

TOPLINE SUMMARY:
FDA REPORT ON THE OCCURRENCE OF
FOODBORNE ILLNESS RISK FACTORS IN
RETAIL FOOD STORE DELI DEPARTMENTS
2015-2016



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Background

This Topline Summary presents the raw data without interpretation from the 2015-2016 Retail Food Store Data Collection on the Occurrence of Foodborne Illness Risk Factors in Retail Food Store Delis.

FDA is conducting a new ten-year study that will span 2013-2023 and is designed to provide a means for tracking trends related to the occurrence of contributing factors to foodborne illness outbreaks (foodborne illness risk factors) as well as a means for examining relationships with underlying antecedents (root causes) of poor food safety practices within retail food and food service restaurant facilities.

2015-2016 Retail Food Store Data Collection

As part of FDA's current ten-year study, data was collected from 2015-2016 on the occurrence of foodborne illness risk factors and food safety behaviors in retail food store delis. The data contained in this report was collected during the 2015-2016 retail food store data collection. The data will be used as baseline measurements upon which to assess trends in the occurrence of foodborne illness risk factors in retail food store delis over the ten-year period of 2013-2023.

The key objectives of the 2015-2016 data collection period were to identify:

- The occurrence of foodborne illness risk factors
- The prevalence of food safety management systems
- The prevalence of certified food protection managers
- The prevalence of employee health policies

In addition to the aforementioned objectives, the data collection also assessed:

- Handwash behaviors and practices
- Food product holding temperatures

Design and Methodology

A Geographic Information System (GIS) database containing a listing of businesses throughout the U.S. was used as the establishment inventory for the restaurant data collection. The geographic distribution of 22 FDA Retail Food Specialists (Specialists) throughout the U.S. allowed for a broad sampling of facility types in all regions of the U.S. For this study, the target sample size was a total of 397 delis departments. This sample size provided sufficient observations of food safety practices to be 95% confident that compliance percentages derived from the data collections were within 5% of their actual occurrence.

The data collection focused on the occurrence of foodborne illness risk factors. It was not intended to be a comprehensive assessment of compliance with all Food Code requirements. The Specialist's priority was to observe food safety practices and behaviors associated with ten primary data items correlating to risk factors that have been epidemiologically linked to the occurrence of foodborne illness outbreaks.

Each of the data items is comprised of information statements related to specific food safety practices or procedures. If one of these food safety practices was observed to be Out of Compliance the overall data item was Out of Compliance. The Out of Compliance percentage represents the proportion of establishments where a data item was found Out of Compliance at least once when the practice or procedure could be observed.

In addition to observations of food safety practices and behaviors, in each Retail Food Store Deli Specialists completed assessments of:

- Food product temperatures,
- Employee health policies,
- Handwashing frequency,
- Food Protection Manager Certification, and
- Food Safety Management Systems (Procedures, Training, and Monitoring).

Data Limitations

Data collection was done using the FDA Foodborne Illness Risk Factor Study Data Collection Form for Retail Food Store Delis. Data featured in this report is select demographic information on the retail food store, the regulatory authorities with jurisdiction over the retail food store, and the 19 data items on the Data Collection Form. Data collection on some data items was limited and therefore not reflected in this summary. The Protocol for the Data Collection may be accessed at: <https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/UCM505468.pdf>. The Marking Instructions for the Data Collection Form may be accessed at: <https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/UCM505471.pdf>.

Acronyms and Defined Terms

CFPM: Certified Food Protection Manager

Data Item: based on FDA Food Code recommendations and are designed to control food safety behaviors/practices. There are 19 Data Items with Data Items 1 – 10 recognized as primary Data Items (See pages 22-23).

EH q: Employee Health question

FDA: U.S. Food and Drug Administration

PIC: Person in Charge

PTM: Procedures, Training, and Monitoring

Risk category: Complexity of food preparation by the food establishment as described in Annex 5 of the 2017 FDA Food Code. This risk categorization was used to determine if an establishment was eligible for data collection.

Activity level: level of activity occurring in the kitchen and other food preparation areas at the time of the data collection.

Multiple unit: food establishments that are part of a multi- unit operation.

Program Standards: Voluntary National Retail Food Regulatory Program Standards. More information may be accessed at: <https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/ProgramStandards/default.htm>

Grading: determination of whether or not the regulatory jurisdiction incorporates a grading system as part of its retail food inspection program.

IN: mean that all observed occurrences were IN Compliance with the appropriate FDA Food Code provision for that data item or information statement.

