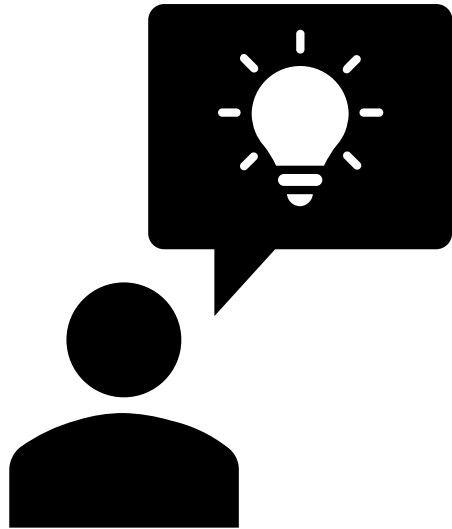


Retail Food Risk Factor Study Database

May 7, 2020

Overview



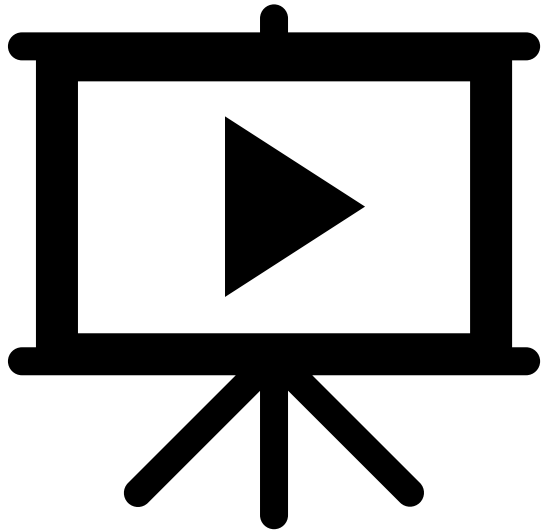
- About the Database
- Example of database use by Southern Nevada Health District

Housekeeping Items



Throughout the presentation and during the discussion and Q&A session, please use the chat box to share your experiences and ask questions. The facilitator will pose your questions to the presenters.

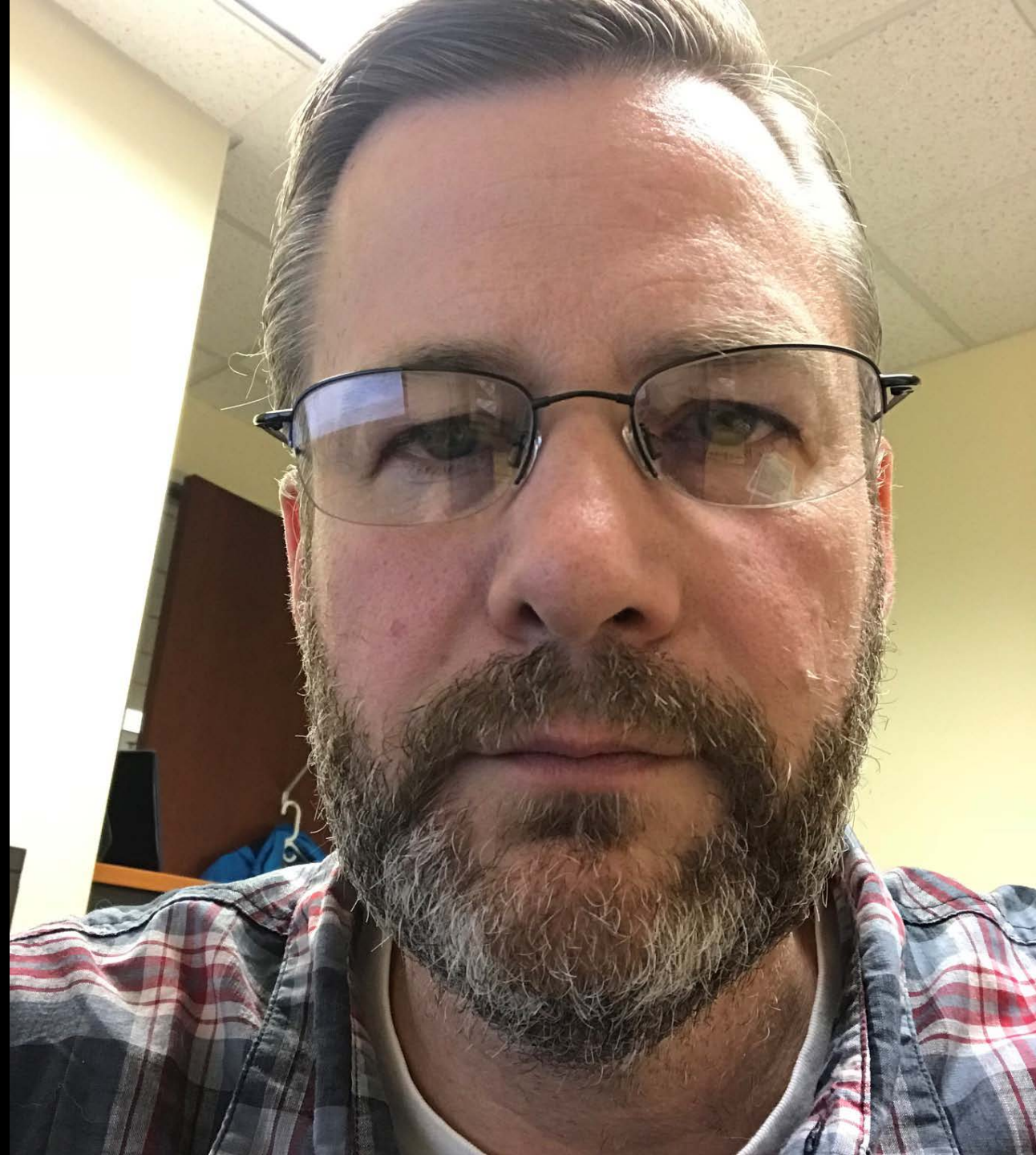
Recording



A link to the recorded webinar will be emailed to all participants. This recording and past food safety sharing sessions can also be found the NACCHO website:

<https://www.naccho.org/programs/environmental-health/hazards/food-safety/mentorship>

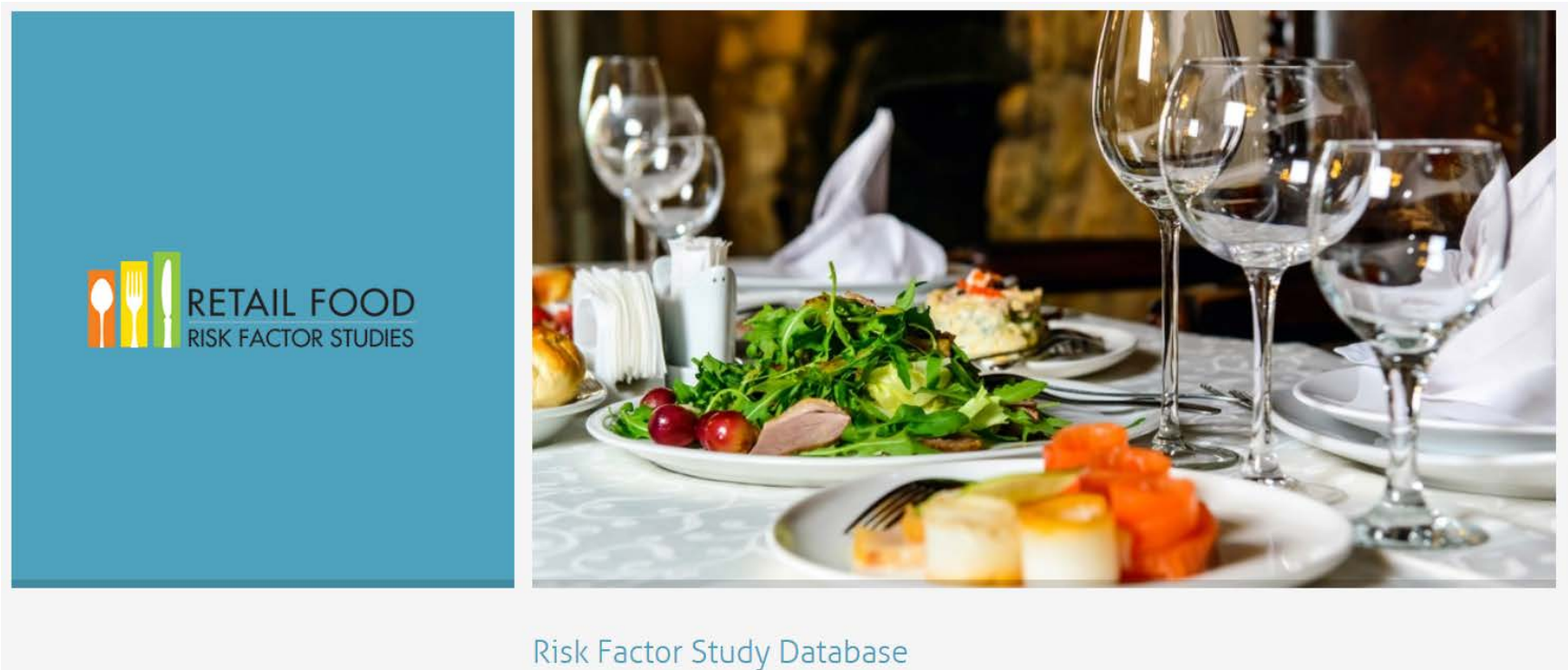
Michael Nordos



FOODSHIELD

Retail Food Risk Factor Study Database

Users Guide



Project Goal – Technological Solution

Measuring Program Effectiveness

- Method to measure public health outcomes
- Develop a web-based database platform (FoodSHIELD) for maintaining, storing, and analyzing data
- Provide infrastructure support for jurisdictions conducting their own Studies



Project Goal – Technological Solution

Measuring Program Effectiveness (cont.)

