

#### Maricopa County Cutting Edge Program



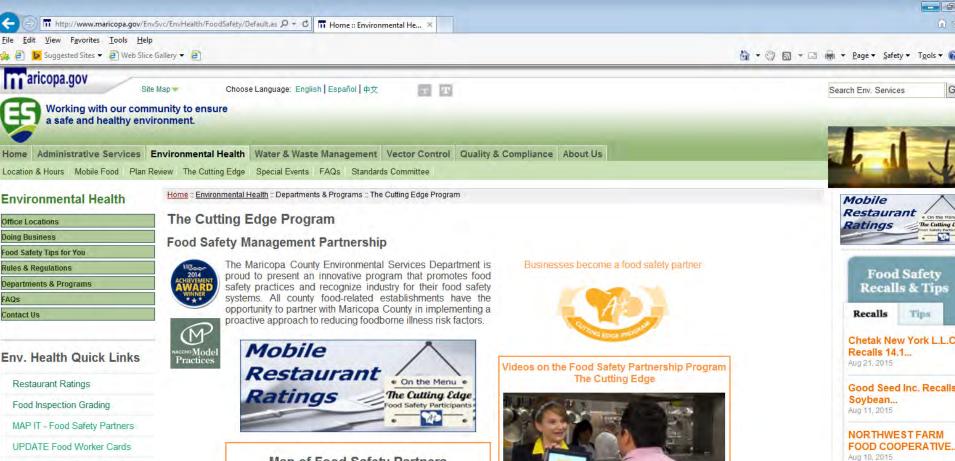
Food Service facilities, must submit policies for the following applicable Risk Factors:

- Cooking Temperatures
- Cooling
- Reheating
- Cold Holding
- Hot Holding
- Hand Washing / No Bare Hand Contact
- Cross Contamination
- Cleaning and Sanitizing Food Contact Surfaces
- Approved Food Source
- Employee Health and Illness

Policies are evaluated for minimum code compliance, training of staff, and verification.

Every other inspection is a Verification Visit that focuses on evaluating these risk factor areas.





Map of Food Safety Partners Pets in Food Establishments Cutting Edge Program Participants pdf | Excel Home Baked Goods Need a Permit?



View Map Cutting Edge participants map offers enhanced data to





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### Questions?





