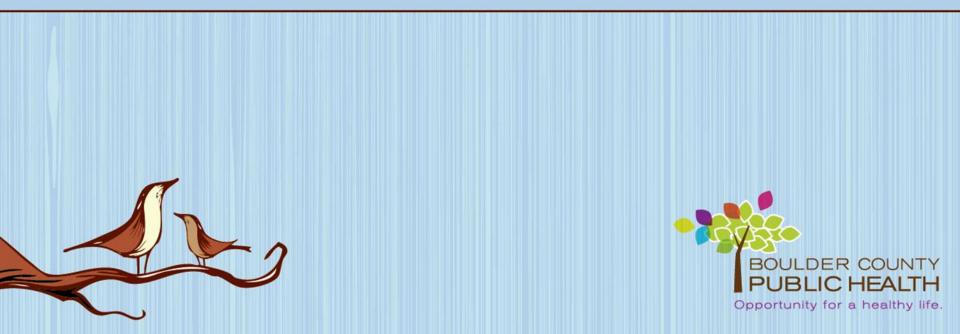
Quick Assessments



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





BOULDER COUNTY PUBLIC HEALTH QUICK ASSESSMENT REPORT

3450 Broadway, Boulder CO 80304 (303) 441-1564



Quick Assessment Inspection			Time:		C	Date			
EstablishmentName	Facility I.D. and/or Address								
Inspected By	Pageived Py								
Inspected By	R	Received By							
				Si	gnature	Print			
Foodborne Illness Risk Factors									
CRITICAL VIOLATIONS	IN	OUT	N/O	N/A	AMC PRACTICES		Full	Half	None
01 FOOD SOURCE					Certified food safety manager				
1A Approved source					Staff receive FS trainin				
1C Cross-contamination					Conduct daily FS insp				
02 PERSONNEL					3 rd party FS inspection	is			
2A Personnel with infections					Document handwashing				
2C Hands washed as needed					Document sanitizer co	Document sanitizer conc.			
2D Hygienic practices					Written illness policy	Written illness policy			
2G No bare hand contact					Paid sick leave	Paid sick leave			
03 FOOD TEMPERATURE CONTROL				Thermometers					
3A Rapidly cool to 41°F or below					Thermocouple, Digit	tal, Probe			
3B Rapidly reheat to 165°F or above					Thin Probe	Thin Probe			
3C Hot hold 135°F or above					Document foodtemps	Document foodtemps			
3D Required cook temperatures					Calibrate thermometer	Calibrate thermometers			
3E Cold hold 41°F or below					Maintenance contracts				
3G Adequate equipment to maintain					Pest control	Pest control			
food temperatures					Dish machine				
06 HANDWASHING AND TOILET FAC	CILIT	IES			Refrigeration				
6A Adequate #, location, design						•			
6B Accessible									
6C Soap and drying devices									

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

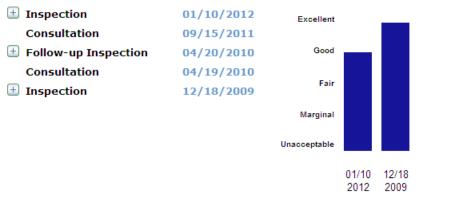
- Facilities in civil penalties, mobile units, temp events, caterers, seasonal facilities
- Facilities whose last inspection rating was "fair" or below
- Facilities that haven't had an inspection in 3+ years



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



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

