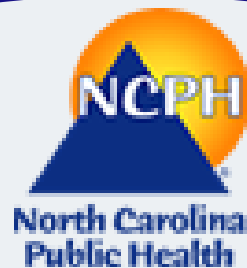


# Cold Hold Assessment and Risk Control Plan Scenario

March Regional Meeting



# Scenario

Establishment has refrigeration holding TCS foods at or below 41°F except for one make unit that has TCS foods stacked above the fill line:

- These TCS foods are holding at 44°F at the top and 39°F at the bottom of the containers .
- This is the 2<sup>nd</sup> inspection after January 1<sup>st</sup>, 2019.
- Operator wants to keep foods in this unit for more than 6 hours because he wants to prevent potential food waste, therefore, TPHC with food from the walk-in cooler (that holds TCS foods at 41°F) is not an option.



# Scenario Continued.....

You witness an employee place freshly cut and washed lettuce into the same make unit to cool. The lettuce reads 53°F. This is a cooling method violation because this is not rapid cooling equipment.



# Scenario Continued.....

During your inspection you also note that the one of the make unit doors hangs slightly ajar so it doesn't close properly.



# You complete the Cold Holding Assessment Form.....

## Changes to Cold Holding Temperatures in NC

*Checklist for Assessing and Addressing Problems Once a Cold Hold Violation is Observed*

### Food

*Select All Applicable Observations (for multiple selections hold the CONTROL key then select the observation)*

(Select)

Are temperatures being taken often and properly to assess equipment?

Are food containers overfilled?

Can non-TCS (Time/Temperature Control for Safety) foods be removed or rearranged to warmer areas of the cooler?

Can some food that is needed less frequently be moved to walk-in or long-term cold storage?

Other

**Other:** \_\_\_\_\_

**Comments/Recommendations**

\_\_\_\_\_

# Section 1: Food

## Changes to Cold Holding Temperatures in NC

*Checklist for Assessing and Addressing Problems Once a Cold Hold Violation is Observed*

### Food

*Select All Applicable Observations (for multiple selections hold the CONTROL key then select the observation)*

(Select)

Are temperatures being taken often and properly to assess equipment?

Are food containers overfilled?

Can non-TCS (Time/Temperature Control for Safety) foods be removed or rearranged to warmer areas of the cooler?

Can some food that is needed less frequently be moved to walk-in or long-term cold storage?

Other

Other: \_\_\_\_\_

### Comments/Recommendations

Temperatures are not being monitored throughout the day. Additionally, the only make unit contains some TCS foods that are stacked above the fill line and over 41F. Recommend monitoring temperatures throughout the day and filling containers so that they are below the fill line of the pans.

# Section 2: Process

## Process

*Select All Applicable Observations (for multiple selections hold the CONTROL key then select the observation)*

(Select)

Are all foods cooled to 41°F or below before placing in holding units (buffets, prep coolers, salad bars)?

Are foods at ambient temperatures pre-chilled to help with temperature control?

Can Time as a Public Health Control (TPHC) be used for items that cannot be maintained below 41°F?

Are there packaged items that can be rearranged from the top of prep cooler to help keep them below 41°F?

Other

Other: \_\_\_\_\_

### **Comments/Recommendations**

Observed an employee wash and cut lettuce and then place it directly into the make unit at 53F. All TCS foods should be cooled to 41F using rapid cooling equipment prior to being placed into a make unit refrigerator. Make unit refrigeration is not rapid cooling equipment.



# Section 3: Equipment

## Equipment

*Select All Applicable Observations (for multiple selections hold the CONTROL key then select the observation)*

(Select)

Are compressor fans blocked or is air flow restricted inside unit?

Are prep unit tops and doors kept closed when not in use?

Is the ambient air temperature of the kitchen appropriate for the equipment?

Does equipment need maintenance (more coolant, coil cleaning, or gasket repair)?

Is there adequate air flow outside the prep cooler unit for air intake?

Other

Other: \_\_\_\_\_

### **Comment/Recommendations**

One door on the make unit has a broken hinge that needs to be repaired so the door can close properly. Equipment should be placed on a maintenance schedule.



