

Overview of Significant Changes to the 2005 FDA Food Code

**Alan M. Tart
Regional Retail Food Specialist
U.S. Food and Drug Administration
Southeast Region
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Highlighted Changes Addressed During The Call

- Definition of “Potentially Hazardous Food”
- Date Marking
- Special Requirements for Establishments Serving a HSP
- Time as a Public Health Control
- Allergens
- Employee Health Requirements

Highlighted Changes Addressed During The Call

- Alternative procedure to no bare hand contact with RTE foods
- Hand washing Procedure
- Demonstration of Knowledge
- Reduced Oxygen Packaging
- Annexes

Potentially Hazardous Food – Definition

Potentially Hazardous Food

– Why Change?

- The “rapid and progressive growth” not clearly defined
- The slow growth of low infectious dose pathogens not considered
- Water activity of 0.85 may be conservatively low
- pH of 4.6 may not be low enough
- Inconsistent use of the word “hazard”
- Use of hurdle technology

A PHF (TCS Food) Includes . . .

- A food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation
- Includes:
 - An animal food (a food of animal origin)
 - A food of plant origin that is heat-treated
 - Raw seed sprouts
 - Cut melons
 - Garlic-in-oil mixtures that are not modified to prevent growth
 - A food that is designated as Product Assessment Required (PA) in Interaction Table A or B

PHF (TCS Food) does not include . . .

- Food that is designated as non-PHF/non-TCS in either Interaction Table A or B
- Unopened containers that are hermetically sealed and “commercially sterile”
- Foods for which laboratory evidence shows that T/T control is not required b/c the food contains intrinsic or extrinsic factors preventing growth:
 - Preservatives, antimicrobials, acidulents, etc.
 - Packaging, modified atmospheric packaging, shelf life and use, etc.

PHF (TCS Food) does not include . . .

- Air-cooled, hard boiled egg – shell intact
- Shell eggs treated to destroy all salmonellae (pasteurized shell eggs)
- A food that does not support the **growth** of pathogenic microorganisms even though they may be present
- Some foods that are refrigerated for quality, not safety

When to Use Interaction Table A

- Table A is used when a homogeneous food is heat-treated and subsequently packaged
- Food must be fully cooked to destroy vegetative cells
- Spore forming pathogens are the only remaining biological hazards of concern
 - Food is packaged to prevent re-contamination
- Higher pH & a_w can be safely tolerated
- No variation in day-to-day preparation

Interaction Table A

Table A. Interaction of pH and a_w for control of spores in food heat-treated to destroy vegetative cells and subsequently packaged.

a_w Values	pH Values		
	4.6 or less	> 4.6 – 5.6	> 5.6
0.92 or less	Non-PHF*/non-TCS**	Non-PHF/non-TCS	Non-PHF/non-TCS
> 0.92 – 0.95	Non-PHF/non-TCS	Non-PHF/non-TCS	PA***
> 0.95	Non-PHF/non-TCS	PA	PA

* PHF means “Potentially Hazardous Food”

** TCS means “Time/Temperature Control for Safety Food”

*** PA means “Product Assessment Required”

When to Use Interaction Table B

- Table B is used when a homogeneous food is:
 - Not heat-treated, or
 - Is heat-treated but not packaged
- Food that is not heat-treated may contain vegetative cells
- Food that is heat-treated but not packaged may become re-contaminated with vegetative cells
- pH values must go as low as 4.2 because *Staphylococcus aureus* can grow at that level

Interaction Table B

Table B. Interaction of pH and a_w for control of vegetative cells and spores in food not heat-treated or heat-treated but not packaged.

a_w Values	pH Values			
	< 4.2	4.2 – 4.6	> 4.6 – 5.0	> 5.0
< 0.88	Non-PHF*/non-TCS**	Non-PHF/non-TCS	Non-PHF/non-TCS	Non-PHF/non-TCS
0.88 – 0.90	Non-PHF/non-TCS	Non-PHF/non-TCS	Non-PHF/non-TCS	PA***
> 0.90 – 0.92	Non-PHF/non-TCS	Non-PHF/non-TCS	PA	PA
> 0.92	Non-PHF/non-TCS	PA	PA	PA

* PHF means “Potentially Hazardous Food”

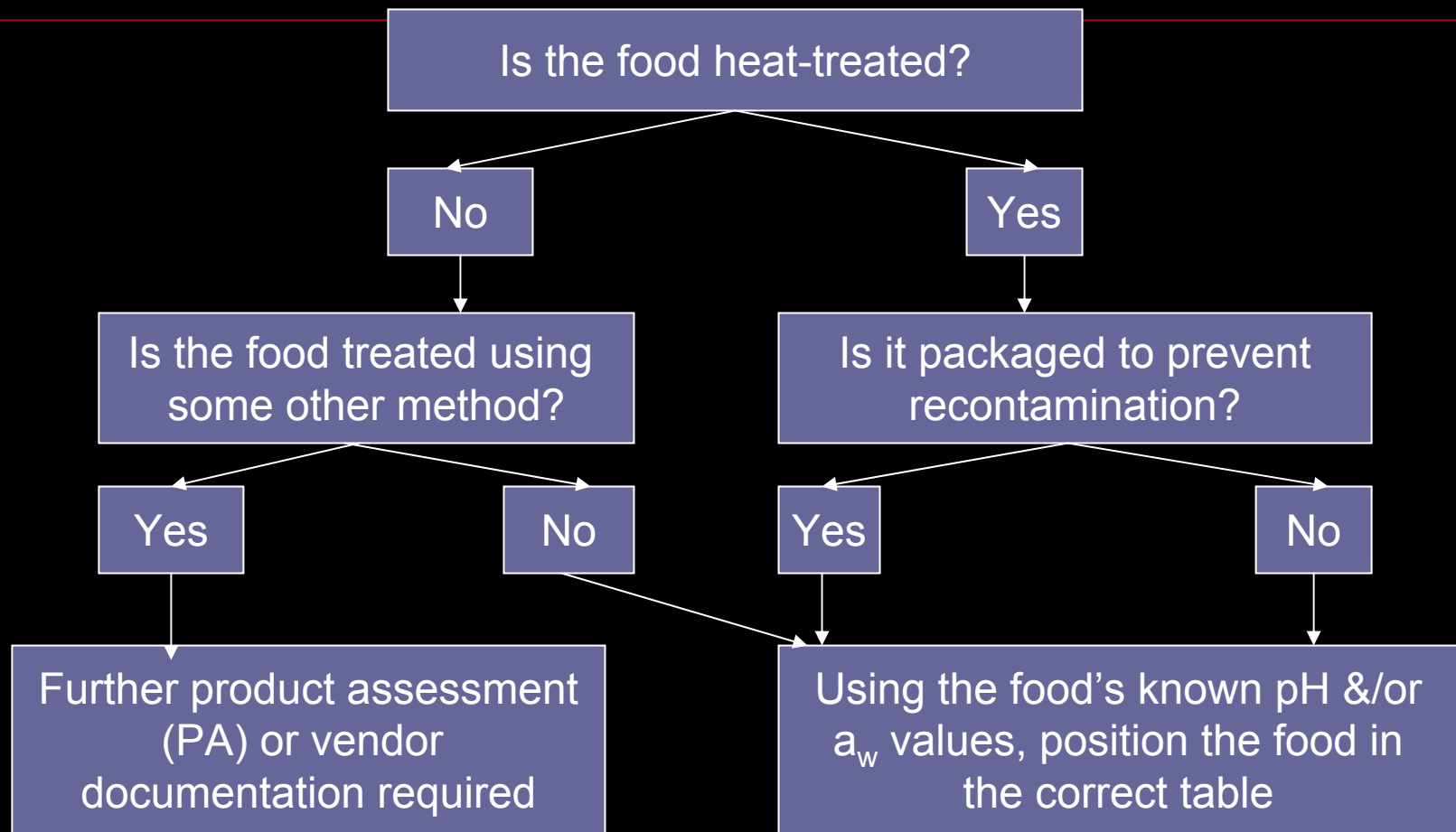
** TCS means “Time/Temperature Control for Safety Food”

