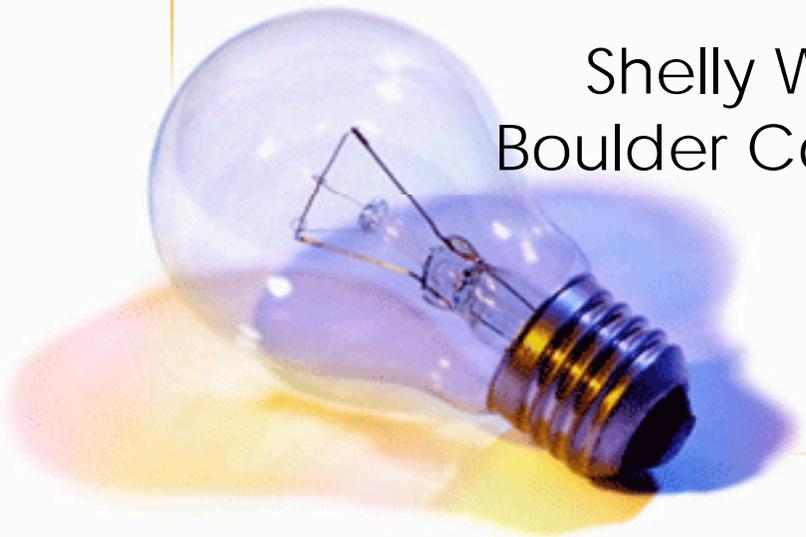


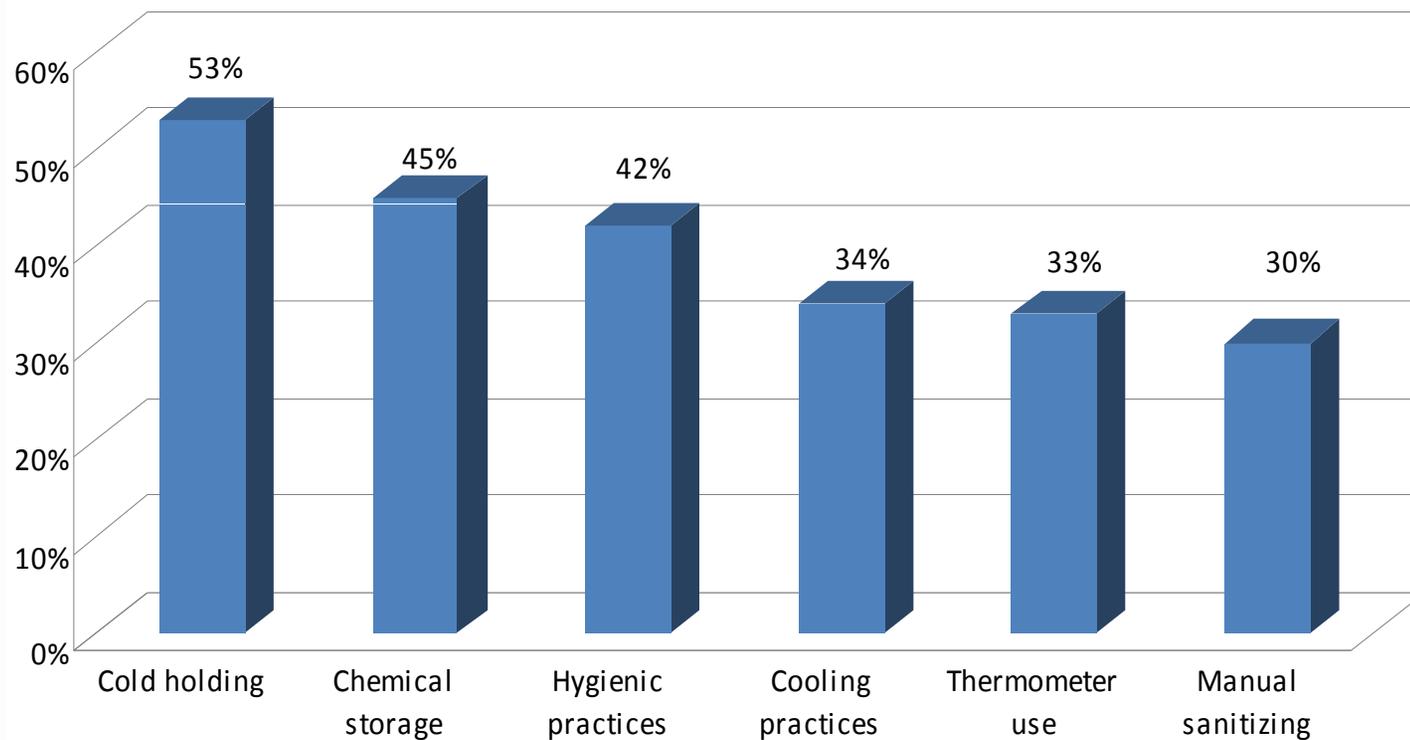
**Will Your Kitchen Pass a
Health Inspection TODAY
&
How Will Violations Affect
your Score on the Web?**

