

# Standardization Certification



## Field Workbook

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Candidate:

Agency Name:

Address:

City/State/Zip:

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**Oregon Health Authority**

**800 NE Oregon Street, Suite 640  
Portland OR 97232**

Revised November 2014

**Candidate:** \_\_\_\_\_

**Inspections for Standardization:**

<b>Facility</b>	<b>City/State</b>	<b>Date</b>	<b>Standardizing Officer</b>
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			

**Initial Standardization**

**Re-Standardization**

## STANDARDIZATION EXERCISE SUMMARY AND CHECK SHEET

The standardization process requires field exercises to include eight (8) joint inspections of retail food establishments. Facilities selected for inspection must be comprised of high- and medium-risk facilities, to include one highly susceptible population facility, and one facility with an existing HACCP plan. (Complete Annex 2, Section 1 for each)

During at least one of the joint inspections, the Candidate will develop a mock Risk Control Plan with the person in Charge for a critical control point that is out of compliance. (Annex 3, Section 1)

During the joint inspection of a facility with an existing HACCP plan, the Candidate will conduct a verification of the HACCP plan and complete the HACCP Plan Verification Worksheet and the Verification Summary. (Annex 4, Section 1 and 2)

The Candidate shall complete a flow diagram, with the appropriate CCPs and critical limits for each of the three processes.

**Process 1:** Food prepared with no cook step - a ready-to-eat food that is stored, prepared and served such as green salad, tuna salad, coleslaw or Caesar salad dressing.

**Process 2:** Food prepared for same day service – food that is stored, prepared, cooked, and served such as hamburgers, hot vegetables, cooked eggs, and entrees for “special of the day”.

**Process 3:** Complex food preparation – food that is stored, prepared, cooked, cooled, reheated, hot held and served such as soups, sauces, large roasts, chili, taco filling and egg rolls.

<b>Exercise</b>	<b>Date</b>	<b>Facility</b>	<b>Standard</b>
HACCP Verification			
Risk Control Plan			
Flow Chart, Process 1			
Flow Chart, Process 2			
Flow Chart, Process 3			
Highly Susceptible Population Facility			

**ANNEX 2-1**

**OREGON STANDARDIZATION INSPECTION REPORT**

Establishment Name:		Type of Facility:	
Physical Address:		Person in Charge:	
City:	State:	Zip:	Candidate's Name:
Inspection Time In:	Inspection Time Out:	Date:	
County:	Standard's Name:	Person Completing Form: (circle one) Candidate OR Standard	

Foodborne Illness Risk Factors

Food from Unsafe Sources  
 Improper Holding Temperatures  
 Poor Personal Hygiene  
 Inadequate Cooking Temperatures  
 Contaminated Equipment/ Cross-Contamination

Food Code Interventions

Demonstration of Knowledge  
 Hands as a Vehicle of Contamination  
 Employee Health  
 Time/Temperature Relationships  
 Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:

IN – Item found in compliance  
 OUT – Item found out of compliance

NO – Not observed  
 NA – Not applicable

The Standard may mark an item “S” to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity.

**ABBREVIATIONS**

“**CCP**” means Critical Control Point  
 “**CL**” means Critical Limit  
 “**GRP**” means Good Retail Practice  
 “**HACCP**” means Hazard Analysis and Critical Control Point  
 “**HSP**” means Highly Susceptible Population  
 “**ICSSL**” means Interstate Certified Shellfish Shippers List  
 “**PHF/TCS Food**” means Potentially Hazardous Food/ Time/Temperature Control for Safety Food  
 “**RTE**” means Ready-to-Eat

**FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS**

**STATUS**

**Supervision**

- 1. Person in charge present, demonstrates knowledge, and performs duties**
- IN OUT** A. Assignment – PIC is present
- IN OUT** B. Demonstration – Code compliance, certified via testing with accredited program, or responses to safety questions regarding operation
- IN OUT** C. Duties of PIC

**Employee Health**

- IN OUT** 2. Management, food employee and conditional employee; Knowledge, responsibilities and reporting
- IN OUT** 3. Proper use of restriction and exclusion

**Good Hygienic Practices**

- IN OUT** 4. Proper eating, tasting, drinking, or tobacco use  
**NO**
- IN OUT** 5. No discharge from eyes, nose, and mouth  
**NO**

**Control of Hands as a Vehicle of Contamination**

- IN OUT** 6. Hands clean & properly washed  
**NO**
- IN OUT** 7. Minimize bare hand contact with RTE foods  
**NA NO**
- 8. Handwashing sinks properly supplied and accessible**
- IN OUT** A. Handwashing sinks conveniently located and accessible for employees
- IN OUT** B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying devices/ signage

## Approved Source

### **9. Food obtained from approved source**

- IN OUT**      A. All food from regulated food processing plants/no home prepared or  
                      canned foods/standards for eggs, milk, juice
- IN OUT**      B. All Molluscan shellfish for ICSSL listed sources/no recreationally  
**NA NO**            caught shellfish received or sold/all fish commercially caught/raised
- IN OUT**      C. Game animals and wild mushrooms meet code or approved by  
**NA NO**            regulatory authority

**IN OUT**      **10. Food received at proper temperature**  
**NA NO**

**IN OUT**      **11. Food in good condition, safe, and unadulterated**

### **12. Required records available: shellstock tags, parasite destruction**

- IN OUT**      A. Written documentation of parasite destruction maintained for 90 days  
**NA NO**            for fish products that are intended for raw or undercooked  
                      consumption
- IN OUT**      B. Shellstock tags maintained for 90 days in chronological order  
**NA NO**

## Protection from Contamination

### **13. Food separated and protected**

- IN OUT**      A. Separating raw animal foods from raw RTE food and separating raw  
**NA NO**            animal food from cooked RTE food
- IN OUT**      B. Raw animal foods separated from each other during storage,  
**NA NO**            preparation, holding, and display
- IN OUT**      C. Food protected from environmental contamination

**IN OUT**      **14. Food-contact surfaces: cleaned and sanitized**  
**NA**

### **15. Proper disposition of returned, previously served, reconditioned, and unsafe food**

- IN OUT**      A. After being served or sold to a consumer, food is not reserved
- IN OUT**      B. Discarding or reconditioning unsafe, adulterated, or contaminated food

**Potentially Hazardous Food(PHF) Time/Temperature Control for Safety(TCS)**

**16. Proper cooking time & temperatures**

**IN OUT  
NA NO**

A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds

**IN OUT  
NA NO**

B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart

**IN OUT  
NA NO**

D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; or raw animal foods with a non-continuous cooking process cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

F. Wild game animals cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surface has a cooked color

**IN OUT  
NA NO**

H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking

**IN OUT  
NA NO**

I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds

### **17. Proper reheating procedures for hot holding**

**IN OUT**  
**NA NO**

A. PHF/TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above for 15 seconds for hot holding

**IN OUT**  
**NA NO**

B. Food reheated to 74°C (165°F) or above in microwave for hot holding

**IN OUT**  
**NA NO**

C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding

**IN OUT**  
**NA NO**

D. Remaining unsliced portions of roasts reheated for hot holding using minimum over parameters

### **18. Proper cooling time & temperatures**

**IN OUT**  
**NA NO**

A. Cooked PHF/TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 6 hours

**IN OUT**  
**NA NO**

B. PHF/TCS Food prepared from ambient temperature cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

C. Foods (milk/shellfish) received at a temperature according to law cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

