

IV - C. Institutional Food Service-Elementary Schools

Introduction

In 2015 elementary school kitchens were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 1136 observations were made. See Appendix C for complete data related to elementary schools.

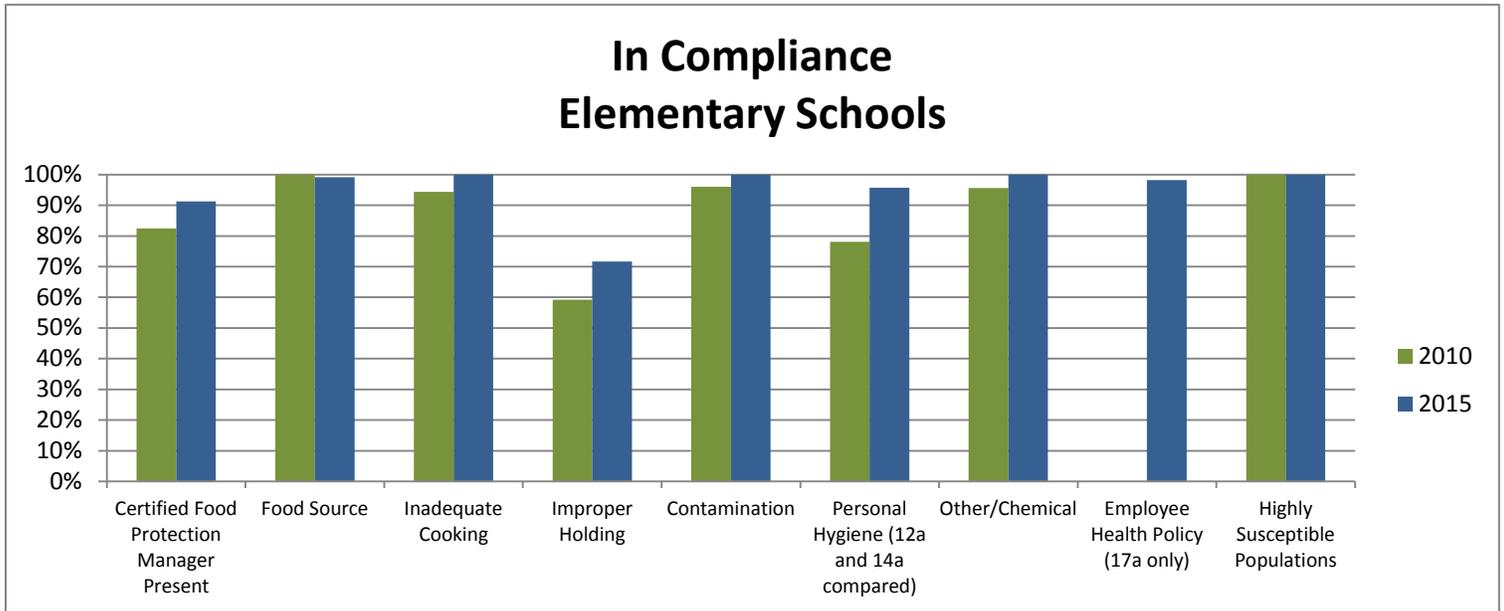
Certified food protection managers (CFPM) (91%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at fifty-two facilities (91% IN compliance).

Employee Health Policy (98%): There was a significant improvement (98%) in compliance of the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Elementary Schools					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	115	115	99%	110	111
Inadequate Cooking	94%	50	53	100%	37	37
Improper Holding	59%	183	309	72%	185	258
Contamination	96%	168	175	100%	164	164
Personal Hygiene	78%	267	342	96%	271	283
Other/Chemical	96%	88	92	100%	58	58
Employee Health Policy	0%	0	57	98%	56	57
Highly Susceptible Populations	100%	171	171	100%	168	168
Totals	79.3%	1042	1314	92.3%	1049	1136

Overall, the compliance with risk factors at elementary school cafeterias improved from 79.3% in 2010 to 92.3% in 2015.

Observations for Personal Hygiene significantly increased from 78% to 96%.