



## **Appendix A**

# **Additional Foodborne Illness Prevention Program Information**

**2003**



## Foodborne Illness Prevention Program Update Inspection Standards 2003

This year, we reviewed eight counties and accompanied 17 sanitarians during their routine food service inspections. Though most categories are consistently in the 90<sup>th</sup> percentile in the past three years, the data from 1998 still shows how far our inspection system has come in the past five years.

Category	1998	2001	2002	2003
Introduced self to the operator prior to starting the inspection and provided business card	68%	100%	97%	100%
Washed their hands at the beginning and as needed during the inspection	92%	100%	97%	100%
Checked each hand sink for accessibility, hot & cold water, soap and paper towels	NA	96%	97%	100%
Took temperatures on the cook line, hot holding units, and cold holding units	92%	96%	90%	94%
Asked open-ended questions and listened to the operator	NA	96%	100%	98%
Observed food handlers for handling of raw product, personal hygiene and hand washing	56%	79%	93%	98%

<b>Category (continued)</b>	<b>1998</b>	<b>2001</b>	<b>2002</b>	<b>2003</b>
Asked operators about the availability, use, calibration, and cleaning of probe thermometers	56%	88%	80%	96%
Checked for spirit stem thermometers	88%	100%	100%	100%
Checked wipe cloths for sanitizer residual	88%	100%	87%	100%
Asked operators about their use of sanitizer test strips	76%	100%	97%	94%
Asked about cleaning procedures of in-place equipment	68%	96%	97%	84%
Asked how and where food is prepared	44%	92%	97%	100%
Asked cooks how they know when an item is cooked to proper temperature	36%	92%	90%	100%
Asked cooks how they cool food items prepared in advance and in large quantities	72%	100%	97%	100%
Asked cooks about their procedures on how foods are reheated	76%	92%	97%	100%
Asked operators about their hand washing and ill employee policies	28%	92%	86%	100%
Asked about catering activities	44%	88%	78%	94%
Asked about menu changes	44%	88%	87%	100%
Verified that critical violations were corrected or an approved alternative was in place before leaving the facility	76%	100%	100%	100%
Asked questions regarding food handler cards	64%	100%	100%	100%

Areas that still need improvement statewide are:

- Discussing the procedures for cleaning food contact equipment such as cutting boards and slicers
- Taking final cooking temperatures of food along the cookline
- Asking to see sanitizer test strips in each facility
- Asking the operator about catering activities

We invite all counties to share with us any methods they have adopted to ensure that operational procedures are identified and documented during inspections.

If you need this information in an alternate format, please call 503-731-4012.