

IV - H. Retail Food – Produce

Introduction

In 2015 produce were assessed for food safety risk factors. For the 43 possible individual data items on the survey instrument, 627 observations were made. See Appendix H for complete data related to elementary schools.

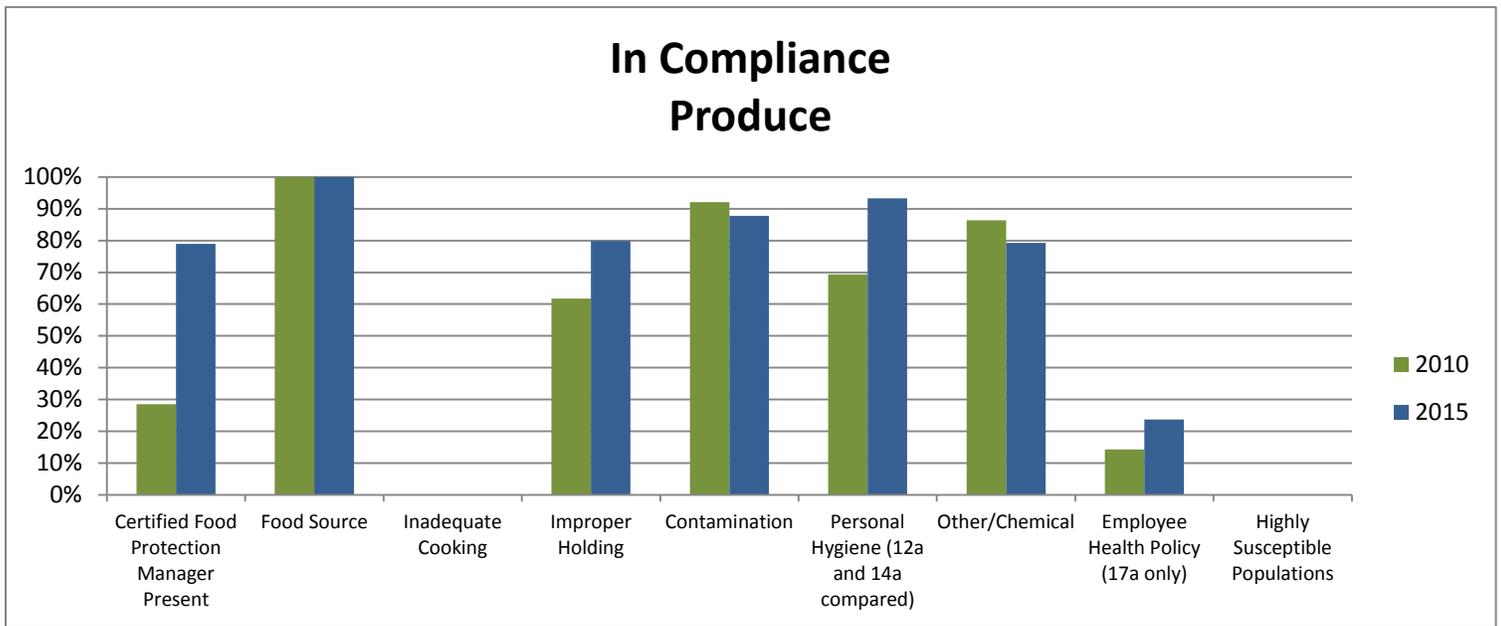
Certified food protection managers (CFPM) (79%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at thirty facilities (79% IN compliance).

Employee Health Policy (24%): There was an improvement (10%) 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:	Produce					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	87	87	100%	76	76
Inadequate Cooking	0%	0	0	0%	0	0
Improper Holding	61%	76	123	80%	111	139
Contamination	92%	116	126	88%	100	114
Personal Hygiene	69%	136	196	93%	166	178
Other/Chemical	86%	76	88	79%	65	82
Employee Health Policy	14%	6	42	24%	9	38
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	75.1%	497	662	84.1%	527	627

Overall, the compliance with risk factors at produce improved from 75.1% in 2010 to 84.1% in 2015. Observations for two foodborne illness risk factors reduced in compliance: Contamination and Other/Chemical. Observations for Personal Hygiene significantly increased from 69% to 93%.

Table H-4: Contamination

Data Item	# IN	Total Observations	% IN
Separation/Segregation/Protection (10a-10d)	74	76	97%
Food Contact Surfaces (11a)	26	38	68%
Total	25	30	83%

Food Contact Surfaces (Item 11a): Proper cleaning and sanitization of food contact surfaces is an effective means of preventing cross-contamination. Keeping surfaces and utensils clean and sanitized helps prevent cross-contamination.

Table H-4: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	33	39	85%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.