*** PA means “Product Assessment Required”

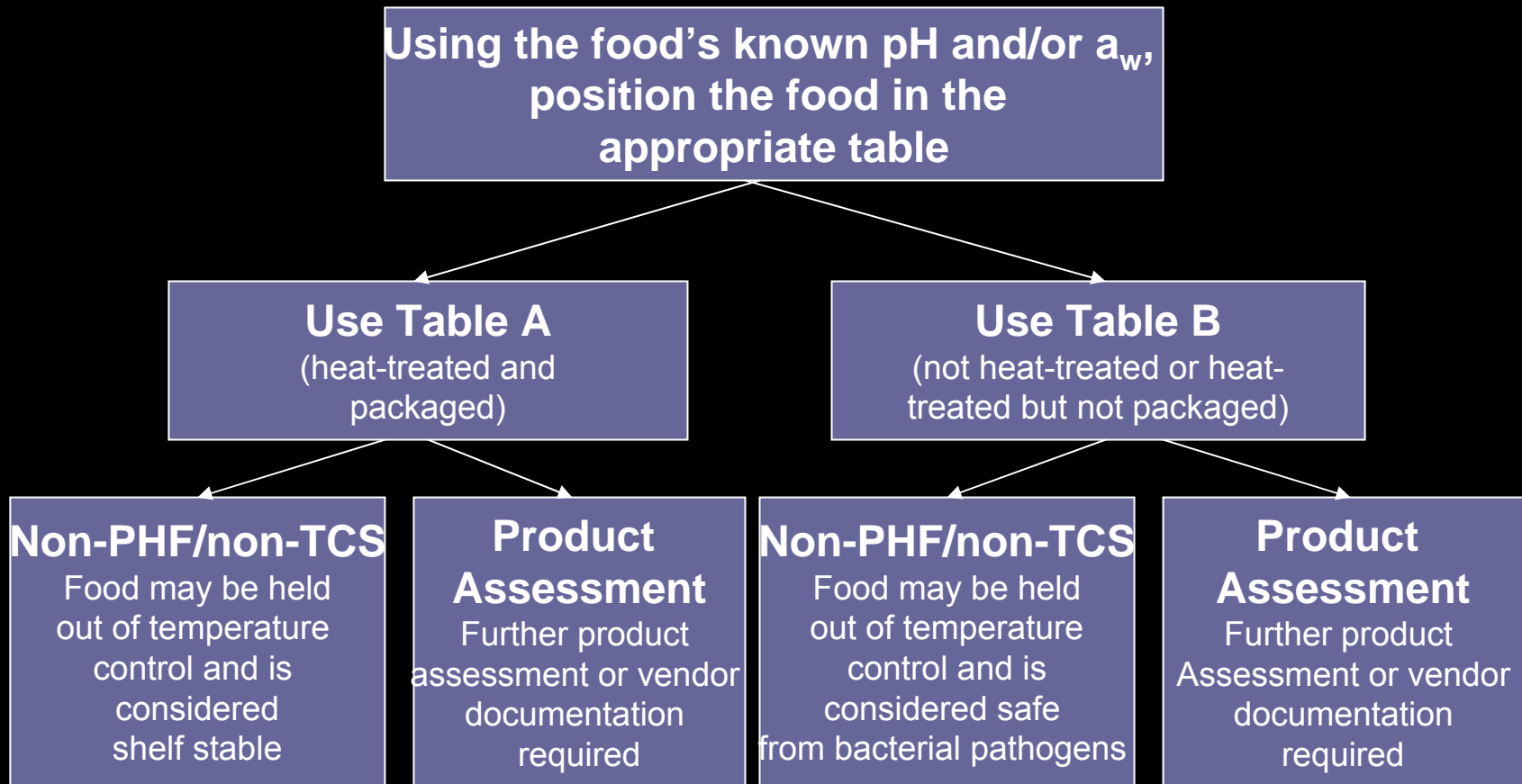
Future Developments

- Guidance to be issued on how to use the Interaction Tables
- Q and A to be posted
- Conference for Food Protection Issue
 - What is an acceptable challenge study?
 - You may want to use the IFT Report, “Evaluation and Definition of Potentially Hazardous Foods” at www.cfsan.fda.gov/~comm/ift4-toc.html in the interim

