Areas in a retail food store where produce is cut, prepared, stored, or displayed for sale to the consumer. A produce operation may include salad bars or juice stations that are operated under the same manager who has responsibility for the produce department.

Industry Segment	Facility Type
Institutional Food Service	Senior Independent Living (n=4) Hospital (n=1) Schools K-12 (n=12)
Restaurants	Full Service (n=30) Fast Food (n=50)
Retail Food Stores	Deli Departments (n=4) Produce (n=3)

### C. Risk Factor Study Data Collection Procedure

The region's FDA Retail Food Specialist offered a risk factor study data collection training to all data collectors prior to implementing the data collection surveys. The training included the interpretation of data objects, labeling directions, and how to perform the survey. To collect the data for the surveys, unannounced visits were carried out to the selected establishments. The assessment was structured to be observational rather than regulatory, and findings did not affect the inspection rating of the establishment. The Person in Charge (PIC) of each facility was informed of the reason for the visit and asked to accompany the Environmental Health Specialist. If observations merited regulatory action, the data collector followed up with the staff member assigned to that establishment to ensure corrective action was taken.

### D. Data Collection Form

The data collections were intended to target the control of foodborne illness risk factors. The Richmond County Health Department utilized the FDA data collection forms for each industry segment and facility type (see Appendix A- Data Collection Forms). The focus of the data collection was based on observations of the primary data items listed on the data collection form. The Richmond County Health Department used the FDA data collection forms for each industry category and facility type. The data collection emphasis was focused on observations of the primary data items specified on the data collection form. Data items 1 through 10 are considered primary data items and were used as the critical indicators for statistical analysis per the current

FDA protocol. Each of the primary data items has been placed under the appropriate FDA foodborne illness risk factor category:

**Risk Factor –Poor Personal Hygiene**

#1 – Employees practice proper handwashing

#2 – Food Employees do not contact ready-to-eat foods with bare hands

**Contaminated Equipment / Protection from Contamination**

#3 – Food is protected from cross-contamination during storage, preparation, and display

#4 – Food contact surfaces are properly cleaned and sanitized

**Improper Holding / Time and Temperature**

#5 – Foods requiring refrigeration are held at the proper temperature

#6 – Foods or stored hot is held at the proper temperature

#7 – Foods are displayed cooled properly

#8 – Refrigerated, ready-to-eat foods are properly date marked and discarded within 7days of preparation or opening

**Inadequate Cooking**

#9 – Raw animal foods are cooked to required temperatures

#10 – Cooked foods are reheated to required temperatures

Data items 11 through 19 are listed under the heading “Other Areas of Interest.”

These food safety practices and procedures directly support control of the foodborne illness risk factor areas addressed under the primary data items:

**Other Areas of Interest**

#11 – Handwashing facilities are accessible and properly maintained

#12 – Employees practice good hygiene

#13 – Consumers are properly advised of risks of consuming raw or undercooked animal foods

#14 – Time alone is properly used as a public health control

#15 – Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces

#16 – Special processes are conducted in compliance with issued variance / HACCP Plan, when required

#17 – Food is received from safe sources

#18 – Toxic materials are identified, used, and stored properly

#19 – Management and food employees are trained in food allergy awareness as it relates to their assigned duties

For each of the data items, the surveyor marked the item as:

- IN - Item observed to be “in compliance” with Food Code provisions.
- OUT - Item observed to be “out of compliance” with Food Code provisions. An explanation was provided in the comment section on the data collection form for each observation marked “OUT.”

- NO - Item was “not observed.” The “NO” notation was used when an item was a usual practice in the food service operation, but the practice was not observed during the time of the inspection. For example, if a restaurant cooks food and then cools it for later use but was not doing so at the time of the survey, then data items pertaining to cooling practices and cooling temperatures were marked “not observable.”
- NA - Item was “not applicable.” The “NA” notation was used when an item was not part of the food service operation. For example, if a quick-service sandwich shop that conducts no cooking was selected for the study, then all data items pertaining to cooking were marked “not applicable.”

During the study, Richmond County opted to use hand-held iPads to complete the risk factor data collection form. The Environmental Health Specialist was provided access to the Retail Food Risk Factor Study Database in the FoodSHIELD site. FoodSHIELD is a web-based research database platform developed by the National Institute for Food Security and Defense that has been used to store and maintain risk factor study data. The specialists manually inserted the findings into the database for each of the data items and observations observed in the establishment. To ensure the confidentiality and integrity of the data entered by the Environmental Health Specialist, firewalls have been incorporated into the architecture of the database system. (FDA, 2015).

### **E. Quality Control**

To ensure consistency and completeness of data, the database system has many built-in quality control characteristics. Employees discussed issues, checked data collection processes, and answered questions to ensure accuracy. When clarity was required on how to mark items, the regional FDA Retail Food Specialist was consulted. The database system also contains options for sharing data between jurisdictions. Upon completion, Richmond County had a neighboring county review data collection forms entered into the FoodSHIELD database. (FDA, 2015)

## **IV. RESULTS AND DISCUSSION**

The results contained in the 2020 Richmond County Health Departments' risk factor report are intended to demonstrate the habits of food establishment workers and food preparation procedures in Richmond County food establishments most in need of change. This section's discussions and statistical data will concentrate mainly on the findings and data interpretation of the ten key data elements representing the risk factors for foodborne illnesses. For each risk factor in the risk factor study, the percent OUT of compliance indicates the overall efficacy of current food safety management systems. It can be implied that the higher the percent OUT of compliance, the management system fails to control the risk factor. Richmond County's regulatory program aims to reduce the occurrence of foodborne illness risk factors by developing intervention strategies that reduce the occurrence of out-of-compliance risk factors. Industry can achieve these goals through active managerial control and education.

### **A. Overall Findings**

The Risk Factor reports summarize the total number and percent of observations in and OUT of compliance for controlling foodborne illness risk factors in each institutional food service based on Foodborne Illness Risk Factor categories. This report includes only Primary Data Items 1-10 and four risk factor categories. The overall percentages of the primary data items (1-10) were taken from total observations, however in some instances, the risk factors were not observable or not applicable, so the totals are based on what could be assessed. The summary of compliance percentages per facility can be found below in the table.

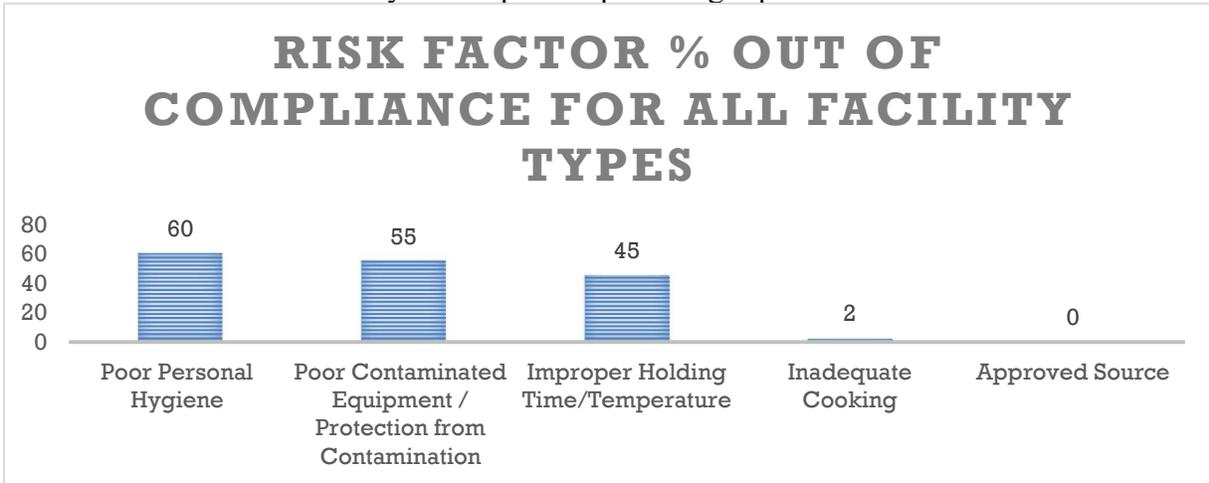
Summary of compliance percentage of the observations per facility

Facility Type	# of facilities	Total Obs.	% IN	% OUT
Hospital	1	8	89%	11%
Nursing Home	4	31	71%	29%
School Lunchrooms	12	99	90%	10%
Fast Food	50	442	66%	34%
Full-Service Restaurant	30	172	54%	46%
Deli	4	36	89%	11%
<i>Produce</i>	3	17	88%	12%

The hospital had the highest percentage of IN compliance primary data item observations, while full-service restaurants had the lowest percentage of IN primary compliance data item observations during the data collection period.

Primary data items (data item #1-10) were used to determine the risk factor data items marked OUT of Compliance for all industry segments and facility types combined; percent OUT was calculated using the total number of data collection findings marked IN and OUT. A summary of the findings per facility can be found in the table below.

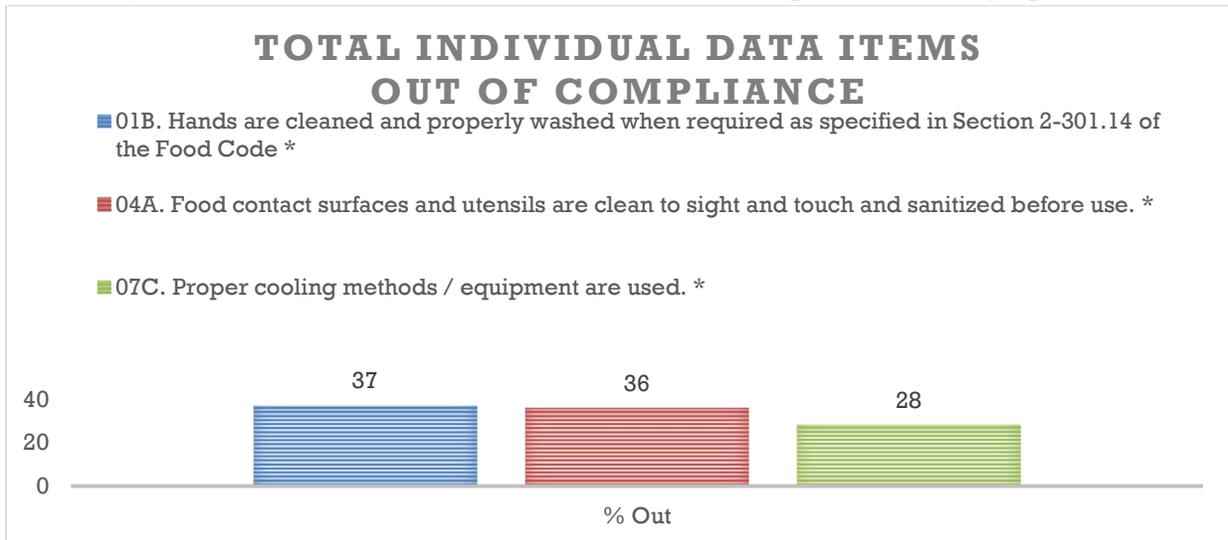
Summary of compliance percentages per risk factor



Poor Personal Hygiene had the highest percentage out of compliance per risk factor for all facilities, and inadequate cooking had the lowest percentage of out-of-compliance risk factors. Intervention strategies for Personal Hygiene, Contaminated Equipment/Protection from Contamination, and Improper Holding Time/Temperature will be implemented.

The table underneath depicts that the individual risk factors data items out of compliance for each risk factor from the Richmond County’s Risk Factor Studies risk factor data. Hands are cleaned and properly washed when required had the highest out of compliance percentage data of the Poor Personal Hygiene risk factor n=37%. Food Contact Surfaces and utensils are clean to sight and touch and sanitized before use had the highest out of compliance percentage of the risk factor category Contaminated Equipment/Protection from Contamination n=36%. Proper cooling methods/equipment are used the highest out of compliance percentage of Improper Holding Time/Temperature risk factory n=27%.

