

# Sharing Session Risk Factor Study Part II

September 14, 2017

All lines will be muted during the entirety of the webinar.

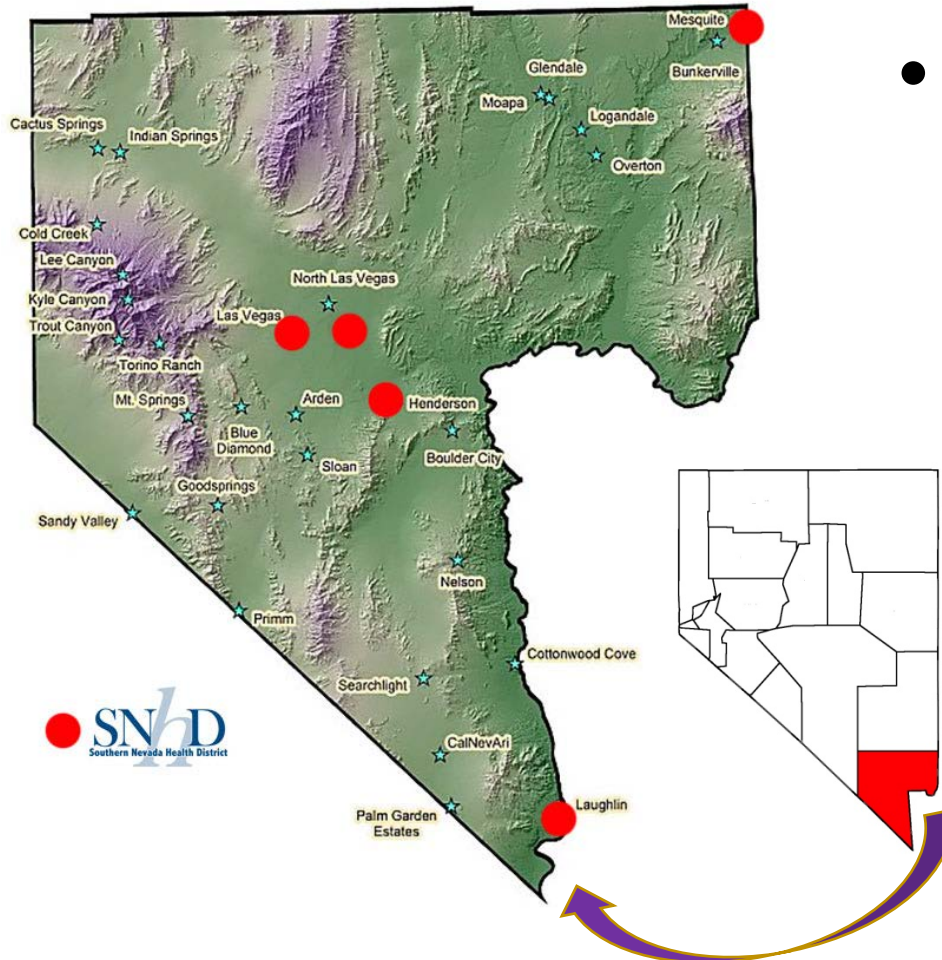
Throughout the presentation and during the discussion and Q&A session, please use the chat box to share your experiences and questions. The facilitator will pose your questions to the presenters.

- Structured Q&A Time with Panelists
- FDA Resources
- Final Q&A Session

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:

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

# Clark County, NV



## • Jurisdiction of SNHD:

- 8,000 square miles
  - 14<sup>th</sup> largest county in US
- Population >2.2 million
- 46 million visitors/year
- About 20,000 annual food permits
- More than 5,000 temporary food establishments per year



# Southern Nevada Health District



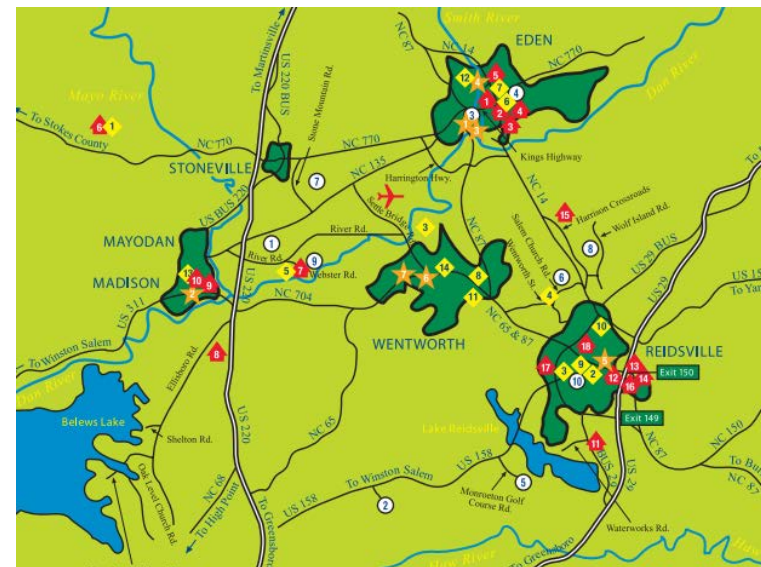
To assess, protect, and promote the health, the environment, and the well-being of Southern Nevada communities, residents, and visitors.

