



A Focus on Self-Inspection

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XARVIERA APPLING

Risk Factor Study 2015

- ▶ Every 5 years we conduct a risk factor study that analyzes our inspection data to find the most prevalent risk factor violations observed and cited on routine inspections
- ▶ We design an intervention to address and reduce the occurrence of the most prevalent risk factor violations
- ▶ 2015 Risk Factor Study
 - ▶ Soiled food contact surfaces
 - ▶ Cold holding violations

Fast Food Restaurant-Bloomington								
2005			2010			2015		
RF	Item	Rank	RF	Item	Rank	RF	Item	Rank
PPH	Employee Health	1	IH	Date Mark Commercial	1	CE	Food Contact Surfaces	1
PPH	<u>Handwash Facilities supplied</u>	2/3	IH	Date Mark Establishment	3	IH	Cold Holding	2/3
PPH	Prevent Hand contamination	10	IH	Date Mark Disposition	5	IH	Date Mark Commercial	6/7
IH	Date Mark Establishment	4	PPH	<u>Handwash Facilities Supplied</u>	2	IH	Date Mark Establishment	6/7
IH	Date Mark Commercial	5	PPH	Employee Health	6	PPH	<u>Handwash Facilities supplied</u>	2/3
IH	Date Mark Disposition	6	PPH	Prevent Hand Contamination	7	PPH	<u>Handwash facilities accessible</u>	4
IH	Cold Holding	7	CE	Food Contact Surfaces	4	O	Chemicals identified	5
IH	Hot Holding	9						
CE	Food contact surfaces	2/3						
CE	Separate Raw from RTE	8						

Full Service-Bloomington								
2005			2010			2015		
RF	Item	Rank	RF	Item	Rank	RF	Item	Rank
PPH	Employee Health	1	CE	Food contact surfaces	1	CE	Food contact surfaces	1
PPH	<u>Handwash Facilities Supplied</u>	4/5	CE	Separate Raw from RTE	5	CE	Separate raw from RTE	6
PPH	Prevent Hand Contamination	10	CE	Separate Raw from Raw	8	IH	Cold holding	2
CE	Food contact Surfaces	3	PPH	Employee Health	3	IH	Date marking establishment	¾
CE	Separate Raw from RTE	6	PPH	<u>Handwash facilities supplied</u>	6	IH	Date Mark disposition	5
CE	Separate Raw from Raw	7	PPH	Prevent hand contamination	9	IH	Date mark commercial	8
IH	Cold Holding	2	IH	Date Mark Commercial	2	IH	Time as a public health control	9/10
IH	Date Mark Establishment	4/5	IH	Date Mark Establishment	4	PPH	<u>Handwash facilities supplied</u>	¾
IH	Date Mark Commercial	8	IH	Date Mark Disposition	7	PPH	Hand wash facilities accessible	7
IH	Date Mark disposition	9	IH	Cold Holding	10	O	Chemicals identified	9/10