Results

The Data Collection form consists of 19 Data Items. Data Results follow the FDA Data Collection Form found on page 17. The Marking Instructions for the Data Collection Form may be accessed at: <https://www.fda.gov/downloads/Food/GuidanceRegulation/RetailFoodProtection/FoodborneIllnessRiskFactorReduction/UCM505471.pdf>

The presentation of data follows the order of the Data Collection Form on pages 19-33.

Note: Due to rounding some of the percentages do not add to 100.

Establishment Information

Deli

Risk category	Number	Percentage
2	192	48.4%
3	185	46.6%
4	20	5.0%
Total	397	100.0%

Activity level	Number	Percentage
Light	188	47.4%
Moderate	162	40.8%
Heavy	47	11.8%
Total	397	100.0%

Multiple unit	Number	Percentage
No	103	25.9%
Yes	294	74.1%
Total	397	100.0%

Ownership	Number	Percentage
Company-Owned	276	93.9%
Franchise	12	4.1%
Unsure	6	2.0%
Total	294	100.0%

Enrolled Program Standards	Number	Percentage
No	104	26.2%
Yes	293	73.8%
Total	397	100.0%

Information on the Regulatory Authority

Deli

Meet Standard 1	Number	Percentage
NO – Jurisdiction does not meet Standard 1	219	74.7%
YES – Self Reported	52	17.7%
YES – Verified by Audit	22	7.5%
Total	293	100.0%

Grading	Number	Percentage
NO – Jurisdiction does not have a grading system	193	48.6%
YES – Color Graphic	15	3.8%
YES – Letter Grade	13	3.3%
YES – Letter Grade and Color Graphic	2	0.5%
YES – Numerical Score	98	24.7%
YES – Numerical Score and Color Graphic	5	1.3%
YES – Numerical Score and Letter Grade	17	4.3%
YES – Numerical Score, Letter Grade, and Color Graphic	14	3.5%
YES – Other	40	10.1%
Total	212	100.0%

Information on the Regulatory Authority *continued*

Deli

Inspection reporting	Number	Percentage
NO – Jurisdiction does not require inspections to be publically reported	141	35.5%
YES – Other	9	2.3%
YES – Posting on the Internet	131	33.0%
YES – Posting on-site	45	11.3%
YES – Posting on-site and Posting on the Internet	71	17.9%
Total	397	100.0%

Mandatory CFPM requirement	Number	Percentage
NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement	134	33.8%
YES – Based ONLY on successful completion of an ANSI-Accredited Program	217	54.7%
YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program	45	11.3%
YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)	1	0.3%
Total	425	100.00%

Information on the Regulatory Authority *continued*

Deli

Scope of CFPM Requirement	Number	Percentage
Other	42	16.0%
PIC - One	87	33.1%
PIC - All times	50	19.0%
Supervisor - One	74	28.1%
Supervisor - All times	10	3.8%
Total	263	100.0%

Food handler card and handler training	Number	Percentage
NO – Jurisdiction does NOT require Food Handler Cards	264	66.5%
YES – Other	15	3.8%
YES – Required Test	1	0.3%
YES – Required Training	31	7.8%
YES – Required Training and Test	86	21.7%
Total	397	100.0%

Manager Certification - Store Level Manager

Deli

CFPM PIC	Number	Percentage
NO – The person in charge at the time of the data collection is NOT a certified food protection manager	166	41.8%
YES – Certificate Available - ANSI-Accredited	157	39.5%
YES – Certificate Available - Other	2	0.5%
YES – Certificate NOT Available - ANSI-Accredited	56	14.1%
YES – Certificate NOT Available - Other	1	0.3%
YES – Certificate NOT Available - Unsure	15	3.8%
Total	425	100.00%

CFPM Facility	Number	Percentage
No	286	72.0%
Yes	111	28.0%
Total	397	100.0%

Manager Certification - Store Department / Operation

Deli

CFPM Employed	Number	Percentage
NO – No certified food protection managers are employed at the establishment	133	33.5%
YES – Certificate Available - ANSI-Accredited	178	44.8%
YES – Certificate Available - Other	5	1.3%
YES – Certificate NOT Available - ANSI-Accredited	57	14.4%
YES – Certificate NOT Available - Other	3	0.8%
YES – Certificate NOT Available - Unsure	21	5.3%
Total	397	100.0%

CFPM Present	Number	Percentage
NO – No certified food protection managers are present during the data collection	189	47.6%
YES – Certificate Available - ANSI-Accredited	142	35.8%
YES – Certificate Available - Other	4	1.0%
YES – Certificate NOT Available - ANSI-Accredited	1	0.3%
YES – Certificate NOT Available - Other	43	10.8%
YES – Certificate NOT Available - Unsure	2	0.5%
Total	16	4.0%