Summary of Total Individual Risk Factor Data Items Out of Compliance Percentages per Risk Factor



A summary of the overall percentage of IN compliance individual data items comparison to other Counties across North Carolina. The data reflect the overall percentage of observable and applicable data items found to be IN compliance.

Comparison to Other Risk Factor Study Data Average percentages  
of IN compliance to risk factors across North Carolina Counties

Risk Factor/County	Hoke County 2020 1 <sup>st</sup> Study	Wake County 2015 2nd Study	Richmond County 2020 2nd Study
Adequate Cooking	98%	94%	85%
Hold Time/Temp.	66%	66%	63%
Contamination	82%	88%	40%
Personal Hygiene	47%	90%	61%
Approved Source	100%	96%	100%
<b>TOTAL</b>	<b>79%</b>	<b>87%</b>	<b>70%</b>

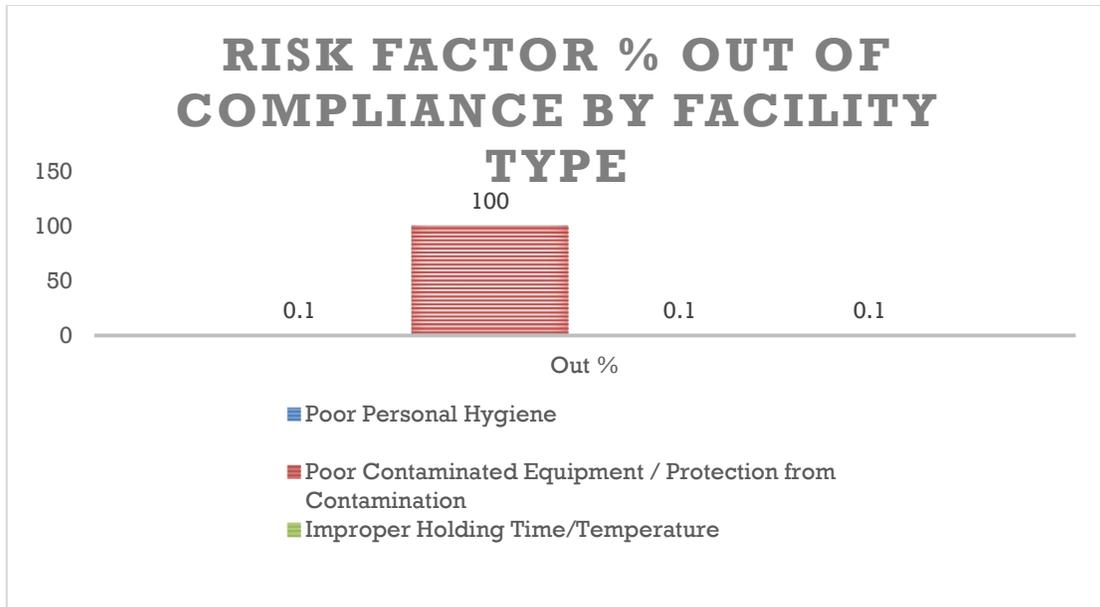
**Risk Factor % Out of Compliance by Facility Type**

The following tables summarize the percent of observations found OUT of compliance for each risk factor in the seven facility types. The percentage of OUT of compliance observations for each of the seven facility types as it relates to monitoring the five risk factors that contribute to foodborne illness is shown in the table. Each report is designed to compare similar facilities and can be used by regulators and industry to concentrate attention on areas discovered to be out of compliance during the survey. These sections are:

- A. Institutional Food Service - Hospitals
- B. Institutional Food Service - Nursing Homes
- C. Institutional Food Service - School Lunchrooms
- D. Restaurants - Fast Food
- E. Restaurants - Full Service
- F. Retail Food Stores - Delis
- G. Retail Food Stores – Produce

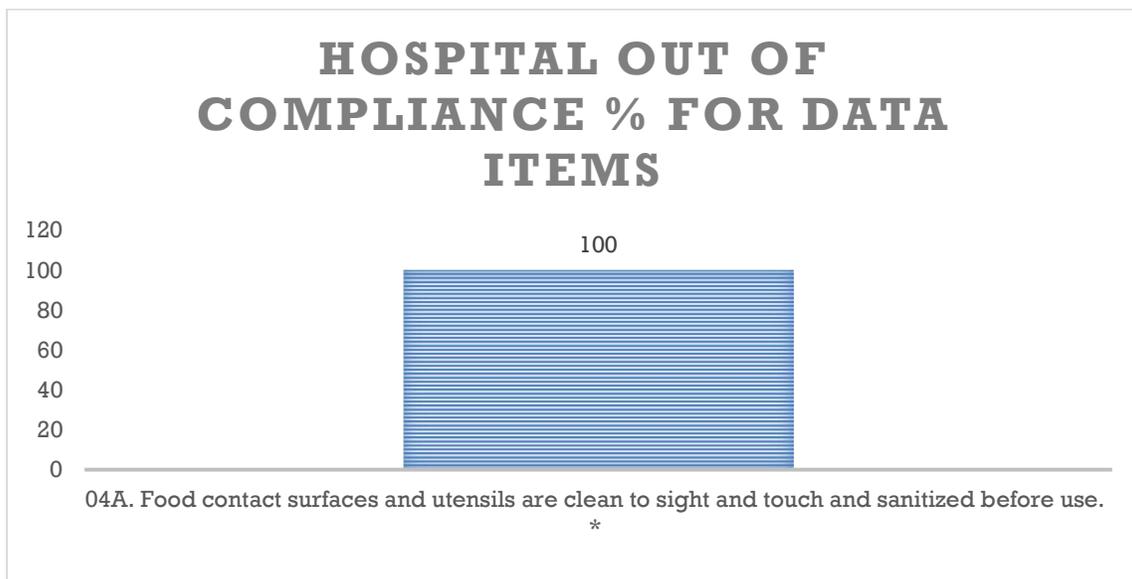
**B. Institutional Food Service-Hospitals**

The FDA description for this industry segment includes hospitals, and long-term assisted living centers. In 2020 the hospital cafeteria was assessed for food safety risk factors. Sixty-eight (68) individual data items on the survey instrument were observed at one hospital kitchen. The following table depicts the percent of observations found OUT of compliance risk factors in the Institutional Food Service-Hospital facility type.



Poor Contaminated Equipment/ Protection from Contamination was the risk factor with the highest OUT of compliance percentage. Institutional Food Service-Hospital facility type appears to have food safety management systems to maintain risk factors adequately.

The following table shows the number of individual data items found OUT of compliance for observations found in the Poor Contaminated Equipment/Protection from Contamination risk factor category from Data Items: 3 & 4 Information Statements: 3A, 3B, 3C, 3D, 3E, 4A, 4B, 4C, 4D from the survey instrument.



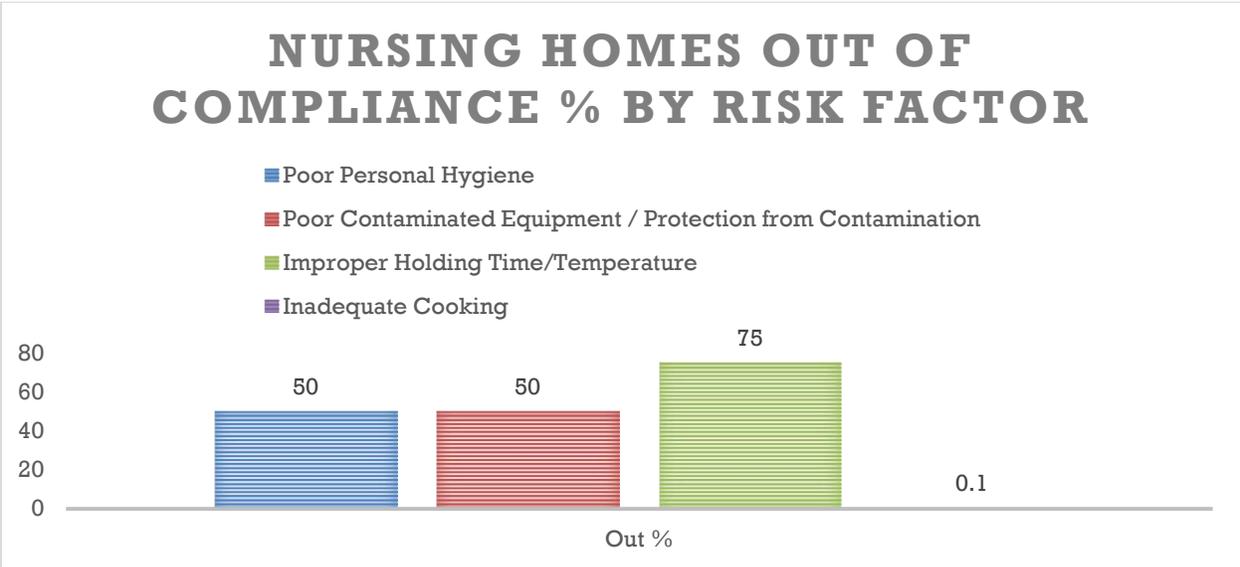
Hospital Risk Factor Year Comparison (n=1)

Risk Factor (IN compliance)	Hospitals (2015)			Hospitals (2020)		
	%	<i>in</i>	<i>Total Obs</i>	%	<i>in</i>	<i>Total Obs</i>
Adequate Cooking	100%	4	4	100%	9	9
Hold Time/Temp.	63%	15	24	100%	14	14
Contamination	87%	13	15	85%	8	9
Personal Hygiene	94%	16	17	100%	3	3
Totals	81%	48	60	96%	34	35

The overall compliance with risk factors at the one hospital cafeteria improved from 84% in 2015 to 96% in 2020. The hospital dropped compliance from 87% to 85% in the Poor Contaminated Equipment/ Protection from Contamination risk factor category. Observation shows an increase in compliance in Improper Holding from 63% to 100% and Personal Hygiene from 94% to 100%. The hospital cafeteria was able to maintain 100% compliance with the Adequate cooking risk factor category.

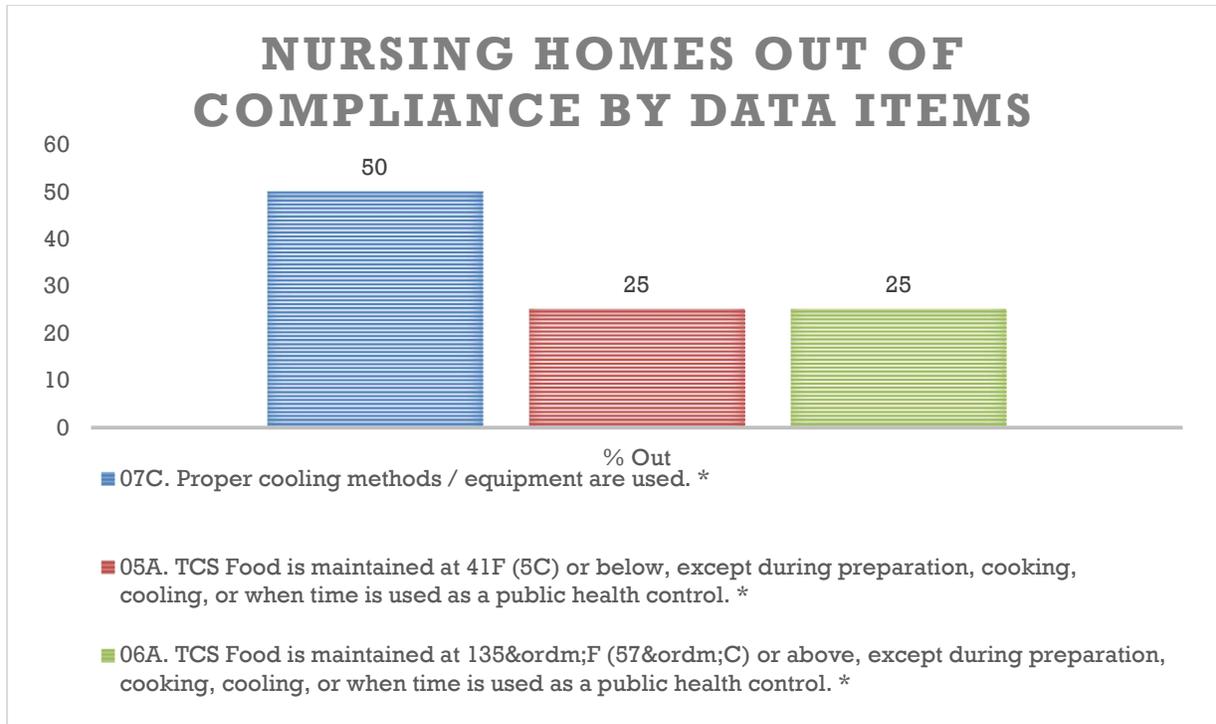
**C. Institutional Food Service-Nursing Homes**

The FDA description for this industry segment includes hospitals, and long-term assisted living centers. In 2020 the Institutional Food Service-Nursing Homes was assessed for food safety risk factors. Sixty-eight (68) individual data items on the survey instrument were observed at the Nursing Home Facilities. The following table depicts the percent of observations found OUT of compliance risk factors in the Institutional Food Service-Nursing Home facility type.