Use of a_w /pH Interaction Tables - Decision Tree From Food Code Annex 3



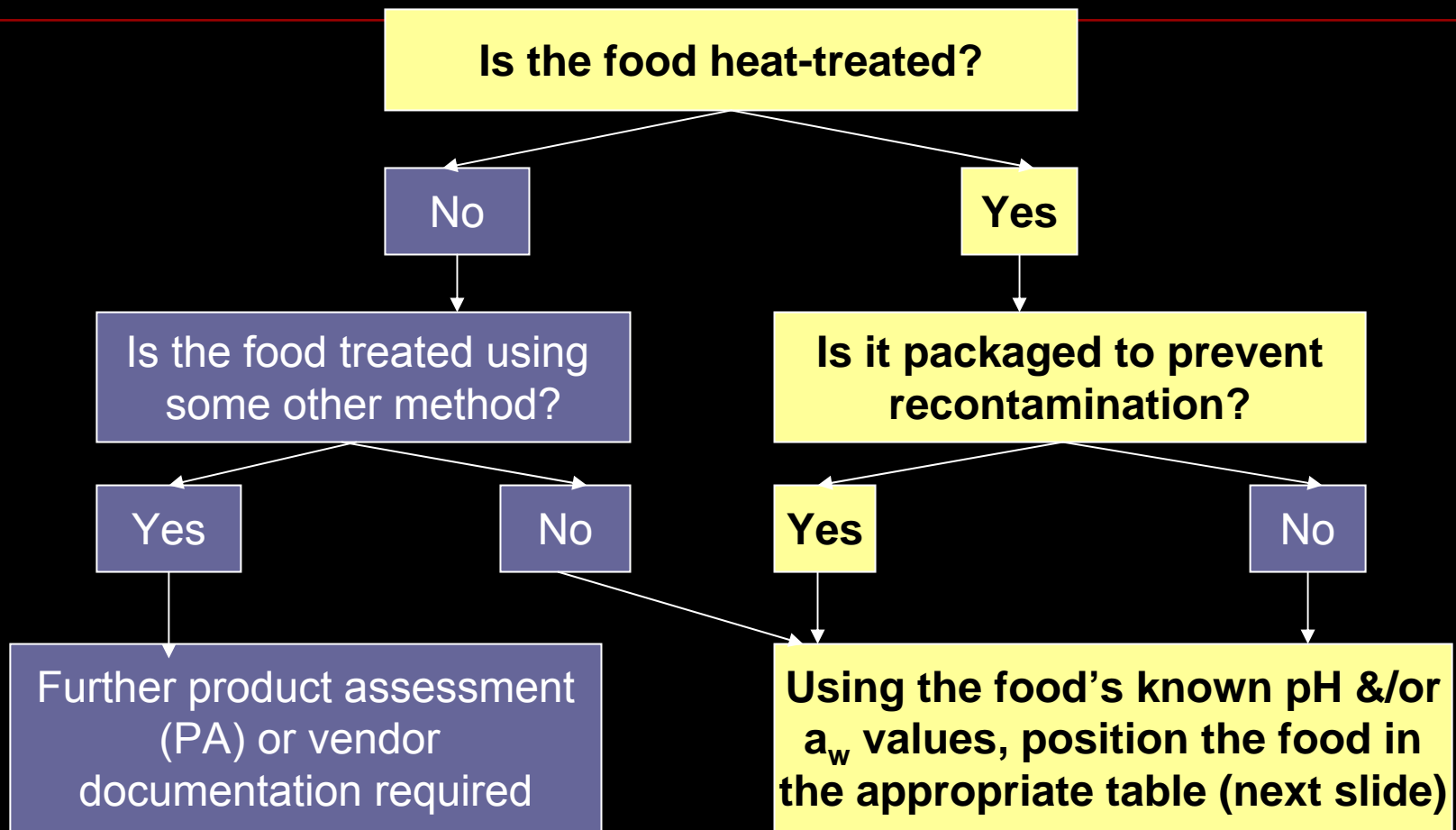
Use of a_w /pH Interaction Tables - Decision Tree From Annex 3 (continued)



Application of Interaction Tables - Parmesan Cheese

- **Parmesan Cheese:**
 - $a_w = 0.68 - 0.76$
 - $\text{pH} = 6.5$
 - curd heated to $\sim 130^\circ\text{F}$ & cured 2-3 years, then packaged
- **Ambient storage desired & no history of related illness**
- **The food is heat-treated/cured & packaged**
- **Using this information, Table A is chosen**
- **Locate the cheese's a_w (0.68 – 0.76) in the correct line and pH (6.5) in the correct column**
- **They intersect at “Non-PHF/Non-TCS”**
 - **No time/temperature control is required**

Application of Interaction Tables - Parmesan Cheese



Application of Interaction Tables - Parmesan Cheese

Using the food's known pH and/or a_w ,
position the food in the
appropriate table (from previous slide)

Use Table A
(heat-treated and
packaged)

Use Table B
(not heat-treated or heat-
treated but not packaged)

Non-PHF/non-TCS
Food may be held
out of temperature
control and is
considered
shelf stable

**Product
Assessment**
Further product
assessment or vendor
documentation
required

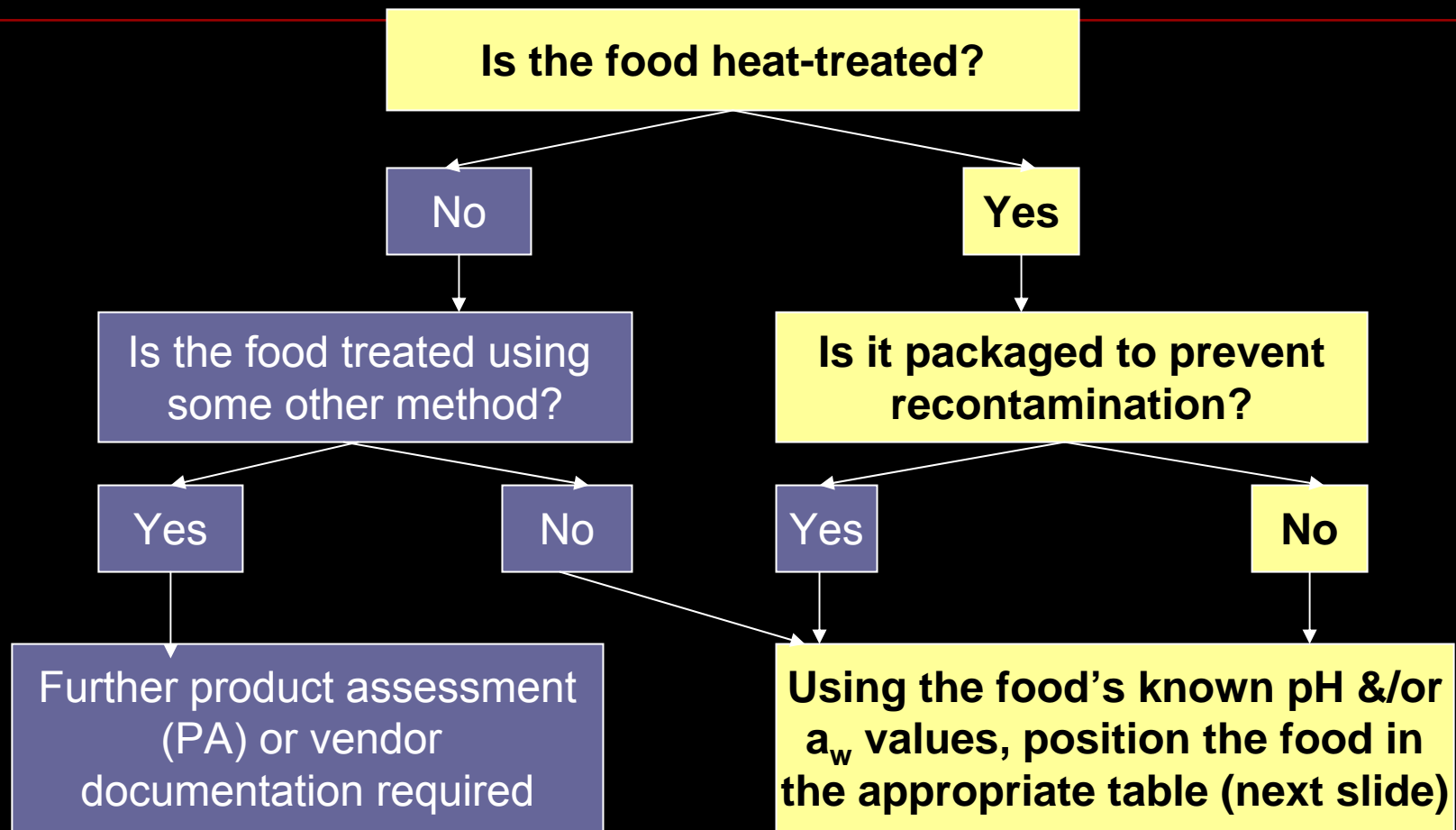
Non-PHF/non-TCS
Food may be held
out of temperature
control and is
considered safe
from bacterial pathogens