Manager Certification - Store Department / Operation *continued*

Deli

CFPM PIC	Number	Percentage
NO – The person in charge at the time of the data collection is NOT a certified food protection manager	194	48.9%
YES – Certificate Available - ANSI-Accredited	136	34.3%
YES – Certificate Available - Other	3	0.8%
YES – Certificate NOT Available - ANSI-Accredited	47	11.8%
YES – Certificate NOT Available - Other	2	0.5%
YES – Certificate NOT Available - Unsure	15	3.8%
Total	397	100.0%

CFPM Required	Number	Percentage
No	258	65.0%
Yes	139	35.0%
Total	397	100.0%

Employee Health Policy

Deli

eh q1	Number	Percentage
NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment	395	99.5%
YES – Employees exhibiting illness symptoms or conditions observed within the establishment	2	0.5%
Total	397	100.0%

Employee Health Policy *continued*

Deli

eh q2	Number	Percentage
NO – Policy only partially developed or non-existent	259	65.2%
YES – Policy is ORAL and based on the current version FDA Food Code	35	8.8%
YES – Policy is WRITTEN and based on the current version FDA Food Code	103	25.9%
Total	397	100.0%

eh q3	Number	Percentage
NO – Policy only partially developed or non-existent	302	76.1%
YES – Policy is ORAL and based on the current version FDA Food Code	18	4.5%
YES – Policy is WRITTEN and based on the current version FDA Food Code	77	19.4%
Total	397	100.0%

eh q4	Number	Percentage
NO – Policy only partially developed or non-existent	337	84.9%
YES – Policy is ORAL and based on the current version FDA Food Code	11	2.8%
YES – Policy is WRITTEN and based on the current version FDA Food Code	49	12.3%
Total	397	100.0%

Employee Health Policy *continued*

Deli

eh q5	Number	Percentage
NO – Policy only partially developed or non-existent	334	84.1%
YES – Policy is ORAL and based on the current version FDA Food Code	15	3.8%
YES – Policy is WRITTEN and based on the current version FDA Food Code	48	12.1%
Total	397	100.0%

eh q6	Number	Percentage
NO – Policy only partially developed or non-existent	348	87.7%
YES – Policy is ORAL and based on the current version FDA Food Code	15	3.8%
YES – Policy is WRITTEN and based on the current version FDA Food Code	34	8.6%
Total	397	100.0%

eh q7	Number	Percentage
No	370	93.2%
Yes	27	6.8%
Total	397	100.0%

19 Data Items from the Data Collection Form (Pages 17-32)

The following formula calculates the percentage of out-of-compliance observations for each data item:

$$\text{Percent Out-of-Compliance} = \frac{\text{Total Number of Out-of-Compliance Observations for the Data Item}}{\text{Total Number of Observations (IN and OUT) for the Data Item}} \times 100$$

Deli

Data Item	IN	IN%	NA	NA%	NO	NO%	OUT	OUT%
ITEM 1	110	27.7%	0	0.0%	3	0.8%	284	71.5%
ITEM 2	375	94.5%	0	0.0%	0	0.0%	22	5.5%
ITEM 3	226	56.9%	0	0.0%	0	0.0%	171	43.1%
ITEM 4	207	52.1%	0	0.0%	0	0.0%	190	47.9%
ITEM 5	119	30.0%	0	0.0%	0	0.0%	278	70.0%
ITEM 6	157	39.5%	35	8.8%	28	7.1%	177	44.6%
ITEM 7	69	17.4%	23	5.8%	188	47.4%	117	29.5%
ITEM 8	186	46.9%	4	1.0%	4	1.0%	203	51.10%
ITEM 9	237	59.7%	23	5.8%	125	31.5%	12	3.00%
ITEM 10	101	25.4%	70	17.6%	205	51.6%	21	5.30%
ITEM 11	269	67.8%	0	0.0%	0	0.0%	128	32.2%
ITEM 12	348	87.7%	0	0.0%	0	0.0%	49	12.3%
ITEM 13	8	2.0%	363	91.4%	0	0.0%	26	6.6%
ITEM 14	27	6.8%	341	85.9%	6	1.5%	23	5.8%
ITEM 15	183	46.1%	0	0.0%	0	0.0%	214	53.9%
ITEM 16	8	2.0%	379	95.5%	2	0.5%	8	2.0%
ITEM 17	383	96.5%	0	0.0%	0	0.0%	14	3.5%
ITEM 18	320	80.6%	0	0.0%	0	0.0%	77	19.4%
ITEM 19	115	29.0%	0	0.0%	0	0.0%	282	71.0%