Improper Holding Time/Temperature was the risk factor with the highest out of compliance percentage. Poor personal hygiene and contaminated equipment also had notable out of compliance percentages during this data collection period.

The following table shows the number of individual data items found OUT of compliance for observations found in the Improper Holding Time/Temperature risk factor category from Data Items: 5, 6, 7, and 8 Information Statements: 5A, 5B, 5C, 6A, 6B, 6C, 7A, 7B, 7C, 7D, 8A, 8B, 8C, 8D from the survey instrument.



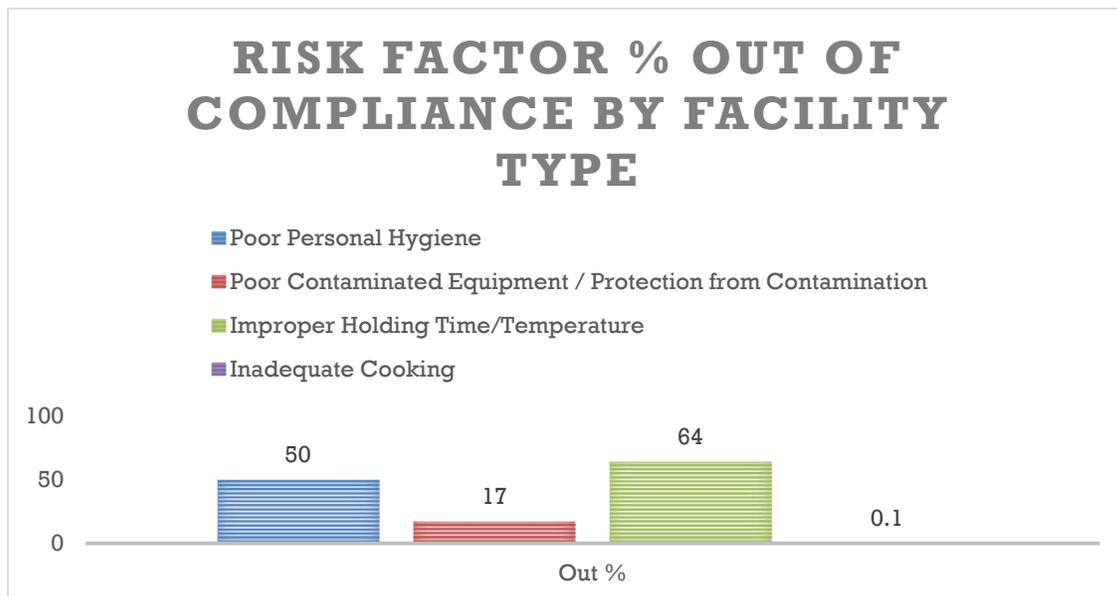
Hospital Risk Factor Year Comparison (n=4)

Risk Factor (IN compliance)	Nursing Homes (2015)			Nursing Homes (2020)		
	%	<i>in</i>	<i>Total Obs</i>	%	<i>in</i>	<i>Total Obs</i>
Adequate Cooking	80%	4	5	100%	9	9
Hold Time/Temp.	76%	41	54	87%	20	23
Contamination	96%	46	48	79%	22	28
Personal Hygiene	91%	53	58	75%	9	12
Totals	88%	144	165	85%	60	72

The overall compliance with risk factors at Nursing Homes dropped from 86% in 2015 to 85% in 2020. The Nursing Homes Facilities dropped in compliance from 96% to 79% in the Poor Contaminated Equipment/ Protection from Contamination and 91% to 75% in the Personal Hygiene risk factor category. Observation shows an increase in compliance in Adequate Cook from 80% to 100% and Hold Time/Temperature from 76% to 87%.

#### D. School Lunchrooms

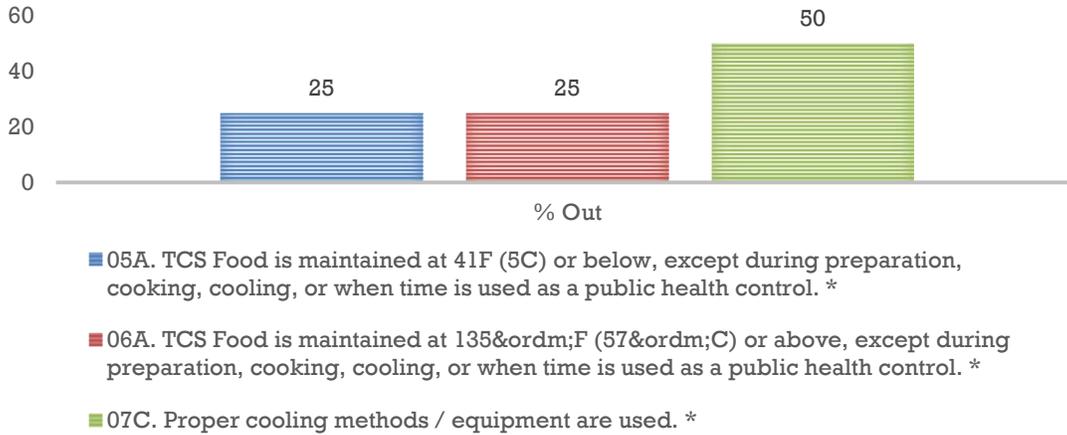
The FDA description for this industry segment includes public and private school foodservice facilities where meals are fully prepared in the onsite kitchen. Some meals are served to students on-site; other meals are shipped to other locations (including multiple locations within the same school. Sixty-eight (68) individual data items on the survey instrument were observed during the assessment of risk factors. The following table depicts the percent of observations found OUT of compliance risk factors in the School Lunchroom facility type.



Improper Holding Time/Temperature was the risk factor with the highest out of compliance percentage. Poor Personal Hygiene and Poor Contaminated Equipment/ Protection from Contamination also had notable out of compliance percentages during this data collection period.

The following table shows the number of individual data items found OUT of compliance for observations found in the Improper Holding Time/Temperature risk factor category from Data Items: 5, 6, 7, and 8 Information Statements: 5A, 5B, 5C, 6A, 6B, 6C, 7A, 7B, 7C, 7D, 8A, 8B, 8C, 8D from the survey instrument.

## SCHOOL LUNCHROOM OUT OF COMPLIANCE BY DATA ITEM



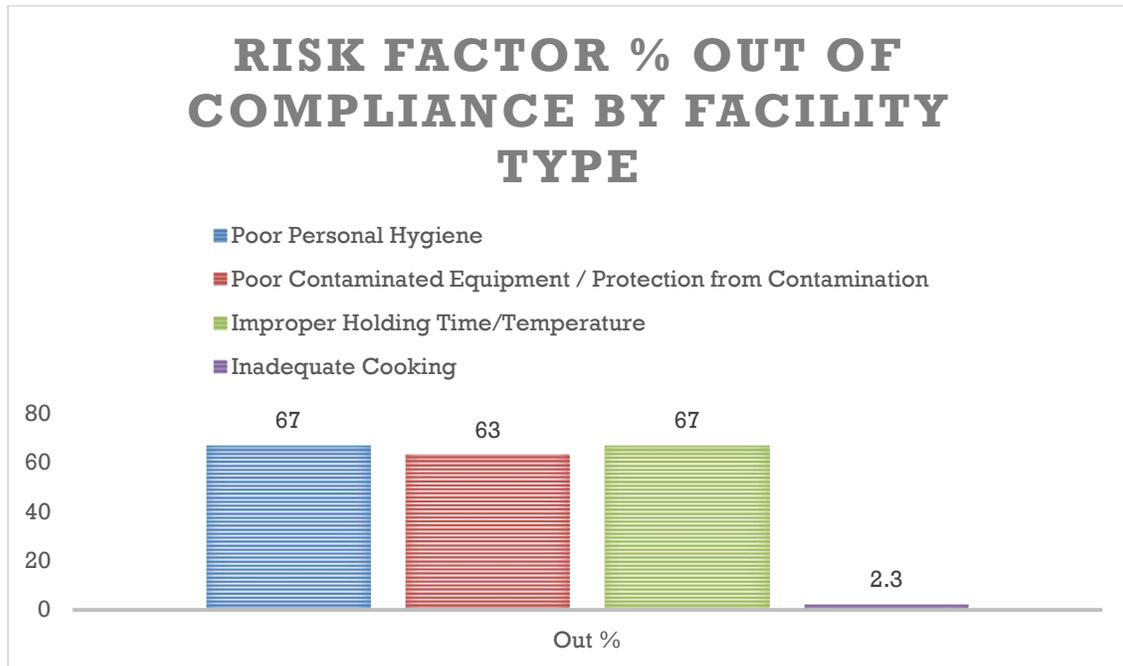
School Lunchroom Risk Factor Year Comparison (n=12)

Risk Factor (IN compliance)	Schools Lunchrooms (2015)			School Lunchrooms (2020)		
	%	<i>in</i>	<i>Total Obs</i>	%	<i>in</i>	<i>Total Obs</i>
Adequate Cooking	100%	3	3	100%	6	6
Hold Time/Temp.	92%	80	87	86%	68	75
Contamination	98%	59	60	98%	78	80
Personal Hygiene	97%	86	89	90%	35	39
Totals	96%	228	239	94%	187	200

School Lunchrooms' overall compliance with risk factors dropped from 97% in 2015 to 94% in 2020. The School Lunchrooms dropped in compliance from 92% to 86% in the Improper Holding Time/Temperature and 97% to 90% in the Personal Hygiene risk factor category. School Lunchrooms maintained 100% compliance with Adequate cooking and 98% compliance with Poor Contaminated Equipment/ Protection from Contamination factor categories.

### D. Fast Food Facilities

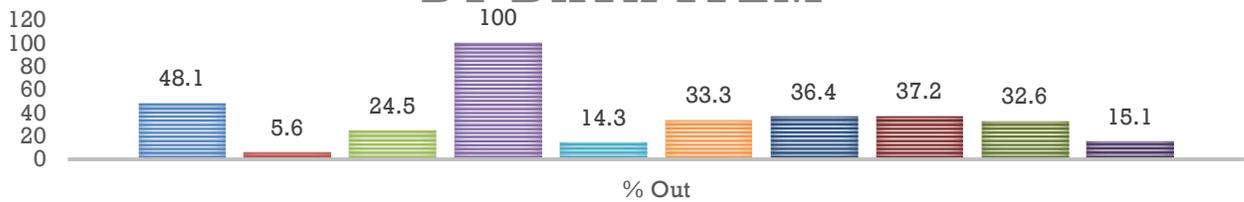
The FDA description for this facility type includes any quick-service restaurants and is defined as any restaurant that is not a full-service restaurant. Customers generally order and pay for their meals at a counter. Sixty-eight (68) individual data items on the survey instrument were observed during the assessment of risk factors. The following figure represents the percent of observations found OUT of compliance for each risk factor in the Fast-Food Restaurant industry segment and facility type:



Improper Holding Time/Temperature was the risk factor with the highest out of compliance percentage. Poor personal hygiene and Poor Contaminated Equipment/ Protection from Contamination also had notable out of compliance percentages during this data collection period.