## Conducting a Risk Factor Study: Benefits to your jurisdiction



#### Benefits to a Jurisdictions Food Protection Program

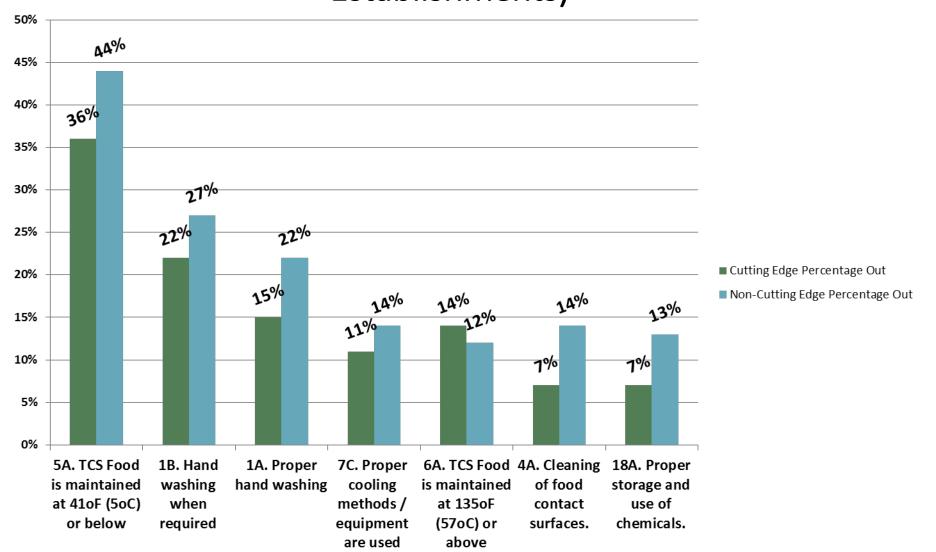


- In 2002 Maricopa County conducted its first self assessment on Program Standards.
  - Major gap at the time was not having a Long Term Intervention or Risk Control Plan Policy in place to address repetitive risk factor violations.
  - Involved training staff on how to assist operators in developing these plans.
- In 2015 Maricopa County was awarded a five year FDA Cooperative Agreement Grant.
- MCESD applied for and was awarded a 5 year FDA Cooperative Agreement grant.
  - Year 1: Risk factor study
  - Year 2: AMC toolbox and training staff on AMC
  - Year 3: Outreach, videos linked to inspection reports
  - Year 4: Revisions/updates
  - Year 5: Risk factor study



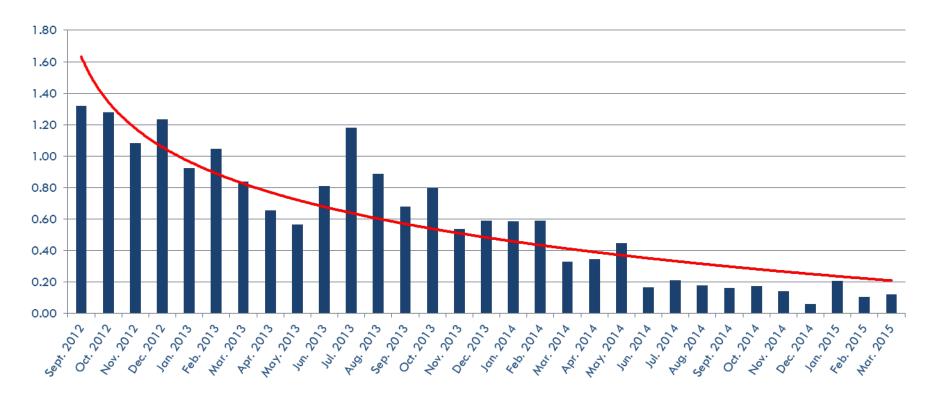
# Maricopa County 2015-2016 Risk Factor Survey Overview (Cutting Edge Verses Non – Cutting Edge Establishments)





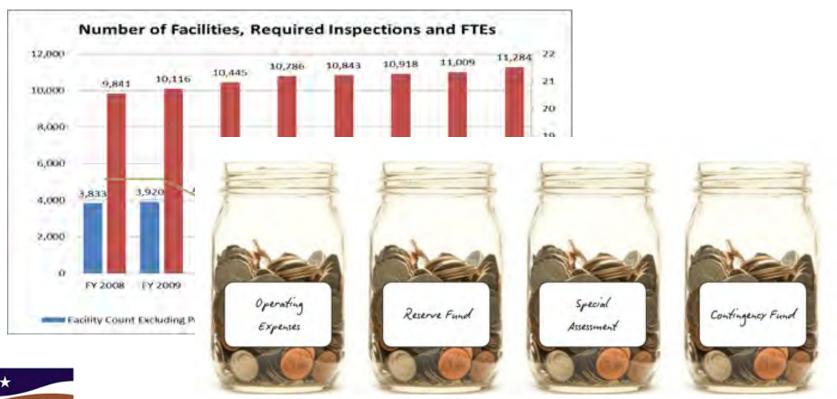
### Provides data that supports policy development and change





Employee Health Policy Compliance over time

#### Mechanisms to justify program





#### Lasting impact and buy-in





#### Active Managerial Control - FDA Definition

- The purposeful incorporation of specific actions or procedures by industry management into the operation of your business to attain control over foodborne illness risk factors.
- It embodies a preventative rather than reactive approach to food safety.
- Having active managerial control includes having procedures in place for controlling identified foodborne illness risk factors through a continuous system of monitoring and verification.

## Credibility from statistically sound study – comparability over time







## Study changes the dynamic between industry and regulator





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### Questions?