**Product
Assessment**
Further product
Assessment or vendor
documentation
required

Application of Interaction Tables - American Process Cheese Slices

- **American Process Cheese Slices**
 - $a_w = 0.94 - 0.95$
 - $\text{pH} = 5.5 - 5.8$
 - Heat processed and packaged during transportation to retail
- **Ambient storage desired for 24 hrs.**
- **Cheese is heat-treated and unpackaged**
- **Table B is chosen because it may become recontaminated**
- **Locate the a_w (0.94 – 0.95) in the correct line and pH (5.5 – 5.8) in the correct column**
- **They intersect at PA – Product Assessment Required**
 - **Challenge testing with 4 pathogens at 86°F showed no growth for 24 hrs. and no growth for 210 days when refrigerated**

Application of Interaction Tables - American Process Cheese Slices



Application of Interaction Tables - American Process Cheese Slices

Using the food's known pH and/or a_w ,
position the food in the
appropriate table (from previous slide)

Use Table A
(heat-treated and
packaged)

Non-PHF/non-TCS
Food may be held
out of temperature
control and is
considered
shelf stable

**Product
Assessment**
Further product
assessment or vendor
documentation
required

Use Table B
(not heat-treated or heat-
treated but not packaged)

Non-PHF/non-TCS
Food may be held
out of temperature
control and is
considered safe
from bacterial pathogens

**Product
Assessment**
Further product
Assessment or vendor
documentation
required

Application of Interaction Tables - Industry

- Food considered must be homogeneous (not a combination food)
 - Combination food requires Product Assessment
- May be used to:
 - Formulate recipes to render a food non-PHF (non-TCS) (Requires a variance and HACCP plan)
 - Prove that a certain product is non-PHF (non-TCS) due to its inherent pH and/or a_w

Laboratory Evidence (Product Assessment)

- When is laboratory evidence likely to be used?
 - Variance application
 - Using performance standards
 - Preservatives added
 - New technologies used
 - pH and a_w Interaction Tables say “PA” – Product Assessment Required
 - Multi-ingredient or combination foods with two or more distinct food components - the **interface may have different properties** than either of the individual ingredients
 - Operator wants to display food at room temperature when previously refrigerated

Application of Interaction Tables - Regulators

- May be used to:
 - Assist with process validation when approving variances
 - Assess whether a food requires T/T control for safety when determining policy
- Expectations in the Field
 - Inspectors should conduct business as usual unless a new interpretation from FDA prompts a departmental policy change

Date Marking

Date Marking

3-501.11

- Amends date marking based on the results of the Lm Risk Assessment
- Focuses the provision on very high to medium risk foods which are more likely to be vehicles for Lm
- Exempts very low to low risk foods
- Allows use of any approved date marking system

Relative Risk Ranking and Predicted Median Cases of Listeriosis for the Total United States Population on a per Serving and per Annum Basis

Relative Risk Ranking	Predicted Median Cases of Listeriosis for 23 Food Categories					
	Per Serving Basis ^a			Per Annum Basis ^b		
		Food	Cases		Food	Cases
1	High Risk	Deli Meats	7.7x10 ⁻⁸	Very High	Deli Meats	1598.7
2		Frankfurters, not reheated	6.5x10 ⁻⁸	High Risk	Pasteurized Fluid Milk	90.8
3		Pâté and Meat Spreads	3.2x10 ⁻⁸		High Fat and Other Dairy Products	56.4
4		Unpasteurized Fluid Milk	7.1x10 ⁻⁹		Frankfurters, not reheated	30.5
5		Smoked Seafood	6.2x10 ⁻⁹	Moderate Risk	Soft Unripened Cheese	7.7
6		Cooked Ready-to-Eat Crustaceans	5.1x10 ⁻⁹		Pâté and Meat Spreads	3.8
7	High Fat and Other Dairy Products	2.7x10 ⁻⁹	Unpasteurized Fluid Milk		3.1	
8	Moderate Risk	Soft Unripened Cheese	1.8x10 ⁻⁹	Cooked Ready-to-Eat Crustaceans	2.8	
9		Pasteurized Fluid Milk	1.0x10 ⁻⁹	Smoked Seafood	1.3	

Foods For Which Date Marking No Longer Applies

- ***Deli Salads Prepared and Packaged in a Food Processing Plant***
 - Examples: ham salad, chicken salad, egg salad, seafood salad, pasta salad, potato salad, and macaroni salad manufactured according to 21 CFR 110
 - 85% of deli salad sold is prepared in a processing plant
 - Nearly universal practice to add one or more preservatives shown to inhibit the growth of LM (e.g., sorbates, benzoates)

Foods For Which Date Marking No Longer Applies

- ***Cultured Dairy Products***

- Yogurt, sour cream, and buttermilk

- ***Hard and Semi-Soft Cheeses***

- Factors may include organic acids, preservatives, competing microorganisms, pH, water activity, or salt concentration
- Complete list of exempt cheeses appears in Annex 3

Foods For Which Date Marking No Longer Applies

- ***Preserved Fish Products***

- Pickled herring and dried and salted cod

- ***Shelf stable salt-cured products***

- Prosciutto and Parma (ham)

- ***Shelf stable, dry fermented sausages***

- Pepperoni and Genoa salami

3-8

Special Requirements for
Establishments Serving Highly
Susceptible Populations

3-8

- Added cross-reference to 3-501.19 which prohibits use of time as a public control for raw eggs
- Now prohibits re-service of food to/from persons in quarantine or medical isolation, or protective environment isolation

Time As a Public Health Control

Scientific Basis for Time As A Public Health Control

- Primary hazard in cold food placed out of temperature control is *Lm*
 - Lag phase of *Lm* is ~6 hours provided the temp of the food and environment does not exceed 21° C (70° F)
- Primary hazards of concern in hot food placed out of temperature control are *Clostridium perfringens* and *Bacillus cereus*
 - Lag phase of *Cp* is ~ 4 hours under worse case conditions (i.e. stable temp @ or near 115° F)
 - Lag phase of *B. cereus* is > 4 hours at optimum temps between 77° F and 86° F

Time As A Public Health Control

■ Any PHF/TCS Food

- Initial internal temp must be at or below 5° C (41° F) or 57° C (135° F) or greater
- 4 hour time limit w/ written procedures and record keeping

■ Allowance for Cold PHF/TCS Food

- 6 hour time limit w/ written procedures and record keeping if:
 - Initial internal temp is at or below 5° C (41° F)
 - Internal temperature of food does not exceed 21°C (70°F)
 - Ambient temperature does not exceed 21° C (70° F)

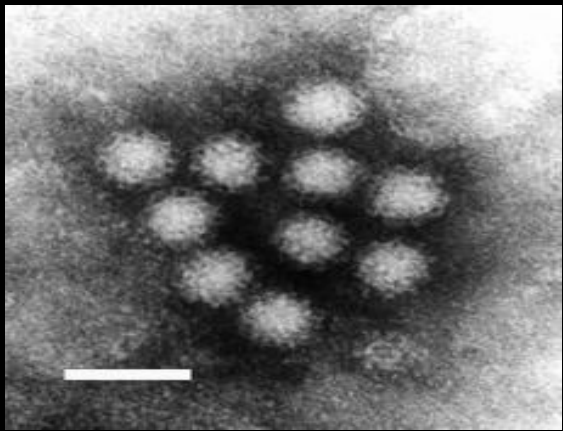
Allergens

Allergens

- Changes made to Food Code consistent with Food Allergen Labeling and Consumer Protection Act of 2004
- Added definition for “major food allergens”
 - Includes milk, eggs, fish (including crustaceans), tree nuts, wheat, peanuts, and soybeans
- Added requirement for PIC to be able to describe major food allergens and symptoms - 2-102.11(C)(9)
- Added labeling requirement for allergens in packaged foods

Employee Health

The “**BIG FIVE**” Pathogens Now Listed in the Food Code



Salmonella Typhi

Hepatitis A Virus

Shigella spp.