The following table shows the number of individual data items found OUT of compliance for observations found in the Improper Holding Time / Temperature risk factor category from Data Items 5, 6, 7, and 8 Information Statements: 5A, 5B, 5C, 6A, 6B, 6C, 7A, 7B, 7C, 7D, 8A, 8B, 8C, 8D from the survey instrument.

## FAST FOOD OUT OF COMPLIANCE BY DATA ITEM



- 05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. \*
- 05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45&ordm;F (7&ordm;C) or less. \*
- 06A. TCS Food is maintained at 135&ordm;F (57&ordm;C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. \*
- 06B. Roasts are held at a temperature of 130&ordm;F (54&deg;C) or above. \*
- 07A. Cooked TCS Food is cooled from 135&deg;F (57&deg;C) to 70&deg;F (21&deg;C) within 2 hours and from 135&deg;F (57&deg;C) to 41&deg;F (5&deg;C) or below within 6 hours. \*
- 07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41&deg;F (5&deg;C) or below within 4 hours. \*
- 07C. Proper cooling methods / equipment are used. \*
- 08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. \*
- 08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. \*
- 08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41&deg;F is discarded. \*

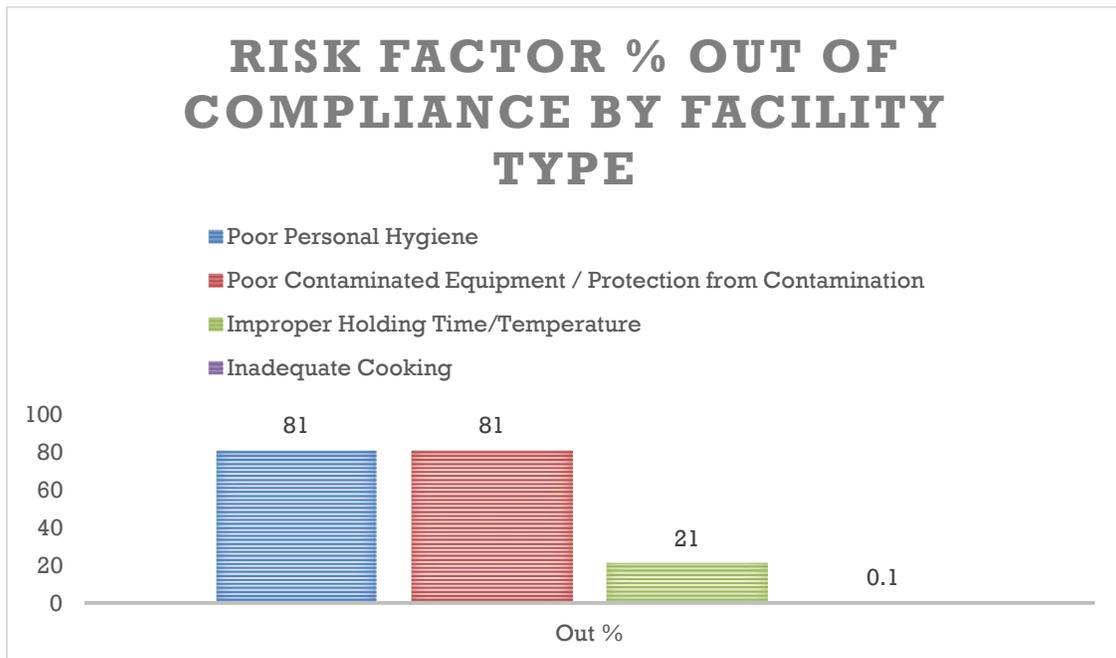
### Fast Food Risk Factor Year Comparison (n=50)

Risk Factor (IN compliance)	Fast Food Restaurants (2015)			Fast Food Restaurants (2020)		
	%	<i>in</i>	<i>Total Obs</i>	%	<i>in</i>	<i>Total Obs</i>
Adequate Cooking	100%	52	52	98%	94	105
Hold Time/Temp.	73%	263	362	65%	200	285
Contamination	86%	240	280	75%	225	295
Personal Hygiene	90%	340	378	62%	101	162
Totals	83%	895	1072	75%	620	847

The overall compliance with risk factors at Fast-Food facilities dropped from 82% in 2015 to 75% in 2020. The Fast-Food Facilities dropped in compliance in all risk factor categories, and personal Hygiene had the highest drop from 90% to 62%.

**E. Full Service**

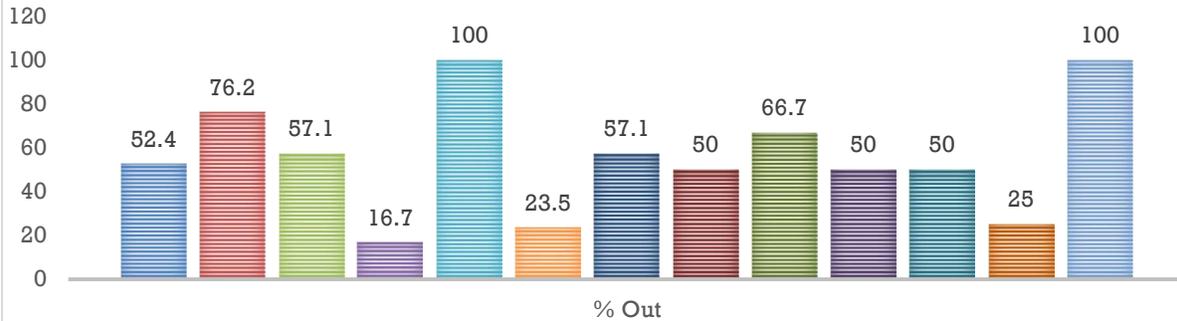
The FDA description for this facility type includes establishments where customers place their order and are served their meal by wait staff at the table and pay at the end of the meal. Sixty-eight (68) individual data items on the survey instrument were observed during the assessment of risk factors. The following figure represents the percent of observations found OUT of compliance for each risk factor in the Full-Service Restaurant industry segment and facility type:



Poor Contaminated Equipment/ Protection from Contamination and Poor Personal Hygiene was the risk factors with the highest out of compliance percentage. Improper Holding Time/Temperature had notable out of compliance percentages during this data collection period.

The following table shows the number of individual data items found OUT of compliance for observations found in the Poor Personal Hygiene risk factor category Data Items: 1 & 2 Information Statements: 1A, 1B, two and Poor Contaminated Equipment/Protection from Contamination risk factor category from Data Items: 3 & 4 Information Statements: 3A, 3B, 3C, 3D, 3E, 4A, 4B, 4C, 4D from the survey instrument.

# FULL SERVICE OUT OF COMPLIANCE BY DATA ITEM



- 01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code \*
- 01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code \*
- 05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. \*
- 05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F (7°C) or less. \*
- 05C. Other (describe in the temperature chart and comments section below) \*
- 06A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. \*
- 07A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours. \*
- 07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. \*
- 07C. Proper cooling methods / equipment are used. \*
- 08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. \*
- 08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. \*

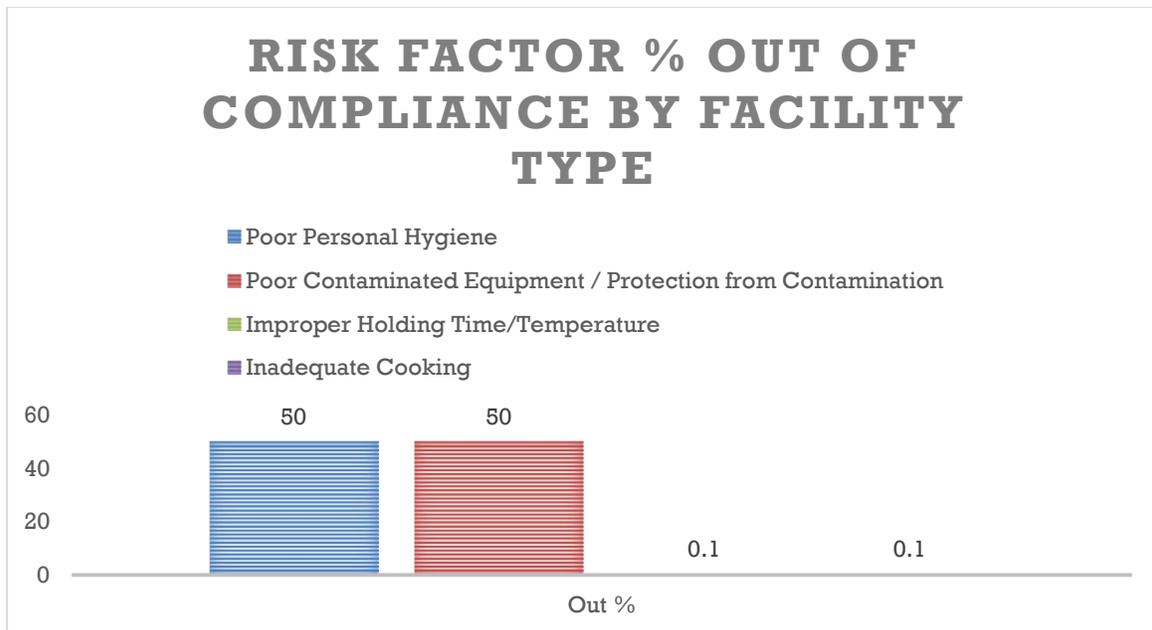
Full-Service Risk Factor Year Comparison (n=30)

Risk Factor (IN compliance)	Full-Service Restaurants (2015)			Full-Service Restaurants (2020)		
	%	<i>in</i>	<i>Total Obs</i>	%	<i>in</i>	<i>Total Obs</i>
Adequate Cooking	97%	71	73	100%	50	50
Hold Time/Temp.	56%	210	376	50%	68	121
Contamination	82%	240	294	60%	87	130
Personal Hygiene	85%	311	365	52%	33	63
Totals	74%	832	1108	66%	238	364

Full-Service Restaurants' overall compliance with risk factors dropped from 75% in 2015 to 66% in 2020. Full-Service Restaurants dropped in compliance in all risk factor categories except for Adequate Cooling from 97% to 100%.

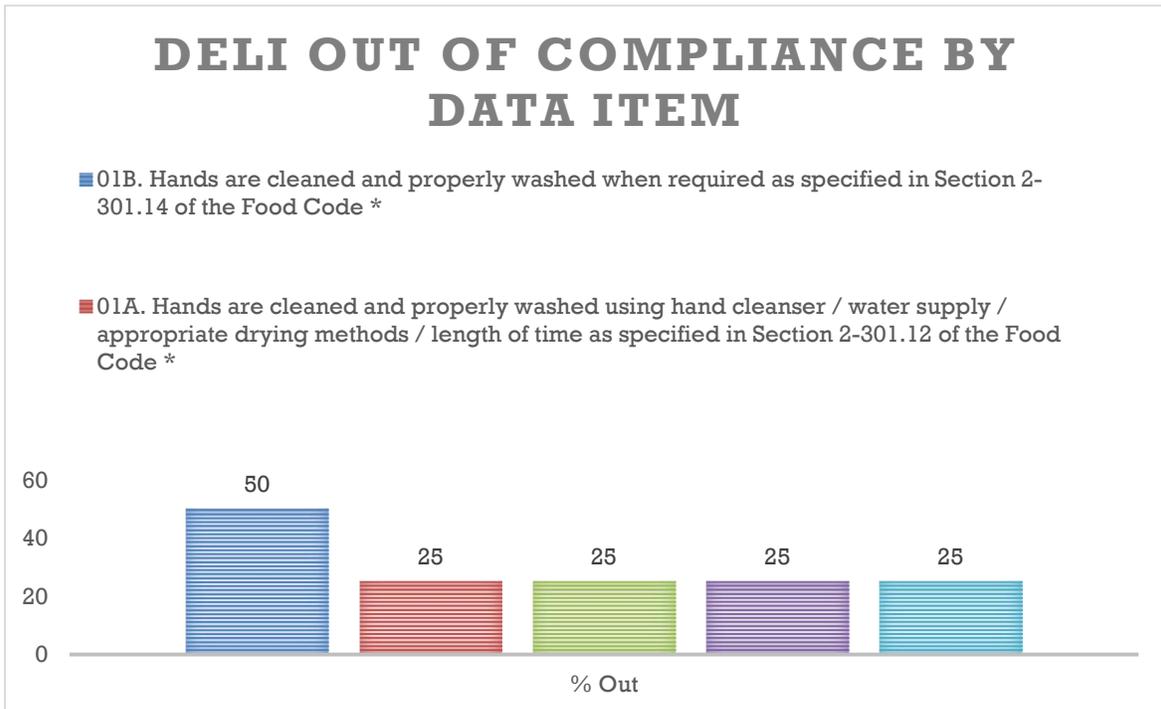
**F. Deli**

The FDA description for this facility type includes areas of 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 bulk containers, portioned, and displayed. The deli department/operation may include salad bars, pizza stations, and other food bars managed by the deli department manager. Areas where meat and poultry products are cooked and offered for sale as ready-to-eat and are managed by the deli department manager.