Shelly Wallingford, REHS
Boulder County Public Health





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





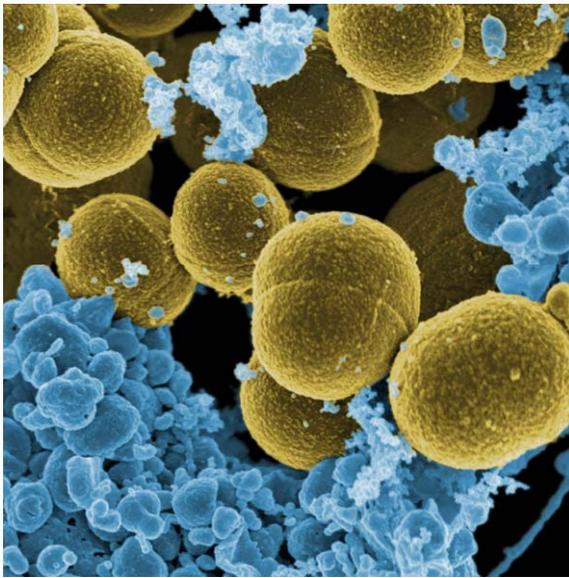
Cooling Rapidly to 41°F

- 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



Picture Retrieved from: <http://www3.niaid.nih.gov/NR/rdonlyres/044626F2-A2FF-448C-85C2-65CF7AE4CE1C/0/aureusL.jpg>