D. Immediately upon receiving, eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)

### **19. Proper hot holding temperatures**

**IN OUT**  
**NA NO**

A. PHF/TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Roasts held at a temperature of 54°C (130°F) or above

### **20. Proper cold holding temperatures**

**IN OUT**  
**NA**

A. PHF/TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Untreated eggs stored in 7°C (45°F) ambient air temperature



**21. Proper date marking & disposition**

**IN OUT** A. Date marking for RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held for more than 24 hours

**IN OUT** B. Discarding RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held at  $\leq 5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ) for  $\leq 7$  days

**IN OUT** **22. Time as a public health control: procedures & records**  
**NA NO**

**Consumer Advisory**

**IN OUT** **23. Consumer advisory provided for raw or undercooked foods**  
**NA**

**Highly Susceptible Populations - RESERVED**

**24. Pasteurized foods used; prohibited foods not offered**

**Food/Color Additives and Toxic Substances**

**IN OUT** **25. Food additives: approved and properly used**  
**NA**

**26. Toxic substances properly identified, stored, and used**

**IN OUT** A. Poisonous or toxic materials, chemicals, lubricants, pesticides,  
medicines, first aid supplies, and other personal care items properly  
**NA** identified, stored, and used

**IN OUT** B. Poisonous or toxic materials held for retail sale properly stored  
**NA**

**Conformance with Approved Procedures**

**27. Compliance with variance, specialized process, ROP Criteria & HACCP plan**

**IN OUT** A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted  
**NA** without a variance under certain specified conditions in accordance  
with a required HACCP plan

**IN OUT** B. Operating in accordance with approved variance and/or HACCP plan  
**NA** when required

**IN OUT** C. When packaged in a food establishment, juice is treated under a  
**NA** HACCP plan to reduce pathogens or labeled as specified in the Food  
Code

**Score: Number of disagreements for Intervention/Risk Factors \_\_\_\_\_**

## **GOOD RETAIL PRACTICES (GRPs)**

### **Safe Food and Water**

- IN OUT**      **28. Pasteurized eggs used where required**
- IN OUT**      **29. Water and ice from approved source**
- IN OUT**      **30. Variance obtained for specialized processing methods**  
**NA**

### **Food Temperature Control**

- IN OUT**      **31. Proper cooling methods used; adequate equipment for temperature control**
- IN OUT**      **32. Plant food properly cooked for hot holding**  
**NA NO**
- IN OUT**      **33. Approved thawing methods used**  
**NA NO**
- IN OUT**      **34. Thermometers provided & accurate**

### **Food Identification**

- IN OUT**      **35. Food properly labeled; original container**

### **Prevention of Food Contamination**

- IN OUT**      **36. Insects, rodents, & animals not present/outer openings protected**
- IN OUT**      **37. Contamination prevented during food preparation, storage & display**
- IN OUT**      **38. Personal cleanliness**
- IN OUT**      **39. Wiping cloths: properly used & stored**
- IN OUT**      **40. Washing fruits & vegetables**

**Proper Use of Utensils**

- IN OUT      41. In-use utensils: properly stored
- IN OUT      42. Utensils, equipment & linens: properly stored, dried, & handled
- IN OUT      43. Single-use/single-service articles: properly stored & used
- IN OUT      44. Gloves used properly

**Utensils, Equipment and Vending**

- IN OUT      45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
- IN OUT      46. Warewashing facilities: installed, maintained, & used; test strips
- IN OUT      47. Non-food contact surfaces clean

**Physical Facilities**

- IN OUT      48. Hot & cold water available; adequate pressure
- IN OUT      49. Plumbing installed; proper backflow devices
- IN OUT      50. Sewage & waste water properly disposed
- IN OUT      51. Toilet facilities: properly constructed, supplied, & cleaned
- IN OUT      52. Garbage & refuse properly disposed; facilities maintained
- IN OUT      53. Physical facilities installed, maintained, & clean
- IN OUT      54. Adequate ventilation & lighting; designated areas used

**Score: Number of disagreements for Good Retail Practices \_\_\_\_\_**

## ANNEX 2-1

### OREGON STANDARDIZATION INSPECTION REPORT

Establishment Name:		Type of Facility:	
Physical Address:		Person in Charge:	
City:	State:	Zip:	Candidate's Name:
Inspection Time In:	Inspection Time Out:	Date:	
County:	Standard's Name:	Person Completing Form: (circle one) Candidate OR Standard	

#### Foodborne Illness Risk Factors

Food from Unsafe Sources  
 Improper Holding Temperatures  
 Poor Personal Hygiene  
 Inadequate Cooking Temperatures  
 Contaminated Equipment/ Cross-Contamination

#### Food Code Interventions

Demonstration of Knowledge  
 Hands as a Vehicle of Contamination  
 Employee Health  
 Time/Temperature Relationships  
 Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:

IN – Item found in compliance  
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The Standard may mark an item “S” to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity.

#### ABBREVIATIONS

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- “GRP” means Good Retail Practice
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- “RTE” means Ready-to-Eat

## **FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS**

### **STATUS**

### **Supervision**

- 1. Person in charge present, demonstrates knowledge, and performs duties**
- IN OUT** A. Assignment – PIC is present
- IN OUT** B. Demonstration – Code compliance, certified via testing with accredited program, or responses to safety questions regarding operation
- IN OUT** C. Duties of PIC

### **Employee Health**

- IN OUT** 2. Management, food employee and conditional employee;  
**Knowledge, responsibilities and reporting**
- IN OUT** 3. Proper use of restriction and exclusion

### **Good Hygienic Practices**

- IN OUT** 4. Proper eating, tasting, drinking, or tobacco use  
**NO**
- IN OUT** 5. No discharge from eyes, nose, and mouth  
**NO**

### **Control of Hands as a Vehicle of Contamination**

- IN OUT** 6. Hands clean & properly washed  
**NO**
- IN OUT** 7. Minimize bare hand contact with RTE foods  
**NA NO**
- 8. Handwashing sinks properly supplied and accessible**
- IN OUT** A. Handwashing sinks conveniently located and accessible for employees
- IN OUT** B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying devices/ signage



**Potentially Hazardous Food(PHF) Time/Temperature Control for Safety(TCS)**

**16. Proper cooking time & temperatures**

**IN OUT  
NA NO**

A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds

**IN OUT  
NA NO**

B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart

**IN OUT  
NA NO**

D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; or raw animal foods with a non-continuous cooking process cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

F. Wild game animals cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surface has a cooked color

**IN OUT  
NA NO**

H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking

**IN OUT  
NA NO**

I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds

### **17. Proper reheating procedures for hot holding**

**IN OUT**  
**NA NO**

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**IN OUT**  
**NA NO**

B. Food reheated to 74°C (165°F) or above in microwave for hot holding

**IN OUT**  
**NA NO**

C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding

**IN OUT**  
**NA NO**

D. Remaining unsliced portions of roasts reheated for hot holding using minimum over parameters

### **18. Proper cooling time & temperatures**

**IN OUT**  
**NA NO**

A. Cooked PHF/TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 6 hours

**IN OUT**  
**NA NO**

B. PHF/TCS Food prepared from ambient temperature cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

C. Foods (milk/shellfish) received at a temperature according to law cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