Poor personal hygiene and Poor Contaminated Equipment/ Protection from Contamination was the risk factor with the highest out of compliance percentage.

The following table shows the number of individual data items found OUT of compliance for observations found in the Poor Personal Hygiene risk factor category Data Items: 1 & 2 Information Statements: 1A, 1B, two and Poor Contaminated Equipment/Protection from Contamination risk factor category from Data Items: 3 & 4 Information Statements: 3A, 3B, 3C, 3D, 3E, 4A, 4B, 4C, 4D from the survey instrument.



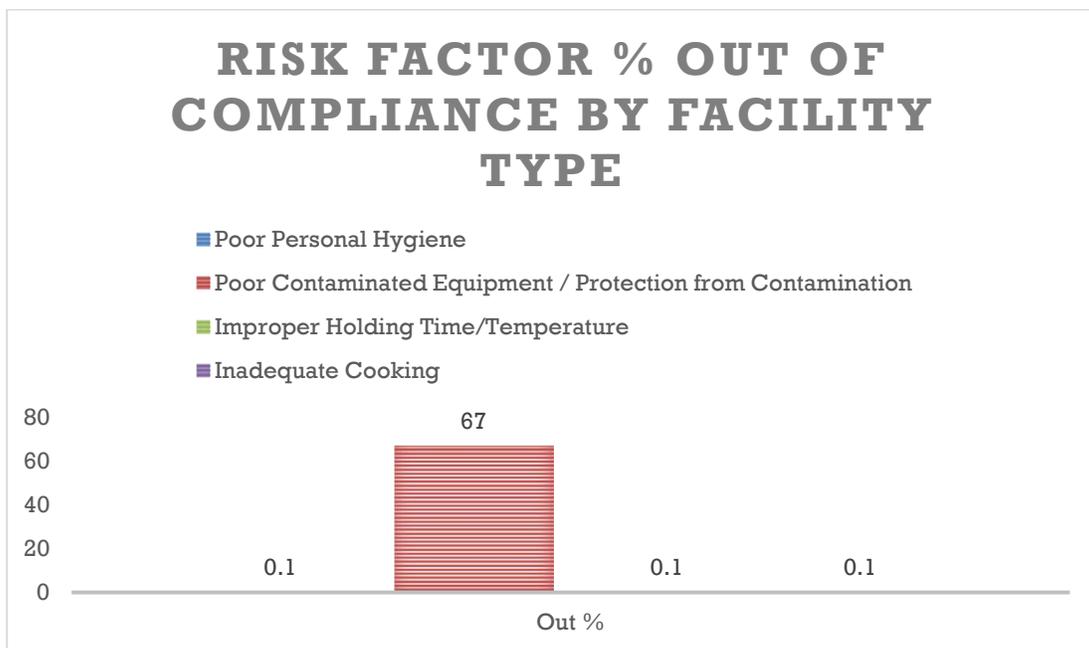
Delis Risk Factor Year Comparison (n=4)

Risk Factor (IN compliance)	Delis (2015)			Delis (2020)		
	%	<i>in</i>	<i>Total Obs</i>	%	<i>in</i>	<i>Total Obs</i>
Adequate Cooking	100%	7	7	100%	6	6
Hold Time/Temp.	100%	56	56	100%	24	24
Contamination	90%	36	40	89%	19	22
Personal Hygiene	87%	45	52	75%	9	12
Totals	92%	144	155	91%	58	64

The overall compliance with risk factors at Delis dropped from 93% in 2015 to 91% in 2020. Delis dropped in compliance from 87% to 75% in the Personal Hygiene risk factor category. Delis maintained 100% compliance with Adequate cooking and Hold Time/Temperatures risk factors at 100% compliance.

**G. Produce**

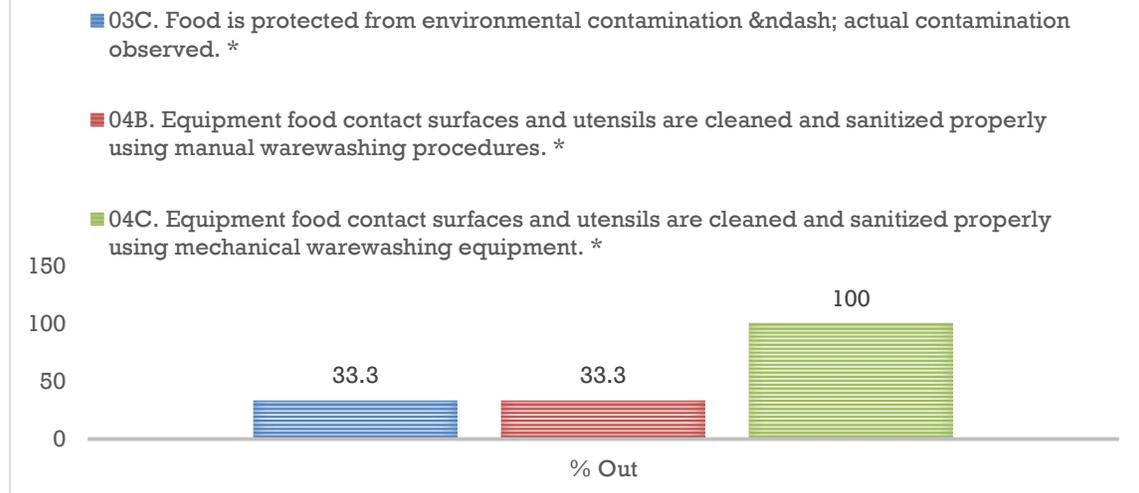
The FDA description for this facility type includes areas in a retail food store where produce is cut, prepared, stored, or displayed for sale to the consumer. A produce operation may include salad bars or juice stations that are operated under the same manager who has responsibility for the produce department. Sixty-eight (68) individual data items on the survey instrument were observed during the assessment of risk factors. The following figure represents the percent of observations found OUT of compliance for each risk factor in the Produce industry segment and facility type:



Poor Contaminated Equipment/ Protection from Contamination was the only risk factor with an out-of-compliance percentage.

The following table shows the number of individual data items found OUT of compliance for observations found in the Poor Contaminated Equipment/Protection from Contamination risk factor category from Data Items: 3 & 4 Information Statements: 3A, 3B, 3C, 3D, 3E, 4A, 4B, 4C, 4D from the survey instrument.

## PRODUCE OUT OF COMPLIANCE BY DATA ITEM



### Produce Risk Factor Year Comparison (n=3)

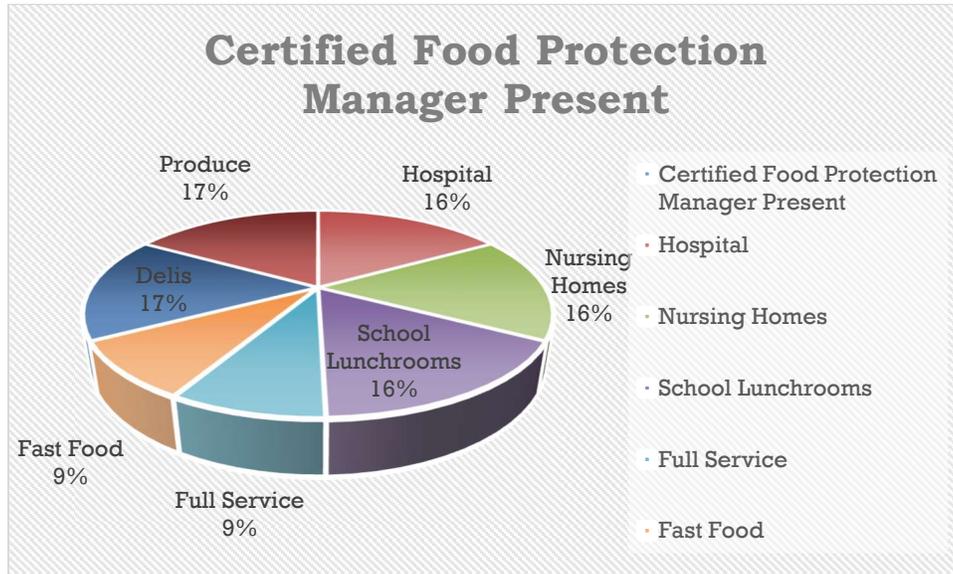
Risk Factor (IN compliance)	Produce (2015)			Produce (2020)		
	%	<i>in</i>	<i>Total Obs</i>	%	<i>in</i>	<i>Total Obs</i>
Adequate Cooking	0%	0	0	0%	0	0
Hold Time/Temp.	0%	0	4	100%	7	7
Contamination	0%	0	3	67%	10	13
Personal Hygiene	0%	0	7	100%	9	9
Totals	0%	0	14	89%	26	29

The overall compliance with risk factors at Produce Departments increased from 4.5% in 2015 to 89% in 2020. In 2015 the sample size for Produce Departments was small, which resulted in limited data. In the year 2025, a comparison can be completed from the 2020 data.

### H. Certified Food Protection Manager

Data from nationwide FDA Risk Factor Studies and the Centers for Disease Control and Prevention study suggests that the presence of a Certified Food Protection Manager in retail food establishments reduces the risk of a foodborne illness outbreak for an establishment. The FDA's Retail Food Risk Factor Studies data indicated that effective control of certain risk factors, such as poor personal hygiene, positively correlated in different facility types. During the Risk Factor

Study, Richmond County gathered data on whether a Certified Food Protection Manager who completed an American National Standards Institute (ANSI) the accredited course was present during the data collection. Hospitals (100%), Nursing Homes (100%), School Lunchrooms (100%), Delis (100%), and Produce (100%) had a CFPM present at the facility. Fast Food (53%) and Full Service (52%) were less likely to have a CFPM present in the Facilities. The occurrence of risk factors in facilities with and without a CFPM is shown in the individual industry segment and facility type reports.



### A. Handwashing Frequency Assessment

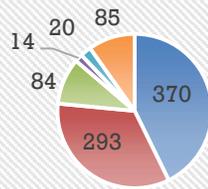
Handwashing observations data was collected during the data collection using the “Handwashing Frequency Assessment” protocols for data item 1. Richmond County Environmental Health Specialist tallied each time an employee is observed doing the following:

- Washing hands properly and when required
- Washing hands improperly
- Failing to wash hands when required

The study's assessment of handwashing frequency is to provide a broad-based indicator of handwashing practices. Since it will be impossible to assess any operation that involves handwashing, the accuracy necessary for statistical analysis is impossible to achieve. The table below shows the overall observations of occurrences rather than statistical correlations.

