



## **Appendix A**

# **Foodborne Illness Prevention Program Triennial Review Update**

**2004**



## Foodborne Illness Prevention Program Triennial Review Update 2004

This year, we reviewed nine counties and accompanied 25 sanitarians during their routine food service inspections. We have added a new section that will track the file and program review numbers and trends in addition to the field review performance that we have tracked for many years.

### Field Review:

Category	1998	1999	2000	2001	2002	2003	2004
Introduced self to the operator prior to starting the inspection and provided business card	68%	96%	83%	100%	97%	100%	100%
Washed their hands at the beginning and as needed during the inspection	92%	100%	100%	100%	97%	100%	100%
Checked each hand sink for accessibility, hot & cold water, soap and paper towels	NA	100%	89%	96%	97%	100%	100%
Took temperatures on the cook line, hot holding units, and cold holding units	92%	100%	94%	96%	90%	94%	97%
Asked open-ended questions and listened to the operator	NA	80%	89%	96%	100%	98%	100%
Observed food handlers for handling of raw product, personal hygiene and hand washing	56%	69%	83%	79%	93%	98%	95%
Asked operators about the availability, use, calibration, and cleaning of probe thermometers	56%	69%	78%	88%	80%	96%	93%
Checked for refrigerator thermometers	88%	96%	83%	100%	100%	100%	100%
Checked wipe cloths for sanitizer residual	88%	96%	94%	100%	87%	100%	100%
Asked operators about their use of sanitizer test strips	76%	96%	94%	100%	97%	94%	96%

<b>Category (continued)</b>	<b>1998</b>	<b>1999</b>	<b>2000</b>	<b>2001</b>	<b>2002</b>	<b>2003</b>	<b>2004</b>
Asked about cleaning procedures of in-place equipment	68%	92%	72%	96%	97%	84%	100%
Asked how and where food is prepared	44%	65%	89%	92%	97%	100%	100%
Asked cooks how they know when an item is cooked to proper temperature	36%	69%	83%	92%	90%	100%	100%
Asked cooks how they cool food items prepared in advance and in large quantities	72%	81%	94%	100%	97%	100%	100%
Asked cooks about their procedures on how foods are reheated	76%	81%	89%	92%	97%	100%	100%
Asked operators about their hand washing and ill employee policies	28%	69%	61%	92%	86%	100%	96%
Asked about catering activities	44%	96%	56%	88%	78%	94%	96%
Asked about menu changes	44%	96%	44%	88%	87%	100%	96%
Verified that critical violations were corrected or an approved alternative was in place before leaving the facility	76%	92%	61%	100%	100%	100%	96%
Asked questions regarding food handler cards	64%	92%	72%	100%	100%	100%	96%

Specific areas for improvement statewide are:

- Taking temperatures in cold holding units instead of relying on the facilities' refrigerator thermometers
- Taking final cooking temperatures of food along the cookline
- Observing the food handlers during the inspection to be sure they are washing their hands and handling foods appropriately
- Ask about glove use and watch for proper habits
- Ask the PIC if they have access to the Oregon Sanitation Rules
- Discussing and demonstrating the proper calibration procedure for thermometers with operators, as well as how to properly clean their probes between uses

## Program and File Review of the nine counties reviewed in 2004:

Category	2004
Licensing and Fees	93%
Inspection Standards	76%
Staffing and Training	90%
Food Handler Training	80%
Record Keeping and Reporting	100%
Epidemiology and Accident Investigation and Reporting	100%
Enforcement Procedures	100%
Minimum Standards, Program Review and Penalties	83%

Areas that still need improvement statewide are:

### Licensing and Fees:

- Fees must be within 20% of the state marker fees

### Inspection Standards:

- Inspection rate for **all** licensed facilities should be 100%
- Problem and correction statements for violations noted on restaurant inspection reports must be clear and distinct
- OAR references for violations must be included on all hand-written inspection reports
- If a critical violation has been corrected, it must be clearly stated on the inspection report
- If a critical violation is not corrected, a recheck inspection must be conducted
- Light meter must be provided for each office

Staffing and Training:

- At least one staff member per county must be certified as a Food Service Standardization Officer by January 2006

Food Handler Training:

- An approved food handler training program has been established using minimum criteria developed by the Department

Minimum Standards:

- All field staff comply with minimum requirements of the Field Review protocol

During each triennial review, deficiencies and strengths are identified and discussed with local staff, supervisors and administrators. Counties with items that are out of compliance receive follow-up from DHS staff and at that time it is determined if further action is necessary to correct remaining deficiencies.