D. Immediately upon receiving, eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)

### **19. Proper hot holding temperatures**

**IN OUT**  
**NA NO**

A. PHF/TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Roasts held at a temperature of 54°C (130°F) or above

### **20. Proper cold holding temperatures**

**IN OUT**  
**NA**

A. PHF/TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Untreated eggs stored in 7°C (45°F) ambient air temperature



**21. Proper date marking & disposition**

**IN OUT** A. Date marking for RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held for more than 24 hours

**IN OUT** B. Discarding RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held at  $\leq 5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ) for  $\leq 7$  days

**IN OUT** **22. Time as a public health control: procedures & records**  
**NA NO**

**Consumer Advisory**

**IN OUT** **23. Consumer advisory provided for raw or undercooked foods**  
**NA**

**Highly Susceptible Populations - RESERVED**

**24. Pasteurized foods used; prohibited foods not offered**

**Food/Color Additives and Toxic Substances**

**IN OUT** **25. Food additives: approved and properly used**  
**NA**

**26. Toxic substances properly identified, stored, and used**

**IN OUT** A. Poisonous or toxic materials, chemicals, lubricants, pesticides,  
medicines, first aid supplies, and other personal care items properly  
**IN OUT** identified, stored, and used

**IN OUT** B. Poisonous or toxic materials held for retail sale properly stored  
**NA**

**Conformance with Approved Procedures**

**27. Compliance with variance, specialized process, ROP Criteria & HACCP plan**

**IN OUT** A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted  
**NA** without a variance under certain specified conditions in accordance  
with a required HACCP plan

**IN OUT** B. Operating in accordance with approved variance and/or HACCP plan  
**NA** when required

**IN OUT** C. When packaged in a food establishment, juice is treated under a  
**NA** HACCP plan to reduce pathogens or labeled as specified in the Food  
Code

**Score: Number of disagreements for Intervention/Risk Factors \_\_\_\_\_**

## **GOOD RETAIL PRACTICES (GRPs)**

### **Safe Food and Water**

- IN OUT**      **28. Pasteurized eggs used where required**
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**NA**

### **Food Temperature Control**

- IN OUT**      **31. Proper cooling methods used; adequate equipment for temperature control**
- IN OUT**      **32. Plant food properly cooked for hot holding**  
**NA NO**
- IN OUT**      **33. Approved thawing methods used**  
**NA NO**
- IN OUT**      **34. Thermometers provided & accurate**

### **Food Identification**

- IN OUT**      **35. Food properly labeled; original container**

### **Prevention of Food Contamination**

- IN OUT**      **36. Insects, rodents, & animals not present/outer openings protected**
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- IN OUT      41. In-use utensils: properly stored
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- IN OUT      44. Gloves used properly

**Utensils, Equipment and Vending**

- IN OUT      45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
- IN OUT      46. Warewashing facilities: installed, maintained, & used; test strips
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**Physical Facilities**

- IN OUT      48. Hot & cold water available; adequate pressure
- IN OUT      49. Plumbing installed; proper backflow devices
- IN OUT      50. Sewage & waste water properly disposed
- IN OUT      51. Toilet facilities: properly constructed, supplied, & cleaned
- IN OUT      52. Garbage & refuse properly disposed; facilities maintained
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**Score: Number of disagreements for Good Retail Practices \_\_\_\_\_**

**ANNEX 2-1**

**OREGON STANDARDIZATION INSPECTION REPORT**

Establishment Name:		Type of Facility:	
Physical Address:		Person in Charge:	
City:	State:	Zip:	Candidate's Name:
Inspection Time In:	Inspection Time Out:	Date:	
County:	Standard's Name:	Person Completing Form: (circle one) Candidate OR Standard	

Foodborne Illness Risk Factors

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## **FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS**

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### **Employee Health**

- IN OUT** **2. Management, food employee and conditional employee; Knowledge, responsibilities and reporting**
- IN OUT** **3. Proper use of restriction and exclusion**

### **Good Hygienic Practices**

- IN OUT** **4. Proper eating, tasting, drinking, or tobacco use**  
**NO**
- IN OUT** **5. No discharge from eyes, nose, and mouth**  
**NO**

### **Control of Hands as a Vehicle of Contamination**

- IN OUT** **6. Hands clean & properly washed**  
**NO**
- IN OUT** **7. Minimize bare hand contact with RTE foods**  
**NA NO**
- 8. Handwashing sinks properly supplied and accessible**
- IN OUT** A. Handwashing sinks conveniently located and accessible for employees
- IN OUT** B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying devices/ signage

**Approved Source**

**9. Food obtained from approved source**

- IN OUT**      A. All food from regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
- IN OUT**  
**NA NO**      B. All Molluscan shellfish for ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised
- IN OUT**  
**NA NO**      C. Game animals and wild mushrooms meet code or approved by regulatory authority

**IN OUT**      **10. Food received at proper temperature**  
**NA NO**

**IN OUT**      **11. Food in good condition, safe, and unadulterated**

**12. Required records available: shellstock tags, parasite destruction**

- IN OUT**  
**NA NO**      A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
- IN OUT**  
**NA NO**      B. Shellstock tags maintained for 90 days in chronological order

**Protection from Contamination**

**13. Food separated and protected**

- IN OUT**  
**NA NO**      A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
- IN OUT**  
**NA NO**      B. Raw animal foods separated from each other during storage, preparation, holding, and display
- IN OUT**      C. Food protected from environmental contamination

**IN OUT**      **14. Food-contact surfaces: cleaned and sanitized**  
**NA**

**15. Proper disposition of returned, previously served, reconditioned, and unsafe food**

- IN OUT**      A. After being served or sold to a consumer, food is not reserved
- IN OUT**      B. Discarding or reconditioning unsafe, adulterated, or contaminated food

**Potentially Hazardous Food(PHF) Time/Temperature Control for Safety(TCS)**

**16. Proper cooking time & temperatures**

**IN OUT  
NA NO**

A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds

**IN OUT  
NA NO**

B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart

**IN OUT  
NA NO**

D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; or raw animal foods with a non-continuous cooking process cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

F. Wild game animals cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surface has a cooked color.

**IN OUT  
NA NO**

H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking.

**IN OUT  
NA NO**

I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds

### **17. Proper reheating procedures for hot holding**

- IN OUT**  
**NA NO**
- A. PHF/TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above for 15 seconds for hot holding
- IN OUT**  
**NA NO**
- B. Food reheated to 74°C (165°F) or above in microwave for hot holding
- IN OUT**  
**NA NO**
- C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
- IN OUT**  
**NA NO**
- D. Remaining unsliced portions of roasts reheated for hot holding using minimum over parameters

### **18. Proper cooling time & temperatures**

- IN OUT**  
**NA NO**
- A. Cooked PHF/TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 6 hours
- IN OUT**  
**NA NO**
- B. PHF/TCS Food prepared from ambient temperature cooled to 5°C (41°F) or below in 4 hours
- IN OUT**  
**NA NO**
- C. Foods (milk/shellfish) received at a temperature according to law cooled to 5°C (41°F) or below in 4 hours
- IN OUT**  
**NA NO**
- D. Immediately upon receiving, eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)

### **19. Proper hot holding temperatures**

- IN OUT**  
**NA NO**
- A. PHF/TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling, or when time is used as a public health control
- IN OUT**  
**NA NO**
- B. Roasts held at a temperature of 54°C (130°F) or above

### **20. Proper cold holding temperatures**

- IN OUT**  
**NA**
- A. PHF/TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
- IN OUT**  
**NA NO**
- B. Untreated eggs stored in 7°C (45°F) ambient air temperature



