

# DEPARTMENT OF HEALTH AND HUMAN SERVICES Food and Drug Administration

# FDA Retail Food Program Foodborne Illness Risk Factor Study Retail Food Store Data Collection Form

Form Approved: OMB No. 0910-0799 Expiration Date: September 30, 2024 See PRA Statement on page 16



	INDUSTRY	SEGMENT	_				
Food Safety Management System Risk Factor	Category:						
Industry Segment: Retail Food Store		Facility Type: Deli De	partment / Operation				
	DATA COLLECTI	ON INFORMATION					
Date:		Data Collector:					
Time In: Time Out:		Total Time in Minutes	5:				
Risk Categorization (Select ONE of the following	g): 2	3	4				
	ESTABLISHMEN	NT INFORMATION					
Establishment Name:							
Street Address:							
City:	State:	Zip:	County:				
Maximum Number of Employees Per Shift:		Number of Employee	s Present at Time of Visit:				
Activity level at the time of visit (Select ONE):	Light	Model	rate Heavy				
ESTABLISHME	NTS THAT ARE PA	ART OF MULTI-UNIT	Γ OPERATIONS				
Establishment is part of a Multi-Unit Operation:	YES	NO					
Number of Individual Units that are part of the N	Ոսlti-Unit Operation <i>(և</i>	Enter the number of un	its provided by the person in charge):				
Ownership of Establishment (Select ONE of the	e following):	Company-Owned	Franchise Unsure				
If Franchise – number of units owned by the	franchisee (Enter th	ne number of units prov	vided by the person in charge):				
INFORMATION ON THE REGULATORY AUTHORITY							
Name of Jurisdiction with Regulatory Oversight	:						
Enrolled in FDA Retail Food Program Standard	s: YES	□ NO					
Jurisdiction Meets Standard 1 (Select ONE of to YES – Self Reported YES – Verified by Audit	he following):	NO – Jurisdiction	does not meet Standard 1				

Retail Food Store Data Collection Form (Continued)								
INFORMATION ON THE REGULATORY A	UTHORITY (continued from previous page)							
Jurisdiction Uses a Grading System (Select ONE of the following):								
<ul> <li>YES – Numerical Score</li> <li>YES – Letter Grade</li> <li>YES – Color Graphic</li> <li>YES – Numerical Score and Letter Grade</li> </ul>	YES – Numerical Score and Color Graphic YES – Letter Grade and Color Graphic YES – Numerical Score, Letter Grade, and Color Graphic NO – Jurisdiction does not have a grading system							
YES – Other (If Other, describe):								
Jurisdiction's Program Includes Public Reporting of Inspection Resu	ults (Select <u>ONE</u> of the following):							
YES – Posting on-site YES – Posting on the Internet	<ul> <li>YES – Posting on-site and Posting on the Internet</li> <li>NO – Jurisdiction does not require inspections to be publically reported</li> </ul>							
YES – Other (If Other, describe):								
Jurisdiction Has a Mandatory Food Protection Manager Certification  YES – Based ONLY on successful completion of an ANSI-Accredited Program  YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)	Requirement (Select ONE of the following):  YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program  NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement							
<ul> <li>YES – Other (If Other, describe):</li> <li>If "Other" (Select ONE of the following)</li> <li>□ Other includes a required Training Component</li> <li>□ Other includes a Test other than exams offered through an ANSI Accredited Programs</li> </ul>	Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program							
Scope of Food Protection Manager Certification Requirement (Sele	ct <b>ONE</b> of the following):							
Person in Charge – One Per Establishment Person in Charge – Present at All Times  Other (If Other, describe):	Supervisory Employee – One Per Establishment Supervisory Employee – Present at All Times							
Jurisdiction Requires Food Handler Card (Select ONE of the following	ng):							
<ul><li>☐ YES – Required Training</li><li>☐ YES – Required Test</li></ul>	<ul><li>YES − Required Training and Test</li><li>NO − Jurisdiction does NOT require Food Handler Cards</li></ul>							
YES – Other (If Other, describe):								
MOST RECENT ROUTINE INSPECTIONS								
Dates of the Two Most Recent Regulatory Routine Inspection	ns: Date 1: Date 2:							