<b>Food Facility Staff</b>	<b>89</b>
Food Operations EHS I/II	51
Food Ops Leadership	12
FDAP	10
Special Programs	10
Training/Special Processes	7

- Enrolled in Standards in 2012
- Self-Assessment June, 2015

# Rockingham County, NC

- Population: 91,878
- 573 square miles
- Staff of 9 EHS with 4 that work in the Retail Food Inspections Program
- 278 Food Service Establishments
  - Restaurants
  - Retail Food Stores
  - Institutions



# Rockingham County, NC

- Enrolled in the FDA Program Standards in 2014
- Completed our Self Assessment August 2015
- Currently meet Standards 1 and 4 and are waiting on audit of Standard 9
- Began planning our Risk Factor Study December 2015
- Trained staff March 2016
- Data Collection took place from April 2016-August 2016
- Data Entry into FoodSHIELD completed October 2016



# Topics Covered Today by Panel

- Initial Steps
- Study Design
- Choosing Staff
- Training Staff
- Time Commitment
- Lessons Learned
- Final Thoughts

# Confidence Levels



Confidence Level	# of Fast Food Permits	# of Full Service Permits	Total # of Data Collections
95%±5%	331	327	658
90%±5%	243	241	484
95%±10%	93	92	185
90%±10%	66	66	132

2,362 Fast Food Permits  
2,159 Full Service Permits

# Rockingham County NC Sample Size

- There are two choices:
  - 95% confident that compliance percentages derived from the data collections are within 5% of their actual occurrence or
  - 95% confident that compliance percentages derived from the data collections are within 10% of their actual occurrence

Facility type	Establishment inventory	Sample size (95/5)	Sample size (95/10)
Full service restaurants	94	76	48
Fast food restaurants	92	75	48
Schools	26	25	21
Hospitals	2	2	2
Nursing homes	12	12	11
Deli	10	10	10
Meat	15	15	14
<b>Total</b>	<b>251</b>	<b>215</b>	<b>154</b>

# Example of Sample Size Considerations

## Study Design

### Sample Size

Facility Type	Inventory	95/5	95/10	90/5	90/10
Fast Food Restaurants	488	216	81	175	60
Full Service Restaurants	469	212	80	172	60
Deli Departments	46	42	32	40	28
Schools K-12	110	86	52	79	43
Senior Living	6	6	6	6	6

# FDA Resources for Conducting a Risk Factor Study

- Study Protocol
- Model Collection Forms
- Database





# Objectives of Previous FDA Risk Factor Study 1998-2008

- Identify food safety practices and employee behaviors that require priority attention
- Establish a national “Baseline” and then analyze trends & assess progress
- Establish a model for use by state & local partners to conduct own studies
- Impact of a certified food protection manager



# Objectives of Current FDA Risk Factor Study 2013-2024

- Determine FBI risk factors in most need of attention
- Determine improvement / regression trends for FBI risk factor over time
- Correlations: Operational aspects of Industry and control of FBI risk factors
- Correlations: Regulatory retail food program elements and control of FBI risk factors
- Correlations: Industry food safety management systems and control of FBI risk factors



# Current FDA Risk Factor Study Protocol

- **Industry Segments and Facility Types Included in the Study**
- Restaurants- full service and fast food
- Healthcare Facilities- hospitals and long term care
- Schools (K-12)- base, on-site and combination kitchens
- Retail Food Stores- deli, seafood and produce

# Current FDA Risk Factor Study Protocol

- Sample Size: Enough observations to be 95% confident that percentages derived from the data collections are within 5% of their actual occurrence
- Random selection of facilities to include alternates
- Verification of facilities in meeting definitions