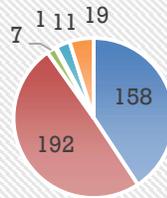
Overall Observations of Handwashing Frequency  
(Handwashing Frequencies)

**Employee observed washing hands properly and when required.**



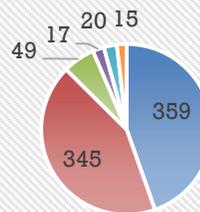
- Fast Food
- Full Service
- Deli
- Produce
- Nursing Homes

**Employee observed washing hands improperly.**



- Fast Food
- Full Service
- Deli
- Produce
- Nursing Homes

**Employee observed failing to wash hand when required.**



- Fast Food
- Full Service
- Deli
- Produce
- Nursing Homes
- School Lunchrooms

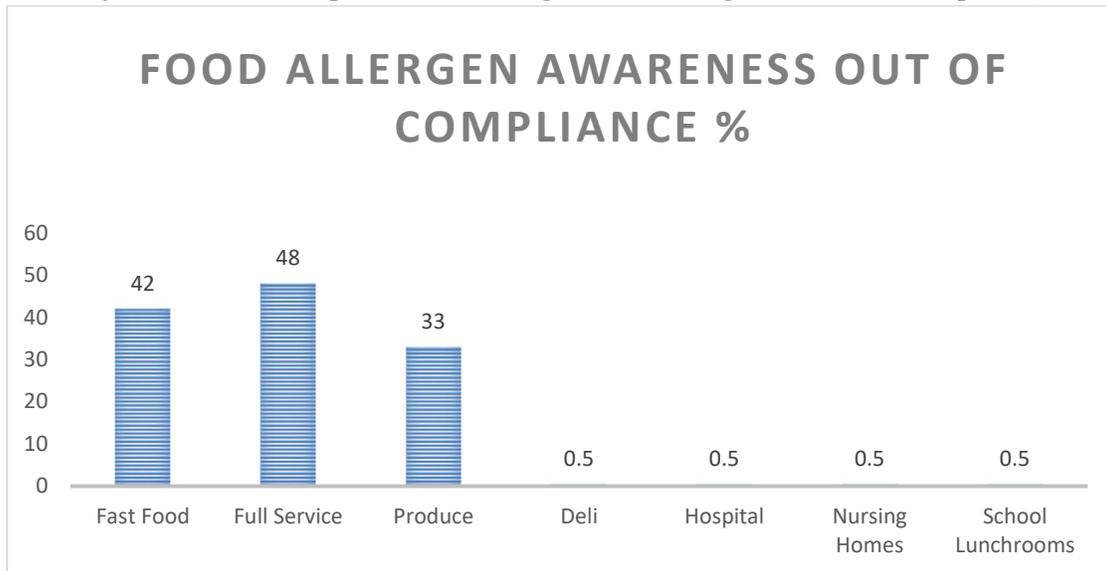
The food safety procedures for the Poor Personal Hygiene risk factors that most need attention in full service, fast food, and deli departments include washing hands when required (805 total observations).

Out of 2059 employee handwashing observations, 866 (2.3%) observations were observed where hands were washed using adequate handwashing procedures. Produce, Nursing Homes/Hospital, and School Lunchrooms appeared to have a food safety management system to ensure employees are trained on handwashing procedures.

## B. Allergen Awareness

Foodborne illness is a significant public health issue, and food allergic reactions are becoming more frequent. It is essential to develop intervention strategies to decrease the risk of food allergic reactions at all facility types. Training facilities in safe food handling practices can effectively improve food safety by preventing food allergic reactions. In the ten primary data items, awareness of food allergens is not a foodborne illness risk factor. The table below shows the percent of findings that were out of compliance for management and foodservice employee allergen awareness. Full Service, fast food, and produce markets had the highest percentage of out-of-compliance observations.

Summary of OUT of Compliance Percentages food Allergen Awareness Report 3, 19 a-c



## IV. RECOMMENDATIONS AND INTERVENTION STRATEGIES

The risks management process is designed to assess and analyze the hazards to reduce foodborne illness occurrences by managing the risk factors. Managers are responsible for ensuring that risk management is used routinely at all activity levels within the facility. The management of institutional foodservice, restaurant, and retail food store operations bears ultimate responsibility for implementing and maintaining successful food safety management systems. Reducing foodborne illness risk factors should be a goal for all those involved in food safety. The operator's food safety management system should aim to achieve the same degree of safety as the critical limits within Food Code.

Recommendations focus on the report's results and concentrate on measures to improve the efficacy of regulatory and business retail food safety programs. The data from the surveys indicate that improvement is needed throughout all industry segments and facility types in Personal Hygiene, Contaminated Equipment/Protection from Contamination, and Improper Holding Time/Temperature risk factor categories. Each risk factor category was further broken

down to identify the individual data item needing improvement, including hands being cleaned and adequately washed when required, food contact surfaces and utensils being clean to sight and touch and sanitized before use, and proper cooling methods/equipment used. Allergen awareness results from the survey also indicate a need for improvement in full service, fast food, and produce markets facilities. Hands can become contaminated when food service employees engage in specific activities such as handling soiled equipment or utensils, using the restroom, or handling raw animal foods. When required, proper handwashing is a critical factor in reducing the fecal-oral pathogens transmitted from hands to ready-to-eat foods and other pathogens transmitted from environmental sources. To prevent the spread of harmful pathogens, all equipment and utensils shall be adequately cleaned and sanitized. When utensils, equipment, or food contact surfaces become dirty or contaminated, it is necessary to clean and sanitize all surfaces to prevent the spread of pathogens from preventing foodborne illness. Rapid cooling of potentially hazardous foods is essential to limit the time that food is in the danger zone. This is to limit the amount of bacterial growth during cooling. Food must be rapidly cooled from 135°F to 71°F within two hours, and then from 70°F to 41°F within four more hours to prevent the growth of the pathogen. Studies indicate that 200,000 people in the United States require emergency medical care for allergic reactions to food. A food allergy is a medical condition in which exposure to a food triggers a harmful immune response. The immune response, called an allergic reaction, occurs because the immune system attacks proteins in the normally harmless food. Allergens are the proteins that trigger an allergic reaction ([foodallergy.org](http://foodallergy.org)). Symptoms of food allergic reaction include hives or itchy rashes, nausea, abdominal pain, vomiting and diarrhea, wheezing, shortness of breath, swelling of various parts of the body, and in some severe cases, anaphylactic shock and death may result.

## **Recommendations for intervention strategies for the foodservice industry include:**

### **Develop and implement written Standard Operating Procedures (SOPs)**

Develop and implement SOPs that address the risk factors for specific facility types. These SOPs should detail procedures on how critical limits will be monitored, by whom, how often, and what control measures will be taken if critical limits are not met. The necessary resources, equipment, and supplies to implement the procedures must be included in the SOPs. Specific employees or positions should be responsible for measuring the critical limits, completing the temperatures logs, and documenting corrective actions if critical limits are not met. These SOPs should be tailored to the operation and put to the test by management to ensure that the procedures work. Employee orientation and refresher training are required. Managers should review procedures annually to determine whether procedures are adequate or whether modifications in operations, equipment, or personnel are needed.

### **Adoption of the current version of the FDA Food Code**

A new FDA Food Code Manual is released every four years. North Carolina Department of Health and Human Service (NCDHHS) adopted a version of the 2009 US Food and Drug Administration (FDA) Food Code on September 1, 2012. In North Carolina's 2009 Food Code,

no allergen awareness provisions are currently included. North Carolina is currently pursuing the adoption of the 2017 Food Code as a revised regulatory foundation.

### **Provide Educational Outreach Related to the Risk Factors in Need of Significance**

#### **Attention:**

The Richmond County Health Department has received funding from FDA to develop and purchase educational material and launch an educational outreach campaign related to the foodborne illness risk factors identified as needing priority attention in the study. Educational material will be passed out to each establishment during routine inspections. Educational material and training courses will be available on our website to educate food service workers on risk factors and significant food allergens. Additionally, the training will be followed-up with a knowledge test to demonstrate the knowledge of the risk factors. Richmond County Health Departments' primary goal is to improve food safety behaviors and practices in each facility type, as well as minimize the incidence of foodborne illness risk factors. In 2025, the risk factor analysis will be replicated to evaluate the efficacy of the targeted intervention strategies.

## References:

[What the average person spends on dining out in every state \(businessinsider.com\)](#)

[Estimates of Foodborne Illness in the United States | Estimates of Foodborne Illness | CDC](#)

[CDC VitalSigns - Preventing Norovirus Outbreaks](#)

[Retail Risk Factor Study > FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types \(2009\) \(archive-it.org\)](#)

[Protocol for the Data Collection \(fda.gov\)](#)

[Food Code 2009 | FDA](#)

[Food Code 2013 | FDA](#)

[Food Code 2013 | FDA](#)

# Appendix A

[FDA-3967 09-17-19 not-secure \(1\).pdf](#)

# Appendix B

## FoodSHIELD Facility Type Reports – Full Data Table

### Hospital Data

	IN	IN %	OUT	OUT %	Total
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods/length of time as specified in Section 2-301.12 of the Food Code *	1	100	0	0	1
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	1	100	0	0	1
02. Food employees do not contact ready-to-eat foods with bare hands. *	1	100	0	0	1
03A. Raw animal foods are separated from ready-to-eat foods. *	1	100	0	0	1
03B. Different raw animal foods are separated from each other. *	1	100	0	0	1
03C. Food is protected from environmental contamination & actual contamination observed. *	1	100	0	0	1
03D. Food is protected from environmental contamination & potential contamination. *	1	100	0	0	1
03E. Other (describe in the comments section) *	0	0	0	0	0
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	0	0	1	100	1
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual ware washing procedures. *	1	100	0	0	1
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical ware washing equipment. *	1	100	0	0	1
04D. Other (describe in the comments section) *	0	0	0	0	0
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	1	100	0	0	1
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45 or less. *	0	0	0	0	0

05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0
06A. TCS Food is maintained at 135F or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	1	100	0	0	1
06B. Roasts are held at a temperature of 130° (54°deg; C) or above. *	0	0	0	0	0
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
07A. Cooked TCS Food is cooled from 135°deg; F (57°deg; C) to 70°deg; F (21°deg; C) within 2 hours and from 135°deg; F (57°deg; C) to 41°deg; F (5°deg; C) or below within 6 hours. *	0	0	0	0	0
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°deg; F (5°deg; C) or below within 4 hours. *	0	0	0	0	0
07C. Proper cooling methods / equipment are used. *	0	0	0	0	0
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	1	100	0	0	1
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	1	100	0	0	1
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°deg; F is discarded. *	1	100	0	0	1
08D. Other (describe in the comments section) *	0	0	0	0	0
09A. Raw shell eggs broken for immediate service are cooked to 145°deg; F (63°deg; C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°deg; F (68°deg; C) for 15 seconds. *	0	0	0	0	0
09B. Pork; Fish; Beef; Commercially raised Game Animals are cooked to 145°deg; F (63°deg; C) for 15 seconds. *	1	100	0	0	1
09C. Comminuted Fish, Meats, commercially raised Game Animals are cooked to 155°deg; F (68°deg; C) for 15 seconds. *	1	100	0	0	1
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°deg; F (74°deg; C) for 15 seconds. *	1	100	0	0	1
09E. Roasts, including formed roasts, are cooked to 130°deg; F (54°deg; 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). *	0	0	0	0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	1	100	0	0	1
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°deg; F (74°deg; C) for 15 seconds for hot holding. *	1	100	0	0	1

10B. Commercially processed ready-to-eat food, reheated to 135&ordm; F (57&ordm; C) or above for hot holding. *	0	0	0	0	0
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0
11A. Handwashing facilities are conveniently located and accessible for employees. *	1	100	0	0	1
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	1	100	0	0	1
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	1	100	0	0	1
12B. 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. *	1	100	0	0	1
12C. Other (describe in comments section) *	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	0	0	0	0	0
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14C. Other (describe in the comments section) *	0	0	0	0	0
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41&ordm; F (5&ordm; C) or below. *	1	100	0	0	1
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135&ordm; F (57&ordm; C) or above. *	1	100	0	0	1
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	1	100	0	0	1
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	1	100	0	0	1
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	1	100	0	0	1
15F. Other (describe in the comments section) *	0	0	0	0	0
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0