- Compatible with new types of data collection technology
- Uploading of data in “real-time”
- “Firewalls” to maintain the integrity and security of data
- Ability for jurisdictions to share data
- Flexibility to exclude/include data collection fields (with the exception of the primary ten data items)



Project Goal – Technological Support for Standard 9 – Program Assessment

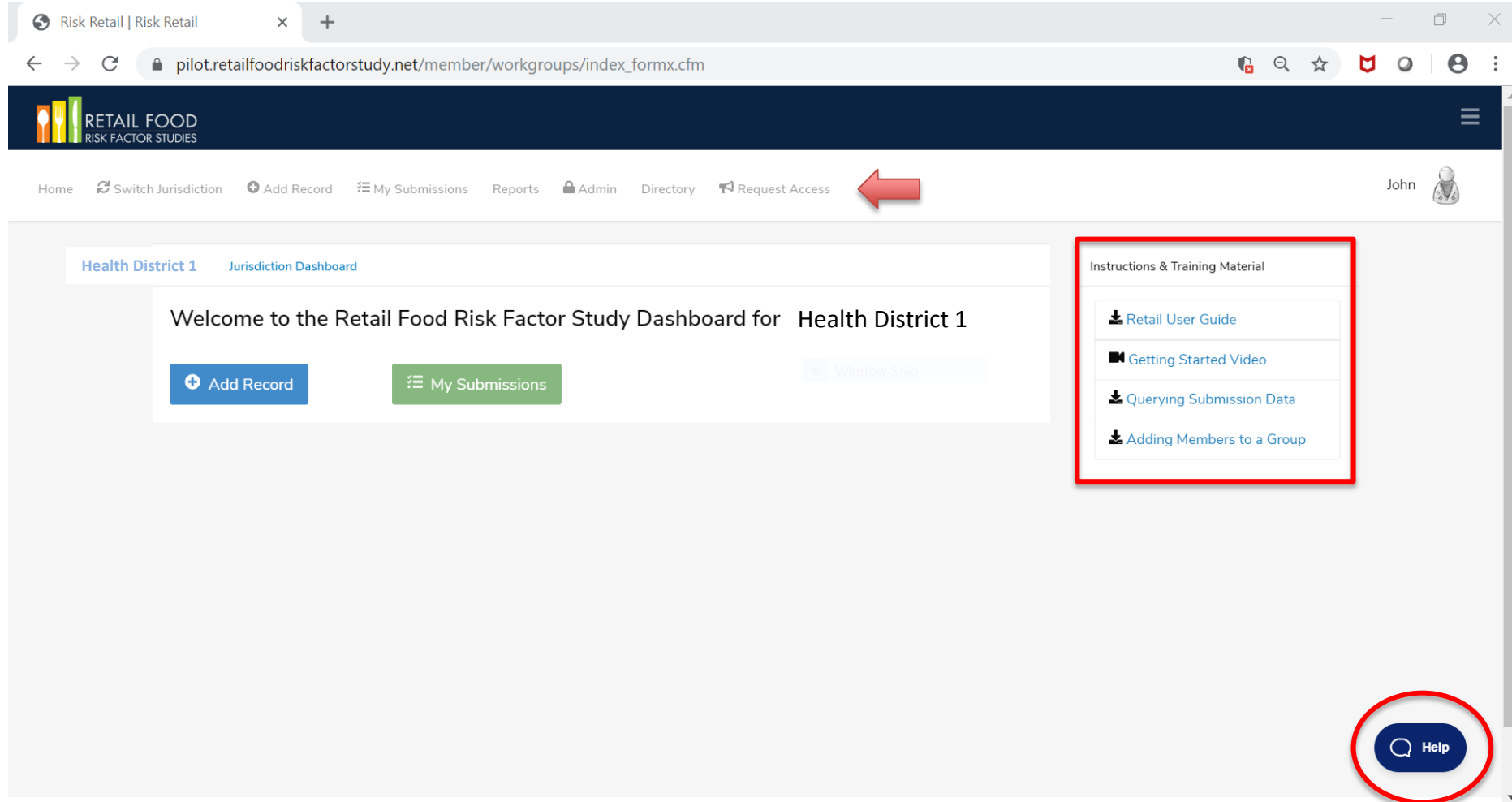
Process used to measure the success of a jurisdiction's program in reducing the occurrence of foodborne illness risk factors

Three Core Requirements

- **Conduct a study on the occurrence of foodborne illness risk factors**
- **Develop a risk factor report that summarizes the data analysis from the study period**
- Implement a targeted intervention strategy designed to address risk factors



Main Navigation Toolbar



Risk Retail | Risk Retail

pilot.retailfoodriskfactorstudy.net/member/workgroups/index_formx.cfm

Home Switch Jurisdiction Add Record My Submissions Reports Admin Directory Request Access John

Health District 1 Jurisdiction Dashboard

Welcome to the Retail Food Risk Factor Study Dashboard for Health District 1

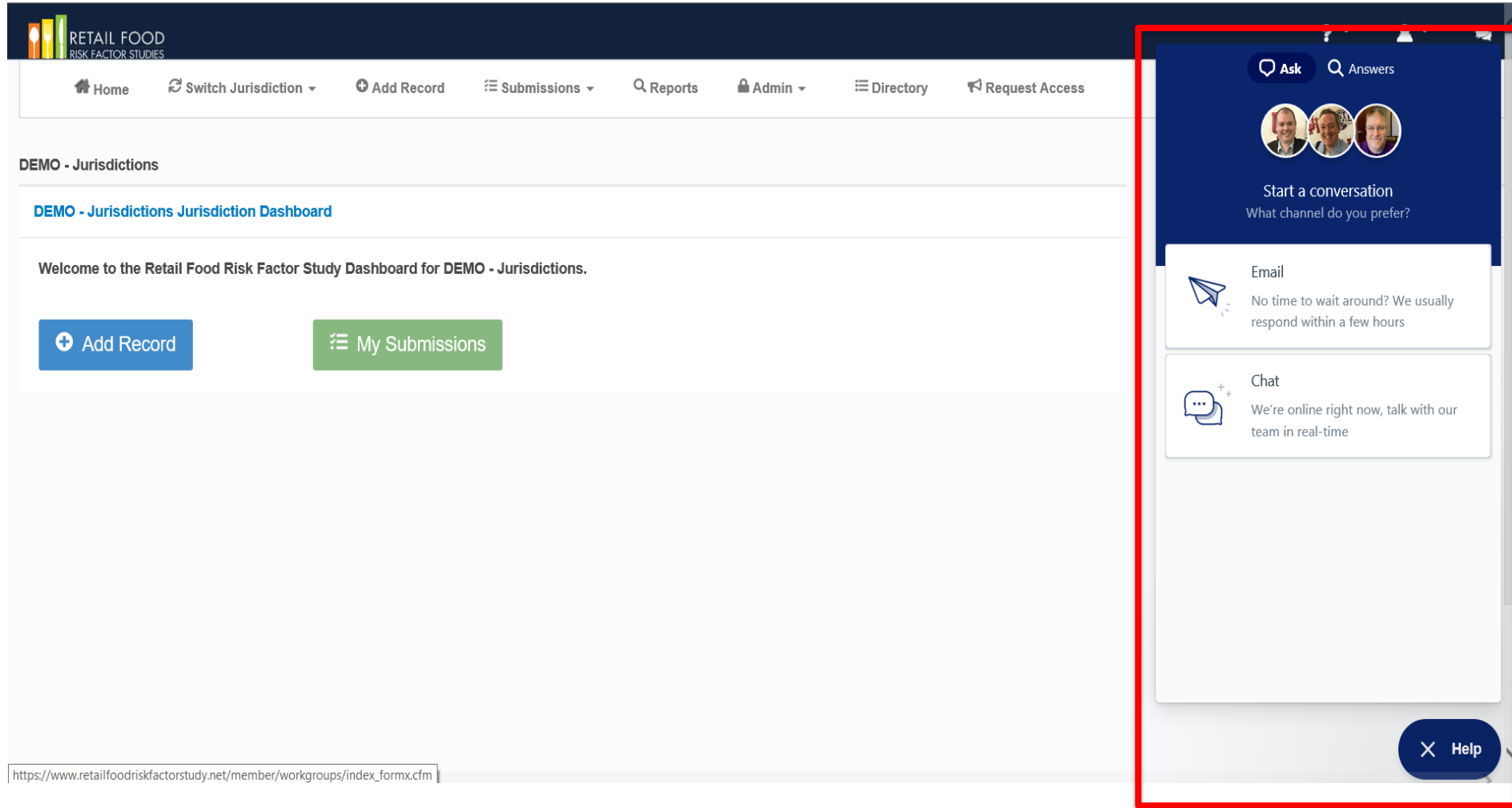
Add Record My Submissions Window Snip

Instructions & Training Material

- Retail User Guide
- Getting Started Video
- Querying Submission Data
- Adding Members to a Group