Reta	il Food Store Data Collection Fo	orm (Continued)		
	MANA	GER CERTIFICATIO	N – STOF	RE LEVEL MANAGER
1. Is	the PERSON IN CHARGE of the reta YES – Certificate Available YES – Certificate NOT Available	il food store at the time o		collection a certified food protection manager (Select <u>ONE</u> )?  - The person in charge at the time of the data collection is NOT a certified food protection manager
If	the marking above contains a "YES"  ANSI-Accredited	response, indicate the T	ype of Cer	,
2. Is	the PERSON IN CHARGE of the reta	ail food store the same a	s the PER	SON IN CHARGE of the facility type?
	MANAGER CERTIFICAT	TION FOR THE RETA	AL FOOD	STORE DEPARTMENT / OPERATION
	there a certified food protection mana YES – Certificate Available YES – Certificate NOT Available the marking above contains a "YES"		NO -	- No certified food protection managers are employed at the establishment
	ANSI-Accredited	Other	Unsu	ire
	there an employee who is a certified Select <u>ONE</u> )?  YES – Certificate Available YES – Certificate <u>NOT</u> Available the marking above contains a "YES"		□ NO -	T at the department / operation during the data collection  - No certified food protection managers are present during the data collection  tification below (Select ONE)
	ANSI-Accredited	Other	Unsu	ıre
	Select <u>ONE</u> )?  YES – Certificate Available  YES – Certificate <u>NOT</u> Available		NO -	- The person in charge at the time of the data collection is NOT a certified food protection manager
If	the marking above contains a "YES"			·
	_ ANSI-Accredited	U Other	Unsu	re
4. Is	the department's / operation's policy	to have a certified food p	orotection i	nanager present at all times?
If "Otl	her" for one or more of the responses	to questions 1 – 3, <i>desc</i>	ribe:	

R	etail Food Store Data Collection Form (Continued)
	EMPLOYEE HEALTH POLICY
1.	Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the <i>Food Code</i> , ARE OBSERVED within the establishment during the data collection.
	YES – Employees exhibiting illness symptoms or conditions observed within the establishment  NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment
2.	Are food employees and conditional employees informed of their responsibility to report to the person in charge illness <u>SYMPTOMS</u> as specified in Section 2-201.11 of the <i>Food Code</i> ?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
3.	Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the <i>Food Code</i> ?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
4.	Is management aware of its responsibility to <u>NOTIFY THE REGULATORY AUTHORITY</u> when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the <i>Food Code</i> ?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
5.	Is the management's employee health policy consistent with 2-201.12 of the <i>Food Code</i> for <u>EXCLUDING AND RESTRICTING</u> food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code  YES – Policy is WRITTEN and based on the current version
	of the FDA Food Code
6.	Is the management's employee health policy consistent with 2-201.13 of the <i>Food Code</i> for <u>REMOVAL OF EXCLUSIONS AND RESTRICTIONS</u> of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
7.	Management has a copy of FDA's Employee Health and Personal Hygiene Handbook OR cd database?
	☐ YES ☐ NO

# Risk Factor – Poor Personal Hygiene (Items 1 & 2)

				IN	OUT	NO	NA	
1. Employees pract	ice proper handwashing							
]	IN	OUT	NO	NA				
<b>A.</b> Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the <i>Food Code</i>								
B. Hands are cleaned and	d washed when required as specified	l in Section 2-301.14 of the Foo	d Code					
COMMENTS:				·				
	HANDWASHING	FREQUENCY ASSESS	MENT					
	C1 Employee observed washing hands properly and when required	C2 Employee observed wash hands improperly	ing		<u>C3</u> se observe and wher			
TOTAL COUNT								
	FOOD SAFETY MAN	AGEMENT SYSTEM ASSES	SSMENT					
PROCED	URES	TRAINING		MON	MONITORING			
□ 1	1S:	COMMENTS:	☐ 2 ☐ 3 ☐ 4 ☐ N.	3	<b>MMENTS</b>			
					OVE	NO	1 37 4	
2 Food ampleyees	do not contact ready-to-eat f	Coods with have hands		IN	OUT	NO	NA	
COMMENTS:	uo not contact ready-to-eat r	oous with bare hands						
	FOOD SAFETY MAN	AGEMENT SYSTEM ASSES	SMENT					
PROCED	URES	TRAINING		MON	ITORIN	G		
□ 1	TS: □ 1 □ 2 □ 3 □ 4 □ NA	COMMENTS:	☐ 1 ☐ 2 ☐ 3 ☐ 4	: : : : :	<b>AMENTS</b>	<b>:</b> :		