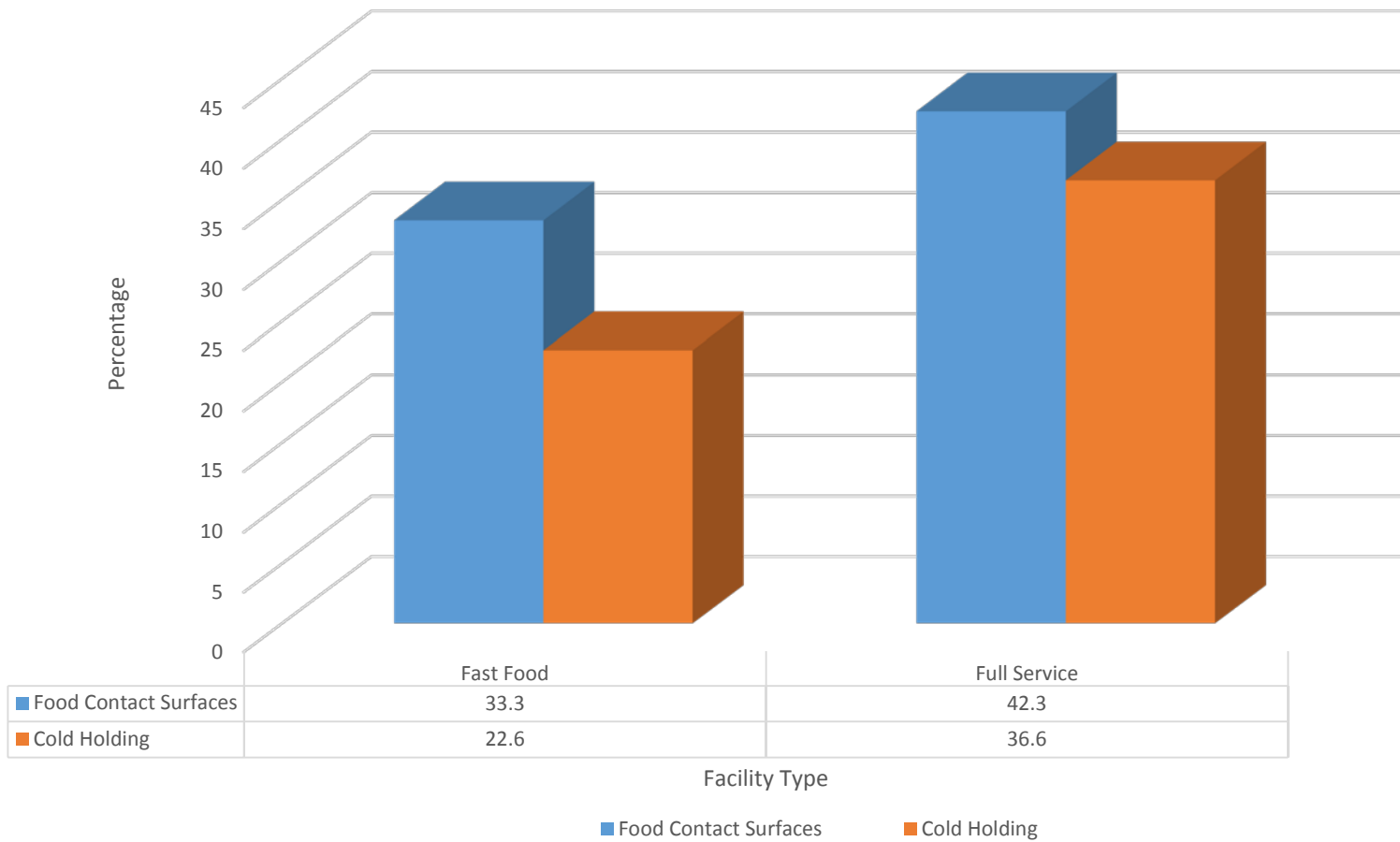
Fast Food-Richfield								
2005			2010			2015		
RF	Item	Rank	RF	Item	Rank	RF	Item	Rank
PPH	Employee Health	1	IH	Cold Holding	1	CE	Food Contact Surfaces	1
PPH	Proper Handwashing	3	IH	Date Mark Establishment	2	IH	Cold Holding	2
PPH	Prevent Hand Contamination	4	PPH	Proper Handwashing	4/5	IH	Hot Holding	4
PPH	Hand wash facilities supplied	5	PPH	Prevent Hand contamination	4/5	IH	Date mark commercial	5/6
PPH	Good Hygienic practices	7	PPH	Employee Health	6	PPH	Handwashing facilities supplied	3
PPH	Hand wash facilities accessible	9/10	CE	Food Contact Surfaces	3	PPH	Handwashing facilities accessible	5/6
IH	Date Mark commercial	2						
IH	Date Mark disposition	6						
IH	Date Mark Establishment	8						
CE	Food Contact Surfaces	9/10						