Enterohemorrhagic or
Shiga toxin-producing
E.coli

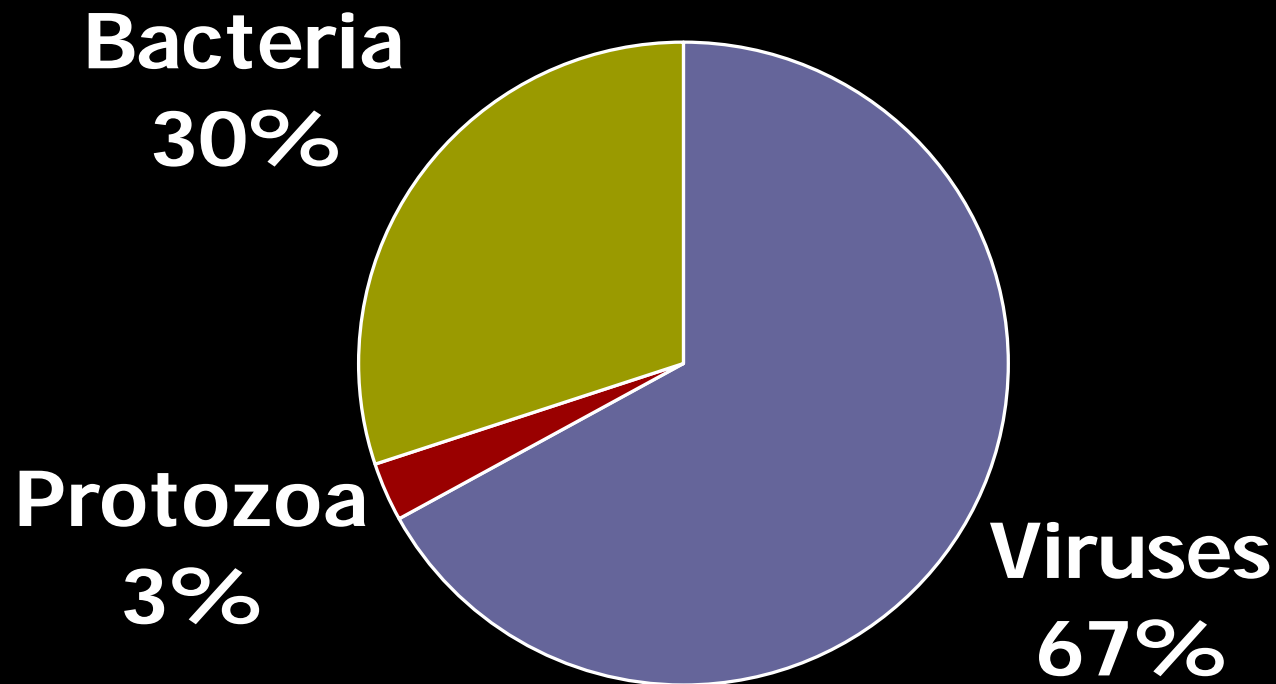


Norovirus

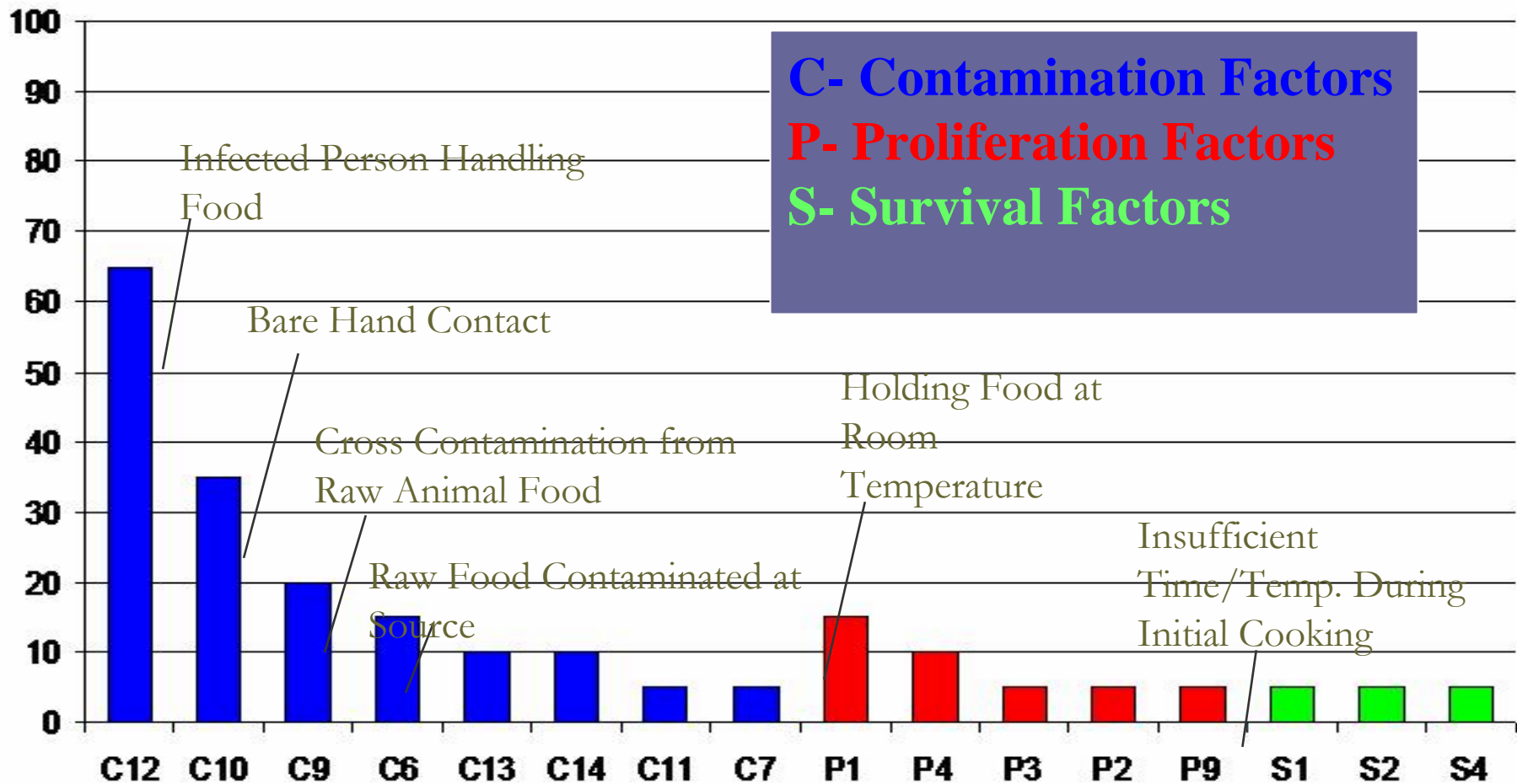
The Problem

- Estimated 76 million foodborne illnesses
- 325,000 hospitalizations annually; hospital stays estimated at more than \$3 billion
- **and 5,000 deaths!**