**21. Proper date marking & disposition**

**IN OUT** A. Date marking for RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held for more than 24 hours

**IN OUT** B. Discarding RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held at  $\leq 5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ) for  $\leq 7$  days

**IN OUT** **22. Time as a public health control: procedures & records**  
**NA NO**

**Consumer Advisory**

**IN OUT** **23. Consumer advisory provided for raw or undercooked foods**  
**NA**

**Highly Susceptible Populations - RESERVED**

**24. Pasteurized foods used; prohibited foods not offered**

**Food/Color Additives and Toxic Substances**

**IN OUT** **25. Food additives: approved and properly used**  
**NA**

**26. Toxic substances properly identified, stored, and used**

**IN OUT** A. Poisonous or toxic materials, chemicals, lubricants, pesticides,  
medicines, first aid supplies, and other personal care items properly  
**NA** identified, stored, and used

**IN OUT** B. Poisonous or toxic materials held for retail sale properly stored  
**NA**

**Conformance with Approved Procedures**

**27. Compliance with variance, specialized process, ROP Criteria & HACCP plan**

**IN OUT** A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted  
**NA** without a variance under certain specified conditions in accordance  
with a required HACCP plan

**IN OUT** B. Operating in accordance with approved variance and/or HACCP plan  
**NA** when required

**IN OUT** C. When packaged in a food establishment, juice is treated under a  
**NA** HACCP plan to reduce pathogens or labeled as specified in the Food  
Code

**Score: Number of disagreements for Intervention/Risk Factors \_\_\_\_\_**

## **GOOD RETAIL PRACTICES (GRPs)**

### **Safe Food and Water**

- IN OUT**      **28. Pasteurized eggs used where required**
- IN OUT**      **29. Water and ice from approved source**
- IN OUT**      **30. Variance obtained for specialized processing methods**  
**NA**

### **Food Temperature Control**

- IN OUT**      **31. Proper cooling methods used; adequate equipment for temperature control**
- IN OUT**      **32. Plant food properly cooked for hot holding**  
**NA NO**
- IN OUT**      **33. Approved thawing methods used**  
**NA NO**
- IN OUT**      **34. Thermometers provided & accurate**

### **Food Identification**

- IN OUT**      **35. Food properly labeled; original container**

### **Prevention of Food Contamination**

- IN OUT**      **36. Insects, rodents, & animals not present/outer openings protected**
- IN OUT**      **37. Contamination prevented during food preparation, storage & display**
- IN OUT**      **38. Personal cleanliness**
- IN OUT**      **39. Wiping cloths: properly used & stored**
- IN OUT**      **40. Washing fruits & vegetables**

**Proper Use of Utensils**

- IN OUT      41. In-use utensils: properly stored
- IN OUT      42. Utensils, equipment & linens: properly stored, dried, & handled
- IN OUT      43. Single-use/single-service articles: properly stored & used
- IN OUT      44. Gloves used properly

**Utensils, Equipment and Vending**

- IN OUT      45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
- IN OUT      46. Warewashing facilities: installed, maintained, & used; test strips
- IN OUT      47. Non-food contact surfaces clean

**Physical Facilities**

- IN OUT      48. Hot & cold water available; adequate pressure
- IN OUT      49. Plumbing installed; proper backflow devices
- IN OUT      50. Sewage & waste water properly disposed
- IN OUT      51. Toilet facilities: properly constructed, supplied, & cleaned
- IN OUT      52. Garbage & refuse properly disposed; facilities maintained
- IN OUT      53. Physical facilities installed, maintained, & clean
- IN OUT      54. Adequate ventilation & lighting; designated areas used

**Score: Number of disagreements for Good Retail Practices \_\_\_\_\_**

**ANNEX 2-1**

**OREGON STANDARDIZATION INSPECTION REPORT**

Establishment Name:		Type of Facility:	
Physical Address:		Person in Charge:	
City:	State:	Zip:	Candidate's Name:
Inspection Time In:	Inspection Time Out:	Date:	
County:	Standard's Name:	Person Completing Form: (circle one) Candidate OR Standard	

Foodborne Illness Risk Factors

Food from Unsafe Sources  
 Improper Holding Temperatures  
 Poor Personal Hygiene  
 Inadequate Cooking Temperatures  
 Contaminated Equipment/ Cross-Contamination

Food Code Interventions

Demonstration of Knowledge  
 Hands as a Vehicle of Contamination  
 Employee Health  
 Time/Temperature Relationships  
 Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:

IN – Item found in compliance                      NO – Not observed  
 OUT – Item found out of compliance              NA – Not applicable

The Standard may mark an item “S” to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity.

**ABBREVIATIONS**

“**CCP**” means Critical Control Point  
 “**CL**” means Critical Limit  
 “**GRP**” means Good Retail Practice  
 “**HACCP**” means Hazard Analysis and Critical Control Point  
 “**HSP**” means Highly Susceptible Population  
 “**ICSSL**” means Interstate Certified Shellfish Shippers List  
 “**PHF/TCS Food**” means Potentially Hazardous Food/ Time/Temperature Control for Safety Food  
 “**RTE**” means Ready-to-Eat

## **FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS**

### **STATUS**

### **Supervision**

- 1. Person in charge present, demonstrates knowledge, and performs duties**
- IN OUT** A. Assignment – PIC is present
- IN OUT** B. Demonstration – Code compliance, certified via testing with accredited program, or responses to safety questions regarding operation
- IN OUT** C. Duties of PIC

### **Employee Health**

- IN OUT** 2. Management, food employee and conditional employee;  
**Knowledge, responsibilities and reporting**
- IN OUT** 3. Proper use of restriction and exclusion

### **Good Hygienic Practices**

- IN OUT** 4. Proper eating, tasting, drinking, or tobacco use  
**NO**
- IN OUT** 5. No discharge from eyes, nose, and mouth  
**NO**

### **Control of Hands as a Vehicle of Contamination**

- IN OUT** 6. Hands clean & properly washed  
**NO**
- IN OUT** 7. Minimize bare hand contact with RTE foods  
**NA NO**
- 8. Handwashing sinks properly supplied and accessible**
- IN OUT** A. Handwashing sinks conveniently located and accessible for employees
- IN OUT** B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying devices/ signage

**Approved Source**

**9. Food obtained from approved source**

- IN OUT**      A. All food from regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
- IN OUT**  
**NA NO**      B. All Molluscan shellfish for ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised
- IN OUT**  
**NA NO**      C. Game animals and wild mushrooms meet code or approved by regulatory authority

**IN OUT**      **10. Food received at proper temperature**  
**NA NO**

**IN OUT**      **11. Food in good condition, safe, and unadulterated**

**12. Required records available: shellstock tags, parasite destruction**

- IN OUT**  
**NA NO**      A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
- IN OUT**  
**NA NO**      B. Shellstock tags maintained for 90 days in chronological order

**Protection from Contamination**

**13. Food separated and protected**

- IN OUT**  
**NA NO**      A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
- IN OUT**  
**NA NO**      B. Raw animal foods separated from each other during storage, preparation, holding, and display
- IN OUT**      C. Food protected from environmental contamination

**IN OUT**      **14. Food-contact surfaces: cleaned and sanitized**  
**NA**

**15. Proper disposition of returned, previously served, reconditioned, and unsafe food**

- IN OUT**      A. After being served or sold to a consumer, food is not reserved
- IN OUT**      B. Discarding or reconditioning unsafe, adulterated, or contaminated food

**Potentially Hazardous Food(PHF) Time/Temperature Control for Safety(TCS)**

**16. Proper cooking time & temperatures**

**IN OUT  
NA NO**

A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds

**IN OUT  
NA NO**

B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart

**IN OUT  
NA NO**

D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; or raw animal foods with a non-continuous cooking process cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

F. Wild game animals cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surface has a cooked color

**IN OUT  
NA NO**

H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking.