Fast Food-Richfield

Fast Food-Richfield								
2005			2010			2015		
RF	Item	Rank	RF	Item	Rank	RF	Item	Rank
PPH	Employee Health	1	IH	Cold Holding	1	CE	Food Contact Surfaces	1
PPH	Proper Handwashing	3	IH	Date Mark Establishment	2	IH	Cold Holding	2
PPH	Prevent Hand Contamination	4	PPH	Proper Handwashing	4/5	IH	Hot Holding	4
PPH	Hand wash facilities supplied	5	PPH	Prevent Hand contamination	4/5	IH	Date mark commercial	5/6
PPH	Good Hygienic practices	7	PPH	Employee Health	6	PPH	Handwashing facilities supplied	3
PPH	Hand wash facilities accessible	9/10	CE	Food Contact Surfaces	3	PPH	Handwashing facilities accessible	5/6
IH	Date Mark commercial	2						
IH	Date Mark disposition	6						
IH	Date Mark Establishment	8						
CE	Food Contact Surfaces	9/10						

□

Percentage of Time violation marked Out of Compliance on Routine inspections in 2015



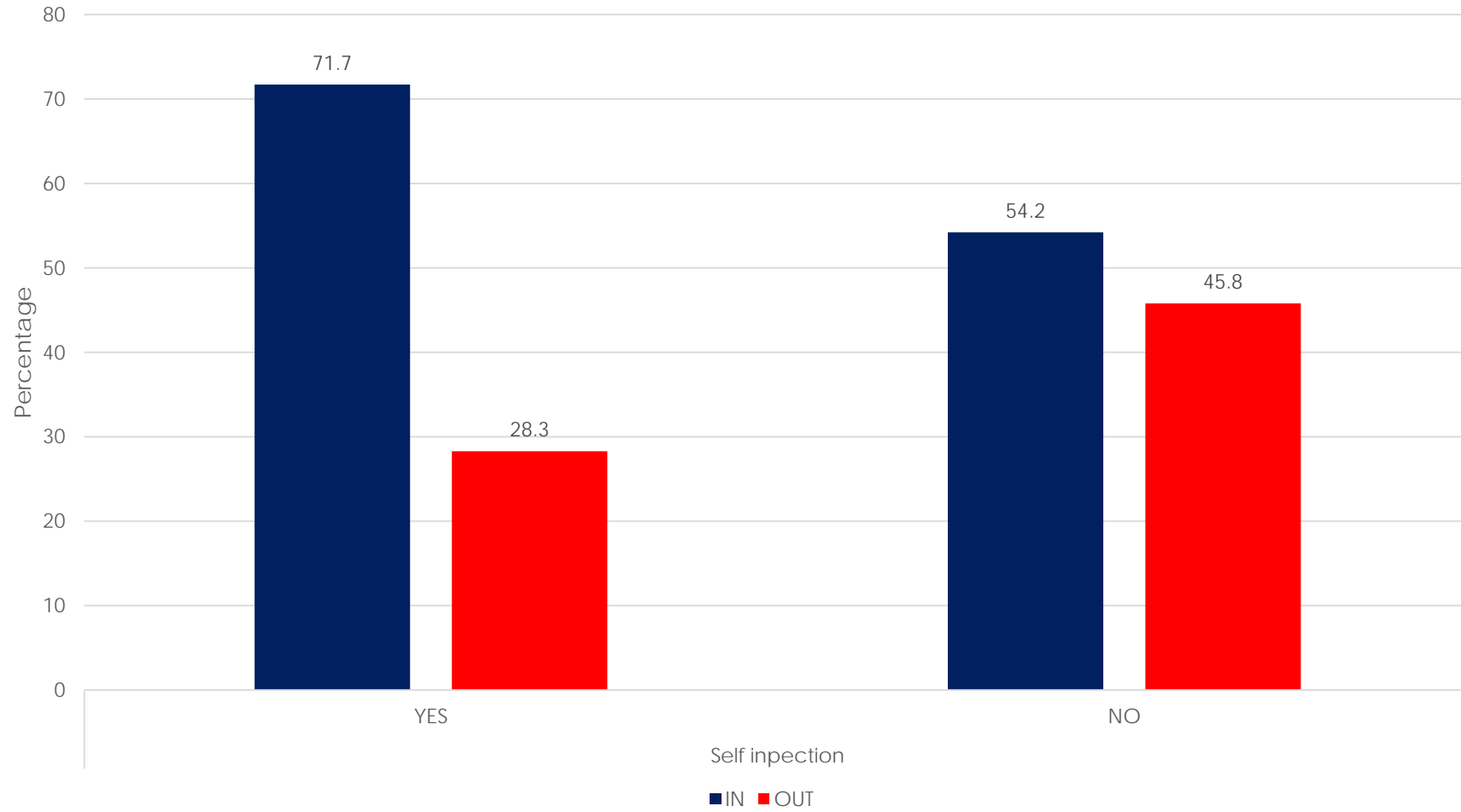
What is Self-Inspection?