Percentage of Foodborne Illness Attributable to Known Pathogens



CDC's EHS NET OUTBREAK/ NONOUTBREAK STUDY - Contributing Factors Identified in Outbreaks, EHS-NET, 2002-2003



All Pathogens Listed In Ch. 2 Have an Extremely Low Infectious Dose

- Hepatitis A virus ~ 10 or less viral particles
- Norovirus ~ 10 to 100 viral particles
- EHEC is as low as 10 bacterial cells
- *Shigella* spp. can be as low as 10 bacterial cells
- *S.Typhi* is considered low ~ 1000 bacterial cells

Potential Contamination Level per Gram of Feces:



- Hepatitis A (HAV):
10⁸ viral particles
- Noroviruses (NoV):
10⁷ viral particles
- Bacterial infections: 10⁶

Combination of High Levels Shed in the Feces and Low Infectious Dose

- Adds up to create a highly infectious microorganism
- All listed Food Code pathogens are highly infectious fecal-oral route pathogens

Potential Transmission Level Norovirus

- Shed in the feces at levels up to 10,000,000 viral particles per gram of feces
- One projectile vomiting incident can potentially contaminate the environment with 30,000,000 viral particles
- Infectious dose of NoV is estimated from 10-100 viral particles

Transmission of Norovirus

- Fecal-Oral Route
- Airborne Inhalation
- Person-to-Person
- Environment-to-Person

Controlling Norovirus Depends on Preventing the Transmission

- **Handwashing & prohibiting bare hand contact with RTE food items is critical**
- **Removing food workers with active vomiting and/or diarrhea is critical**
- Reducing airborne transmission and treat as infectious material
- Cleaning staff should use barriers, such as face masks, gloves, and aprons
- Dispose materials used to clean-up vomiting incident and thoroughly disinfect the area

Revised Employee Health

- **Covered under 3 sections in Chapter 2 of the Food Code.**
 - **2-201.11** = Responsibility of the Employee & Manager & Reporting Requirements
 - **2-201.12** = Exclusion and Restriction guidelines
 - **2-201.13** = Removal, Adjustment, or Retention of Exclusions and Restrictions

New Definition

- **"Conditional Employee"** means a potential food employee to whom a job offer has been made, conditional on responses to subsequent medical questions or examinations designed to identify potential food employees who may be suffering from a disease that can be transmitted through food and done in compliance with Title 1 of the American Disabilities Act of 1990.

Employee Health

- 2-201.11
 - Identifies responsibilities of the person in charge, conditional employees, food employees, and all employees

2-201.11 – Reporting Responsibilities

- Food Employee or Conditional Employee to PIC
 - Symptoms
 - Diagnosed illness with Big 5
 - History of exposure
- PIC to Health department
 - Jaundiced employee
 - Diagnosed illness with Big 5

2-201.11 – Other Responsibilities

■ PIC

- To make sure conditional employee does not become a food employee until criteria are met
- To exclude or restrict food employees

■ Food employee

- To comply with exclusions and/or restrictions

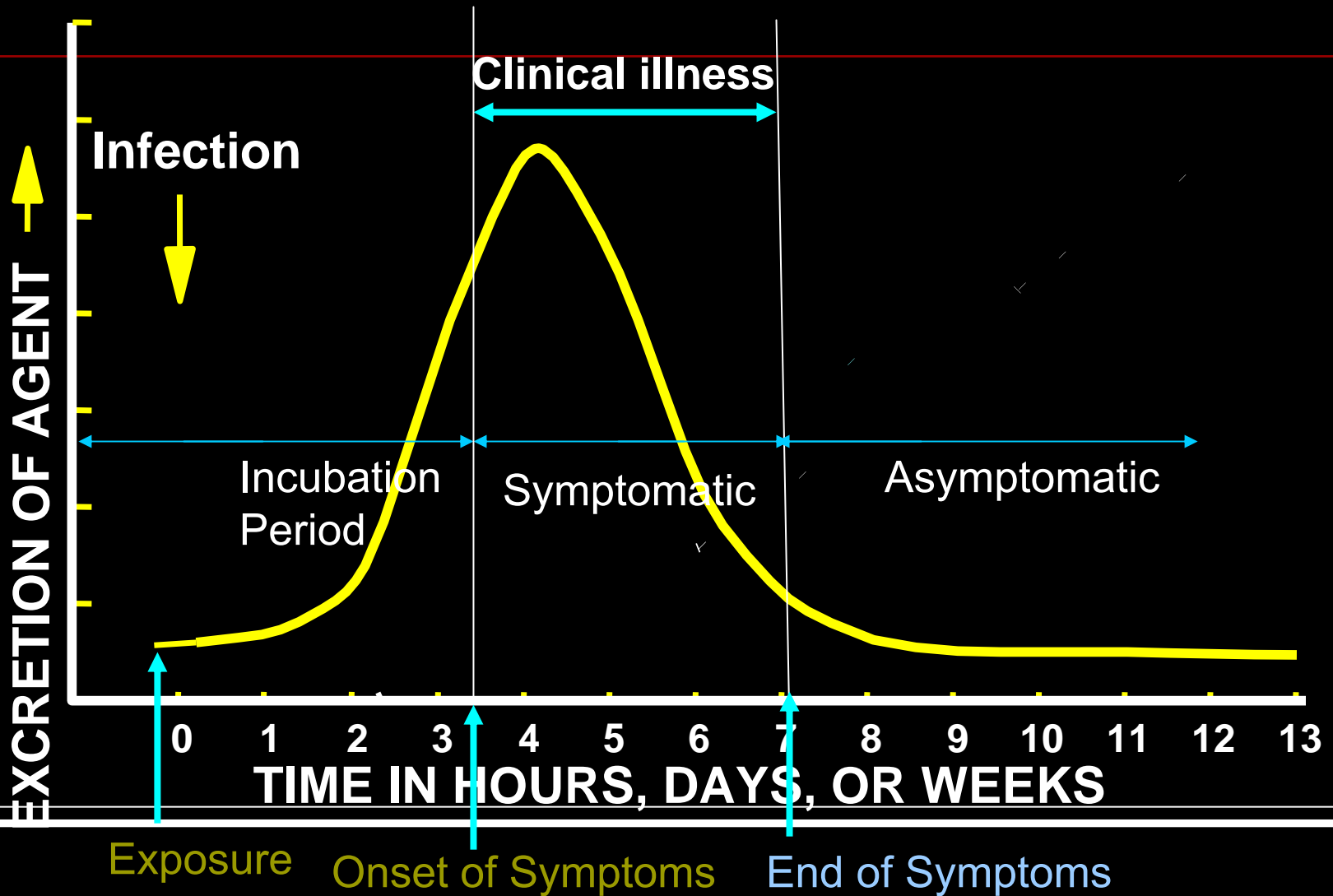
Employee Health

- 2-201.12
 - Revises basis for excluding and restricting employees
 - Symptoms only (no Diagnosis)
 - Diagnosis w/ any of the 5 listed pathogens (with or without symptoms)
 - Exposure to any of the 5 listed pathogens