**IN OUT  
NA NO**

I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds

### **17. Proper reheating procedures for hot holding**

- IN OUT**  
**NA NO**
- A. PHF/TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above for 15 seconds for hot holding
- IN OUT**  
**NA NO**
- B. Food reheated to 74°C (165°F) or above in microwave for hot holding
- IN OUT**  
**NA NO**
- C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding
- IN OUT**  
**NA NO**
- D. Remaining unsliced portions of roasts reheated for hot holding using minimum over parameters

### **18. Proper cooling time & temperatures**

- IN OUT**  
**NA NO**
- A. Cooked PHF/TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 6 hours
- IN OUT**  
**NA NO**
- B. PHF/TCS Food prepared from ambient temperature cooled to 5°C (41°F) or below in 4 hours
- IN OUT**  
**NA NO**
- C. Foods (milk/shellfish) received at a temperature according to law cooled to 5°C (41°F) or below in 4 hours
- IN OUT**  
**NA NO**
- D. Immediately upon receiving, eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)

### **19. Proper hot holding temperatures**

- IN OUT**  
**NA NO**
- A. PHF/TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling, or when time is used as a public health control
- IN OUT**  
**NA NO**
- B. Roasts held at a temperature of 54°C (130°F) or above

### **20. Proper cold holding temperatures**

- IN OUT**  
**NA**
- A. PHF/TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control
- IN OUT**  
**NA NO**
- B. Untreated eggs stored in 7°C (45°F) ambient air temperature



**21. Proper date marking & disposition**

**IN OUT** A. Date marking for RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held for more than 24 hours

**IN OUT** B. Discarding RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held at  $\leq 5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ) for  $\leq 7$  days

**IN OUT** **22. Time as a public health control: procedures & records**  
**NA NO**

**Consumer Advisory**

**IN OUT** **23. Consumer advisory provided for raw or undercooked foods**  
**NA**

**Highly Susceptible Populations - RESERVED**

**24. Pasteurized foods used; prohibited foods not offered**

**Food/Color Additives and Toxic Substances**

**IN OUT** **25. Food additives: approved and properly used**  
**NA**

**26. Toxic substances properly identified, stored, and used**

**IN OUT** A. Poisonous or toxic materials, chemicals, lubricants, pesticides,  
medicines, first aid supplies, and other personal care items properly  
**NA** identified, stored, and used

**IN OUT** B. Poisonous or toxic materials held for retail sale properly stored  
**NA**

**Conformance with Approved Procedures**

**27. Compliance with variance, specialized process, ROP Criteria & HACCP plan**

**IN OUT** A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted  
**NA** without a variance under certain specified conditions in accordance  
with a required HACCP plan

**IN OUT** B. Operating in accordance with approved variance and/or HACCP plan  
**NA** when required

**IN OUT** C. When packaged in a food establishment, juice is treated under a  
**NA** HACCP plan to reduce pathogens or labeled as specified in the Food  
Code

**Score: Number of disagreements for Intervention/Risk Factors \_\_\_\_\_**

## **GOOD RETAIL PRACTICES (GRPs)**

### **Safe Food and Water**

- IN OUT**      **28. Pasteurized eggs used where required**
- IN OUT**      **29. Water and ice from approved source**
- IN OUT**      **30. Variance obtained for specialized processing methods**  
**NA**

### **Food Temperature Control**

- IN OUT**      **31. Proper cooling methods used; adequate equipment for temperature control**
- IN OUT**      **32. Plant food properly cooked for hot holding**  
**NA NO**
- IN OUT**      **33. Approved thawing methods used**  
**NA NO**
- IN OUT**      **34. Thermometers provided & accurate**

### **Food Identification**

- IN OUT**      **35. Food properly labeled; original container**

### **Prevention of Food Contamination**

- IN OUT**      **36. Insects, rodents, & animals not present/outer openings protected**
- IN OUT**      **37. Contamination prevented during food preparation, storage & display**
- IN OUT**      **38. Personal cleanliness**
- IN OUT**      **39. Wiping cloths: properly used & stored**
- IN OUT**      **40. Washing fruits & vegetables**

**Proper Use of Utensils**

- IN OUT      41. In-use utensils: properly stored
- IN OUT      42. Utensils, equipment & linens: properly stored, dried, & handled
- IN OUT      43. Single-use/single-service articles: properly stored & used
- IN OUT      44. Gloves used properly

**Utensils, Equipment and Vending**

- IN OUT      45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
- IN OUT      46. Warewashing facilities: installed, maintained, & used; test strips
- IN OUT      47. Non-food contact surfaces clean

**Physical Facilities**

- IN OUT      48. Hot & cold water available; adequate pressure
- IN OUT      49. Plumbing installed; proper backflow devices
- IN OUT      50. Sewage & waste water properly disposed
- IN OUT      51. Toilet facilities: properly constructed, supplied, & cleaned
- IN OUT      52. Garbage & refuse properly disposed; facilities maintained
- IN OUT      53. Physical facilities installed, maintained, & clean
- IN OUT      54. Adequate ventilation & lighting; designated areas used

**Score: Number of disagreements for Good Retail Practices \_\_\_\_\_**

**ANNEX 2-1**

**OREGON STANDARDIZATION INSPECTION REPORT**

Establishment Name:		Type of Facility:	
Physical Address:		Person in Charge:	
City:	State:	Zip:	Candidate's Name:
Inspection Time In:	Inspection Time Out:	Date:	
County:	Standard's Name:	Person Completing Form: (circle one) Candidate OR Standard	

Foodborne Illness Risk Factors

Food from Unsafe Sources  
 Improper Holding Temperatures  
 Poor Personal Hygiene  
 Inadequate Cooking Temperatures  
 Contaminated Equipment/ Cross-Contamination

Food Code Interventions

Demonstration of Knowledge  
 Hands as a Vehicle of Contamination  
 Employee Health  
 Time/Temperature Relationships  
 Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:

IN – Item found in compliance                      NO – Not observed  
 OUT – Item found out of compliance              NA – Not applicable

The Standard may mark an item “S” to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity.