- ▶ A way for you to control risk factor violations in your facility
- ▶ Can include:
 - ▶ Taking food holding temperatures
 - ▶ Taking cooking and cooling food temperatures
 - ▶ Cleaning checklists
 - ▶ Verifying procedures are being followed

What is required?

- ▶ 14.452 ADDITIONAL RESTRICTIONS FOR HEALTH AND SAFETY.
- ▶ (a) *Food establishments.* This Article V specifically adopts the following additional standards for health and safety to Minnesota Rules Chapter 4626 for food service establishments excluding retail food establishments delegated by the State Department of Agriculture.
- ▶ (6) A food establishment shall have in place and use a system of risk-based self-inspection. The self-inspection program shall include written policies, appropriate forms for logging self-inspections, and evidence that routine self-inspection of all aspects of the food establishment takes place.

% of time Food contact Surfaces violation marked IN or OUT of compliance
(presence of self-inspection records)



Soiled Knives- What would you do?



Soiled can opener- What would you do?



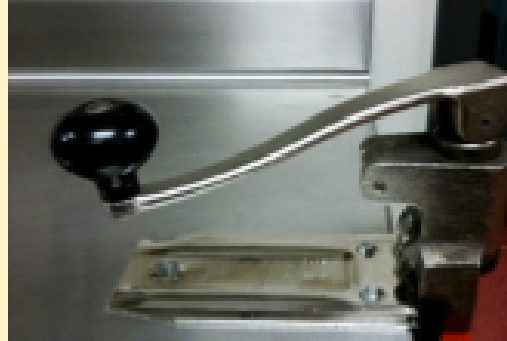
Wash, rinse and sanitize between uses: |

Lavar, enjuagar y desinfectar entre usos:



Thermometers

Termómetros



Can openers

Abrelatas



Utensils, knives and cutting boards between raw meat, fish and poultry and ready to eat foods.

Utensilios, cuchillos y tablas de cortar carne cruda, pescado y carne de ave y alimentos listos para el consumo.

Soiled Slicers-What would you do?



Cleaning in place

1



Turn off and unplug equipment (use locks and tags, if applicable)



2

Remove food and dirt from under and around equipment

Remove any small parts that come off and clean and sanitize them following standard procedure



3



4

Wash and rinse all surfaces that can't be removed

Wipe or spray with sanitizing solution (make sure it is at the right concentration)



5



6

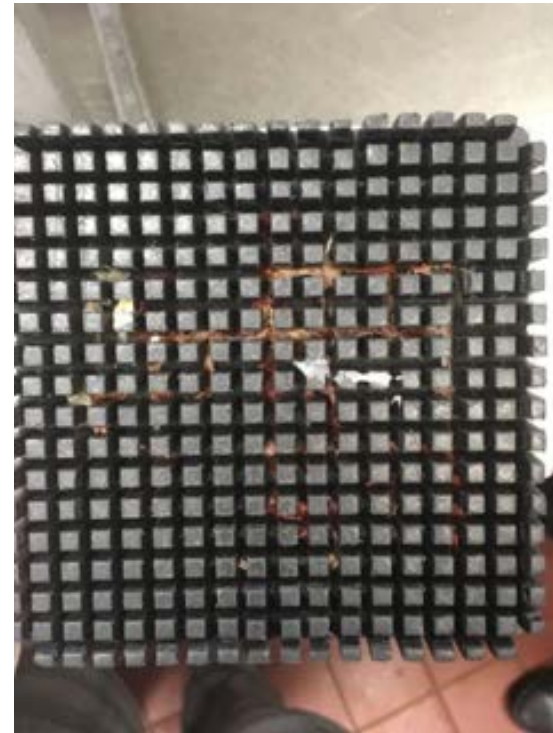
Air dry all parts

Put the equipment back together and re-sanitize surfaces you touched



7

Soiled dicers-What would you do?