Help





The screenshot shows the 'DEMO - Jurisdictions' dashboard. The top navigation bar includes: Home, Switch Jurisdiction, Add Record, Submissions, Reports, Admin, Directory, and Request Access. The main content area features a 'DEMO - Jurisdictions Jurisdiction Dashboard' link and a welcome message: 'Welcome to the Retail Food Risk Factor Study Dashboard for DEMO - Jurisdictions.' Below this are two buttons: 'Add Record' and 'My Submissions'. A help overlay is visible on the right side, containing a search bar for 'Ask' and 'Answers', three user profile pictures, and the text 'Start a conversation What channel do you prefer?'. Two options are listed: 'Email' (No time to wait around? We usually respond within a few hours) and 'Chat' (We're online right now, talk with our team in real-time). A 'Help' button is at the bottom right of the overlay.

https://www.retailfoodriskfactorstudy.net/member/workgroups/index_formx.cfm



Database Roles and Permissions

- **Group Administrators** – Users with Group Admin access can add, edit, and view their data collection record submissions. They can also view all data collection records, run reports, manage status of group.
- **Member** – Users with Member access can add, edit, and view their record submissions.
- **Data Viewer** – Users with Data Viewer access can view records.




Member Management

Retail Food Risk Factor Study | M x +

pilot.retailfoodriskfactorstudy.net/my/workgroups/admin/adminmembers.cfm

RETAIL FOOD
RISK FACTOR STUDIES

Home: [Switch Jurisdiction](#) [Add Record](#) [My Submissions](#) [Reports](#) [Admin](#) [Directory](#) [Request Access](#) John 

Health District 1

Risk Retail (Closed Group)

(A Admin Risk Retail Group Risk Retail Team)





[+ Add Member](#) [All Members](#) [Pending](#) [External Groups](#) [Member Tools](#)

Window Snip

Current Members

Show 10 entries

Search:

Name	Organization	Role	Access
 Adams, John Member	Health District 1	Member	Action
 Jones, Mary Member	Health District 1	Data Viewer	Action
 Maxwell, Richard Member	Health District 1	Member	Action
 Smith, Sam Member	Health District 1	Member	Action

[Help](#)



Foodborne Illness Risk Factors and the Associated 10 Primary Data

Foodborne Illness Risk Factor	Items Associated Primary Data Item Numbers and Description
Poor Personal Hygiene	<ul style="list-style-type: none"> • Data Item #1 – Employees practice proper handwashing. • Data Item #2 – Employees do not contact ready-to-eat foods with bare hands.
Contaminated Equipment/Protection from Contamination	<ul style="list-style-type: none"> • Data Item #3 – Food is protected from cross contamination during storage, preparation, and display. • Data Item #4 – Food contact surfaces are properly cleaned and sanitized.
Improper Holding Time/Temperature	<ul style="list-style-type: none"> • Data Item #5 – Foods requiring refrigeration are held at the proper temperature. • Data Item #6 – Foods displayed or stored hot are held at the proper temperature. • Data Item #7 – Foods are cooled properly. • Data Item #8 – Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.
Inadequate Cooking	<ul style="list-style-type: none"> • Data Item #9 – Raw animal foods are cooked to required temperatures. • Data Item #10 – Cooked foods are reheated to required temperatures.

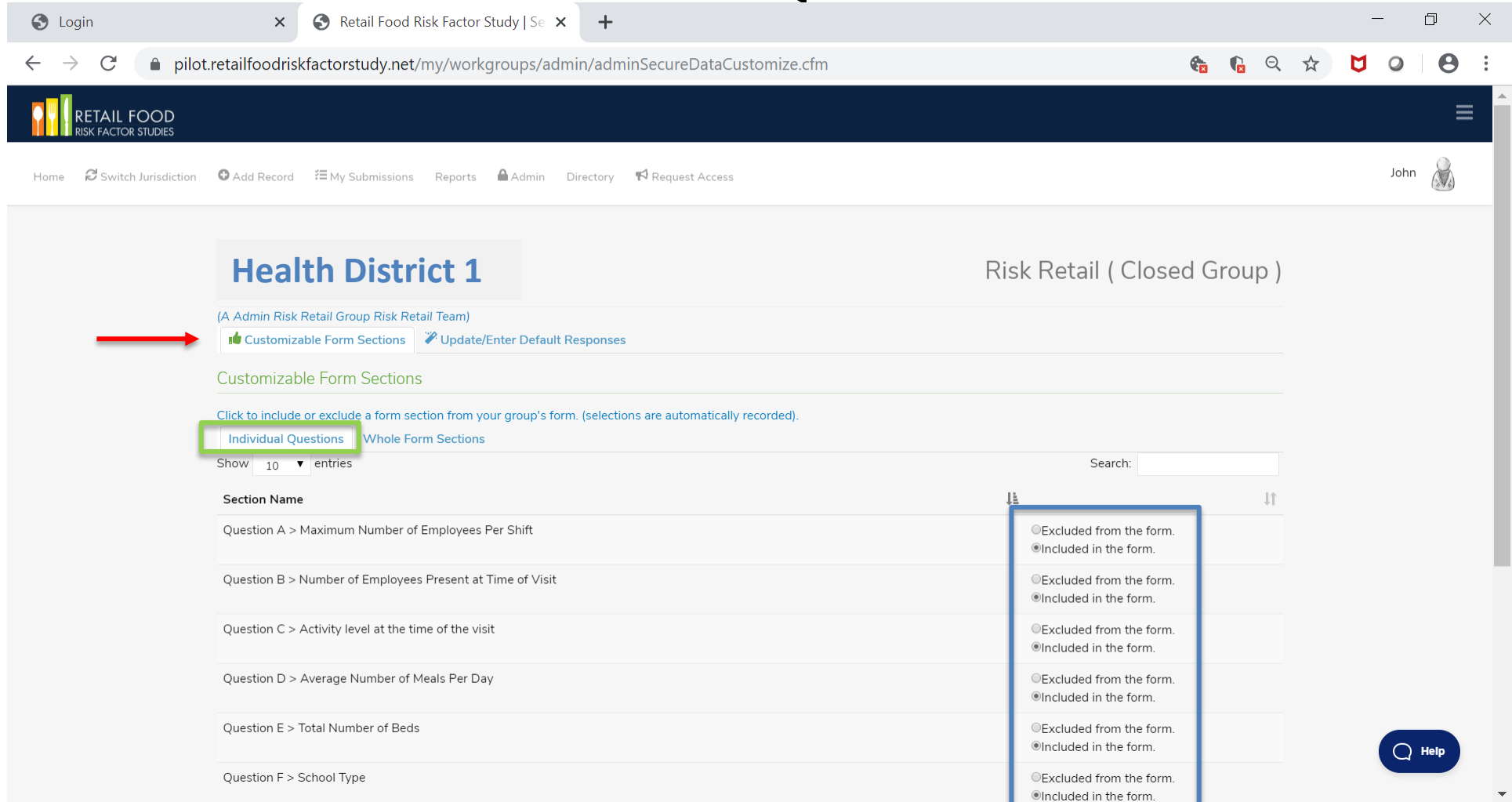
Other Areas of Interest

Data Items 11 – 19

Other Areas of Interest (Secondary Data Items)

- Data Item #11 – Handwashing facilities are accessible and properly maintained.
- Data Item #12 – Employees practice good hygiene.
- Data Item #13 – Consumers are properly advised of risks of consuming raw or undercooked animal foods.
- Data Item #14 – Time alone is properly used as a public health control.
- Data Item #15 – Facilities have equipment and tools for ensuring food temperature control and sanitization of food contact surfaces.
- Data Item #16 – Special processes are conducted in compliance with issued variance / HACCP Plan, when required.
- **Data Item #17 – Food is received from safe sources.**
- Data Item #18 – Toxic materials are identified, used, and stored properly.
- Data Item #19 – Management and food employees are trained in food allergy awareness as it relates to their assigned duties.

Customize the Data Collection Form Individual Questions



The screenshot shows a web browser window with the URL `pilot.retailfoodriskfactorstudy.net/my/workgroups/admin/adminSecureDataCustomize.cfm`. The page title is "Health District 1" and the group is "Risk Retail (Closed Group)". A red arrow points to the "Customizable Form Sections" link. Below this, there are two tabs: "Individual Questions" (highlighted with a green box) and "Whole Form Sections". A table lists six questions with radio buttons for "Excluded from the form" and "Included in the form". A blue box highlights the "Included in the form" options for all six questions. A "Help" button is visible in the bottom right corner.

Health District 1 Risk Retail (Closed Group)

(A Admin Risk Retail Group Risk Retail Team)

[Customizable Form Sections](#) [Update/Enter Default Responses](#)

Customizable Form Sections

Click to include or exclude a form section from your group's form. (selections are automatically recorded).

