Food Code Refresher

How to Properly Assess Code Compliance During a Risk-Based Inspection
Refresher Objectives

• What is a Risk-Based Inspection?

• Menu Review & the Quick Walk-through

• Static vs. Dynamic processes & Relative Risk

• Asking Specific Questions & Assessing Code Compliance

• Engage discussion through an inspection scenario
What Does a

Risk-Based Inspection

Mean to You?
Basics of Risk-Based Inspection

• Strategic plan on how to address our 5 risk factors:

1. Food from Unsafe Sources
2. Improper Holding Temperatures
3. Inadequate Cooking
4. Contaminated Equipment
5. Poor Personal Hygiene
Basics of Risk-Based Inspection

- Announce yourself & the reason for your visit
- Ask the PIC to accompany you during your inspection
- Wash your hands

- Request a menu & conduct a quick walk-through
- Prioritize where to start assessing food
- Ask specific questions using risk factors as your basis
- Make accurate observations
Reviewing the Menu or Food List

- Helps identify:
  - High-risk foods or high-risk processes
  - Operational steps that often go unevaluated
  - Types of foods to expect during the inspection
When To Do A Menu Review

• During Plan Review – Yes!
• Initial Inspection – Yes!
• Periodically – Yes!
• As a Sit Down Exercise at the Beginning of the Inspection – ???
• During the Quick Walk-Through – Yes!
Conduct a Quick Walk-Through

• Meant to be QUICK (2-3 minute in duration)

• Purpose: Determine the critical processes being conducted at the time of the inspection so you can prioritize where to begin your assessment of foods

• Normally, you would not stop and address issues that you see
Quick Walk-through

Consider:

• Whether the activity is static or dynamic
• Relative Risk
• The data you will need to accurately assess the activity
<table>
<thead>
<tr>
<th><strong>Static Activity</strong></th>
<th><strong>Dynamic Activity</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>One that will likely be the same over the course of the inspection</td>
<td>One that will likely be completed soon or will change quickly over the course of the inspection</td>
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**Example:** Cold Holding, Hot Holding, Food Storage, Employee Health Polices, Manager Certification, Most GRPs

**Examples:** Serving RTE Food with Bare Hands, Cooling, Cooking, Receiving PHF/TCS Foods, Preparation, Reheating
Relative Risk

• What does it mean to determine relative risk? Ask yourself:
  
  • What is the likelihood that the activity will cause foodborne illness if not addressed as soon as possible?
  
  • How does this compare to the other activities that you are seeing?
  
  • You must complete your walk-through to be able to determine the relative risk of all the activities occurring at the time of inspection.
Ask Specific Questions

• During the quick walk-through or before, ask specific questions to determine if the following are being conducted:
  • Are you in the process of cooking or preparation?
  • Are you cooling anything?
    • Hot to cold
    • Ambient
  • Are you reheating?
  • Have you received anything today?
    • Source
Steps for Assessing Code Compliance

1. Make accurate observations
2. Ask open-ended questions
3. Determine code critical limits (CLs)
4. Compare observations with CLs
Scenario

• Your inspection begins at 10:00 am at a full-service restaurant that serves breakfast, lunch and dinner.

• During your walk-through, you notice:
  • hamburgers on the grill;
  • lunch menu items on the steam table;
  • an employee cutting raw chicken;
  • a thick container of gravy in the walk-in cooler; and
  • several refrigerators throughout the facility

• What questions do you need to ask during your walk-through?
Scenario continued…

• Through questioning, you obtain the following information during your walk-through:
  • The hamburgers are being cooked from raw
  • The lunch menu items were said to have been heated up (some cooked & others reheated to 165°F) on the stove before placing on the steam table
  • The raw chicken is going to be placed in a marinade to be cooked for tomorrow’s special menu
  • The gravy was leftover from preparation of today’s breakfast menu
  • Refrigerators hold items that are needed for service; walk-in cooler is designated for cooling and bulk food storage

• Where do you begin?

• How do you prioritize where to begin your assessment of the establishment?
Scenario conclusion

1. The hamburgers are being removed and placed in a pan of au jus on the side of the grill. The temperature is at 140°F at this point. What do you do?

2. When checking the temperatures on the steam table, you notice the breakfast items (grits, gravy, etc.) are consistently around 150°F, chicken pie is 180°F, and various beans (green beans, pintos, etc.) are 134°F -135°F. What do you do?

3. In the walk-cooler, you check the temperature of the gravy and it is 75°F. What do you do?

4. When assessing other refrigeration, you find sliced tomatoes at 47°F in the sandwich preparation unit. What do you do?