**Retail Food Store Data Collection Form** (Continued)

#### Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3 & 4)

	1		·				
			IN	OUT	NO	NA	
3. Food is protected fr display	rom cross-contamination during storage, p	oreparation, and					
Descr	ription of FOOD Contamination OBSERVATIONS	S	IN	OUT	NO	NA	
A. Raw animal foods are sep							
B. Different raw animal food	ds are separated from each other						
-	nvironmental contamination – actual contamination of						
	nvironmental contamination – potential contamination	1					
E. Other (describe in the con	mments section below)						
COMMENTS:							
	FOOD SAFETY MANAGEMENT SYSTE	EM ASSESSMENT					
PROCEDUR			_	ITORING			
COMMENTS:	COMMENTS:	□ 1	CON	<b>IMENTS</b>	:		
<u> </u>	□ 2						
□ 3		□ 3	1				
			1				
	D NA	NA	-				
□ NA	□ NA						
	□ NA	□ NA	IN	OUT	NO	NA	
NA  4. Food contact surface	ces are properly cleaned and sanitized		IN	OUT	NO	NA	
4. Food contact surfac	ces are properly cleaned and sanitized	S	IN	OUT OUT	NO NO	NA NA	
4. Food contact surface  Descri A. Food contact surfaces and	ces are properly cleaned and sanitized iption of Food Contact Surfaces OBSERVATIONS d utensils are clean to sight and touch and sanitized be	S efore use					
4. Food contact surface  Descri A. Food contact surfaces and B. Equipment food contact s warewashing procedures	ces are properly cleaned and sanitized iption of Food Contact Surfaces OBSERVATIONS d utensils are clean to sight and touch and sanitized be surfaces and utensils are cleaned and sanitized properly	S efore use ly using manual					
A. Food contact surfaces and B. Equipment food contact s warewashing procedures  C. Equipment food contact s warewashing equipment	ces are properly cleaned and sanitized iption of Food Contact Surfaces OBSERVATIONS d utensils are clean to sight and touch and sanitized be surfaces and utensils are cleaned and sanitized properly surfaces are surfaces and utensils are cleaned and sanitized properly surfaces are surfaces and utensils are cleaned and sanitized properly surfaces are surfaces and utensils are surfaces are sur	S efore use ly using manual	IN	OUT	NO		
A. Food contact surface  Descri A. Food contact surfaces and B. Equipment food contact s warewashing procedures C. Equipment food contact s warewashing equipment D. Other (describe in the contact)	ces are properly cleaned and sanitized iption of Food Contact Surfaces OBSERVATIONS d utensils are clean to sight and touch and sanitized be surfaces and utensils are cleaned and sanitized properly surfaces are surfaces and utensils are cleaned and sanitized properly surfaces are surfaces and utensils are cleaned and sanitized properly surfaces are surfaces and utensils are surfaces are sur	S efore use ly using manual	IN	OUT	NO		
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A. Food contact surface  Descri A. Food contact surfaces and B. Equipment food contact s warewashing procedures C. Equipment food contact s warewashing equipment D. Other (describe in the contact) COMMENTS:  PROCEDURI	ces are properly cleaned and sanitized iption of Food Contact Surfaces OBSERVATIONS dutensils are clean to sight and touch and sanitized be surfaces and utensils are cleaned and sanitized properly surfaces and utensils are cleaned and sanitized properly mments section below)  FOOD SAFETY MANAGEMENT SYSTE ES  TRAINING	Sefore use ly using manual ly using mechanical	IN	OUT	NO		
A. Food contact surface  Descri A. Food contact surfaces and B. Equipment food contact s warewashing procedures C. Equipment food contact s warewashing equipment D. Other (describe in the contact) COMMENTS:	ces are properly cleaned and sanitized iption of Food Contact Surfaces OBSERVATIONS dutensils are clean to sight and touch and sanitized be surfaces and utensils are cleaned and sanitized properly surfaces and utensils are cleaned and sanitized properly mments section below)  FOOD SAFETY MANAGEMENT SYSTE ES  TRAINING	Sefore use ly using manual ly using mechanical	IN	OUT	NO		
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## Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