[Individual Questions](#) [Whole Form Sections](#)

Show 10 entries Search:

Section Name	
Question A > Maximum Number of Employees Per Shift	<input type="radio"/> Excluded from the form. <input checked="" type="radio"/> Included in the form.
Question B > Number of Employees Present at Time of Visit	<input type="radio"/> Excluded from the form. <input checked="" type="radio"/> Included in the form.
Question C > Activity level at the time of the visit	<input type="radio"/> Excluded from the form. <input checked="" type="radio"/> Included in the form.
Question D > Average Number of Meals Per Day	<input type="radio"/> Excluded from the form. <input checked="" type="radio"/> Included in the form.
Question E > Total Number of Beds	<input type="radio"/> Excluded from the form. <input checked="" type="radio"/> Included in the form.
Question F > School Type	<input type="radio"/> Excluded from the form. <input checked="" type="radio"/> Included in the form.

Help



Top of Data Collection Form – Navigation Pane

Show Header Information

Progress: 2 %

Navigation:

- INDUSTRY SEGMENT
- DATA COLLECTION INFORMATION
- ESTABLISHMENT INFORMATION
- INFORMATION ON THE REGULATORY AUTHORITY
- MANAGER CERTIFICATION
- EMPLOYEE HEALTH POLICY
- ITEM 1: HANDWASHING
- ITEM 2: NO BARE HAND CONTACT WITH READY-TO-EAT FOOD
- ITEM 3: PROTECTION FROM CONTAMINATION
- ITEM 4: CLEANING AND SANITIZING FOOD CONTACT SURFACES
- ITEM 5: COLD HOLDING OF TCS FOOD
- ITEM 6: HOT HOLDING OF TCS FOOD
- ITEM 7: COOLING TCS FOODS
- ITEM 8: DATE MARKING RTE TCS FOODS
- ITEM 9: COOKING RAW ANIMAL FOODS
- ITEM 10: REHEATING COOKED FOODS
- ITEM 11: Other Areas of Interest - HANDWASHING FACILITIES
- ITEM 12: Other Areas of Interest - GOOD HYGIENIC PRACTICES
- ITEM 13: Other Areas of Interest - CONSUMER ADVISORY
- ITEM 14: Other Areas of Interest - TIME USED AS A PUBLIC HEALTH CONTROL
- ITEM 15: Other Areas of Interest - FOOD TEMPERATURE CONTROL AND SANITATION
- ITEM 16: Other Areas of Interest - SPECIAL PROCESSES
- ITEM 17: Other Areas of Interest - SAFE SOURCES
- ITEM 18: Other Areas of Interest - TOXIC MATERIALS
- ITEM 19: Other Areas of Interest - FOOD ALLERGY AWARENESS

Data Collection Options

✓ Status Form i Instructions Exit

1. Poor Personal Hygiene, Data Items #1 and #2

Restaurants

Full Service

System Assessment

Save This Page

Need help?

Bottom of the Page – Navigation Pane

ESTABLISHMENT INFORM ▼

Save & Go To First Save & Go To Previous Save & Go To Next Save & Go To Last ✓ Completion Status





Instructions for Entering Data


Icons located at the beginning of each data field provide marking instructions / guidance for data entry

Establishment Name:* x

Business name of the randomly selected establishment. If the name is different than the one contained in the GIS database used for the selection of establishments for the Study, enter the current name the establishment is doing business under. **NOTE:** Should an establishment name-change be recorded, the data collector is to notify the study coordinator via e-mail of the name change.

 **Establishment Name:*** Rectangular Ship ▾

 **Street Address: ***

 **City ***



Submitting a Completed Data Collection Record

Running a QA Check of Data Entries

Navigation: ITEM 19: Other Are Progress: 99 % Data Collection Options

✓ Status Form Instructions Exit

Status Report

Status

ITEM 18: Description of Observations - TOXIC MATERIALS

Fix Page Issues

ITEM 18: Descriptions of Observations - TOXIC MATERIALS

- Please record a valid response to **18B. Other (describe in the comments section) ***.

Submit as Completed

Save & Submit Full Response Delete

ITEM 19: Other Are Save & Go To First Save & Go To Previous ✓ Completion Status

Managing Submitted Data Collection Records

Risk Retail | Risk Retail

pilot.retailfoodriskfactorstudy.net/member/workgroups/index_formx.cfm?ModID=Mod2b

RETAIL FOOD RISK FACTOR STUDIES

Home Switch Jurisdiction Add Record My Submissions Reports Admin Directory Request Access John

All Submissions

Report Data Filters Report Results

Show 10 entries

Get Excel File of Results

Search:

Open	STATUS	ID	ENTERED BY	GROUP INFO	ENTERED ON	LAST UPDATED ON (YY-MM-DD)	FOOD SAFETY MANAGEMENT SYSTEM	INDUSTRY SEGMENT	FACILITY TYPE	COLLECTION DATE
Edit View	Completed	000001121	Jones, Mary Mary.Jones@HealthDistrict1.gov 999-999-9999	Health District 1	12/04/2018 at 8:01 AM MST	12/04/2018 at 1:38 PM MST	1. Poor Personal Hygiene, Data Items #1 and #2	Restaurants	Full Service	12/01/2018
Edit View	Failed Validation	000001121	Jones, Mary Mary.Jones@HealthDistrict1.gov 999-999-9999	Health District 1	12/05/2018 at 8:05 AM MST	12/05/2018 at 8:13 AM MST	2. Contaminated Equipment, Protection from Contamination, Data Items #3 and #4	Restaurants	Full Service	12/05/2018
Edit View	Entry Started	0000011219	Jones, Mary	Health	12/05/2018 at 8:09 AM		3. Improper Holding / Time and	Restaurants	Full Service	

Showing 1 to 10 of 19 entries

Previous 1 2 Next

Help

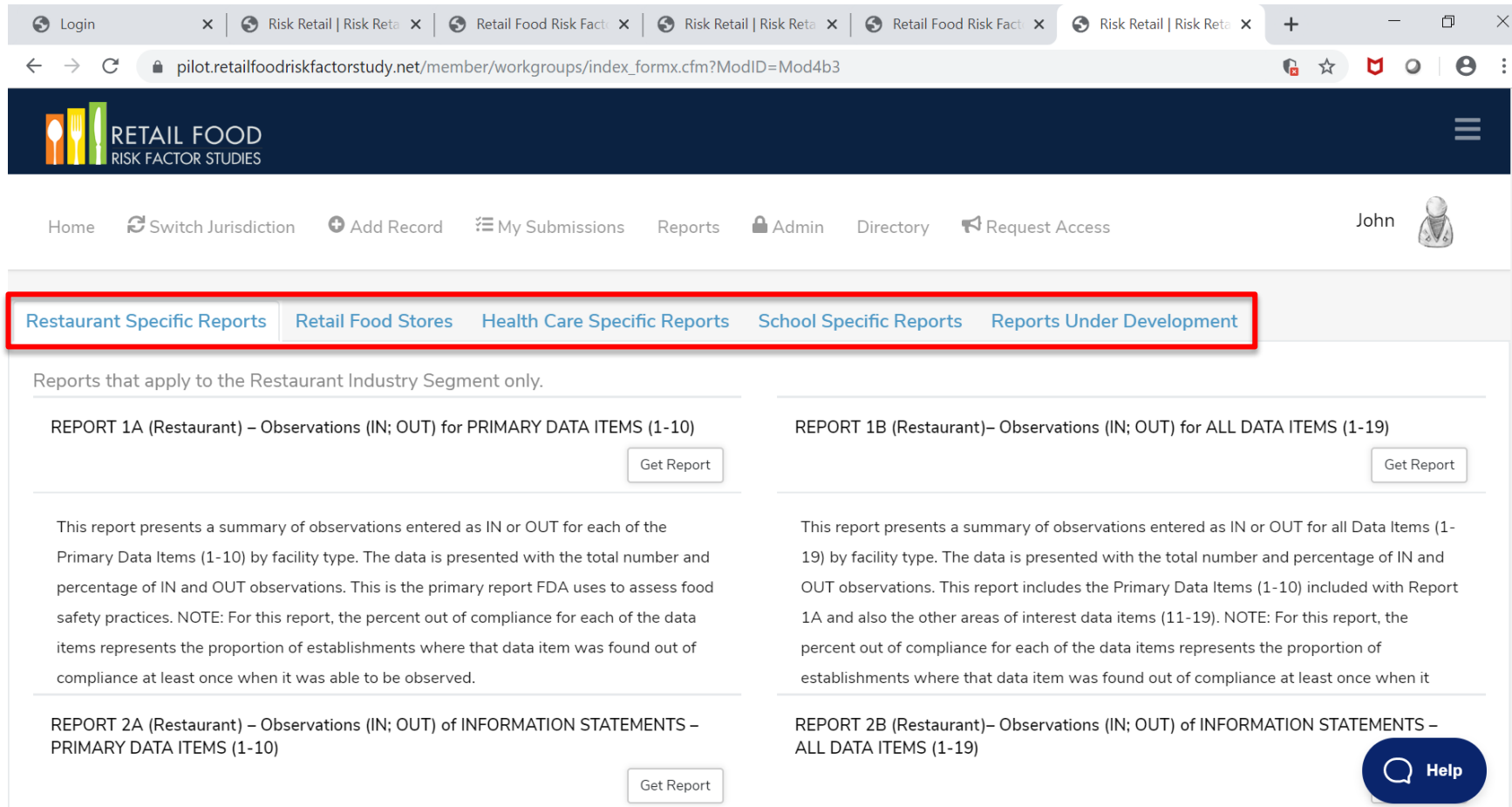


Reports That Have Been Developed

- Reports (1A and 1B) for Analyzing Observations (IN; OUT) of Data Items
- Reports (2A and 2B) for Analyzing Observations (IN; OUT) of Information Statements
- Report 3 Summarizing the Markings (IN; OUT; NO; NA) for All Information Statements
- Report 4 for Analyzing Observations (IN; OUT) for foodborne illness Risk Factor Areas