Handwashing Frequency Assessment

Deli

Number	Handwash freq c1	Handwash freq c2	Handwash freq c3
0	81	210	155
1	112	104	84
2	66	42	74
3	50	20	40
4	26	12	24
5	13	1	11
6	19	3	2
7	7	1	3
8	4	1	2
9	4	1	0
10	2	1	2
11	6	0	0
12	1	1	0
14	2	0	0
16	1	0	0
20	1	0	0
23	1	0	0
24	1	0	0

Food Safety Management System Assessment

Deli

PTM	Number	Percentage
N/A	5	1.3%
Non-Existent	48	12.1%
Underdeveloped	220	55.4%
Well developed	101	25.4%
Well developed and documented	23	5.8%
Total	397	100.0%

Summary of cold holding product temperatures

Deli - Data Item 5					
Type	I	II	III	IV	V
Number of Temperatures	4474	491	403	426	202
Percentage	74.6%	8.2%	6.7%	7.1%	3.4%

- I. Number of product temperature measurements IN compliance with food code critical limits
- II. Number of OUT of compliance product temperature measurements 1 -2 above food code critical limits
- III. Number of OUT of compliance product temperature measurements 3 -4 above food code critical limits
- IV. Number of OUT of compliance product temperature measurements 5 -9 above food code critical limits
- V. Number of OUT of compliance product temperature measurements 10 or more above food code critical limits

Summary of hot holding product temperatures

Deli - Data Item 6					
Type	I	II	III	IV	V
Number of Temperatures	1703	33	57	140	294
Percentage	76.5%	1.5%	2.6%	6.3%	13.2%

- I. Number of product temperature measurements IN compliance with food code critical limits
- II. Number of OUT of compliance product temperature measurements 1 -2 above food code critical limits
- III. Number of OUT of compliance product temperature measurements 3 -4 above food code critical limits
- IV. Number of OUT of compliance product temperature measurements 5 -9 above food code critical limits
- V. Number of OUT of compliance product temperature measurements 10 or more above food code critical limits

Summary of cooking food product temperatures

Deli - Data Item 9					
Type	I	II	III	IV	V
Number of Temperatures	553	0	1	4	10
Percentage	97.4%	0.0%	0.2%	0.7%	1.8%

- I. Number of product temperature measurements IN compliance with food code critical limits
- II. Number of OUT of compliance product temperature measurements 1 -2 above food code critical limits
- III. Number of OUT of compliance product temperature measurements 3 -4 above food code critical limits
- IV. Number of OUT of compliance product temperature measurements 5 -9 above food code critical limits
- V. Number of OUT of compliance product temperature measurements 10 or more above food code critical limits

Summary of reheated food product temperatures

Deli - Data Item 10					
Type	I	II	III	IV	V
Number of Temperatures	250	0	0	1	32
Percentage	88.3%	0.0%	0.0%	0.4%	11.3%

- I. Number of product temperature measurements IN compliance with food code critical limits
- II. Number of OUT of compliance product temperature measurements 1 -2 above food code critical limits
- III. Number of OUT of compliance product temperature measurements 3 -4 above food code critical limits
- IV. Number of OUT of compliance product temperature measurements 5 -9 above food code critical limits
- V. Number of OUT of compliance product temperature measurements 10 or more above food code critical limits

FDA Foodborne Illness Risk Factor Study Data Collection Form

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

INDUSTRY SEGMENT

Food Safety Management System Risk Factor Category:

Industry Segment: Retail Food Store

Facility Type: Deli Department / Operation

DATA COLLECTION INFORMATION

Date:

Data Collector:

Time In:

Time Out:

Total Time in Minutes:

Risk Categorization (*Select ONE of the following*): 2 3 4

ESTABLISHMENT INFORMATION

Establishment Name:

Street Address:

City:

State:

Zip:

County:

Maximum Number of Employees Per Shift:

Number of Employees Present at Time of Visit:

Activity level at the time of visit (*Select ONE*): Light Moderate Heavy

ESTABLISHMENTS THAT ARE PART OF MULTI-UNIT OPERATIONS

Establishment is part of a Multi-Unit Operation: YES NO

Number of Individual Units that are part of the Multi-Unit Operation (*Enter the number of units provided by the person in charge*):

Ownership of Establishment (*Select ONE of the following*): Company-Owned Franchise Unsure

If Franchise – number of units owned by the franchisee (*Enter the number of units provided by the person in charge*):

INFORMATION ON THE REGULATORY AUTHORITY

Name of Jurisdiction with Regulatory Oversight:

Enrolled in FDA Retail Food Program Standards: YES NO

Jurisdiction Meets Standard 1 (*Select ONE of the following*):

