

IV - E. Restaurants-Full Service

Introduction

In 2015 full service restaurants were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 1839 observations were made. See Appendix E for complete data related to elementary schools.

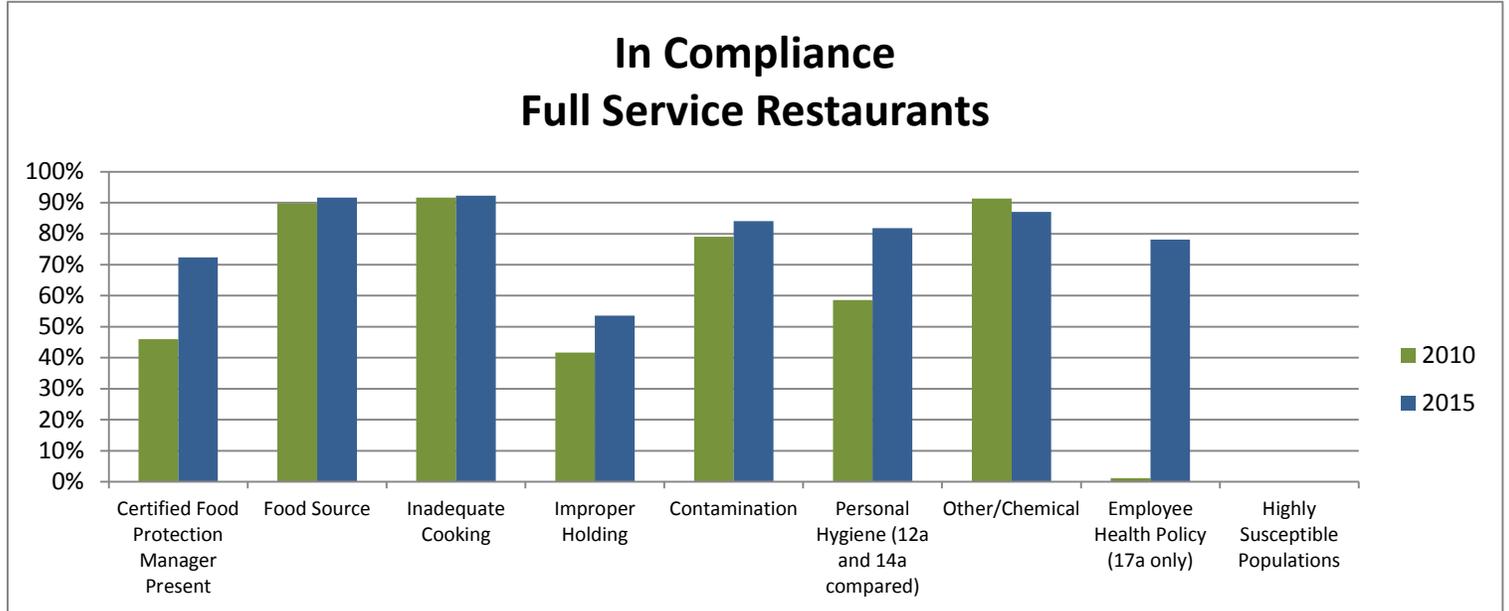
Certified food protection managers (CFPM) (72%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at sixty-three facilities (72% IN compliance).

Employee Health Policy (78%): There was a significant improvement (77%) 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: | Full Service Restaurants | | | | | |
|---|--------------------------|-------------------|--------------------|--------------|-------------------|--------------------|
| | 2010 | | | 2015 | | |
| | % IN | # IN observations | Total observations | % IN | # IN observations | Total observations |
| Approved Source | 89% | 194 | 216 | 92% | 186 | 203 |
| Inadequate Cooking | 91% | 121 | 132 | 92% | 72 | 78 |
| Improper Holding | 41% | 209 | 501 | 54% | 268 | 500 |
| Contamination | 79% | 339 | 429 | 84% | 360 | 428 |
| Personal Hygiene | 58% | 298 | 508 | 82% | 356 | 435 |
| Other/Chemical | 91% | 105 | 115 | 87% | 94 | 108 |
| Employee Health Policy | 1% | 1 | 87 | 78% | 68 | 87 |
| Highly Susceptible Populations | 0% | 0 | 0 | 0% | 0 | 0 |
| Totals | 63.7% | 1267 | 1988 | 76.3% | 1404 | 1839 |

Overall, the compliance with risk factors at full service restaurants improved from 63.7% in 2010 to 76.3% in 2015.

Observations for Personal Hygiene significantly increased from 58% to 82%.