										_	_
								IN	OUT	NO	NA
5. Foods	requiring re	efrigeration a	re held at the	proper t	temperature						
	Descr	iption of Cold H	lolding Temperat	ture OBSI	ERVATIONS			IN	OUT	NO	NA
		d at 41°F (5°C) o public health con	or below, except du trol.	aring prepa	aration, cooking,	cooling, or	•				
B. Raw she less	ll eggs are store	ed under refriger	ation that maintain	ns ambient	air temperature	of 45°F (7°C	C) or				
	escribe in the te	emnerature chart	and comments sec	ction helos	x/)						$\vdash$
C. Other (describe in the temperature chart and comments section below)  COMMENTS:											
COMMEN	15.										
	Cold H	olding Tempera	tures Recorded D	Ouring the	e Data Collection	n (List all t	tempei	atures	taken)		
FOOD	FOOD	FOOD CODE	TYPE OF		FOOD	FOOD		D CODE		TYPE O	
PRODUC		CRITICAL LIMIT	COLD HOLDII EQUIPMENT		PRODUCT	TEMP.		TICAL IMIT		LD HOLI QUIPME	
		LIMIT	EQUITMENT	-			L	114111	E	QUII MIE	111
		COLD	SUMM HOLDING PROD	DUCT TEM	<b>MPERATURE</b>				FC	NUMBER OD PRO	DUCT
I Nyamba	n of muodicat tou		CATEG		Food Code swit	inal limita			IE	MPERA	IUKES
			rements <b>IN</b> Compl				do onit	ical lima	ita		
		1 1	duct temperature me								
			duct temperature m								
			ct temperature mea								
		FOOD	SAFETY MANA	AGEMEN	T SYSTEM AS	SESSMEN	ΝΤ				
	PROCEDU	RES		TRAIN	ING			MON	ITORIN	G	
	COMMENTS	S:		COMME	NTS:		1	COM	1MENT:	S:	
$\Box$ 2							2				
							3				
							4				
								-			
∐ NA			NA NA				NA				