**ABBREVIATIONS**

“**CCP**” means Critical Control Point  
 “**CL**” means Critical Limit  
 “**GRP**” means Good Retail Practice  
 “**HACCP**” means Hazard Analysis and Critical Control Point  
 “**HSP**” means Highly Susceptible Population  
 “**ICSSL**” means Interstate Certified Shellfish Shippers List  
 “**PHF/TCS Food**” means Potentially Hazardous Food/ Time/Temperature Control for Safety Food  
 “**RTE**” means Ready-to-Eat

## **FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS**

### **STATUS**

### **Supervision**

- 1. Person in charge present, demonstrates knowledge, and performs duties**
- IN OUT** A. Assignment – PIC is present
- IN OUT** B. Demonstration – Code compliance, certified via testing with accredited program, or responses to safety questions regarding operation
- IN OUT** C. Duties of PIC

### **Employee Health**

- IN OUT** 2. Management, food employee and conditional employee;  
**Knowledge, responsibilities and reporting**
- IN OUT** 3. Proper use of restriction and exclusion

### **Good Hygienic Practices**

- IN OUT** 4. Proper eating, tasting, drinking, or tobacco use  
**NO**
- IN OUT** 5. No discharge from eyes, nose, and mouth  
**NO**

### **Control of Hands as a Vehicle of Contamination**

- IN OUT** 6. Hands clean & properly washed  
**NO**
- IN OUT** 7. Minimize bare hand contact with RTE foods  
**NA NO**
- 8. Handwashing sinks properly supplied and accessible**
- IN OUT** A. Handwashing sinks conveniently located and accessible for employees
- IN OUT** B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying devices/ signage

**Approved Source**

**9. Food obtained from approved source**

- IN OUT**      A. All food from regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
- IN OUT**  
**NA NO**      B. All Molluscan shellfish for ICSSL listed sources/no recreationally caught shellfish received or sold/all fish commercially caught/raised
- IN OUT**  
**NA NO**      C. Game animals and wild mushrooms meet code or approved by regulatory authority

**IN OUT**  
**NA NO**      **10. Food received at proper temperature**

**IN OUT**      **11. Food in good condition, safe, and unadulterated**

**12. Required records available: shellstock tags, parasite destruction**

- IN OUT**  
**NA NO**      A. Written documentation of parasite destruction maintained for 90 days for fish products that are intended for raw or undercooked consumption
- IN OUT**  
**NA NO**      B. Shellstock tags maintained for 90 days in chronological order

**Protection from Contamination**

**13. Food separated and protected**

- IN OUT**  
**NA NO**      A. Separating raw animal foods from raw RTE food and separating raw animal food from cooked RTE food
- IN OUT**  
**NA NO**      B. Raw animal foods separated from each other during storage, preparation, holding, and display
- IN OUT**      C. Food protected from environmental contamination

**IN OUT**  
**NA**      **14. Food-contact surfaces: cleaned and sanitized**

**15. Proper disposition of returned, previously served, reconditioned, and unsafe food**

- IN OUT**      A. After being served or sold to a consumer, food is not reserved
- IN OUT**      B. Discarding or reconditioning unsafe, adulterated, or contaminated food

**Potentially Hazardous Food(PHF) Time/Temperature Control for Safety(TCS)**

**16. Proper cooking time & temperatures**

- |                         |  |
|-------------------------|--|
| <b>IN OUT<br/>NA NO</b> | A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds   |
| <b>IN OUT<br/>NA NO</b> | B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code |
| <b>IN OUT<br/>NA NO</b> | C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart   |
| <b>IN OUT<br/>NA NO</b> | D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code  |
| <b>IN OUT<br/>NA NO</b> | E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; or raw animal foods with a non-continuous cooking process cooked to 74°C (165°F) for 15 seconds  |
| <b>IN OUT<br/>NA NO</b> | F. Wild game animals cooked to 74°C (165°F) for 15 seconds   |
| <b>IN OUT<br/>NA NO</b> | G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surface has a cooked color   |
| <b>IN OUT<br/>NA NO</b> | H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking.   |
| <b>IN OUT<br/>NA NO</b> | I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds  |

### **17. Proper reheating procedures for hot holding**

**IN OUT**  
**NA NO**

A. PHF/TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above for 15 seconds for hot holding

**IN OUT**  
**NA NO**

B. Food reheated to 74°C (165°F) or above in microwave for hot holding

**IN OUT**  
**NA NO**

C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding

**IN OUT**  
**NA NO**

D. Remaining unsliced portions of roasts reheated for hot holding using minimum over parameters

### **18. Proper cooling time & temperatures**

**IN OUT**  
**NA NO**

A. Cooked PHF/TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 6 hours

**IN OUT**  
**NA NO**

B. PHF/TCS Food prepared from ambient temperature cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

C. Foods (milk/shellfish) received at a temperature according to law cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

D. Immediately upon receiving, eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)

### **19. Proper hot holding temperatures**

**IN OUT**  
**NA NO**

A. PHF/TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Roasts held at a temperature of 54°C (130°F) or above

### **20. Proper cold holding temperatures**

**IN OUT**  
**NA**

A. PHF/TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Untreated eggs stored in 7°C (45°F) ambient air temperature



**21. Proper date marking & disposition**

**IN OUT** A. Date marking for RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held for more than 24 hours

**IN OUT** B. Discarding RTE, PHF/TCS Food prepared on-site or opened  
**NA NO** commercial container held at  $\leq 5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ) for  $\leq 7$  days

**IN OUT** **22. Time as a public health control: procedures & records**  
**NA NO**

**Consumer Advisory**

**IN OUT** **23. Consumer advisory provided for raw or undercooked foods**  
**NA**

**Highly Susceptible Populations - RESERVED**

**24. Pasteurized foods used; prohibited foods not offered**

**Food/Color Additives and Toxic Substances**

**IN OUT** **25. Food additives: approved and properly used**  
**NA**

**26. Toxic substances properly identified, stored, and used**

**IN OUT** A. Poisonous or toxic materials, chemicals, lubricants, pesticides,  
medicines, first aid supplies, and other personal care items properly  
**NA** identified, stored, and used

**IN OUT** B. Poisonous or toxic materials held for retail sale properly stored  
**NA**

**Conformance with Approved Procedures**

**27. Compliance with variance, specialized process, ROP Criteria & HACCP plan**

**IN OUT** A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted  
**NA** without a variance under certain specified conditions in accordance  
with a required HACCP plan

**IN OUT** B. Operating in accordance with approved variance and/or HACCP plan  
**NA** when required

**IN OUT** C. When packaged in a food establishment, juice is treated under a  
**NA** HACCP plan to reduce pathogens or labeled as specified in the Food  
Code

**Score: Number of disagreements for Intervention/Risk Factors \_\_\_\_\_**

## **GOOD RETAIL PRACTICES (GRPs)**

### **Safe Food and Water**

- IN OUT**      **28. Pasteurized eggs used where required**
- IN OUT**      **29. Water and ice from approved source**
- IN OUT**      **30. Variance obtained for specialized processing methods**  
**NA**

### **Food Temperature Control**

- IN OUT**      **31. Proper cooling methods used; adequate equipment for temperature control**
- IN OUT**      **32. Plant food properly cooked for hot holding**  
**NA NO**
- IN OUT**      **33. Approved thawing methods used**  
**NA NO**
- IN OUT**      **34. Thermometers provided & accurate**

### **Food Identification**

- IN OUT**      **35. Food properly labeled; original container**

### **Prevention of Food Contamination**

- IN OUT**      **36. Insects, rodents, & animals not present/outer openings protected**
- IN OUT**      **37. Contamination prevented during food preparation, storage & display**
- IN OUT**      **38. Personal cleanliness**
- IN OUT**      **39. Wiping cloths: properly used & stored**
- IN OUT**      **40. Washing fruits & vegetables**

**Proper Use of Utensils**

- IN OUT      41. In-use utensils: properly stored
- IN OUT      42. Utensils, equipment & linens: properly stored, dried, & handled
- IN OUT      43. Single-use/single-service articles: properly stored & used
- IN OUT      44. Gloves used properly

**Utensils, Equipment and Vending**

- IN OUT      45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used
- IN OUT      46. Warewashing facilities: installed, maintained, & used; test strips
- IN OUT      47. Non-food contact surfaces clean