# Section 4: Signatures & Contact Information

**Establishment Name/ID:** Jo's Sandwich Shop & More

John Doe

**PIC Name**

3/7/2019

**Date**

Johanna Hill/2443

**REHS Name/Number**

919-480-4504

**REHS Phone Number**

Please Contact your Local Health Department for Further Questions

# Prescribe an RCP

Risk Control Plan			
<b>Establishment Name:</b> Click or tap here to enter text.		<b>Type of Facility:</b> Choose an item.	
<b>Physical Address:</b> Click or tap here to enter text.		<b>Person in Charge:</b> Click or tap here to enter text.	
<b>City:</b> Click or tap here to enter text.	<b>State:</b> NC	<b>Zip Code:</b> Click or tap here to enter text.	<b>County:</b> Click or tap here to enter text.
<b>Inspection Time In:</b> Click or tap here to enter text.	<b>Inspection Time Out:</b> Click or tap here to enter text.	<b>Date:</b> Click or tap here to enter text.	<b>Agency:</b> Click or tap here to enter text.



# Prescribe an RCP

Based on this day's inspection, the following uncontrolled hazards known to contribute to foodborne illness were identified. (Write specific observations from today's inspection and delete the drop-down menus you do not use.)

- Choose an item. Choose an item. Choose an item. Choose an item.
- Choose an item.
  - (1) Improper cold holding due to staff behavior.
  - (2) Improper cooling.
  - (3) Improper ambient cooling.
  - (4) Improper cold holding due to poor equipment maintenance.

RISK FACTORS IDENTIFIED / CORRECTIVE ACTION REQUIRED			
UNCONTROLLED PROCESS STEP OR CRITICAL CONTROL POINT	COMMON HAZARD & FOOD CODE CITATION	CRITICAL LIMITS	CORRECTIVE ACTION WHEN LIMITS ARE NOT MET
1. Choose an item.	Choose an item.	Choose an item.	Choose an item.
2. Choose an item.	Choose an item.	Choose an item.	Choose an item.
3. Choose an item.	Choose an item.	Choose an item.	Choose an item.
4. Choose an item.	Choose an item.	Choose an item.	Choose an item.



# Prescribe an RCP

RISK FACTORS IDENTIFIED / CORRECTIVE ACTION REQUIRED			
UNCONTROLLED PROCESS STEP OR CRITICAL CONTROL POINT	COMMON HAZARD & FOOD CODE CITATION	CRITICAL LIMITS	CORRECTIVE ACTION WHEN LIMITS ARE NOT MET
Choose an item.	Choose an item.	Choose an item.	Choose an item.
2. Choose an item. (1) Improper cold holding due to staff behavior.		em.	Choose an item.
3. (2) Improper cooling. (3) Improper ambient cooling.		em.	Choose an item.
4. (4) Improper cold holding due to poor equipment maintenance.		em.	Choose an item.



# Prescribe an RCP

The following risk control plan (RCP) is recommended to establish active managerial control of the identified uncontrolled hazards. This RCP may be available for review by the regulatory authority upon request (Additional notes can be added in addition to drop down menus. Drop down menus can be deleted but are there for your convenience)

**Purpose:** Choose an item. Choose an item. Choose an item. Choose an item.

**Instructions:** Choose an item.

**Monitoring:** (1) To keep cold TCS foods below 41°F to prevent microbial growth.  
(2) To cool foods properly in order to prevent microbial/toxin growth.

**Corrective:** (3) To cool foods properly in order to prevent microbial/toxin growth.  
(4) To keep cold, TCS, foods below 41°F by properly maintaining equipment.

**Reporting Frequency to the EHS:** Choose an item.

**Reporting Method:** Choose an item. Click or tap here to enter text.

**EHS Return Follow-up Date:** Click or tap to enter a date.

**Additional Comments (if needed):** Click or tap here to enter text.



# Prescribe an RCP

**As the person in charge of** Click or tap here to enter text. **located at** Click or tap here to enter text., **I have reviewed, and understand the provisions of this voluntary Risk Control Plan.**

Click or tap here to enter text.

Click or tap to enter a date.

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**(PIC)**

**(Date)**

Click or tap here to enter text.

Click or tap to enter a date.

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**(REHS)**

**(Date)**

# Questions?

**Keep cold foods**



**or below**