Accessing Report Menus



The screenshot shows a web browser window with the URL `pilot.retailfoodriskfactorstudy.net/member/workgroups/index_formx.cfm?ModID=Mod4b3`. The application header includes the logo and navigation links: Home, Switch Jurisdiction, Add Record, My Submissions, Reports, Admin, Directory, Request Access, and a user profile for John. A red box highlights the 'Reports' menu, which contains the following items: Restaurant Specific Reports, Retail Food Stores, Health Care Specific Reports, School Specific Reports, and Reports Under Development. Below the menu, there are four report options, each with a 'Get Report' button:

- REPORT 1A (Restaurant) – Observations (IN; OUT) for PRIMARY DATA ITEMS (1-10)**
This report presents a summary of observations entered as IN or OUT for each of the Primary Data Items (1-10) by facility type. The data is presented with the total number and percentage of IN and OUT observations. This is the primary report FDA uses to assess food safety practices. NOTE: For this report, the percent out of compliance for each of the data items represents the proportion of establishments where that data item was found out of compliance at least once when it was able to be observed.
- REPORT 1B (Restaurant)– Observations (IN; OUT) for ALL DATA ITEMS (1-19)**
This report presents a summary of observations entered as IN or OUT for all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. This report includes the Primary Data Items (1-10) included with Report 1A and also the other areas of interest data items (11-19). NOTE: For this report, the percent out of compliance for each of the data items represents the proportion of establishments where that data item was found out of compliance at least once when it
- REPORT 2A (Restaurant) – Observations (IN; OUT) of INFORMATION STATEMENTS – PRIMARY DATA ITEMS (1-10)**
- REPORT 2B (Restaurant)– Observations (IN; OUT) of INFORMATION STATEMENTS – ALL DATA ITEMS (1-19)**

A 'Help' button is visible in the bottom right corner of the report area.



Retail Food Risk Factor Studies Landing Page



<https://www.retailfoodriskfactorstudy.net/>

HOME ABOUT

Risk Factor Study Database

Do you know if food establishments are doing all they can to reduce the risk of foodborne illness in your community? Does your Retail Food Regulatory Program track improvement in food safety practices of foodservice and other retail food establishments? Explore this website to find a database tool that can help your regulatory retail food program:

- History
- FAQs
- Register

Collect, store and track data on the occurrence of foodborne illness risk factors


<https://www.retailfoodriskfactorstudy.net>



Retail Food Risk Factor Studies
Registration Form

Retail Food Risk Factor Study Data Collection tool was developed to assist State, Tribal, Territory, and Local (STTL) regulatory health jurisdictions conduct a Retail Food Risk Factor Study to determine the occurrence of foodborne illness risk factors within their jurisdictions. The Data Collection tool can be used to collect, store, and track data on the occurrence of foodborne illness risk factors within foodservice establishments and retail food stores; maintain data integrity and security; and produce reports on the control of risk factors and efforts to enhance retail food protection within a jurisdiction. Click to learn more about [FDA Retail Food Risk Factor Study](#).

Instructions: Complete form and send it to your [FDA Retail Food Specialist](#) to get access to the Risk Factor Studies Data Collection Tool.

Name of Applicant <i>(Last, First, MI)</i>	
Title	
Agency Name	
Office Address	
Telephone No. <i>(Include Area Code)</i>	
Email	
Signature 	Date <i>(mm/dd/yyyy)</i>

For technical help, please contact helpdesk@foodshield.org.



Other Available Resources

- **NRFT members have a Demo Database**
<https://www.fda.gov/food/voluntary-national-retail-food-regulatory-program-standards/directory-fda-retail-food-specialists>
- **Food Protection Defense Institute (FPDI) – On line support system.**
helpdesk@foodshield.org





U.S. FOOD & DRUG
ADMINISTRATION



Christine
Sylvis



RISK FACTOR STUDY ACTION PLAN

PROJECT MANAGER: David Greer

ACTION STEPS	PERSON(S) INVOLVED	COMPLETION DATE
Explain to staff what RF study is and why it is important <ul style="list-style-type: none"> • Special FO staff meeting (Dec 2015) • Discuss in FOL meeting, have supervisors and seniors bring the message down to front line staff (Dec 15) • Discuss in meetings with director/Quality Circle (Dec 15) 	Christine Sylvis, David Greer, FOL team, Jackie Reszetar, Dr. Iser	1/6/16
Planning – How many data collectors and who they will be	FOL team	1/6/16
Planning – Incorporate training into data collection	Christine Sylvis, David Greer	2/1/16
Planning – Confidence levels/how many inspections	FOL team	1/6/16
Planning – Develop lists and randomize	David Greer, Christine Sylvis	2/1/16
Planning – Determine timeline	FOL team	1/6/16
Planning – How to divide up inspections between the data collectors	David Greer	2/1/16
Planning – Training data collectors	Christine Sylvis, David Greer, John Marcello	2/1/16
Planning – Entering data	FOL team	2/1/16
Execution – Data collection & data entry	Data Collectors	7/1/16
QA – data collected and entered properly	David Greer, Christine Sylvis	3/15/16
Review of results	Christine Sylvis, David Greer, FOL team, Jackie Reszetar	10/1/16

SNHD Risk Factor Timeline

- Restaurants
 - Data was collected on 66 full service and 68 fast food facilities (134 facilities total) between February 22 and July 19, 2016
 - 3 Data collectors (started with 2)
- Schools
 - Data was collected on 52 school kitchens between October 4, 2016 and January 14, 2017
 - 2 Data collectors
- Retail Food Stores
 - Data was collected on 51 delis and 39 meat departments (90 total) between January 25 and April 20, 2018
 - 2 Data collectors
 - CDC PHAP accompanied data collectors, took notes, entered data into FoodSHIELD

Database Roles

Administrator

- Trained data collectors on data entry
- Quality Control
- Ran reports

Members

- Data collectors entered own data

Did not use Data Viewer

Admin Risk Retail Group

- Restaurant Specific Reports
- Retail Food Stores**
- Health Care Specific Reports
- School Specific Reports
- Reports Under Development

Reports that apply to the Restaurant Industry Segment only.

REPORT 1A (Restaurant) – Observations (IN; OUT) for PRIMARY DATA ITEMS (1-10)

Get Report

This report presents a summary of observations entered as IN or OUT for each of the Primary Data Items (1-10) by facility type. The data is presented with the total number and percentage of IN and OUT observations. This is the primary report FDA uses to assess food safety practices. NOTE: For this report, the percent out of compliance for each of the data items represents the proportion of establishments where that data item was found out of compliance at least once when it was able to be observed.

REPORT 2A (Restaurant) – Observations (IN; OUT) of INFORMATION STATEMENTS – PRIMARY DATA ITEMS (1-10)

Get Report

This report presents a summary of observations entered as IN or OUT for each

REPORT 1B (Restaurant)– Observations (IN; OUT) for ALL DATA ITEMS (1-19)

Get Report

This report presents a summary of observations entered as IN or OUT for all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. This report includes the Primary Data Items (1-10) included with Report 1A and also the other areas of interest data items (11-19). NOTE: For this report, the percent out of compliance for each of the data items represents the proportion of establishments where that data item was found out of compliance at least once when it was able to be observed.

REPORT 2B (Restaurant)– Observations (IN; OUT) of INFORMATION STATEMENTS – ALL DATA ITEMS (1-19)

Get Report

This report presents a summary of observations entered as IN or OUT for each



Admin Risk Retail Group

REPORT 1B (Restaurant)- Observations (IN; OUT) for ALL DATA ITEMS (1-19)

This report presents a summary of observations entered as IN or OUT for all Data Items (1-19) by facility type. The data is presented with the total number and percentage of IN and OUT observations. This report includes the Primary Data Items (1-10) included with Report 1A and also the other areas of interest data items (11-19). NOTE: For this report, the percent out of compliance for each of the data items represents the proportion of establishments where that data item was found out of compliance at least once when it was able to be observed.

Applied Filters

Restaurant Answered ... Full Service

Filters Results Raw Data

Show 10 entries

Search:

  Get Excel

IN IN OUT OUT TOTAL

Report 1B Exported to Excel Restaurants Combined

This report presents a summary of observations entered as IN, OUT, NO and NA for all Data Items. This report includes the Primary Data Items (1-10) included with Report 1A and also the other areas of interest data items (11-19).

The data is presented with the total number and percentage of IN, OUT, NO and NA observations.