**Physical Facilities**

- IN OUT      48. Hot & cold water available; adequate pressure
- IN OUT      49. Plumbing installed; proper backflow devices
- IN OUT      50. Sewage & waste water properly disposed
- IN OUT      51. Toilet facilities: properly constructed, supplied, & cleaned
- IN OUT      52. Garbage & refuse properly disposed; facilities maintained
- IN OUT      53. Physical facilities installed, maintained, & clean
- IN OUT      54. Adequate ventilation & lighting; designated areas used

**Score: Number of disagreements for Good Retail Practices \_\_\_\_\_**

**ANNEX 2-1**

**OREGON STANDARDIZATION INSPECTION REPORT**

Establishment Name:		Type of Facility:	
Physical Address:		Person in Charge:	
City:	State:	Zip:	Candidate's Name:
Inspection Time In:	Inspection Time Out:	Date:	
County:	Standard's Name:	Person Completing Form: (circle one) Candidate OR Standard	

Foodborne Illness Risk Factors

Food from Unsafe Sources  
 Improper Holding Temperatures  
 Poor Personal Hygiene  
 Inadequate Cooking Temperatures  
 Contaminated Equipment/ Cross-Contamination

Food Code Interventions

Demonstration of Knowledge  
 Hands as a Vehicle of Contamination  
 Employee Health  
 Time/Temperature Relationships  
 Consumer Advisory

For each item, indicate one of the following for **OBSERVATIONAL STATUS**:

IN – Item found in compliance                      NO – Not observed  
 OUT – Item found out of compliance              NA – Not applicable

The Standard may mark an item “S” to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity.

**ABBREVIATIONS**

“**CCP**” means Critical Control Point  
 “**CL**” means Critical Limit  
 “**GRP**” means Good Retail Practice  
 “**HACCP**” means Hazard Analysis and Critical Control Point  
 “**HSP**” means Highly Susceptible Population  
 “**ICSSL**” means Interstate Certified Shellfish Shippers List  
 “**PHF/TCS Food**” means Potentially Hazardous Food/ Time/Temperature Control for Safety Food  
 “**RTE**” means Ready-to-Eat

## **FOODBORNE ILLNESS RISK FACTORS AND *FOOD CODE* INTERVENTIONS**

### **STATUS**

### **Supervision**

- 1. Person in charge present, demonstrates knowledge, and performs duties**
- IN OUT** A. Assignment – PIC is present
- IN OUT** B. Demonstration – Code compliance, certified via testing with accredited program, or responses to safety questions regarding operation
- IN OUT** C. Duties of PIC

### **Employee Health**

- IN OUT** 2. Management, food employee and conditional employee;  
**Knowledge, responsibilities and reporting**
- IN OUT** 3. Proper use of restriction and exclusion

### **Good Hygienic Practices**

- IN OUT** 4. Proper eating, tasting, drinking, or tobacco use  
**NO**
- IN OUT** 5. No discharge from eyes, nose, and mouth  
**NO**

### **Control of Hands as a Vehicle of Contamination**

- IN OUT** 6. Hands clean & properly washed  
**NO**
- IN OUT** 7. Minimize bare hand contact with RTE foods  
**NA NO**
- 8. Handwashing sinks properly supplied and accessible**
- IN OUT** A. Handwashing sinks conveniently located and accessible for employees
- IN OUT** B. Handwashing sinks supplied with hand cleanser/sanitary towels/hand drying devices/ signage

**Approved Source**

**9. Food obtained from approved source**

- IN OUT**      A. All food from regulated food processing plants/no home prepared or canned foods/standards for eggs, milk, juice
- IN OUT**      B. All Molluscan shellfish for ICSSL listed sources/no recreationally  
**NA NO**            caught shellfish received or sold/all fish commercially caught/raised
- IN OUT**      C. Game animals and wild mushrooms meet code or approved by  
**NA NO**            regulatory authority

**IN OUT**      **10. Food received at proper temperature**  
**NA NO**

**IN OUT**      **11. Food in good condition, safe, and unadulterated**

**12. Required records available: shellstock tags, parasite destruction**

- IN OUT**      A. Written documentation of parasite destruction maintained for 90 days  
**NA NO**            for fish products that are intended for raw or undercooked consumption
- IN OUT**      B. Shellstock tags maintained for 90 days in chronological order  
**NA NO**

**Protection from Contamination**

**13. Food separated and protected**

- IN OUT**      A. Separating raw animal foods from raw RTE food and separating raw  
**NA NO**            animal food from cooked RTE food
- IN OUT**      B. Raw animal foods separated from each other during storage,  
**NA NO**            preparation, holding, and display
- IN OUT**      C. Food protected from environmental contamination

**IN OUT**      **14. Food-contact surfaces: cleaned and sanitized**  
**NA**

**15. Proper disposition of returned, previously served, reconditioned, and unsafe food**

- IN OUT**      A. After being served or sold to a consumer, food is not reserved
- IN OUT**      B. Discarding or reconditioning unsafe, adulterated, or contaminated food

**Potentially Hazardous Food(PHF) Time/Temperature Control for Safety(TCS)**

**16. Proper cooking time & temperatures**

**IN OUT  
NA NO**

A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds

**IN OUT  
NA NO**

B. Comminuted fish, meat, game animals commercially raised for food and raw eggs not prepared for immediate service and comminuted meat on a child's menu cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

C. Whole meat roast, including beef, corned beef, lamb, pork, cured pork roasts and formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specifies and according to oven parameters per chart

**IN OUT  
NA NO**

D. Ratites and injected meats or mechanically tenderized meats cooked to 68°C (155°F) for 15 seconds or the time/temperature relationship specified in the chart in the Food Code

**IN OUT  
NA NO**

E. Poultry; baluts; stuffed fish/meat/poultry/ratites/pasta or stuffing containing fish, meat, poultry, or ratites; or raw animal foods with a non-continuous cooking process cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

F. Wild game animals cooked to 74°C (165°F) for 15 seconds

**IN OUT  
NA NO**

G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surface has a cooked color

**IN OUT  
NA NO**

H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking.

**IN OUT  
NA NO**

I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds

### **17. Proper reheating procedures for hot holding**

**IN OUT**  
**NA NO**

A. PHF/TCS Food that is cooked and cooled on premises is rapidly reheated within 2 hours to 74°C (165°F) or above for 15 seconds for hot holding

**IN OUT**  
**NA NO**

B. Food reheated to 74°C (165°F) or above in microwave for hot holding

**IN OUT**  
**NA NO**

C. Commercially processed, RTE food reheated to 57°C (135°F) or above for hot holding

**IN OUT**  
**NA NO**

D. Remaining unsliced portions of roasts reheated for hot holding using minimum over parameters

### **18. Proper cooling time & temperatures**

**IN OUT**  
**NA NO**

A. Cooked PHF/TCS Food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 5°C (41°F) or below in 6 hours

**IN OUT**  
**NA NO**

B. PHF/TCS Food prepared from ambient temperature cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

C. Foods (milk/shellfish) received at a temperature according to law cooled to 5°C (41°F) or below in 4 hours

**IN OUT**  
**NA NO**

D. Immediately upon receiving, eggs placed under refrigeration that maintains ambient air temperature of 7°C (45°F)

### **19. Proper hot holding temperatures**

**IN OUT**  
**NA NO**

A. PHF/TCS Food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Roasts held at a temperature of 54°C (130°F) or above

### **20. Proper cold holding temperatures**

**IN OUT**  
**NA**

A. PHF/TCS Food maintained at 5°C (41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control

**IN OUT**  
**NA NO**

B. Untreated eggs stored in 7°C (45°F) ambient air temperature

### **21. Proper date marking & disposition**



IN OUT  
NA NO      A. Date marking for RTE, PHF/TCS Food prepared on-site or opened commercial container held for more than 24 hours

