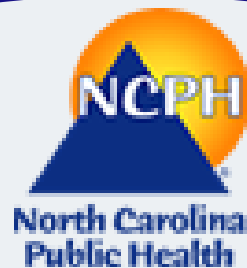


Food Code Refresher

How to Properly Assess Code Compliance During a Risk-Based Inspection



Refresher Objectives

- What is a Risk-Based Inspection ?
- Menu Review & the Quick Walk-through
- Static vs. Dynamic processes & Relative Risk
- Asking Specific Questions & Assessing Code Compliance
- Engage discussion through an inspection scenario

What Does a
Risk-Based Inspection
Mean to You?

Basics of Risk-Based Inspection

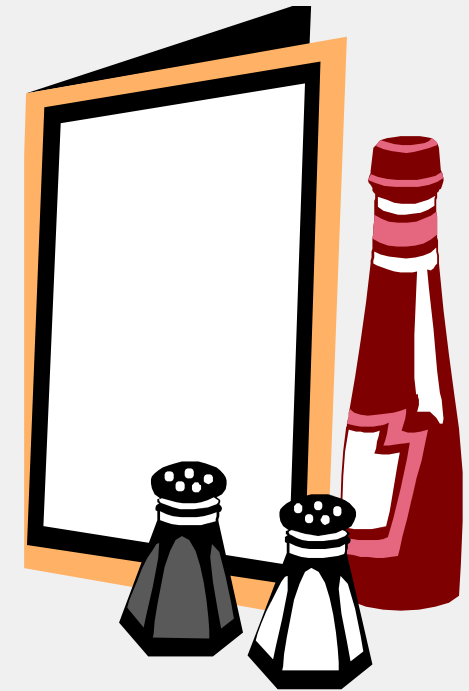
- Strategic plan on how to address our 5 risk factors:
 1. Food from Unsafe Sources
 2. Improper Holding Temperatures
 3. Inadequate Cooking
 4. Contaminated Equipment
 5. Poor Personal Hygiene

Basics of Risk-Based Inspection

- Announce yourself & the reason for your visit
 - Ask the PIC to accompany you during your inspection
 - Wash your hands
-
- Request a menu & conduct a quick walk-through
 - Prioritize where to start assessing food
 - Ask specific questions using risk factors as your basis
 - Make accurate observations

Reviewing the Menu or Food List

- Helps identify:
 - High-risk foods or high-risk processes
 - Operational steps that often go unevaluated
 - Types of foods to expect during the inspection



When To Do A Menu Review



- During Plan Review – Yes!
- Initial Inspection – Yes!
- Periodically – Yes!
- As a Sit Down Exercise at the Beginning of the Inspection – ???
- During the Quick Walk-Through – Yes!

Conduct a Quick Walk-Through

- Meant to be QUICK (2-3 minute in duration)
- Purpose: Determine the critical processes being conducted at the time of the inspection so you can prioritize where to begin your assessment of foods
- Normally, you would not stop and address issues that you see



Quick Walk-through

Consider:

- Whether the activity is static or dynamic
- Relative Risk
- The data you will need to accurately assess the activity

Static Activity

One that will likely be the same over the course of the inspection

Example: Cold Holding, Hot Holding, Food Storage, Employee Health Polices, Manager Certification, Most GRPs

Dynamic Activity

One that will likely be completed soon or will change quickly over the course of the inspection

Examples: Serving RTE Food with Bare Hands, Cooling, Cooking, Receiving PHF/TCS Foods, Preparation, Reheating

Relative Risk

- **What does it mean to determine relative risk? Ask yourself:**
 - What is the likelihood that the activity will cause foodborne illness if not addressed as soon as possible?
 - How does this compare to the other activities that you are seeing?
 - You must complete your walk-through to be able to determine the relative risk of all the activities occurring at the time of inspection

Ask Specific Questions

- During the quick walk-through or before, ask specific questions to determine if the following are being conducted:
 - **Are you in the process of cooking or preparation?**
 - **Are you cooling anything?**
 - Hot to cold
 - Ambient
 - **Are you reheating?**
 - **Have you received anything today?**
 - Source

Steps for Assessing Code Compliance

1. Make accurate observations
2. Ask open-ended questions
3. Determine code critical limits (CLs)
4. Compare observations with CLs

Scenario

- Your inspection begins at 10:00 am at a full-service restaurant that serves breakfast, lunch and dinner.
- During your walk-through, you notice:
 - hamburgers on the grill;
 - lunch menu items on the steam table;
 - an employee cutting raw chicken;
 - a thick container of gravy in the walk-in cooler; and
 - several refrigerators throughout the facility
- What questions do you need to ask during your walk-through?

Scenario continued...

- Through questioning, you obtain the following information during your walk-through:
 - The hamburgers are being cooked from raw
 - The lunch menu items were said to have been heated up (some cooked & others reheated to 165°F) on the stove before placing on the steam table
 - The raw chicken is going to be placed in a marinade to be cooked for tomorrow's special menu
 - The gravy was leftover from preparation of today's breakfast menu
 - Refrigerators hold items that are needed for service; walk-in cooler is designated for cooling and bulk food storage
- Where do you begin?
- How do you prioritize where to begin your assessment of the establishment?

Scenario conclusion

1. The hamburgers are being removed and placed in a pan of au jus on the side of the grill. The temperature is at 140°F at this point. What do you do?
2. When checking the temperatures on the steam table, you notice the breakfast items (grits, gravy, etc.) are consistently around 150°F, chicken pie is 180°F, and various beans (green beans, pintos, etc.) are 134°F -135°F. What do you do?
3. In the walk-cooler, you check the temperature of the gravy and it is 75°F. What do you do?
4. When assessing other refrigeration, you find sliced tomatoes at 47°F in the sandwich preparation unit. What do you do?