New Tiered Approach to Employee Health

- Risk
 - How much organism is being excreted?
 - How close is the person to the food?
- The more that is excreted and the closer to food, the greater the risk

Disease Process Timeline



Risk-Based Employee Health

■ Level I:

- Active gastrointestinal symptoms or diagnosis with *S. Typhi* or hepatitis A virus

■ Level II:

- Diagnosis and symptom resolution

■ Level III:

- Diagnosis and never developed symptoms

■ Level IV:

- Exposure to listed pathogen

New Definitions

- **"Exclude"** means to prevent a person from working as an employee in a food establishment or entering a food establishment as an employee.
- **"Restrict"** means to limit the activities of a food employee so that there is no risk of transmitting a disease that is transmissible through food and the food employee does not work with exposed food, clean equipment, utensils, linens; and unwrapped single-service or single-use articles.

Summary of Food Code Exclusions

■ Active gastrointestinal symptoms:

- Jaundice—within 7 days of onset
- Diarrhea,
- Vomiting

■ Diagnosis with:

- Norovirus + diarrhea and/or vomiting,
- EHEC + diarrhea and/or vomiting,
- Shigella spp. + diarrhea and/or vomiting

Summary of Food Code Exclusions (cont'd)

- **Diagnosis with typhoid fever**
- **Diagnosis with HAV**
 - If within **7 days of jaundice** or 14 days of any symptoms
- **Also Exclude in a HSP:**
 - **Diagnosis with listed Pathogen and asymptomatic**
 - **Sore throat with fever**

Summary of Food Code Restrictions

- Infected wound or cut if not protected/covered
- Sore throat with fever if not in a HSP
- Asymptomatic and diagnosed with EHEC, *Shigella*, or Norovirus if not in a HSP
- Exposure to a listed pathogen in a HSP

2-201.13 – Removal, Adjustment, or Retention of Exclusions and Restrictions

- Rationale for reinstating excluded or restricted employees depends on:
 - Specific pathogen involved
 - Symptomatic vs. diagnosis
 - Resolution of symptoms
 - Type of food facility (HSP vs. general population)

Implementation Tools

- Annex 3 – Exclusion and Restriction Charts
- Annex 7 – Model Forms
 - Conditional Employee or Food Employee Interview
 - Conditional Employee or Food Employee Reporting Agreement
 - Conditional Employee or Food Employee Medical Referral
- Additional guidance forthcoming

Alternative Procedure to No Bare Hand Contact

Alternative Procedure to No Bare Hand Contact

- Added new ¶ (D) to:
 - Provide the criteria that must be met for approval of an alternative procedure to No Bare Hand Contact with ready-to-eat foods, and
 - Require prior approval from regulatory authority
- Added criteria include:
 - a written employee health policy
 - documentation of a training program

Alternative Procedure to No Bare Hand Contact

- Added criteria include (cont'd):
 - documentation of food employee handwashing compliance
 - documentation that food employees contacting ready-to-eat foods with bare hands utilize two or more control measures
 - documentation that corrective actions are taken
- Annex 7 – Form 1-D – Application for Bare Hand Contact Procedure

Hand Washing

2-301.14 - Handwashing

- Amended to update proper sequence for handwashing procedure and avoiding recontamination of the hands, after handwashing.
- Amended handwashing cleaning procedure to be more consistent with the recommended handwashing procedure in CDC's Hygienic Practice Guidelines for Health Care Workers

Handwashing Procedure

- (1) Rinse hands under clean, running warm water;
- (2) Apply an amount of cleaning compound to hands recommended by the cleaning compound manufacturer;
- (3) Rub hands together vigorously (or by vigorously rubbing the surrogate prosthetic devices for hands or arms) for at least 10 to 15 seconds while:
 - (a) Paying particular attention to removing soil from underneath the fingernails during the cleaning procedure; and
 - (b) Creating friction on the surfaces of the hands and arms, lathered fingers, finger tips and areas between the fingers;

Handwashing Procedure

- (4) Thoroughly rinse hands, finger tips and arms under clean, running warm water; and
- (5) Immediately follow the cleaning procedure with thorough drying of cleaned hands and arms (or surrogate prosthetic devices).

Handwashing (Continued)

- 2-301.16
- Amended to clarify term “sanitization” does not apply to hand antiseptics; replaced “hand sanitizer” with “hand antiseptic”

Demonstration of Knowledge

Demonstration of Knowledge

- Clarifies that “compliance with this Code” means no critical items – 2-102.11(A)
- Added knowledge of major food allergens – 2-102.11(C)(9)
- Added knowledge of reporting responsibilities 2-102.11(C)(17)

Demonstration of Knowledge (cont.)

- Notes CFP-recognized accredited agency as certifier of food safety manager programs – 2-102.20

Duties

- Adds to duties that PIC ensures that employees are informed of reporting requirements 2-103.11(M)

Reduced Oxygen Packaging (ROP)

Definition of Reduced Oxygen Packaging (ROP)

- Added Cook Chill Packaging
 - Cooked hot food is hot-filled into impermeable bags and sealed
 - Bags are rapidly cooled and refrigerated at temperatures that inhibit psychrotrophic pathogens
- Added Sous Vide Packaging
 - Raw or partially cooked food (seared for color) is hermetically sealed in impermeable bags
 - Food is cooked in the sealed bags
 - Bags are rapidly chilled and refrigerated at temperatures that inhibit psychrotrophic pathogens

ROP Changes

- In 3-501.12 Reduced Oxygen Packaging, Criteria*
 - Both *Clostridium botulinum* and *Listeria monocytogenes* must be considered
 - Criteria for cook chill and sous vide packaging without a variance added
 - Criteria for packaging certain cheeses under reduced oxygen without a variance added

ROP Controls in the Food Code

- Primary ROP Barrier is Refrigeration
 - All potentially hazardous food (temperature control for safety food) requires refrigeration
 - Few treatments reliably destroy all pathogenic microorganisms in food except heat sterilization and irradiation
 - Other inhibitory factors (hurdles) used in combination with refrigeration can be equally effective at preventing spoilage and foodborne illness

ROP Controls in the Food Code

- Secondary barriers or hurdles with refrigeration at 41°F (“Hurdle Effect”)
 - pH or acidity ≤ 4.6
 - Water activity (a_w) ≤ 0.85
 - Cured meat or poultry products