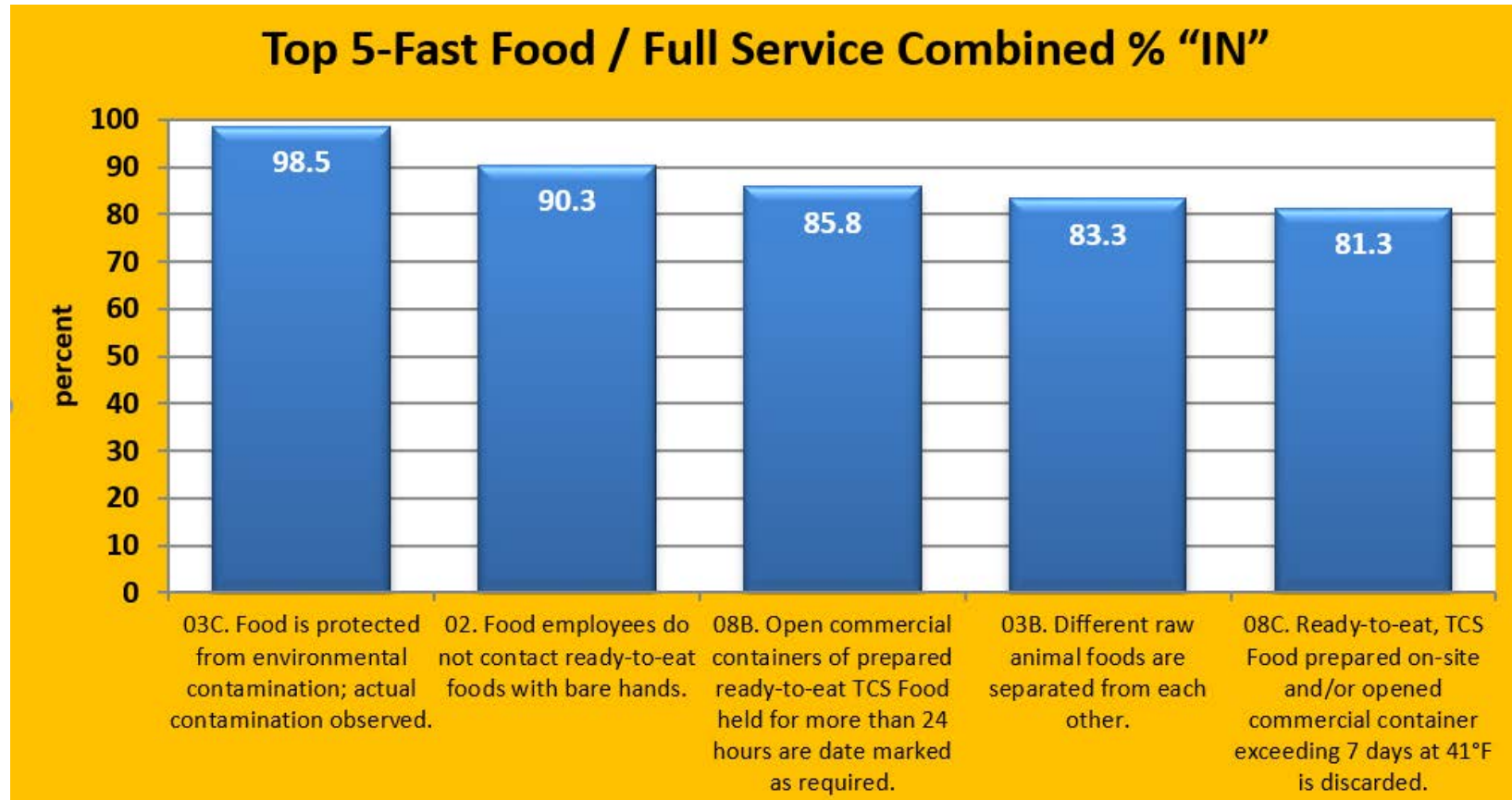
A	B	C	D	E	F	G	H	I
Number of INFORMATION	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %
<p>01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code * </p>	31	23.1	103	76.9	0	0	0	0
<p>01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code * </p>	79	59	55	41	0	0	0	0
<p>03A. Raw animal foods are separated from ready-to-eat foods. * </p>	104	77	18	13.3	1	0.7	12	8.9
<p>03B. Different raw animal foods are separated from each other. * </p>	115	83.3	5	3.6	4	2.9	14	10.1
<p>03C. Food is protected from environmental contamination – actual contamination observed. * </p>	132	98.5	2	1.5	0	0	0	0

Report 1B Sorted by %IN

Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %
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.	134	100	0	0	0	0	0	0
03C. Food is protected from environmental contamination; actual contamination observed.	132	98.5	2	1.5	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods.	132	98.5	2	1.5	0	0	0	0
17E. Food is safe and unadulterated.	131	97.8	3	2.2	0	0	0	0
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	128	95.5	6	4.5	0	0	0	0

Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	Risk Factor
03C. Food is protected from environmental contamination; actual contamination observed.	132	98.5	2	1.5	0	0	0	0	Contaminated Equip/Protection from Contamination
02. Food employees do not contact ready-to-eat foods with bare hands.	121	90.3	13	9.7	0	0	0	0	Personal Hygiene
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as	115	85.8	9	6.7	7	5.2	3	2.2	Improper Holding Time/Temp
03B. Different raw animal foods are separated from each other.	115	83.3	5	3.6	4	2.9	14	10.1	Contaminated Equip/Protection from Contamination
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41F is discarded.	109	81.3	1	0.7	24	17.9	0	0	Improper Holding Time/Temp

Report 1 Table (Created in PowerPoint)



Report 2B Fast Food Exported to Excel

- This report presents a summary of observations entered as IN or OUT for each of the Information Statements listed under all Data Items (1-19) by facility type.
- The data is presented with the total number and percentage of IN and OUT observations.

NOTE: For this report, the percent out of compliance for each of the information statements represents the proportion of establishments where the information statement was found out of compliance at least once when it was able to be observed.

Number of Information Statements	IN	IN %	OUT	OUT %	TOTAL OBSERVATIONS (IN and OUT)
<p>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 *</p>	19	27.9	49	72.1	68
<p>01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code *</p>	42	61.8	26	38.2	68
<p>03A. Raw animal foods are separated from ready-to-eat foods. *</p>	52	92.9	4	7.1	56
<p>03B. Different raw animal foods are separated from each other. *</p>	50	92.6	4	7.4	54
<p>03C. Food is protected from environmental contamination – actual contamination observed. *</p>	68	100	0	0	68
<p>03D. Food is protected from environmental contamination – potential contamination. *</p>	32	47.1	36	52.9	68
<p>03E. Other (describe in the comments section) *</p>	0	0	0	0	0

Report 2A Sorted by %OUT

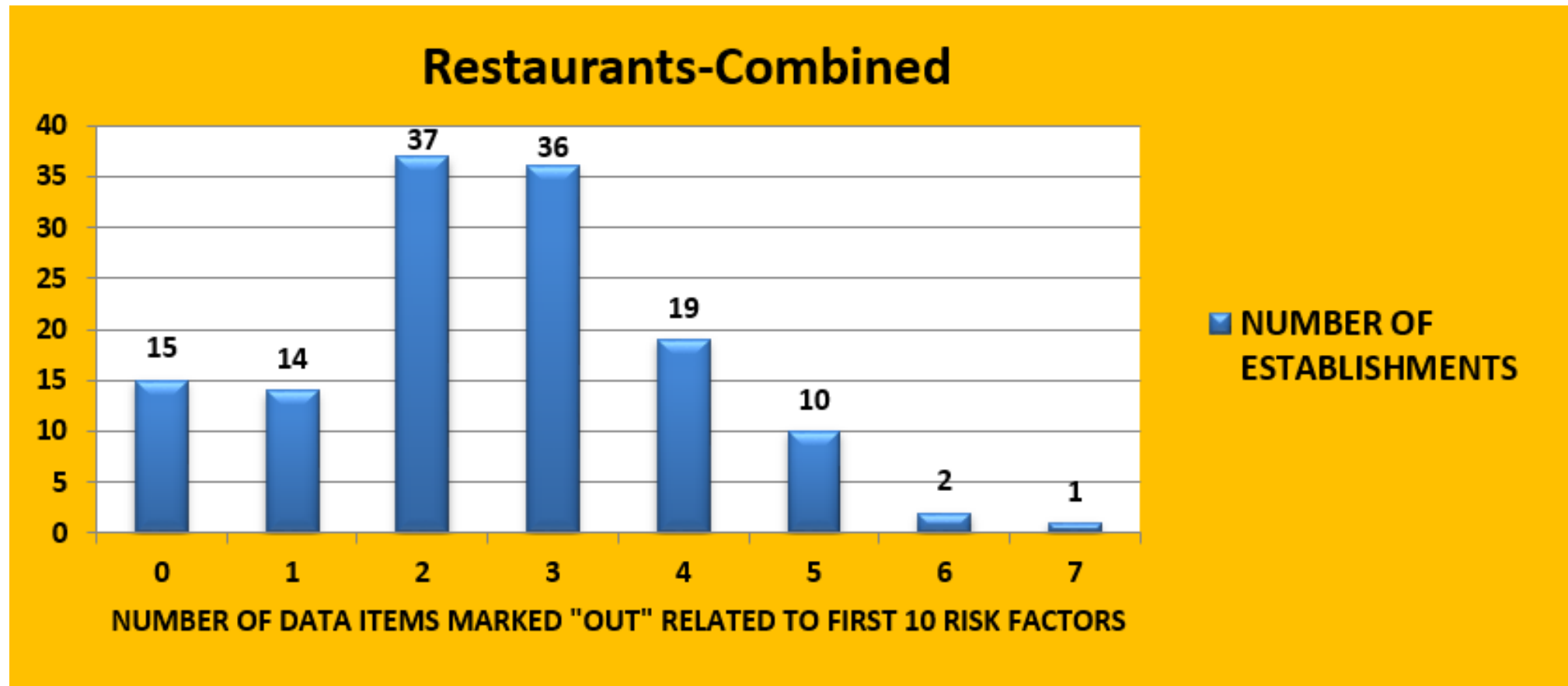
Number of Information Statements	Fast Food				Full Service				Combined			
	IN	IN %	OUT	OUT %	IN	IN %	OUT	OUT %	IN	IN %	OUT	OUT %
01A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code	19	27.9	49	72.1	12	18.2	54	81.8	31	23.1	103	76.9
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.	25	36.8	43	63.2	13	19.7	53	80.3	38	28.4	96	71.6
06B. Roasts are held at a temperature of 130F or above.	0	0	1	100	1	50	1	50	1	33.3	2	66.7
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41F or below within 4 hours.	4	50	4	50	2	33.3	4	66.7	6	42.9	8	57.1
03D. Food is protected from environmental contamination; potential contamination.	32	47.1	36	52.9	29	43.9	37	56.1	61	45.5	73	54.5