Wash, rinse and sanitize surfaces used for potentially hazardous foods at least once every 4 hours including:

Lave, enjuague y desinfecte las superficies utilizadas para alimentos potencialmente peligrosos al menos una vez cada 4 horas, incluyendo:



In-use utensils, knives and cutting boards that are not stored in hot or cold food

Utensilios, cuchillos y tablas de cortar en uso que no se almacenan en alimentos calientes o fríos



Deli slicers

Rebanadoras deli



Dicers (black rubber parts and dicer blades)

Dicers (piezas de caucho negro y cuchillas de dicer)

Soiled Ice Machine-What would you do?



Soiled soda gun- What would you do?



Clean as often as necessary to prevent buildup:

Limpie con la frecuencia necesaria para evitar la acumulación:



Soda guns, nozzles & holders

Pistolas de soda, boquillas y soportes



Ice machines & ice bins

Máquinas de hielo y cubos de hielo

Soiled tongs (with non-potentially hazardous foods)-what would you do?



Wash, rinse & sanitize at least once per day:
Lave, enjuague y desinfecte al menos una vez al día:



Containers and utensils at salad bars and other self-service set-ups.

Envases y utensilios en ensaladas y otras configuraciones de autoservicio.

Intervention-using self-inspection tools

Cleaning Checklist Date: _____ Employee Name: _____

Wash, rinse & sanitize between uses:

- Thermometers
- Utensils, knives and cutting boards between raw meat, fish and poultry and ready to eat foods
- Can openers



Wash, rinse & sanitize surfaces used for potentially hazardous foods at least once every 4 hours including:

- In-use utensils, knives and cutting boards that are not stored in hot or cold food
- Deli slicers
- Tomato dicers (black rubber parts and dicer blades)



Wash, rinse & sanitize at least once per day:

- Containers and utensils at salad bars and other self-service set-ups



Clean as often as necessary to prevent buildup:

- Pop guns, nozzles & holders
- Ice machines & ice bins



Diced tomatoes in cold well at 45°F-
what would you do?



Lexan of soup from yesterday is 48°F in
Walk in cooler-what would you do?




Everything in reach in cooler is 56°F-
what would you do?



Our expectations moving forward

- ▶ A method of self-inspection that works for your facility
- ▶ Documents that demonstrate self-inspection is taking place (cooler logs, etc.)
- ▶ Trained staff that is aware of how to conduct self-inspections and record actions

How will it look on your report?

Food Establishment Inspection Report					Page 1 of 2	
 CITY OF BLOOMINGTON MINNESOTA	Environmental Health Division	No. of RF/PHI Categories Out	0	Date	01/11/2018	
	1800 W. Old Shakopee Road	952-563-8934	No. of Repeat RF/PHI Categories Out	0	Time In	
	Bloomington, MN 55431	www.BloomingtonMN.gov	Legal Authority: MN Rules Chapter 4626		Time Out	
Establishment	Address	City	Zip Code	Telephone		
Test facility		BLOOMINGTON	55431	Not Available		
Establishment #	Licencee	Purpose of Inspection	Est. Type	Risk Category		
FAD029559	TEST FACILITY	ROUTINE INSPECTION	1001	HIGH		
FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						

Inspection Violations

Violation Inspected on 1/11/2018 - Risk Factors and Public Health Interventions

01 - ESTABLISHMENT RISK-BASED SELF-INSPECTION

CORRECT BY 1/12/2018

COB ORDINANCE SEC. 14.452 IMPLEMENT A SYSTEM OF RISK-BASED SELF-INSPECTION. INCLUDE WRITTEN POLICIES, FORMS FOR RECORD KEEPING, AND EVIDENCE THAT ROUTINE SELF-INSPECTION OF ALL ASPECTS OF THE FOOD ESTABLISHMENT OPERATION TAKES PLACE.

Inspector Comments

Observed numerous cold holding and food contact surface cleaning violations on inspection. Develop a system of self inspection and maintain records that demonstrate self-inspections are being conducted.



Questions???

We have plenty of resources to help you get started- just ask if you need assistance!