Cook chill or sous vide packaging without a variance

- HACCP plan is developed & implemented and records are held 6 months
- Food is prepared and consumed on the premises (or at a satellite site owned by the establishment)
- No sale of bagged product to another business or directly to the consumer
- All other applicable provisions of the Food Code are followed
- Bagged product is then cooled to 34°F within 48 hrs. and held there for no more than 30 days
- Product temperatures in bags is electronically monitored during transportation and storage
- Bags are labeled with product name and date packaged

Vacuum packaging cheeses without a variance

- Only cheeses that meet the Standard of Identity for hard cheeses (21 CFR 133.150), semi-soft cheeses (21 CFR 133.187) & pasteurized process cheeses (21 CFR 133.169) may be vacuum packaged in food establishments
- 2 barriers: $\leq 41^{\circ}\text{F}$ storage and intrinsic factors of cheese
- HACCP plan and labeling requirements
- Sell, use or discard after 30 days

Annexes

Highlighted Changes to Annexes

- Various additions to Annex 2
- Various amendments/clarifications made in Annex 3
- Annex 4 and 5 – Major re-writes outlining FDA's current thinking on retail HACCP and RB inspections
- Annex 7 – Updated employee health forms
- Annex 7 – New Inspection Form

Annex 2

Six New Supporting Documents

- Growing Sprouts in a Retail Food Establishment
- Advisories for Retail Processing with Proper Controls and Variances for Product Safety
- Evaluation and Definition of Potentially Hazardous Foods

Annex 2

Six New Supporting Documents

- The U.S. Equal Employment Opportunity Commission (EEOC) Guide, *“How to Comply with the Americans with Disabilities Act: A Guide for Restaurants and Other Food Service Employers”*
- Guidance for Retail Facilities Regarding Beef Grinding Logs Tracking Supplier Information
- Recommended Guidelines for Permanent Outdoor Cooking Establishments

Annex 4

- Completely rewritten and retitled
- *“Management of Food Safety Practices – Achieving Active Managerial Control of Foodborne Illness Risk Factors”*

Annex 5

- Completely rewritten and retitled
- *“Conducting Risk-based Inspections”*

Food Establishment Inspection Report

ANNEX 7

Code Section XXX.XXXX

Page 1 of ____

No. of Risk Factor Violations	
No. of Repeat Risk Factor Violations	
Score (optional)	

Date _____
 Time In _____
 Time Out _____

Establishment _____ Address _____ City _____ Zip Code _____ Telephone _____
 License/Permit # _____ Permit Holder _____ Purpose _____ Est. Type _____ Risk Category _____

RISK FACTORS AND INTERVENTIONS

The circled items indicate whether the identified items were in compliance during the food safety evaluation.

		COS		R	
Demonstration of Knowledge					
Y	N	1. Certification by Accredited Program; or compliance with Code; or correct responses	<input type="checkbox"/>	<input type="checkbox"/>	
Employee Health					
Y	N	2. Exclusion, restriction and reporting	<input type="checkbox"/>	<input type="checkbox"/>	
Good Hygienic Practices					
Y	N	3. Eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	
Y	N	4. Discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	
Control of Hands as a Vehicle of Contamination					
Y	N	5. Clean hands, properly washed	<input type="checkbox"/>	<input type="checkbox"/>	
Y	N	6. Bare hand contact with ready-to-eat foods/exemption	<input type="checkbox"/>	<input type="checkbox"/>	
Y	N	7. Handwashing facilities	<input type="checkbox"/>	<input type="checkbox"/>	
Approved Source					
Y	N	N/A	8. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
Y	N		9. Receiving temperature / condition	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/A	10. Records: shellstock tags, parasite destruction, required HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination					
Y	N	N/A	11. Food segregated, separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/A	12. Food contact surfaces clean and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
Y	N		13. Returned / reservice of food	<input type="checkbox"/>	<input type="checkbox"/>
Y	N		14. Discarding / reconditioning unsafe food	<input type="checkbox"/>	<input type="checkbox"/>

		COS		R		
Potentially Hazardous Food Time/Temperature						
Y	N	N/O	N/A	15. Proper cooking, time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/O	N/A	16. Reheating for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/O	N/A	17. Cooling	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/O	N/A	18. Hot holding	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/O	N/A	19. Cold Holding	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/O	N/A	20. Date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
Y	N	N/O	N/A	21. Time as a public health control (procedures/records)	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory						
Y	N	N/A	22. Consumer advisory for raw or undercooked food	<input type="checkbox"/>	<input type="checkbox"/>	
Highly Susceptible Populations						
Y	N	N/A	23. Pasteurized foods used, avoidance of prohibited foods	<input type="checkbox"/>	<input type="checkbox"/>	
Chemical						
Y	N	N/A	24. Additives / approved, unapproved	<input type="checkbox"/>	<input type="checkbox"/>	
Y	N		25. Toxic substances properly identified, stored, used	<input type="checkbox"/>	<input type="checkbox"/>	
Conformance with Approved Procedures						
Y	N	N/A	26. Compliance with variance and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	

Y = yes, in compliance N = no, not in compliance
 N/O = not observed N/A = not applicable R = Repeat violation
 COS = Corrected on-site

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp

GOOD RETAIL PRACTICES (☒ = not in compliance)

Critical GRPs (level one)

<input type="checkbox"/> Use of ice and pasteurized eggs
<input type="checkbox"/> Water source and quantity
<input type="checkbox"/> Insects/odents/animals
<input type="checkbox"/> Food and non-food contact surfaces – constructed, cleanable, use
<input type="checkbox"/> Plumbing installed; cross-connection; back flow prevention
<input type="checkbox"/> Sewage and waste water disposal
<input type="checkbox"/> Sinks contaminated from cleaning maintenance tools

Non Critical GRPs (level two)

<input type="checkbox"/> Personal cleanliness	<input type="checkbox"/> Food utensils/in-use
<input type="checkbox"/> Food labeled/condition	<input type="checkbox"/> Thermometers
<input type="checkbox"/> Plant food cooking	<input type="checkbox"/> Warewashing facility
<input type="checkbox"/> Food contamination	<input type="checkbox"/> Wiping cloths
<input type="checkbox"/> Equipment for temperature control	<input type="checkbox"/> Utensil and single-service storage
<input type="checkbox"/> Thawing	<input type="checkbox"/> Physical facilities
<input type="checkbox"/> Toilet facilities	<input type="checkbox"/> Specialized processing methods
<input type="checkbox"/> Garbage and refuse disposal	

OBSERVATIONS AND CORRECTIVE ACTIONS

Person in Charge (Signature) _____	(Print) _____	Date _____	Title _____
Inspector (Signature) _____	(Print) _____	Date _____	Follow-up: (Circle One) Yes/No

Questions?

Alan M. Tart
Regional Retail Food Specialist
U.S. Food and Drug Administration
Southeast Regional Office
60 8th Street, N.E., Atlanta, GA 30309
E-mail: Alan.Tart@fda.hhs.gov
Phone: 404-253-1267