YES – Self Reported

NO – Jurisdiction does not meet Standard 1

YES – Verified by Audit

FDA Foodborne Illness Risk Factor Study Data Collection Form *continued*

Retail Food Store Data Collection Form (Continued)

INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)

Jurisdiction Uses a Grading System (Select **ONE** of the following):

- | | |
|---|---|
| <input type="checkbox"/> YES – Numerical Score | <input type="checkbox"/> YES – Numerical Score and Color Graphic |
| <input type="checkbox"/> YES – Letter Grade | <input type="checkbox"/> YES – Letter Grade and Color Graphic |
| <input type="checkbox"/> YES – Color Graphic | <input type="checkbox"/> YES – Numerical Score, Letter Grade, and Color Graphic |
| <input type="checkbox"/> YES – Numerical Score and Letter Grade | <input type="checkbox"/> NO – Jurisdiction does not have a grading system |
| <input type="checkbox"/> YES – Other (If Other, describe): | |

Jurisdiction's Program Includes Public Reporting of Inspection Results (Select **ONE** of the following):

- | | |
|--|---|
| <input type="checkbox"/> YES – Posting on-site | <input type="checkbox"/> YES – Posting on-site and Posting on the Internet |
| <input type="checkbox"/> YES – Posting on the Internet | <input type="checkbox"/> NO – Jurisdiction does not require inspections to be publically reported |
| <input type="checkbox"/> YES – Other (If Other, describe): | |

Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement (Select **ONE** of the following):

- | | |
|---|--|
| <input type="checkbox"/> YES – Based ONLY on successful completion of an ANSI-Accredited Program | <input type="checkbox"/> YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program |
| <input type="checkbox"/> YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program) | <input type="checkbox"/> NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement |
| <input type="checkbox"/> YES – Other (If Other, describe): | |

If "Other" (Select **ONE** of the following)

- | | |
|---|--|
| <input type="checkbox"/> Other includes a required Training Component | <input type="checkbox"/> Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program |
| <input type="checkbox"/> Other includes a Test other than exams offered through an ANSI Accredited Programs | |

Scope of Food Protection Manager Certification Requirement (Select **ONE** of the following):

- | | |
|---|---|
| <input type="checkbox"/> Person in Charge – One Per Establishment | <input type="checkbox"/> Supervisory Employee – One Per Establishment |
| <input type="checkbox"/> Person in Charge – Present at All Times | <input type="checkbox"/> Supervisory Employee – Present at All Times |
| <input type="checkbox"/> Other (If Other, describe): | |

Jurisdiction Requires Food Handler Card (Select **ONE** of the following):

- | | |
|--|--|
| <input type="checkbox"/> YES – Required Training | <input type="checkbox"/> YES – Required Training and Test |
| <input type="checkbox"/> YES – Required Test | <input type="checkbox"/> NO – Jurisdiction does NOT require Food Handler Cards |
| <input type="checkbox"/> YES – Other (If Other, describe): | |

MOST RECENT ROUTINE INSPECTIONS

Dates of the Two Most Recent Regulatory Routine Inspections: Date 1: Date 2:

FDA Foodborne Illness Risk Factor Study Data Collection Form *continued*

Retail Food Store Data Collection Form (Continued)

MANAGER CERTIFICATION – STORE LEVEL MANAGER

1. Is the PERSON IN CHARGE of the retail food store at the time of the data collection a certified food protection manager (*Select ONE*)?

- YES – Certificate Available
 YES – Certificate NOT 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” response, indicate the Type of Certification below (*Select ONE*)

- ANSI-Accredited Other Unsure

2. Is the PERSON IN CHARGE of the retail food store the same as the PERSON IN CHARGE of the facility type?

- YES NO

MANAGER CERTIFICATION FOR THE RETAIL FOOD STORE DEPARTMENT / OPERATION

1. Is there a certified food protection manager EMPLOYED at the department / operation (*Select ONE*)?

- YES – Certificate Available
 YES – Certificate NOT Available

NO – No certified food protection managers are employed at the establishment

If the marking above contains a “YES” response, indicate the Type of Certification below (*Select ONE*)

- ANSI-Accredited Other Unsure

2. Is there an employee who is a certified food protection manager PRESENT at the department / operation during the data collection (*Select ONE*)?

- YES – Certificate Available
 YES – Certificate NOT Available

NO – No certified food protection managers are present during the data collection

If the marking above contains a “YES” response, indicate the Type of Certification below (*Select ONE*)

- ANSI-Accredited Other Unsure

3. Is the PERSON IN CHARGE at the time of the data collection of the department / operation a certified food protection manager (*Select ONE*)?

