Will Your Kitchen Pass a Health Inspection TODAY & How Will Violations Affect your Score on the Web?

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Top Six Violations From 2006-2009

Boulder County
Cold Holding Greater than 41°F

- Cold tops
  - Over filled
  - Plastic inserts
  - Kitchen too warm
- Ice baths
  - Not enough ice/water
  - Food in plastic containers
  - Not monitored

- Refrigeration
  - Propping door open for deliveries
  - Gaskets in disrepair
  - Compressor soiled/ frozen

Cooling Rapidly to 41°F

- Leaving food at room temperature
- Not checking temperature
- Covering too soon
- Using plastic containers
- Not actively cooling after food reaches 70°F

- Inadequate ice bath
- Not monitoring
- Making large batches
Time/Temperature Abuse is the #1 Cause of Foodborne Illness

- Cooking does not kill all bacteria
- Some bacteria produce toxins or spores
- Some foods are not cooked
  - Potato salad, lunch meat etc.
Thermometer Issues

- Employee can’t find it, took home, or lost it
- Thermometer broken/inaccurate
- No thin probe available

- Dial thermometers
  - Hard to read, slow, have to insert deep into food, gives an average temperature
Chemical Storage

- Chemical spray bottles
- In correct containers
- First aid kits and medications
Hygienic Practices

- Wiping hands on aprons
- Improper use of sinks
- Washing gloved hands
- Employees wearing more than one ring
- Hands and nails soiled
Manual Sanitizing Issues

• Not properly sanitizing
  • Sanitizer solution too weak

• Frequency of cleaning and sanitizing

• Clean in place procedures inadequate
So How Do These Violations Relate to foodborne Illnesses?
The foodborne illness risk factors are:

- Employee hygiene issues
- Time/temperature abuse of food
- Cross contamination
- Initial cook temperature of food
- Chemical storage
- Food from unapproved sources
Time Temperature Violations Occurs 63% of the Time on Inspections

FDA data for Full Service Restaurants, 2004
One of the Main Causes of Illness in the US

- Handling ready-to-eat foods with bare hands!
- Ill employees
  - Employees can have an illness and appear well
- Poor handwashing
- Viruses are hard to remove from hands
What Does This Mean for Your Establishment?

By preventing violations you can:

- Prevent outbreaks
- Improve food safety
- Reduce follow-ups and possible fines
- Reduce food waste costs
- Improved food quality
- Improve inspection rating on the web
  - Be eligible for Partner for Food Safety program!
Inspection Rating on the Web

www.bouldercountyfood.org

One of these violations means you can’t get an “Excellent”:

• Handwashing
• Cooling
• Ill employee at work
• Cooking temperatures
• Cross contamination
• Rapidly reheat
• Adequate equipment for temps

Excellent 0-19     Good 20-39     Fair 40-69     Marginal 70-99

Unacceptable >100
Resources

• FDA Data on Foodborne Illness Risk Factors from 2004
  http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/ucm093386.htm

• CDC Report Determining foodborne Illness Risk Factors
  http://www.cdc.gov/mmwr/PDF/ss/ss4505.pdf
Ideas and Brainstorming Activity

Think about the top violations, the foodborne illness risk factor violations, and the handwashing presentation

- How can facilities reduce the occurrence of these violations?
- What are some of the barriers to good food safety practices?
- What is the top issue you would like FSAC to work on?
Partners for Food Safety has 24 Participants!

Be the next participant in this great program

Partner for Food Safety Program