

Quick Assessments



The Problem

- Over 1600 facilities in Boulder County
 - 4.5 FTE do inspections
 - Plan review, owner change, opening, 30 day, complaints
- At least an hour spent in each facility
 - Some facilities need several visits
- We do other things too!
 - Food handler training, consumer outreach, Partners, FSAC



The Solution - We hope!

- Quick Assessments
 - In development for over a year
 - 30 minutes maximum in each facility
 - Focus on foodborne illness risk factors and Active Managerial Control



Goals of Quick Assessments

- BCPH presence in **all** facilities annually
- Identify potential new Partners
- Identify facilities that need extra help
- Data collection and evaluation
- **Move facilities towards taking control of their own food safety practices**

Other Uses of Quick Assessments

- Evaluate existing Partners to verify they still meet criteria
- Evaluate all low risk facilities
 - Gas stations, concession stands, etc.
- Probably many more...

Some facilities won't get a quick assessment

- Facilities in civil penalties, mobile units, temp events, caterers, seasonal facilities
- Facilities whose last inspection rating was “fair” or below
- Facilities that haven't had an inspection in 3+ years

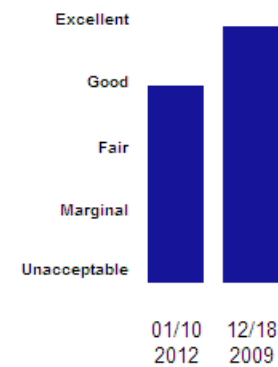


Quick assessments are like consultations

- Violations identified during quick assessments will not count towards civil penalties
 - Correction on-site is still required
- Listed on website as consultation on with no rating

Inspection Information

+ Inspection	01/10/2012
Consultation	09/15/2011
+ Follow-up Inspection	04/20/2010
Consultation	04/19/2010
+ Inspection	12/18/2009



Quick assessments and Partners

- Quick assessment is not intended to be an audit to qualify for Partners
 - No documentation check
- When current Partners are re-assessed for AMC, documentation is not required