I. – Number of product temperature measurements IN Compliance with Food Code critical limits  II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F below Food Code critical limits  III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below Food Code critical limits  IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below Food Code critical limits  V. – Number of OUT of Compliance product temperature measurements 10°F or more below Food Code critical limits  FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT  PROCEDURES  TRAINING  MONITORING  COMMENTS:  1 COMMENTS:	Retail Food	l Store Data	Collection Fo	rm (Continued)							
Description of Hot Holding Temperature OBSERVATIONS IN OUT NO NA A. TCS Food is maintained at 135° F (57° C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.  B. Roasts are held at a temperature of 130° F (54° C) or above  C. Other (describe in the temperature chart and comments section below)  COMMENTS:    Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)  FOOD FOOD COPE TYPE OF PRODUCT TEMP. CRITICAL HOTHOLDING PRODUCT TEMP. CRITICAL HOTHOLDING EQUIPMENT    HOTHOLDING PRODUCT TEMPERATURE CATEGORIES   NUMBER OF TEMPERATURE CATEGORIES								IN	OUT	NO	NA
A. TCS Food is maintained at 135° F (57° C) or above, except during preparation, cooking, cooling, or when time is used as a public health control.  B. Roasts are held at a temperature of 130° F (54° C) or above  C. Other (describe in the temperature chart and comments section below)    Comments	6. Foods o	lisplayed o	r stored hot a	re held at the pi	oper temperature						
when time is used as a public health control.  B. Roasts are held at a temperature of 130° F (54° C) or above  C. Other (describe in the temperature chart and comments section below)    COMMENTS:    Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)   FOOD   FOOD   FOOD   CRITICAL   HOT HOLDING   EQUIPMENT   PRODUCT   TEMP.   TEMPERATURE   TE		Descr	iption of Hot Ho	olding Temperature	OBSERVATIONS			IN	OUT	NO	NA
C. Other (describe in the temperature chart and comments section below)    COMMENTS:					luring preparation, cook	ting, coolin	g, or				
Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)  FOOD FOOD TEMP.   FOOD CODE CRITICAL LIMIT   HOT HOLDING EQUIPMENT   FOOD PRODUCT   TEMP.   FOOD CRITICAL LIMIT   TEMPERATURE COMMENTS:    SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES   NUMBER OF FOOD PRODUCT TEMPERATURE CATEGORIES	B. Roasts are	e held at a tem	perature of 130°	F (54° C) or above							
Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)   FOOD   FOOD   FOOD   CRITICAL   HOT HOLDING   FOOD   FOOD   TEMP.   CRITICAL   HOT HOLDING   EQUIPMENT	C. Other (de	scribe in the to	emperature chart	and comments section	on below)						
FOOD FOOD TEMP. CRITICAL LIMIT FOOD PRODUCT FOOD TEMP. CRITICAL LIMIT FOOD PRODUCT FOOD CORTICAL LIMIT FOOD PRODUCT FOOD TEMP. CRITICAL LIMIT FOOD FOOD TEMP. CRITICAL LIMIT FOOD FOOD TEMP.  SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES  I. – Number of Product temperature measurements IN Compliance with Food Code critical limits III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below Food Code critical limits IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below Food Code critical limits V. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below Food Code critical limits V. – Number of OUT of Compliance product temperature measurements 10°F or more below Food Code critical limits FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT  PROCEDURES  TRAINING  MONITORING COMMENTS:  1 COMMENTS:  1 COMMENTS:  1 COMMENTS:  1 COMMENTS:	COMMENT		lding Town quat	nuncs Deconded Dun	ing the Date Collection	· (I set all t		24	rakan)		
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III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below Food Code critical limits  IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below Food Code critical limits  V. – Number of OUT of Compliance product temperature measurements 10°F or more below Food Code critical limits  FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT  PROCEDURES  TRAINING  MONITORING  COMMENTS:  1 COMMENTS:							~ 1		•		
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V. – Number of OUT of Compliance product temperature measurements 10°F or more below Food Code critical limits  FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT  PROCEDURES TRAINING MONITORING COMMENTS:  1 COMMENTS: 1 COMMENTS:											
FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT  PROCEDURES  TRAINING  MONITORING  COMMENTS:  1 COMMENTS:  1				<b>-</b>							
PROCEDURES  TRAINING  MONITORING  COMMENTS:  1 COMMENTS:  1 COMMENTS:				•							
		PROCEDU						MON	ITORIN	G	
		COMMENT	S:		OMMENTS:		1 2	CON	AMENTS	S:	

#### Retail Food Store Data Collection Form (Continued) IN **OUT** NO NA 7. Foods are cooled properly **Description of Cooling Temperature OBSERVATIONS** IN **OUT** NO NA A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F(5°C) or below within 6 hours **B.** TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours C. Proper cooling methods/equipment are used **D.** Other (describe in the temperature chart and comments section below) **COMMENTS: Cooling Temperatures Recorded During the Data Collection (List all temperatures taken) FOOD FOOD TOTAL** FOOD CODE **FOOD** TYPE OF EQUIPMENT COOLING **CRITICAL COOLING** TIME IN **PRODUCT USED TO COOL FOOD MINUTES TEMP. #1 TEMP. #2** LIMIT FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT **PROCEDURES** TRAINING **MONITORING COMMENTS: COMMENTS: COMMENTS:** 1 1 2 2 2 3 3 3