- 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



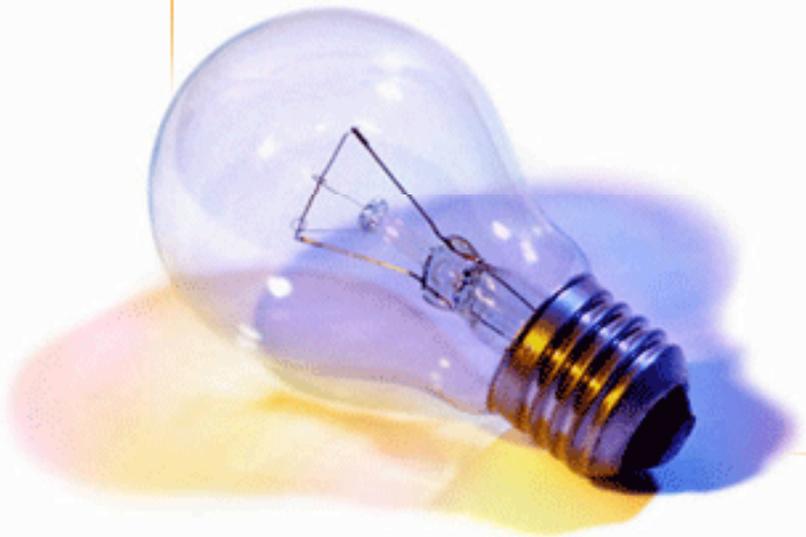


Manual Sanitizing Issues

- 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?**





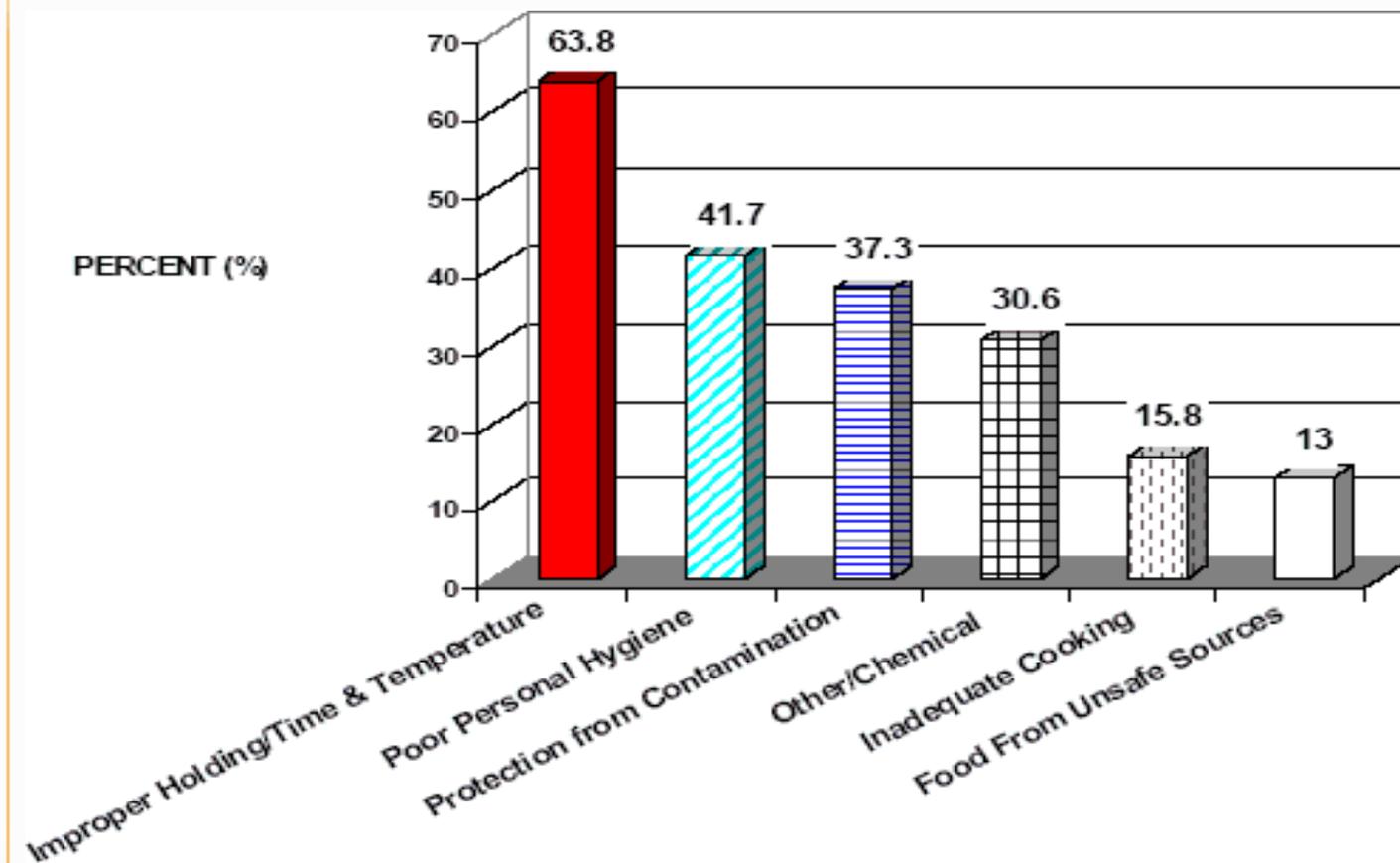
CDC Identified Main Causes in Outbreaks

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



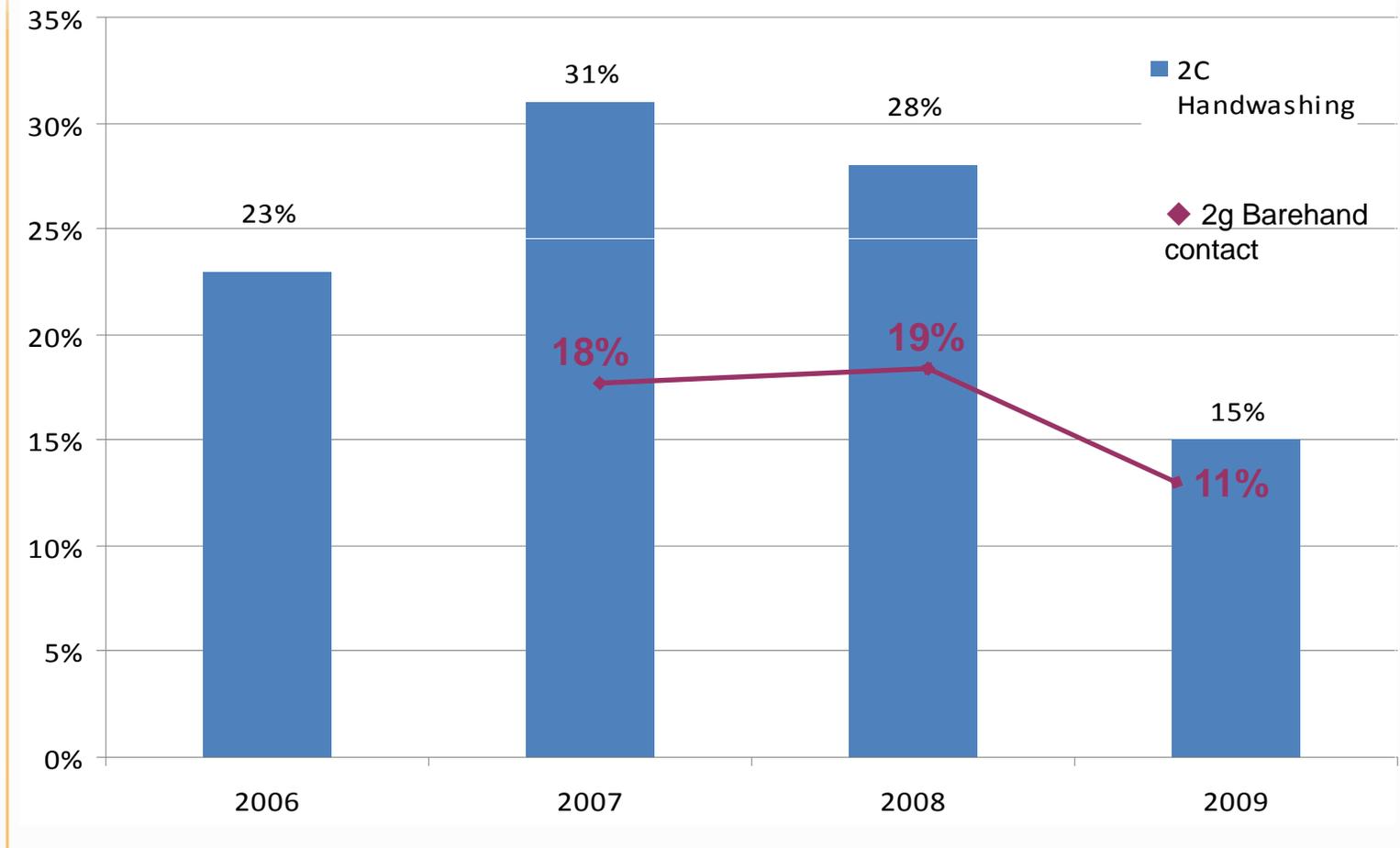
One of the Main Causes of Illness in the US

- 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





Handwashing/Barehand Contact Violations





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

The screenshot shows the Boulder County Colorado Government Online Public Health Environmental Health Division website. The main content area displays 'Food Protection' with a search bar and a 'Rating: Excellent' section. The rating is represented by five yellow stars, which is circled in red. Below the stars, there is a detailed explanation of the 'Excellent' rating. To the right, an 'Inspection History' bar chart shows the following data:

Inspection Date	Rating
03/16 2009	Excellent
03/04 2009	Excellent
11/21 2007	Excellent
03/21 2006	Good

Additional text on the page includes 'Facility Details', 'Google Map', and contact information for Boulder County Public Health.

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](#)