Report 5 Fast Food & Full Service Combined

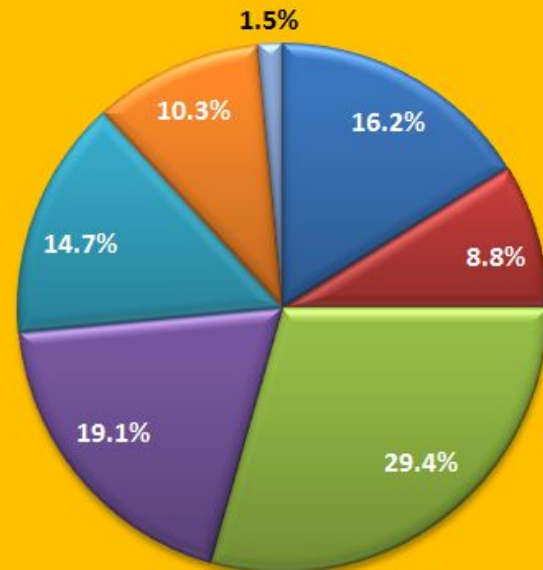
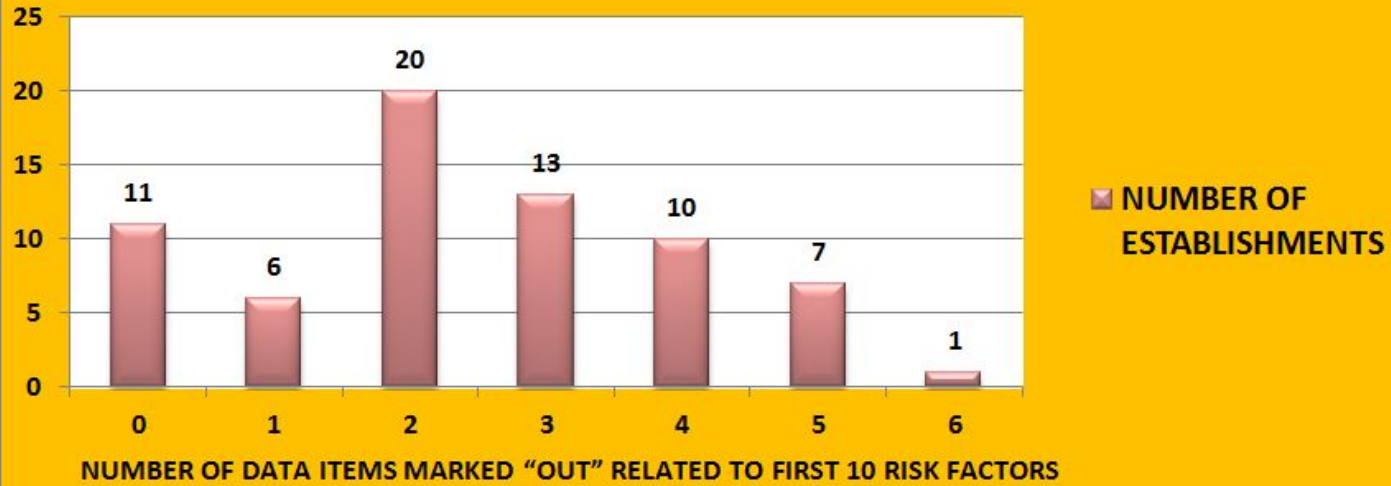
This report provides the median number of Primary Data Items (1-10) marked Out of Compliance by facility type.

Total OUTS main DI	NUMBER OF ESTABLISHMENTS	% OF ESTABLISHMENTS	CUMULATIVE % OF ESTABLISHMENTS
0	15	11.2	11.2
1	14	10.4	21.6
2	37	27.6	49.2
3	36	26.9	76.1
4	19	14.2	90.3
5	10	7.5	97.8
6	2	1.5	99.3
7	1	0.7	100
8	0	0	100
9	0	0	100
10	0	0	100

Report 5 with the magic of PowerPoint




Restaurants-Fast Food



**Restaurants-Fast Food
Percent of Establishments
with Specific Number
of Data Items
marked OUT**



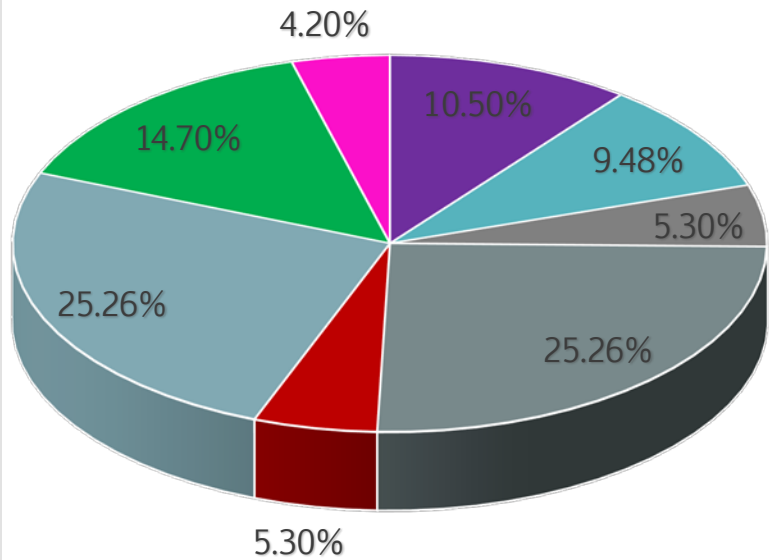
Foodborne Illness Risk Factors and the Associated 10 Primary Data Items

Foodborne Illness Risk Factor	Associated Primary Data Item Numbers and Description
Poor Personal Hygiene	<ul style="list-style-type: none"> • Data Item #1 – Employees practice proper handwashing. • Data Item #2 – Employees do not contact ready-to-eat foods with bare hands.
 Contaminated Equipment/Protection from Contamination	<ul style="list-style-type: none"> • Data Item #3 – Food is protected from cross contamination during storage, preparation, and display. • Data Item #4 – Food contact surfaces are properly cleaned and sanitized.
Improper Holding Time/Temperature	<ul style="list-style-type: none"> • Data Item #5 – Foods requiring refrigeration are held at the proper temperature. • Data Item #6 – Foods displayed or stored hot are held at the proper temperature. • Data Item #7 – Foods are cooled properly. • Data Item #8 – Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.
Inadequate Cooking	<ul style="list-style-type: none"> • Data Item #9 – Raw animal foods are cooked to required temperatures. • Data Item #10 – Cooked foods are reheated to required temperatures.