4

4

4

## Retail Food Store Data Collection Form (Continued)

			IN	OUT	NO	NA		
-	gerated, ready-to-eat foods a 17 days of preparation or op	rded						
	Description of Date	e Marking C	DBSERVATIONS		IN	OUT	NO	NA
A. Ready-t	o-eat, TCS Food (prepared on-site)	held for more	e than 24 hours is date marked a	s required				
	ommercial containers of prepared rearked as required	ady-to-eat To	CS Food held for more than 24 h	ours are				
C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded								
<b>D.</b> Other (d	lescribe in the temperature chart and	l comments s	section below)					
	FOOD SA	FETY MAN	NAGEMENT SYSTEM ASSE	SSMENT				
	PROCEDURES		TRAINING		MON	ITORIN	G	
<ul><li>☐ 1</li><li>☐ 2</li><li>☐ 3</li></ul>	COMMENTS:		COMMENTS:		COM	MENTS	:	

# Risk Factor – Inadequate Cooking (Items 9 & 10)

										NO	NA	
9. Raw animal f	foods are	cooked to re	equired te	emperatu	res							
	Descript	ion of Cooking	Temperatu	ire OBSER	VATIONS			IN	OUT	NO	NA	
A. Raw shell eggs broken but r					63°C) for 15 secon F (68°C) for 17 se		hell					
B. Pork; Fish; Beef;	Commerci	ally-raised Gam	e Animals a	re cooked t	o 145°F (63°C) for	15 second	ds					
C. Comminuted Fish seconds	n, Meats, C	ommercially-rai	sed Game A	Animals are	cooked to 155°F (6	68°C) for	17					
<b>D.</b> Poultry; stuffed for containing fish, n for < 1 second (in	neat, poultr	y, or ratites; wild			offed ratite; or stuff ked to 165°F (74°C		e					
E. Roasts, including and according to beef roasts, pork	oven paran	neters per Chart	(NOTE: Th	iis data iten	2 minutes or as Cha a includes beef roa							
F. Other Cooking O	bservation	s (describe in the	Comment	Section and	Temperature Char	t below)						
COMMENTS:								•				
	Cooking	Temperatures l	Recorded D	Ouring the l	Data Collection (L	ist all ten	perat	ures tal	ken)			
FOOD PRODUCT	FINAL COOK	FOOD CODE CRITICAL	CONSUMER ADVISORY		H KOODD I	FINAL COOK	CRI	<i>D CODE</i> TICAL	<b>I</b>	CONSUMER ADVISORY		
	TEMP.	LIMIT	YES	NO	11102001	TEMP.	LIMIT		YES	S	NO	
			CIIN	MADV						IIMDED	OF	
			FOOD PRO CATE	EGORIES	MPERATURE				FO	UMBER OD PRO MPERAT	DUCT	
I. – Number of produ				<u> </u>								
II. – Number of <b>OU</b>												
III. – Number of Ol		<u> </u>										
V. – Number of OU'		<u> </u>	-									
T T T T T T T T T T T T T T T T T T T	r or comp				NT SYSTEM ASS							
PROC	CEDURES			TRAIN				MONI	ITORIN	G		
	IENTS:		<u> </u>	COMME	NTS:		1	COM	MENTS	:		
□ 3			□ 3				3					
<u> </u>			□ 4				4					
□ NA			□ NA				NA					