16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0
16D. Other (describe in the comments section) *	0	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	1	100	0	0	1
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0
17C. Food is protected from contamination during transportation/receiving. *	0	0	0	0	0
17D. TCS Food is received at a temperature of 41&ordm; F (5&ordm; C) or below OR according to Law. *	0	0	0	0	0
17E. Food is safe and unadulterated. *	1	100	0	0	1
17F. Shellshock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0
17H. Other (describe in comments section) *	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	1	100	0	0	1
18B. Other (describe in the comments section) *	0	0	0	0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	1	100	0	0	1
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	1	100	0	0	1
19C. Other (describe in the comments section) *	0	0	0	0	0

	IN	IN %	OUT	OUT %	Total
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	3	75	1	25	4
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	2	50	2	50	4
02. Food employees do not contact ready-to-eat foods with bare hands. *	4	100	0	0	4
03A. Raw animal foods are separated from ready-to-eat foods. *	3	75	1	25	4
03B. Different raw animal foods are separated from each other. *	3	75	1	25	4
03C. Food is protected from environmental contamination &ndash; actual contamination observed. *	3	75	1	25	4

03D. Food is protected from environmental contamination &ndash; potential contamination. *	2	50	2	50	4
03E. Other (describe in the comments section) *	0	0	0	0	0
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	3	75	1	25	4
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual ware washing procedures. *	4	100	0	0	4
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical ware washing equipment. *	4	100	0	0	4
04D. Other (describe in the comments section) *	0	0	0	0	0
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	3	75	1	25	4
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45&ordm; F (7&ordm; C) or less. *	1	100	0	0	1
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0
06A. TCS Food is maintained at 135&ordm; F (57&ordm; C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	3	75	1	25	4
06B. Roasts are held at a temperature of 130&ordm; F (54&deg; C) or above. *	0	0	0	0	0
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
07A. &nbsp;Cooked TCS Food is cooled from 135&deg; F (57&deg; C) to 70&deg; F (21&deg; C) within 2 hours and from 135&deg; F (57&deg; C) to 41&deg; F (5&deg; C) or below within 6 hours. *	0	0	0	0	0
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41&deg; F (5&deg; C) or below within 4 hours. *	1	100	0	0	1
07C. Proper cooling methods / equipment are used. *	1	50	1	50	2
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	4	100	0	0	4
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	3	100	0	0	3
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41&deg; F is discarded. *	4	100	0	0	4
08D. Other (describe in the comments section) *	0	0	0	0	0

09A. Raw shell eggs broken for immediate service are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09B. Pork; Fish; Beef; Commercially raised Game Animals are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. *	0	0	0	0	0
09C. Comminuted Fish, Meats, commercially raised Game Animals are cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165&ordm; F (74&ordm; C) for 15 seconds. *	0	0	0	0	0
09E. Roasts, including formed roasts, are cooked to 130&ordm; F (54&ordm; 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). *	0	0	0	0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	1	100	0	0	1
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165&ordm; F (74&ordm; C) for 15 seconds for hot holding. *	0	0	0	0	0
10B. Commercially processed ready-to-eat food, reheated to 135&ordm; F (57&ordm; C) or above for hot holding. *	0	0	0	0	0
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0
11A. Handwashing facilities are conveniently located and accessible for employees. *	4	100	0	0	4
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	4	100	0	0	4
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	3	75	1	25	4
12B. 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. *	4	100	0	0	4
12C. Other (describe in comments section) *	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	0	0	0	0	0
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14C. Other (describe in the comments section) *	0	0	0	0	0

15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below. *	4	100	0	0	4
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above. *	4	100	0	0	4
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	3	75	1	25	4
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	4	100	0	0	4
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	4	100	0	0	4
15F. Other (describe in the comments section) *	0	0	0	0	0
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0
16D. Other (describe in the comments section) *	0	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	4	100	0	0	4
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0
17C. Food is protected from contamination during transportation/receiving. *	1	100	0	0	1
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law. *	1	100	0	0	1
17E. Food is safe and unadulterated. *	2	50	2	50	4
17F. Shellshock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0
17H. Other (describe in comments section) *	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	2	50	2	50	4
18B. Other (describe in the comments section) *	0	0	0	0	0

19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	4	100	0	0	4
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	4	100	0	0	4
19C. Other (describe in the comments section) *	0	0	0	0	0

### Fast Food Data

	IN	IN %	OUT	OUT %	Total
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	30	55.6	24	44.4	54
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	21	38.9	33	61.1	54
02. Food employees do not contact ready-to-eat foods with bare hands. *	50	92.6	4	7.4	54
03A. Raw animal foods are separated from ready-to-eat foods. *	30	83.3	6	16.7	36
03B. Different raw animal foods are separated from each other. *	31	88.6	4	11.4	35
03C. Food is protected from environmental contamination & actual contamination observed. *	50	92.6	4	7.4	54
03D. Food is protected from environmental contamination & potential contamination. *	32	59.3	22	40.7	54
03E. Other (describe in the comments section) *	1	50	1	50	2
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	33	61.1	21	38.9	54
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual ware washing procedures. *	42	79.2	11	20.8	53
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical ware washing equipment. *	6	85.7	1	14.3	7
04D. Other (describe in the comments section) *	0	0	0	0	0
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	28	51.9	26	48.1	54
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F (7°C) or less. *	17	94.4	1	5.6	18
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0
06A. TCS Food is maintained at 135°F (57°C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	37	75.5	12	24.5	49

06B. Roasts are held at a temperature of 130&ordm; F (54&deg; C) or above. *	0	0	1	100	1
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
07A.&nbsp;Cooked TCS Food is cooled from 135&deg; F (57&deg; C) to 70&deg; F (21&deg; C) within 2 hours and from 135&deg; F (57&deg; C) to 41&deg; F (5&deg; C) or below within 6 hours. *	6	85.7	1	14.3	7
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41&deg; F (5&deg; C) or below within 4 hours. *	2	66.7	1	33.3	3
07C. Proper cooling methods / equipment are used. *	7	63.6	4	36.4	11
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	27	62.8	16	37.2	43
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	31	67.4	15	32.6	46
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41&deg; F is discarded. *	45	84.9	8	15.1	53
08D. Other (describe in the comments section) *	0	0	0	0	0
09A. Raw shell eggs broken for immediate service are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	2	100	0	0	2
09B. Pork; Fish; Beef; Commercially raised Game Animals are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. *	15	100	0	0	15
09C. Comminuted Fish, Meats, commercially raised Game Animals are cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	17	100	0	0	17
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed raitite; or stuffing containing fish, meat, poultry, or raitites; wild game animals are cooked to 165&ordm; F (74&ordm; C) for 15 seconds. *	29	100	0	0	29
09E. Roasts, including formed roasts, are cooked to 130&ordm; F (54&ordm; C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, comed beef roasts, pork roasts, and cured pork roasts such as ham). *	1	100	0	0	1
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	17	100	0	0	17
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165&ordm; F (74&ordm; C) for 15 seconds for hot holding. *	8	88.9	1	11.1	9
10B. Commercially processed ready-to-eat food, reheated to 135&ordm; F (57&ordm; C) or above for hot holding. *	15	100	0	0	15
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0

11A. Handwashing facilities are conveniently located and accessible for employees. *	49	90.7	5	9.3	54
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	41	75.9	13	24.1	54
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	38	70.4	16	29.6	54
12B. 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. *	54	100	0	0	54
12C. Other (describe in comments section) *	1	100	0	0	1
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	8	100	0	0	8
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	5	83.3	1	16.7	6
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14C. Other (describe in the comments section) *	3	75	1	25	4
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41&ordm; F (5&ordm; C) or below. *	51	94.4	3	5.6	54
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135&ordm; F (57&ordm; C) or above. *	49	92.5	4	7.5	53
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	40	74.1	14	25.9	54
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	48	88.9	6	11.1	54
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	50	92.6	4	7.4	54
15F. Other (describe in the comments section) *	1	12.5	7	87.5	8
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0
16D. Other (describe in the comments section) *	0	0	0	0	0

17A. All food is from regulated food processing plants / No home prepared/canned foods. *	54	100	0	0	54
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	2	100	0	0	2
17C. Food is protected from contamination during transportation/receiving. *	2	100	0	0	2
17D. TCS Food is received at a temperature of 41&ordm; F (5&ordm; C) or below OR according to Law. *	2	100	0	0	2
17E. Food is safe and unadulterated. *	52	96.3	2	3.7	54
17F. Shellshock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0
17H. Other (describe in comments section) *	0	0	1	100	1
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	43	79.6	11	20.4	54
18B. Other (describe in the comments section) *	0	0	0	0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	31	57.4	23	42.6	54
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	31	57.4	23	42.6	54
19C. Other (describe in the comments section) *	1	33.3	2	66.7	3

#### Full-Service Food Data

	IN	IN %	OUT	OUT %	Total
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	10	47.6	11	52.4	21
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	5	23.8	16	76.2	21
02. Food employees do not contact ready-to-eat foods with bare hands. *	18	85.7	3	14.3	21
03A. Raw animal foods are separated from ready-to-eat foods. *	12	70.6	5	29.4	17
03B. Different raw animal foods are separated from each other. *	10	58.8	7	41.2	17
03C. Food is protected from environmental contamination &ndash; actual contamination observed. *	17	81	4	19	21



09A. Raw shell eggs broken for immediate service are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	2	100	0	0	2
09B. Pork; Fish; Beef; Commercially raised Game Animals are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. *	12	100	0	0	12
09C. Comminuted Fish, Meats, commercially raised Game Animals are cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	7	100	0	0	7
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165&ordm; F (74&ordm; C) for 15 seconds. *	8	100	0	0	8
09E. Roasts, including formed roasts, are cooked to 130&ordm; F (54&ordm; 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). *	0	0	0	0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	12	100	0	0	12
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165&ordm; F (74&ordm; C) for 15 seconds for hot holding. *	6	100	0	0	6
10B. Commercially processed ready-to-eat food, reheated to 135&ordm; F (57&ordm; C) or above for hot holding. *	3	100	0	0	3
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0
11A. Handwashing facilities are conveniently located and accessible for employees. *	20	95.2	1	4.8	21
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	17	81	4	19	21
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	12	57.1	9	42.9	21
12B. 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. *	21	100	0	0	21
12C. Other (describe in comments section) *	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	7	87.5	1	12.5	8
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	1	100	1
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14C. Other (describe in the comments section) *	0	0	0	0	0

15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41&ordm; F (5&ordm; C) or below. *	14	66.7	7	33.3	21
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135&ordm; F (57&ordm; C) or above. *	20	100	0	0	20
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	16	76.2	5	23.8	21
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	20	95.2	1	4.8	21
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	20	95.2	1	4.8	21
15F. Other (describe in the comments section) *	0	0	2	100	2
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0
16D. Other (describe in the comments section) *	0	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	21	100	0	0	21
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0
17C. Food is protected from contamination during transportation/receiving. *	7	100	0	0	7
17D. TCS Food is received at a temperature of 41&ordm; F (5&ordm; C) or below OR according to Law. *	6	100	0	0	6
17E. Food is safe and unadulterated. *	17	81	4	19	21
17F. Shellshock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0
17H. Other (describe in comments section) *	0	0	2	100	2
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	16	76.2	5	23.8	21
18B. Other (describe in the comments section) *	0	0	0	0	0

19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	11	52.4	10	47.6	21
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	11	52.4	10	47.6	21
19C. Other (describe in the comments section) *	0	0	2	100	2

### School Lunchrooms Data

	IN	IN %	OUT	OUT %	Total
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	12	92.3	1	7.7	13
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	10	76.9	3	23.1	13
02. Food employees do not contact ready-to-eat foods with bare hands. *	13	100	0	0	13
03A. Raw animal foods are separated from ready-to-eat foods. *	10	100	0	0	10
03B. Different raw animal foods are separated from each other. *	11	100	0	0	11
03C. Food is protected from environmental contamination & actual contamination observed. *	13	100	0	0	13
03D. Food is protected from environmental contamination & potential contamination. *	13	100	0	0	13
03E. Other (describe in the comments section) *	1	100	0	0	1
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	12	92.3	1	7.7	13
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual ware washing procedures. *	11	91.7	1	8.3	12
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical ware washing equipment. *	7	100	0	0	7
04D. Other (describe in the comments section) *	0	0	0	0	0
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	11	84.6	2	15.4	13
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45&ordm; F (7&ordm; C) or less. *	2	100	0	0	2
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0
06A. TCS Food is maintained at 135&ordm; F (57&ordm; C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	10	100	0	0	10