- YES – Certificate Available
 YES – Certificate NOT 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” response, indicate the Type of Certification below (*Select ONE*)

- ANSI-Accredited Other Unsure

4. Is the department's / operation's policy to have a certified food protection manager present at all times?

- YES NO

If “Other” for one or more of the responses to questions 1 – 3, *describe*:

FDA Foodborne Illness Risk Factor Study Data Collection Form *continued*

Retail 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 *Food Code*, 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 SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?
- YES – Policy is ORAL and based on the current version of the *FDA Food Code*
- NO – Policy only partially developed or non-existent
- 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 *Food Code*?
- YES – Policy is ORAL and based on the current version of the *FDA Food Code*
- NO – Policy only partially developed or non-existent
- YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*
-
4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?
- YES – Policy is ORAL and based on the current version of the *FDA Food Code*
- NO – Policy only partially developed or non-existent
- 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 *Food Code* for EXCLUDING AND RESTRICTING 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 the *FDA Food Code*
- NO – Policy only partially developed or non-existent
- 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 *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS 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 the *FDA Food Code*
- NO – Policy only partially developed or non-existent
- 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

FDA Foodborne Illness Risk Factor Study Data Collection Form *continued*

Retail Food Store Data Collection Form (Continued)

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

	IN	OUT	NO	NA
1. Employees practice proper handwashing	<input type="checkbox"/>	<input type="checkbox"/>		
Description of HANDWASHING OBSERVATIONS	IN	OUT	NO	NA
A. 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>	<input type="checkbox"/>	<input type="checkbox"/>		
B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the <i>Food Code</i>	<input type="checkbox"/>	<input type="checkbox"/>		
COMMENTS:				

HANDWASHING FREQUENCY ASSESSMENT

	<u>C1</u> Employee observed washing hands properly and when required	<u>C2</u> Employee observed washing hands improperly	<u>C3</u> Employee observed failing to wash hand when required
TOTAL COUNT			

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES		TRAINING		MONITORING	
<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:
<input type="checkbox"/>	2		<input type="checkbox"/>	2	
<input type="checkbox"/>	3		<input type="checkbox"/>	3	
<input type="checkbox"/>	4		<input type="checkbox"/>	4	
<input type="checkbox"/>	NA		<input type="checkbox"/>	NA	

	IN	OUT	NO	NA
2. Food employees do not contact ready-to-eat foods with bare hands	<input type="checkbox"/>	<input type="checkbox"/>		
COMMENTS:				

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES		TRAINING		MONITORING	
<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:
<input type="checkbox"/>	2		<input type="checkbox"/>	2	
<input type="checkbox"/>	3		<input type="checkbox"/>	3	
<input type="checkbox"/>	4		<input type="checkbox"/>	4	
<input type="checkbox"/>	NA		<input type="checkbox"/>	NA	

FDA Foodborne Illness Risk Factor Study Data Collection Form *continued*

Retail Food Store Data Collection Form (Continued)

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

	IN	OUT	NO	NA
3. Food is protected from cross-contamination during storage, preparation, and display	<input type="checkbox"/>	<input type="checkbox"/>		
Description of FOOD Contamination OBSERVATIONS	IN	OUT	NO	NA
A. Raw animal foods are separated from ready-to-eat foods	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Different raw animal foods are separated from each other	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Food is protected from environmental contamination – actual contamination observed	<input type="checkbox"/>	<input type="checkbox"/>		
D. Food is protected from environmental contamination – potential contamination	<input type="checkbox"/>	<input type="checkbox"/>		
E. Other (<i>describe in the comments section below</i>)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:	
<input type="checkbox"/>	2			<input type="checkbox"/>	2			<input type="checkbox"/>	2		
<input type="checkbox"/>	3			<input type="checkbox"/>	3			<input type="checkbox"/>	3		
<input type="checkbox"/>	4			<input type="checkbox"/>	4			<input type="checkbox"/>	4		
<input type="checkbox"/>	NA			<input type="checkbox"/>	NA			<input type="checkbox"/>	NA		

	IN	OUT	NO	NA
4. Food contact surfaces are properly cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>		
Description of Food Contact Surfaces OBSERVATIONS	IN	OUT	NO	NA
A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use	<input type="checkbox"/>	<input type="checkbox"/>		
B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D. Other (<i>describe in the comments section below</i>)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:	
<input type="checkbox"/>	2			<input type="checkbox"/>	2			<input type="checkbox"/>	2		
<input type="checkbox"/>	3			<input type="checkbox"/>	3			<input type="checkbox"/>	3		
<input type="checkbox"/>	4			<input type="checkbox"/>	4			<input type="checkbox"/>	4		
<input type="checkbox"/>	NA			<input type="checkbox"/>	NA			<input type="checkbox"/>	NA		