Retail Food	d Store [	Data Collection Form	(Continued)	1								
							IN	OUT	NO	NA		
10. Cooke	ed foods	are reheated to red	quired tem	peratur	es							
	]	Description of Reheatin	ıg Temperat	ure OBSE	CRVATIONS		IN	OUT	NO	NA		
<b>A.</b> TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding												
<b>B.</b> Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above <b>for hot holding</b>												
C. Other Rel	C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)											
COMMENT		Scheating Temperature	s Recorded I	During the	e Data Collection (Lis	t all tempera	tures t	aken)				
FOOI PRODU		FINAL REHEAT TEMP.	FOOD ( CRITI LIM	CAL	FOOD PRODUCT	OOD FINAL DEHEAT			FOOD CODE CRITICAL LIMIT			
		COOKING	G FOOD PRO	IMARY DDUCT TE GORIES	MPERATURE			F	NUMBEI OOD PRO EMPERA	DUCT		
I. – Number	of produc	et temperature measurem	ents IN Com	pliance wi	th Food Code critical	limits						
II. – Number	r of OUT	of Compliance product	temperature r	neasureme	ents 1°F - 2°F below I	Food Code cr	itical lir	nits				
l		T of Compliance produc	-									
		r of Compliance product	-					mits				
limits		or complained product	emperature n	ious ar errier	ns to 1 of more select	1 oou couc						
			AFETY MAI		NT SYSTEM ASSES	SMENT						
	PROCE COMME	EDURES		COMMI		MONITORING  1 COMMENTS:						
	COMME	M15:		COMINI	EN1S:		- CON	TIVIEN I	<b>S</b> :			
2			2			2						
<u> </u>												

## Other Areas of Interest (Items 11-19)

• NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency

	IN	OUT	NO	NA
11. Handwashing facilities are accessible and properly maintained				
Description of OBSERVATIONS of Handwashing Facilities	IN	OUT	NO	NA
A. Handwashing facilities are conveniently located and accessible for employees				
<b>B.</b> Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices				
COMMENTS:				
	IN	OUT	NO	NA
12. Employees practice good hygiene			110	
Description of Good Hygienic Practices OBSERVATIONS	IN	OUT	NO	NA
A. Food Employees eat, drink, and use tobacco only in designated areas				
<b>B.</b> Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles				
C. Other (describe in Comments Section below)				
COMMENTS:				
	IN	OUT	NO	NA
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods				
COMMENTS:				

Description of Time as a public health control OBSERVATIONS  IN  A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code  B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code  C. Other (describe in the comments section below)  COMMENTS:		NO	N
A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code  B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code  C. Other (describe in the comments section below)  COMMENTS:		NO	N
procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i> B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i> C. Other (describe in the comments section below)			
procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i> C. Other (describe in the comments section below)  COMMENTS:			
COMMENTS:			
TN			_
	TUO   N	NO	N
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces			
Description of OBSERVATIONS for temperature control IN	OUT	NO	N
A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below			
<b>B.</b> Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above			
C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device			
<b>D.</b> Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures			
E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations			

	IN	OUT	NO	N.
16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required				
Description of OBSERVATIONS of Specialized Processes	IN	OUT	NO	N.
<b>A.</b> Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the <i>Food Code</i>				
3. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required				
C. Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the <i>Food Code</i>				
<b>D.</b> Other (describe in the comments section below)				
	IN	OUT	NO	NA
17. Food is received from safe sources	IN	OUT	NO	N <sub>2</sub>
Description of FOOD SOURCE OBSERVATIONS	IN IN	OUT OUT	NO NO	N.
Description of FOOD SOURCE OBSERVATIONS				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving  D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law				
Description of FOOD SOURCE OBSERVATIONS  1. All food is from regulated food processing plants / No home prepared/canned foods  2. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving  D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law  E. Food is safe and unadulterated  F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the				

Retail Food Store Data Collection Form (Continued)				
	IN	OUT	NO	NA
18. Toxic materials are identified, used, and stored properly				
Description of Toxic Materials OBSERVATIONS	IN	OUT	NO	NA
<b>A.</b> Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used				
<b>B.</b> Other (describe in the comments section below)				
	IN	OUT	NO	NA
19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties				
Description of Toxic Materials OBSERVATIONS	IN	OUT	NO	NA
A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens				
<b>B.</b> Food employees are trained in food allergy awareness as it relates to their assigned duties				
C. Other (describe in the comments section below)				

This section applies only to requirements of the Paperwork Reduction Act of 1995.

#### \*DO NOT SEND YOUR COMPLETED FORM TO THE PRA STAFF EMAIL ADDRESS BELOW.\*

The burden time for this collection of information is estimated to average 90 minutes per response, including the time to review instructions, search existing data sources, gather and maintain the data needed and complete and review the collection of information. Send comments regarding this burden estimate or any other aspect of this information collection, including suggestions for reducing this burden, to:

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