06B. Roasts are held at a temperature of 130&ordm; F (54&deg; C) or above. *	0	0	0	0	0
06C. Other (describe in the temperature chart and comments section) *	1	100	0	0	1
07A.&nbsp;Cooked TCS Food is cooled from 135&deg; F (57&deg; C) to 70&deg; F (21&deg; C) within 2 hours and from 135&deg; F (57&deg; C) to 41&deg; F (5&deg; C) or below within 6 hours. *	1	50	1	50	2
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41&deg; F (5&deg; C) or below within 4 hours. *	3	75	1	25	4
07C. Proper cooling methods / equipment are used. *	3	60	2	40	5
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	11	91.7	1	8.3	12
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	13	100	0	0	13
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41&deg; F is discarded. *	13	100	0	0	13
08D. Other (describe in the comments section) *	0	0	0	0	0
09A. Raw shell eggs broken for immediate service are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09B. Pork; Fish; Beef; Commercially raised Game Animals are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. *	0	0	0	0	0
09C. Comminuted Fish, Meats, commercially raised Game Animals are cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed raitite; or stuffing containing fish, meat, poultry, or raitites; wild game animals are cooked to 165&ordm; F (74&ordm; C) for 15 seconds. *	0	0	0	0	0
09E. Roasts, including formed roasts, are cooked to 130&ordm; F (54&ordm; C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, comed beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0	0	0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	2	100	0	0	2
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165&ordm; F (74&ordm; C) for 15 seconds for hot holding. *	1	100	0	0	1
10B. Commercially processed ready-to-eat food, reheated to 135&ordm; F (57&ordm; C) or above for hot holding. *	3	100	0	0	3
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0

11A. Handwashing facilities are conveniently located and accessible for employees. *	12	92.3	1	7.7	13
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	13	100	0	0	13
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	13	100	0	0	13
12B. 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. *	13	100	0	0	13
12C. Other (describe in comments section) *	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	0	0	0	0	0
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	4	100	0	0	4
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14C. Other (describe in the comments section) *	2	100	0	0	2
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41&ordm; F (5&ordm; C) or below. *	12	92.3	1	7.7	13
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135&ordm; F (57&ordm; C) or above. *	12	100	0	0	12
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	13	100	0	0	13
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	13	100	0	0	13
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	13	100	0	0	13
15F. Other (describe in the comments section) *	0	0	1	100	1
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0
16D. Other (describe in the comments section) *	0	0	0	0	0

17A. All food is from regulated food processing plants / No home prepared/canned foods. *	13	100	0	0	13
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0
17C. Food is protected from contamination during transportation/receiving. *	1	100	0	0	1
17D. TCS Food is received at a temperature of 41&ordm; F (5&ordm; C) or below OR according to Law. *	1	100	0	0	1
17E. Food is safe and unadulterated. *	12	92.3	1	7.7	13
17F. Shellshock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0
17H. Other (describe in comments section) *	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	13	100	0	0	13
18B. Other (describe in the comments section) *	0	0	0	0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	13	100	0	0	13
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	13	100	0	0	13
19C. Other (describe in the comments section) *	0	0	0	0	0

#### Delis Data

	IN	IN %	OUT	OUT %	Total
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	3	75	1	25	4
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	2	50	2	50	4
02. Food employees do not contact ready-to-eat foods with bare hands. *	4	100	0	0	4
03A. Raw animal foods are separated from ready-to-eat foods. *	4	100	0	0	4
03B. Different raw animal foods are separated from each other. *	1	100	0	0	1
03C. Food is protected from environmental contamination &ndash; actual contamination observed. *	3	75	1	25	4

03D. Food is protected from environmental contamination &ndash; potential contamination. *	3	75	1	25	4
03E. Other (describe in the comments section) *	0	0	0	0	0
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	3	75	1	25	4
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual ware washing procedures. *	4	100	0	0	4
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical ware washing equipment. *	1	100	0	0	1
04D. Other (describe in the comments section) *	0	0	0	0	0
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	4	100	0	0	4
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45&ordm; F (7&ordm; C) or less. *	0	0	0	0	0
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0
06A. TCS Food is maintained at 135&ordm; F (57&ordm; C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	4	100	0	0	4
06B. Roasts are held at a temperature of 130&ordm; F (54&deg; C) or above. *	0	0	0	0	0
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
07A.&nbsp;  Cooked TCS Food is cooled from 135&deg; F (57&deg; C) to 70&deg; F (21&deg; C) within 2 hours and from 135&deg; F (57&deg; C) to 41&deg; F (5&deg; C) or below within 6 hours. *	2	100	0	0	2
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41&deg; F (5&deg; C) or below within 4 hours. *	0	0	0	0	0
07C. Proper cooling methods / equipment are used. *	3	100	0	0	3
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	3	100	0	0	3
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	4	100	0	0	4
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41&deg; F is discarded. *	4	100	0	0	4
08D. Other (describe in the comments section) *	0	0	0	0	0

09A. Raw shell eggs broken for immediate service are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09B. Pork; Fish; Beef; Commercially raised Game Animals are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. *	0	0	0	0	0
09C. Comminuted Fish, Meats, commercially raised Game Animals are cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165&ordm; F (74&ordm; C) for 15 seconds. *	3	100	0	0	3
09E. Roasts, including formed roasts, are cooked to 130&ordm; F (54&ordm; 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). *	0	0	0	0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	1	100	0	0	1
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165&ordm; F (74&ordm; C) for 15 seconds for hot holding. *	0	0	0	0	0
10B. Commercially processed ready-to-eat food, reheated to 135&ordm; F (57&ordm; C) or above for hot holding. *	2	100	0	0	2
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0
11A. Handwashing facilities are conveniently located and accessible for employees. *	4	100	0	0	4
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	4	100	0	0	4
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	4	100	0	0	4
12B. 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. *	4	100	0	0	4
12C. Other (describe in comments section) *	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	0	0	0	0	0
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14C. Other (describe in the comments section) *	1	100	0	0	1

15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below. *	4	100	0	0	4
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above. *	4	100	0	0	4
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	4	100	0	0	4
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	4	100	0	0	4
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	3	75	1	25	4
15F. Other (describe in the comments section) *	0	0	0	0	0
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0
16D. Other (describe in the comments section) *	0	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods. *	3	75	1	25	4
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0
17C. Food is protected from contamination during transportation/receiving. *	0	0	0	0	0
17D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law. *	0	0	0	0	0
17E. Food is safe and unadulterated. *	4	100	0	0	4
17F. Shellshock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0
17H. Other (describe in comments section) *	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	4	100	0	0	4
18B. Other (describe in the comments section) *	0	0	0	0	0

19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	4	100	0	0	4
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	3	75	1	25	4
19C. Other (describe in the comments section) *	0	0	0	0	0

### Produce Data

	IN	IN %	OUT	OUT %	Total
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code *	3	100	0	0	3
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *	3	100	0	0	3
02. Food employees do not contact ready-to-eat foods with bare hands. *	3	100	0	0	3
03A. Raw animal foods are separated from ready-to-eat foods. *	0	0	0	0	0
03B. Different raw animal foods are separated from each other. *	0	0	0	0	0
03C. Food is protected from environmental contamination & actual contamination observed. *	2	66.7	1	33.3	3
03D. Food is protected from environmental contamination & potential contamination. *	3	100	0	0	3
03E. Other (describe in the comments section) *	0	0	0	0	0
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use. *	3	100	0	0	3
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual ware washing procedures. *	2	66.7	1	33.3	3
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical ware washing equipment. *	0	0	1	100	1
04D. Other (describe in the comments section) *	0	0	0	0	0
05A. TCS Food is maintained at 41F (5C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. *	3	100	0	0	3
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45&ordm; F (7&ordm; C) or less. *	0	0	0	0	0
05C. Other (describe in the temperature chart and comments section below) *	0	0	0	0	0
06A. TCS Food is maintained at 135&ordm; F (57&ordm; C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. *	0	0	0	0	0

06B. Roasts are held at a temperature of 130&ordm; F (54&deg; C) or above. *	0	0	0	0	0
06C. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
07A.&nbsp;Cooked TCS Food is cooled from 135&deg; F (57&deg; C) to 70&deg; F (21&deg; C) within 2 hours and from 135&deg; F (57&deg; C) to 41&deg; F (5&deg; C) or below within 6 hours. *	0	0	0	0	0
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41&deg; F (5&deg; C) or below within 4 hours. *	0	0	0	0	0
07C. Proper cooling methods / equipment are used. *	0	0	0	0	0
07D. Other (describe in the temperature chart and comments section) *	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required. *	2	100	0	0	2
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required. *	0	0	0	0	0
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41&deg; F is discarded. *	2	100	0	0	2
08D. Other (describe in the comments section) *	0	0	0	0	0
09A. Raw shell eggs broken for immediate service are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09B. Pork; Fish; Beef; Commercially raised Game Animals are cooked to 145&ordm; F (63&ordm; C) for 15 seconds. *	0	0	0	0	0
09C. Comminuted Fish, Meats, commercially raised Game Animals are cooked to 155&ordm; F (68&ordm; C) for 15 seconds. *	0	0	0	0	0
09D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed raitie; or stuffing containing fish, meat, poultry, or raities; wild game animals are cooked to 165&ordm; F (74&ordm; C) for 15 seconds. *	0	0	0	0	0
09E. Roasts, including formed roasts, are cooked to 130&ordm; F (54&ordm; C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, comed beef roasts, pork roasts, and cured pork roasts such as ham). *	0	0	0	0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart). *	0	0	0	0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165&ordm; F (74&ordm; C) for 15 seconds for hot holding. *	0	0	0	0	0
10B. Commercially processed ready-to-eat food, reheated to 135&ordm; F (57&ordm; C) or above for hot holding. *	0	0	0	0	0
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below) *	0	0	0	0	0

11A. Handwashing facilities are conveniently located and accessible for employees. *	3	100	0	0	3
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices. *	3	100	0	0	3
12A. Food Employees eat, drink, and use tobacco only in designated areas. *	3	100	0	0	3
12B. 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. *	3	100	0	0	3
12C. Other (describe in comments section) *	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. *	0	0	0	0	0
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code. *	0	0	0	0	0
14C. Other (describe in the comments section) *	0	0	0	0	0
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41&ordm; F (5&ordm; C) or below. *	2	66.7	1	33.3	3
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135&ordm; F (57&ordm; C) or above. *	0	0	0	0	0
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device. *	3	100	0	0	3
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures. *	3	100	0	0	3
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations. *	3	100	0	0	3
15F. Other (describe in the comments section) *	0	0	0	0	0
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code. *	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required. *	0	0	0	0	0
16C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the Food Code. *	0	0	0	0	0
16D. Other (describe in the comments section) *	0	0	0	0	0

17A. All food is from regulated food processing plants / No home prepared/canned foods. *	3	100	0	0	3
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold. *	0	0	0	0	0
17C. Food is protected from contamination during transportation/receiving. *	0	0	0	0	0
17D. TCS Food is received at a temperature of 41&ordm; F (5&ordm; C) or below OR according to Law. *	0	0	0	0	0
17E. Food is safe and unadulterated. *	3	100	0	0	3
17F. Shellshock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied. *	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products. *	0	0	0	0	0
17H. Other (describe in comments section) *	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used. *	3	100	0	0	3
18B. Other (describe in the comments section) *	0	0	0	0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens. *	2	66.7	1	33.3	3
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties. *	2	66.7	1	33.3	3
19C. Other (describe in the comments section) *	0	0	0	0	0

