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*Bite-Sized
Food Safety*

**Food safety resources
for front-line managers
to train food workers**

Risk Factor Study

The Jefferson County Health Department (JCHD) has begun a study of the food safety risks observed at food establishments in the county. The data collected in this study will be used to identify what food safety issues are most commonly observed in health care facilities, schools, groceries, and restaurants. Targeted intervention strategies will then be developed to focus JCHD’s food safety efforts on those areas most in need of improvement.

The foodborne illness risk factors and public health interventions are shown on the below snapshot of the top of a food safety inspection form. These items will be the focus of the study.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS																			
Circle designated compliance status (IN, OUT, N/O, N/A) for each numbered item					Mark "X" in appropriate box for COS and/or R														
IN=in compliance			OUT=not in compliance		N/O=not observed		N/A=not applicable		COS=corrected on-site during inspection		R=repeat violation								
Compliance Status				COS		R		Compliance Status				COS							
Demonstration of Knowledge																			
1	IN	OUT	Certification by accredited program, compliance with Code, or correct responses							Potentially Hazardous Food Time/Temperature									
Employee Health																			
2	IN	OUT	Management awareness; policy present							16	IN	OUT	N/A	N/O	Proper cooking time & temperatures				
3	IN	OUT	Proper use of reporting, restriction & exclusion							17	IN	OUT	N/A	N/O	Proper reheating procedures for hot holding				
Good Hygienic Practices																			
4	IN	OUT	N/O	Proper eating, tasting, drinking, or tobacco use							18	IN	OUT	N/A	N/O	Proper cooling time & temperatures			
5	IN	OUT	N/O	No discharge from eyes, nose, and mouth							19	IN	OUT	N/A	N/O	Proper hot holding temperatures			
Preventing Contamination by Hands																			
6	IN	OUT	N/O	Hands clean & properly washed							20	IN	OUT	N/A		Proper cold holding temperatures			
7	IN	OUT	N/A	N/O	No bare hand contact with RTE foods or approved alternate method properly followed							21	IN	OUT	N/A	N/O	Proper date marking & disposition		
8	IN	OUT	Adequate handwashing facilities supplied & accessible							22	IN	OUT	N/A	N/O	Time as a public health control: procedures & record				
Approved Source																			
9	IN	OUT	Food obtained from approved source							Consumer Advisory									
10	IN	OUT	N/A	N/O	Food received at proper temperature							23	IN	OUT	N/A	Consumer advisory provided for raw or undercooked foods			
11	IN	OUT	Food in good condition, safe, & unadulterated							Highly Susceptible Populations									
12	IN	OUT	N/A	N/O	Required records available: shellstock tags, parasite destruction							24	IN	OUT	N/A	Pasteurized foods used; prohibited foods not offered			
Protection from Contamination																			
13	IN	OUT	N/A	Food separated & protected							Chemical								
14	IN	OUT	N/A	Food-contact surfaces: cleaned & sanitized							25	IN	OUT	N/A	Food additives: approved & properly used				
15	IN	OUT	Proper disposition of returned, previously served, reconditioned, & unsafe food							26	IN	OUT	Toxic substances properly identified, stored, & used						
Conformance with Approved Procedures																			
												Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.							

In a similar nationwide study conducted by FDA in both fast food and full-service restaurants, the following six sections of the Food Code were most commonly out of compliance:

- ◆ **Foods requiring refrigeration are held at the proper temperature**
- ◆ **Employees practice proper handwashing**
- ◆ **Food is protected from cross contamination during storage, preparation, and display**
- ◆ **Foods are cooled properly**
- ◆ **Food contact surfaces are properly cleaned and sanitized**
- ◆ **Refrigerated read-to-eat foods are properly date marked and are used or discarded within 7 days of preparation or opening**

In both categories, cold holding of foods under refrigeration and handwashing were the top two risk items cited as being out of compliance.

What Food Establishments Will Be Selected for the Risk Factor Study?

JCHD will do risk factor study inspections at:

- ◆ All 22 schools in the county
- ◆ All 7 health care facilities in the county
- ◆ All grocery stores that do significant food preparation for a deli, salad or hot food bar, or meat or seafood department
- ◆ Approximately 70 randomly selected fast food and full-service restaurants that prepare foods requiring cooking

How Should We Prepare for a Risk Factor Study Inspection?

Food establishments should focus daily on the six food safety practices above most frequently cited by FDA as out of compliance. This will likely improve our county's performance on this risk factor study. Otherwise, no special preparation is required by food establishments for the study. The risk factor study inspections will be unannounced and will count as regular inspections.

How Will the Study Data Be Used?

Data from the risk factor study will be used to help JCHD develop targeted intervention strategies to address the risk factors for foodborne illness that are most commonly out of compliance for each food establishment category – schools, health care facilities, groceries, and restaurants. These strategies will be developed with input from industry through the Food Safety Advisory Council.

Why Is This Study Important?

Developing targeted food safety intervention strategies will focus our efforts on the greatest food safety risks and allow JCHD to use its resources most effectively. This will help both food establishments and the health department to be more effective in preventing foodborne illness.

What Are Typical Targeted Intervention Strategies?

Targeted intervention strategies likely will include training, food safety materials like posters or stickers, model food safety policies, issues of Bite-Sized Food Safety devoted to key topics, and better follow up by JCHD when compliance issues are identified.