Report 1 (Deli) Edited for Risk Category

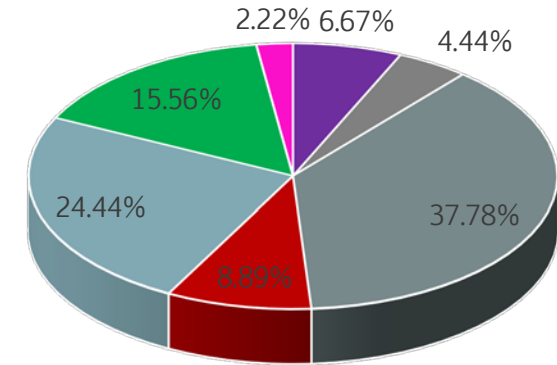
Number of INFORMATION STATEMENTS	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	%OUT for Risk Factor
03A. Raw animal foods are separated from ready-to-eat foods.	43	84.3	3	5.9	0	0	5	9.8	6.67%
03B. Different raw animal foods are separated from each other.	12	23.5	0	0	3	5.9	36	70.6	0.00%
03C. Food is protected from environmental contamination & actual contamination observed.	49	96.1	2	3.9	0	0	0	0	4.44%
03D. Food is protected from environmental contamination; potential contamination.	34	66.7	17	33.3	0	0	0	0	37.78%
03E. Other (describe in the comments section)	3	5.9	4	7.8	0	0	44	86.3	8.89%
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	40	78.4	11	21.6	0	0	0	0	24.44%
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	20	39.2	7	13.7	24	47.1	0	0	15.56%
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	7	13.7	0	0	6	11.8	38	74.5	0.00%
04D. Other (describe in the comments section)	0	0	1	2	0	0	50	98	2.22%
Totals	208		45		33		173		

Cross Contamination - Deli and Meat Department Combined

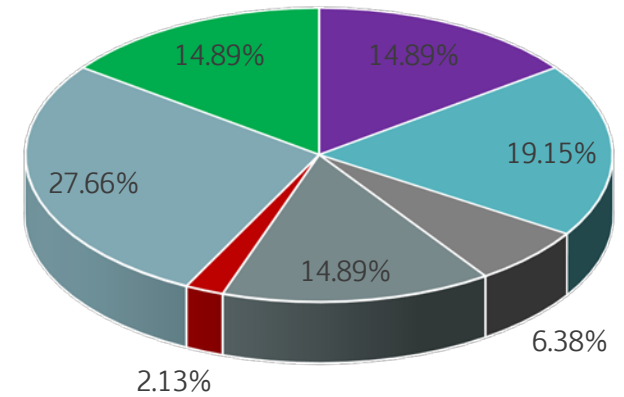


- 03A. Raw animal foods are separated from ready-to-eat foods.
- 03B. Different raw animal foods are separated from each other.
- 03C. Food is protected from environmental contamination; actual contamination observed.
- 03D. Food is protected from environmental contamination; potential contamination.
- 03E. Other (describe in the comments section)
- 04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.

Cross Contamination - Deli



Cross Contamination - Meat Department



Admin Risk Retail Group

[Admin Risk Retail Group Jurisdiction](#)

My Submissions

All Submissions



Welcome to the Retail Food Risk Factor Study Dashboard for Admin Risk Retail Group.

 Add Record

 My Submissions

Instructions & Training Material

 [Retail Food Database Webinar & Training](#)

 [Retail Food Database Tutorial](#)

All Submissions Report (1 of 2)

Status	ID	Entered By	Group Info	Entered On	Last Updated On yymmdd	Food Safety Management System Assessment Risk Factor Category
Completed	0000008887	Sylvis, Christine: sylviss@snhdmail.org, 702-759-0507	NV -SNHD	01/29/2018 at 11:10 AM PDT	01/29/2018 at 12:09 PM PDT	N/A - Food Safety Management System Assessment not conducted.
Completed	0000008909	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	01/31/2018 at 9:00 AM PDT	01/31/2018 at 9:20 AM PDT	N/A - Food Safety Management System Assessment not conducted.
Completed	0000008917	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	02/01/2018 at 8:11 AM PDT	02/01/2018 at 9:30 AM PDT	N/A - Food Safety Management System Assessment not conducted.
Completed	0000008922	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	02/01/2018 at 9:36 AM PDT	02/01/2018 at 9:55 AM PDT	N/A - Food Safety Management System Assessment not conducted.
Completed	0000008940	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	02/05/2018 at 8:08 AM PDT	02/05/2018 at 8:33 AM PDT	N/A - Food Safety Management System Assessment not conducted.
Completed	0000008943	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	02/05/2018 at 9:04 AM PDT	02/05/2018 at 9:30 AM PDT	N/A - Food Safety Management System Assessment not conducted.
Completed	0000008944	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	02/05/2018 at 9:45 AM PDT	02/05/2018 at 10:06 AM PDT	N/A - Food Safety Management System Assessment not conducted.
Updating	0000008949	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	02/06/2018 at 2:28 PM PDT	02/08/2018 at 11:53 AM PDT	N/A - Food Safety Management System Assessment not conducted.
Completed	0000008976	Smith, Jess: smith@snhd.org, 702-759-0668	NV -SNHD	02/14/2018 at 11:18 AM PDT	02/14/2018 at 12:15 PM PDT	N/A - Food Safety Management System Assessment not conducted.

All Submissions Report (2 of 2)

Collector	Total Time Minutes	Establishment Name	Street Address	City	State	Zip Code	Item 1	Item 2	Item 3
Edwards, Tara	60			Las Vegas	Nevada	89146	IN	IN	OUT
Edwards, Tara	35			Las Vegas	Nevada	89120	IN	IN	IN
Edwards, Tara	75			Las Vegas	Nevada	89121	IN	IN	OUT
Edwards, Tara	25			Las Vegas	Nevada	89101	IN	IN	IN
Edwards, Tara	55			Las Vegas	Nevada	89104	IN	IN	IN
Edwards, Tara	25			Las Vegas	Nevada	89104	OUT	IN	OUT
Clark, Debbie	30			Las Vegas	Nevada	89103	IN	IN	IN
Edwards, Tara	40			Las Vegas	Nevada	89106	OUT	IN	IN
Clark, Debbie	25			Las Vegas	Nevada	89139	OUT	IN	IN

Temperature Summary

1	ID	Facility Type	Data Item 5 IN Compliance	Data Item 5 1 to 2 degrees	Data Item 5 3 to 4 degrees	Data Item 5 5 to 9 degrees	Data Item 5 10 or more	Data Item 6 IN Compliance	Data Item 6 1 to 2 degrees	Data Item 6 3 to 4 degrees	Data Item 6 5 to 9 degrees	Data Item 6 10 or more
51	0000009626	Deli	3	0	0	0	0	1	0	0	0	0
52	0000009605	Deli	2	0	0	0	0	1	0	0	0	0
53	0000009599	Meat department	2	0	0	0	0	0	0	0	0	0
54	0000009597	Deli	4	0	0	0	0	1	0	0	0	0
55	0000009584	Deli	3	0	0	0	0	2	0	0	0	0
56	0000009565	Deli	2	0	0	0	0	3	0	0	0	0
57	0000009534	Deli	4	1	0	1	0	4	0	0	0	3
58	0000009527	Deli	3	0	0	0	0	2	0	0	0	0
59	0000009204	Deli	6	0	1	0	0	0	0	0	0	0
60	0000009202	Deli	5	1	0	1	0	0	0	0	0	0
61	0000009198	Deli	3	1	0	0	0	0	0	0	0	0
62	0000009079	Deli	3	0	0	0	1	0	0	0	0	3
63	0000009075	Deli	1	0	0	0	0	1	0	0	0	0
64	0000008979	Deli	4	0	0	0	0	4	1	0	1	0
65	0000008976	Deli	6	0	0	0	0	2	0	0	0	0
66	0000008949	Deli	9	0	0	0	0	4	0	0	0	0
67	0000008943	Deli	4	0	0	0	0	0	0	1	1	0
68	0000008940	Deli	14	0	0	0	0	4	0	2	1	1
69	0000008922	Deli	9	0	0	0	0	2	0	0	0	0
70	0000008917	Deli	8	1	0	0	2	3	0	0	0	1
71	0000008909	Deli	2	0	1	0	0	0	0	0	0	0
72	0000008887	Deli	8	0	0	0	0	3	0	0	0	1
73			264	14	11	5	7	85	1	5	6	18
74												
75												
76			#5 COLD HOLDING					#6 HOT HOLDING				
77			TOTAL TEMPS	301				TOTAL TEMPS	115			
78			TOTAL >41	37	0.122923588			TOTAL >136	30	0.260869565		
79			TOTAL <41	264	0.877076412			TOTAL <135	85	0.739130435		

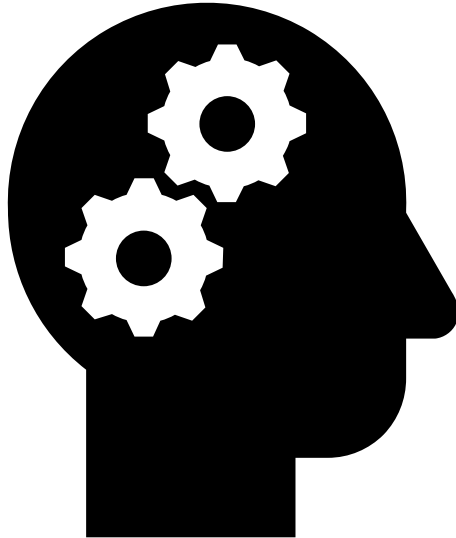
Q&A Session



Thank you for your participation in today's sharing session!

For more information about NACCHO's Food Safety Program, contact:

- foodsafetyinfo@naccho.org
- Amy Chang (achang@naccho.org)
- Tiara Smith (tsmith@naccho.org)



NACCHO Mentorship Program for the Retail Program Standards Webpage:

<https://www.naccho.org/programs/environmental-health/hazards/food-safety/retail-program-standards-mentorship>

Retail Program Standard Blog Series:

<http://essentialelements.naccho.org/?s=retail+program+standard+s+blog+series&submit=Search>