# Model Collection Forms

- Demographics of each industry type
- Establishment Information
- Establishments that are Part of Multi-Unit Operations
- Manager Certification
- Employee Health Policy
- Highly Susceptible Populations
- Information on jurisdiction



# Primary Data Areas 1-10

- **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 displayed or stored hot are held at the proper temperature
- #7 – Foods are cooled properly
- #8 – Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening
- **Inadequate Cooking**
- #9 – Raw animal foods are cooked to required temperatures
- #10 – Cooked foods are reheated to required temperatures

# Other Areas of Interest 11-19

- **Other Areas of Interest**
- 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 adequate 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



# Model Data Collection Forms

IN	OUT	NO	NA	POOR PERSONAL HYGIENE
				<b>1. Employees practice proper handwashing</b>
IN	OUT	NO	NA	Description of HANDWASHING OBSERVATIONS
				A. 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 <i>Food Code</i> .
				B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the <i>Food Code</i> .
<b>COMMENTS:</b>				

# Model Data Collections Forms

## Temperature Charts

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)									
FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO

# Model Data Collection Forms

## Temperature Charts

Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)							
FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT
Cooked Chicken	40°F	41°F	Walk-in Cooler	Diced Ham	44°F	41°F	Refrigerated Sandwich Preparation Table
Raw Hamburger Patty	52°F	41°F	Refrigeration Drawer Preparation Line	Cooked Pasta	39°F	41°F	Walk-in Cooler





# Model Data Collection Forms

## Temperature Summaries

NUMBER OF FOOD PRODUCT TEMPERATURES	SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES
	<b>I.</b> – Number of product temperature measurements <b>IN</b> Compliance with <i>Food Code</i> critical limits
	<b>II.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>1°F - 2°F</b> below <i>Food Code</i> critical limits
	<b>III.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>3°F - 4°F</b> below <i>Food Code</i> critical limits
	<b>IV.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>5°F - 9°F</b> below <i>Food Code</i> critical limits
	<b>V.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>10°F or more</b> below <i>Food Code</i> critical limits



# Handwashing Frequency Assessment

- Washing hands properly and when required,
- Washing hands improperly, or
- Failing to wash hand when required.

# Model Data Collection Tools

## Handwashing Frequency Assessment

<b>HANDWASHING FREQUENCY ASSESSMENT</b>			
	<u><b>C1</b></u> <b>Employee observed washing hands properly and when required</b>	<u><b>C2</b></u> <b>Employee observed washing hands improperly</b>	<u><b>C3</b></u> <b>Employee observed failing to wash hand when required</b>
<b>TOTAL COUNT</b>			



# Assessment of Food Safety Management Systems

- **Procedures** – A defined set of actions adopted by food service management for accomplishing a task in a way that minimizes food safety risks.
- **Training** – Management informs employees what the procedures are and teaches the employees how to carry them out. This is **not** to be used for determining manager knowledge or certification
- **Monitoring** – Routine observations and measurements made by management to determine if procedures are being followed and maintained.



# Model Data Collection Forms

## Assessment of Food Safety Management Systems

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
	1	COMMENTS:			1	COMMENTS:			1	COMMENTS:	
	2										
	3										
	4										



# Model Data Collection Forms

## Marking Instructions

- IN, OUT, NA and NO
- Include Food Code citations (2013)
- Instructions for completing handwashing frequency, FSMS assessment



# Study Database

- Food SHIELD
- Secure
- Pre-loaded forms
- Editable Forms

***National Rollout Fall 2017***



# Other Resources

- National Voluntary Retail Food Program Standards FoodSHIELD site
- NRFRPS web listing
- Neighboring jurisdictions
- FDA Retail Food Specialist





**Donna Wanucha, REHS**  
**Retail Food Specialist**  
**Office of State Cooperative Programs**  
**Office of Regulatory Affairs**

[Donna.Wanucha@fda.hhs.gov](mailto:Donna.Wanucha@fda.hhs.gov)



**U.S. FOOD & DRUG**  
ADMINISTRATION

# **Voluntary National Retail Food Regulatory Program Standards**

[www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards](http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards)

- **Request for Applications is currently open and closes October 6.**
- **Informational webinar on September 27.**
- **More information can be found at <http://www.naccho.org/programs/environmental-health/hazards/food-safety/mentorship>**

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

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

- [foodsafetyinfo@naccho.org](mailto:foodsafetyinfo@naccho.org)
- Amy Chang (achang@naccho.org; 202-507-4284)
- Jennifer Li (jli@naccho.org; 202-507-4242)

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