FDA Foodborne Illness Risk Factor Study Data Collection Form *continued*

Retail Food Store Data Collection Form (Continued)

Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

	IN	OUT	NO	NA
5. Foods requiring refrigeration are held at the proper temperature	<input type="checkbox"/>	<input type="checkbox"/>		
Description of Cold Holding Temperature OBSERVATIONS	IN	OUT	NO	NA
A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control.	<input type="checkbox"/>	<input type="checkbox"/>		
B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F (7°C) or less	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Other (describe in the temperature chart and comments section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

COMMENTS:

Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD PRODUCT	FOOD TEMP.	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT

SUMMARY COLD HOLDING PRODUCT TEMPERATURE CATEGORIES	NUMBER OF FOOD PRODUCT TEMPERATURES
I. – Number of product temperature measurements IN Compliance with <i>Food Code</i> critical limits	
II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F above <i>Food Code</i> critical limits	
III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F above <i>Food Code</i> critical limits	
IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F above <i>Food Code</i> critical limits	
V. – Number of OUT of Compliance product temperature measurements 10°F or more above <i>Food Code</i> critical limits	

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:
<input type="checkbox"/>	2		<input type="checkbox"/>	2		<input type="checkbox"/>	2	
<input type="checkbox"/>	3		<input type="checkbox"/>	3		<input type="checkbox"/>	3	
<input type="checkbox"/>	4		<input type="checkbox"/>	4		<input type="checkbox"/>	4	
<input type="checkbox"/>	NA		<input type="checkbox"/>	NA		<input type="checkbox"/>	NA	

FDA Foodborne Illness Risk Factor Study Data Collection Form *continued*

Retail Food Store Data Collection Form (Continued)

	IN	OUT	NO	NA
8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Description of Date Marking OBSERVATIONS	IN	OUT	NO	NA
A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D. Other (describe in the temperature chart and comments section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

COMMENTS:

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT											
PROCEDURES				TRAINING				MONITORING			
<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:		<input type="checkbox"/>	1	COMMENTS:	
<input type="checkbox"/>	2			<input type="checkbox"/>	2			<input type="checkbox"/>	2		
<input type="checkbox"/>	3			<input type="checkbox"/>	3			<input type="checkbox"/>	3		
<input type="checkbox"/>	4			<input type="checkbox"/>	4			<input type="checkbox"/>	4		
<input type="checkbox"/>	NA			<input type="checkbox"/>	NA			<input type="checkbox"/>	NA		

Retail Food Store Data Collection Form (Continued)

Risk Factor – Inadequate Cooking (Items 9 & 10)

	IN	OUT	NO	NA
9. Raw animal foods are cooked to required temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Description of Cooking Temperature OBSERVATIONS				
	IN	OUT	NO	NA
A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155° F (68°C) for 15 seconds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D. Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) for 15 seconds	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart (<i>NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham</i>).	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
F. Other Cooking Observations (describe in the Comment Section and Temperature Chart below)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
COMMENTS:				

Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY		FOOD PRODUCT	FINAL COOK TEMP.	FOOD CODE CRITICAL LIMIT	CONSUMER ADVISORY	
			YES	NO				YES	NO
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>				<input type="checkbox"/>	<input type="checkbox"/>

SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES

NUMBER OF FOOD PRODUCT TEMPERATURES

I. – Number of product temperature measurements IN Compliance with <i>Food Code</i> critical limits	
II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F below <i>Food Code</i> critical limits	
III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below <i>Food Code</i> critical limits	
IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below <i>Food Code</i> critical limits	
V. – Number of OUT of Compliance product temperature measurements 10°F or more below <i>Food Code</i> critical limits	

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES		TRAINING		MONITORING					
<input type="checkbox"/>	1	<input type="checkbox"/>	1	<input type="checkbox"/>	1				
COMMENTS:		COMMENTS:		COMMENTS:					
						<input type="checkbox"/>	2	<input type="checkbox"/>	2
						<input type="checkbox"/>	3	<input type="checkbox"/>	3
						<input type="checkbox"/>	4	<input type="checkbox"/>	4
						<input type="checkbox"/>	NA	<input type="checkbox"/>	NA

Retail Food Store Data Collection Form (Continued)

	IN	OUT	NO	NA
10. Cooked foods are reheated to required temperatures	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Description of Reheating Temperature OBSERVATIONS	IN	OUT	NO	NA
A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>

COMMENTS:

Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)

FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT	FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT

SUMMARY COOKING FOOD PRODUCT TEMPERATURE CATEGORIES	NUMBER OF FOOD PRODUCT TEMPERATURES
I. – Number of product temperature measurements IN Compliance with <i>Food Code</i> critical limits	
II. – Number of OUT of Compliance product temperature measurements 1°F - 2°F below <i>Food Code</i> critical limits	
III. – Number of OUT of Compliance product temperature measurements 3°F - 4°F below <i>Food Code</i> critical limits	
IV. – Number of OUT of Compliance product temperature measurements 5°F - 9°F below <i>Food Code</i> critical limits	
V. – Number of OUT of Compliance product temperature measurements 10°F or more below <i>Food Code</i> critical limits	

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT

PROCEDURES			TRAINING			MONITORING		
<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:	<input type="checkbox"/>	1	COMMENTS:
<input type="checkbox"/>	2		<input type="checkbox"/>	2		<input type="checkbox"/>	2	
<input type="checkbox"/>	3		<input type="checkbox"/>	3		<input type="checkbox"/>	3	
<input type="checkbox"/>	4		<input type="checkbox"/>	4		<input type="checkbox"/>	4	
<input type="checkbox"/>	NA		<input type="checkbox"/>	NA		<input type="checkbox"/>	NA	

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	<input type="checkbox"/>	<input type="checkbox"/>		
Description of OBSERVATIONS of Handwashing Facilities	IN	OUT	NO	NA
A. Handwashing facilities are conveniently located and accessible for employees	<input type="checkbox"/>	<input type="checkbox"/>		
B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices	<input type="checkbox"/>	<input type="checkbox"/>		
COMMENTS:				

	IN	OUT	NO	NA
12. Employees practice good hygiene	<input type="checkbox"/>	<input type="checkbox"/>		
Description of Good Hygienic Practices OBSERVATIONS	IN	OUT	NO	NA
A. Food Employees eat, drink, and use tobacco only in designated areas	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input type="checkbox"/>		
C. Other (describe in Comments Section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

	IN	OUT	NO	NA
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

Retail Food Store Data Collection Form (Continued)

	IN	OUT	NO	NA
14. Time alone is properly used as a public health control	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Description of Time as a public health control OBSERVATIONS	IN	OUT	NO	NA
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 <i>Food Code</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Other (describe in the comments section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

	IN	OUT	NO	NA
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces	<input type="checkbox"/>	<input type="checkbox"/>		
Description of OBSERVATIONS for temperature control	IN	OUT	NO	NA
A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below	<input type="checkbox"/>	<input type="checkbox"/>		
B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device	<input type="checkbox"/>	<input type="checkbox"/>		
D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures	<input type="checkbox"/>	<input type="checkbox"/>		
E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations	<input type="checkbox"/>	<input type="checkbox"/>		
F. Other (describe in the comments section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

Retail Food Store Data Collection Form (Continued)

	IN	OUT	NO	NA
16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Description of OBSERVATIONS of Specialized Processes	IN	OUT	NO	NA
A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the <i>Food Code</i>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
D. Other (describe in the comments section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

	IN	OUT	NO	NA
17. Food is received from safe sources	<input type="checkbox"/>	<input type="checkbox"/>		
Description of FOOD SOURCE OBSERVATIONS	IN	OUT	NO	NA
A. All food is from regulated food processing plants / No home prepared/canned foods	<input type="checkbox"/>	<input type="checkbox"/>		
B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
C. Food is protected from contamination during transportation/receiving	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
E. Food is safe and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>		
F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
G. Written documentation of parasite destruction is maintained for 90 days for fish products	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
H. Other (describe in Comments Section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

Retail Food Store Data Collection Form (Continued)

	IN	OUT	NO	NA
18. Toxic materials are identified, used, and stored properly	<input type="checkbox"/>	<input type="checkbox"/>		
Description of Toxic Materials OBSERVATIONS	IN	OUT	NO	NA
A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>		
B. Other (describe in the comments section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

	IN	OUT	NO	NA
19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties	<input type="checkbox"/>	<input type="checkbox"/>		
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	<input type="checkbox"/>	<input type="checkbox"/>		
B. Food employees are trained in food allergy awareness as it relates to their assigned duties	<input type="checkbox"/>	<input type="checkbox"/>		
C. Other (describe in the comments section below)	<input type="checkbox"/>	<input type="checkbox"/>		<input type="checkbox"/>
COMMENTS:				

For More Information

Additional information on the FDA Report on the Occurrence of Foodborne Illness Risk Factors in Retail Food Stores, 2019 can be accessed at: <http://www.fda.gov/retailfoodriskfactorstudy>