IN OUT  
NA NO      B. Discarding RTE, PHF/TCS Food prepared on-site or opened commercial container held at  $\leq 5^{\circ}\text{C}$  ( $41^{\circ}\text{F}$ ) for  $\leq 7$  days

IN OUT  
NA NO      **22. Time as a public health control: procedures & records**

**Consumer Advisory**

IN OUT  
NA      **23. Consumer advisory provided for raw or undercooked foods**

**Highly Susceptible Populations - RESERVED**

**24. Pasteurized foods used; prohibited foods not offered**

**Food/Color Additives and Toxic Substances**

IN OUT  
NA      **25. Food additives: approved and properly used**

**26. Toxic substances properly identified, stored, and used**

IN OUT      A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored, and used

IN OUT  
NA      B. Poisonous or toxic materials held for retail sale properly stored

**Conformance with Approved Procedures**

**27. Compliance with variance, specialized process, ROP Criteria & HACCP plan**

IN OUT      A. Reduced Oxygen Packaging (ROP) as specified in 3-502.12 permitted without a variance under certain specified conditions in accordance with a required HACCP plan

IN OUT  
NA      B. Operating in accordance with approved variance and/or HACCP plan when required

IN OUT      C. When packaged in a food establishment, juice is treated under a HACCP plan to reduce pathogens or labeled as specified in the Food Code

**Score: Number of disagreements for Intervention/Risk Factors \_\_\_\_\_**

**GOOD RETAIL PRACTICES (GRPs)**

### Safe Food and Water

- IN OUT 28. Pasteurized eggs used where required
- IN OUT 29. Water and ice from approved source
- IN OUT 30. Variance obtained for specialized processing methods  
NA

### Food Temperature Control

- IN OUT 31. Proper cooling methods used; adequate equipment for temperature control
- IN OUT 32. Plant food properly cooked for hot holding  
NA NO
- IN OUT 33. Approved thawing methods used  
NA NO
- IN OUT 34. Thermometers provided & accurate

### Food Identification

- IN OUT 35. Food properly labeled; original container

### Prevention of Food Contamination

- IN OUT 36. Insects, rodents, & animals not present/outer openings protected
- IN OUT 37. Contamination prevented during food preparation, storage & display
- IN OUT 38. Personal cleanliness
- IN OUT 39. Wiping cloths: properly used & stored
- IN OUT 40. Washing fruits & vegetables

**Proper Use of Utensils**

- IN OUT      41. In-use utensils: properly stored**
- IN OUT      42. Utensils, equipment & linens: properly stored, dried, & handled**
- IN OUT      43. Single-use/single-service articles: properly stored & used**
- IN OUT      44. Gloves used properly**

**Utensils, Equipment and Vending**

- IN OUT      45. Food & non-food contact surfaces cleanable, properly designed, constructed, & used**
- IN OUT      46. Warewashing facilities: installed, maintained, & used; test strips**
- IN OUT      47. Non-food contact surfaces clean**

**Physical Facilities**

- IN OUT      48. Hot & cold water available; adequate pressure**
- IN OUT      49. Plumbing installed; proper backflow devices**
- IN OUT      50. Sewage & waste water properly disposed**
- IN OUT      51. Toilet facilities: properly constructed, supplied, & cleaned**
- IN OUT      52. Garbage & refuse properly disposed; facilities maintained**
- IN OUT      53. Physical facilities installed, maintained, & clean**
- IN OUT      54. Adequate ventilation & lighting; designated areas used**

**Score: Number of disagreements for Good Retail Practices \_\_\_\_\_**

## Risk Control Plan

Establishment Name:		Type of Facility:	
Physical Address:			
City:		State:	Zip:
Date:	Name of Licensee:		
Inspector:			

*Based on the inspection history, the following food safety hazards known as risk factors that can contribute to foodborne illness were identified:*

<b>RISK FACTORS IDENTIFIED / CORRECTIVE ACTION REQUIRED</b>			
<b>RISK FACTOR (Violation Observed)</b> What is the problem?	<b>HAZARD</b> Why is it a problem?	<b>CRITICAL LIMIT(s)(CLs)</b> What needs to be done to prevent problem?	<b>CORRECTIVE ACTION</b> What if it was not done?
1.			
2.			
3.			
4.			
5.			

**How will active managerial control be achieved:**

(Who is responsible for the control, what monitoring and record keeping is required, who is responsible for monitoring and completing records, what corrective actions should be taken when deviations are noted, how long is the plan to continue)

**How will the results of implementing the RCP be communicated back to the inspector:**

As the person in charge of the \_\_\_\_\_ located at \_\_\_\_\_,  
I have voluntarily developed this risk control plan, in consultation with  
\_\_\_\_\_ and understand the provisions of this plan.

\_\_\_\_\_  
(Establishment Manager)

\_\_\_\_\_  
(Date)

\_\_\_\_\_  
(Regulatory Official)

\_\_\_\_\_  
(Date)

## Risk Control Plan (Example)

Establishment Name: Hamburger Joint		Type of Facility: Restaurant	
Physical Address: 1234 Anywhere Street			
City: Carson		State: OR	Zip: 94558
Date: 07/25/2015	Name of Licensee: Tom Smith		
Inspector:		Jane Raez	

*Based on the inspection history, the following food safety hazards known as risk factors that can contribute to foodborne illness were identified:*

<b>RISK FACTORS IDENTIFIED / CORRECTIVE ACTION REQUIRED</b>			
<b>RISK FACTOR (Violation Observed)</b> What is the problem?	<b>HAZARD</b> Why is it a problem?	<b>CRITICAL LIMIT(s)(CLs)</b> What needs to be done to prevent problem?	<b>CORRECTIVE ACTION</b> What if it was not done?
1. Hamburger cooked to 130°F on grill	<i>Survival of harmful bacteria</i>	Cook to 68°C (155°F) Use calibrated probe thermometer to verify	Continue to cook until temperature is met.
2.			
3.			
4.			

**Inspector answers shaded area. Operator answers the rest.**

**How will active managerial control be achieved:**

(Who is responsible for the control, what monitoring and record keeping is required, who is responsible for monitoring and completing records, what corrective actions should be taken when deviations are noted, how long is the plan to continue)

Temperature checks of hamburger patties will be taken using appropriate temperature measuring devices on the first batch of hamburgers cooked by assigned staff, i.e. chef, manager, line cook.

Sam Jones will record the temperature on his production chart.

Hamburgers with a temperature below 68°C (155°F) will be returned to the grill for further cooking to internal temperature of 68°C (155°F). Final temperature will be noted on the production chart.

**How will the results of implementing the RCP be communicated back to the inspector:**

Temperature records will be faxed to Jane Smith at xxx-xxx-xxxx each Friday for 4 weeks.

As the person in charge of the Hamburger Heaven located at 1234 Anywhere Street, I have voluntarily developed this risk control plan, in consultation with Jane Smith and understand the provisions of this plan.

Sam Jones  
(Establishment Manager)

2/6/2013  
(Date)

Jane Smith  
(Regulatory Official)

2/6/2013  
(Date)

## HACCP PLAN VERIFICATION SUMMARY

Establishment Name:			Type of Facility:
Physical Address:			Person in Charge:
Insp. Time In:	Insp. Time Out:	Date:	Candidate's Name:
County:	Standard's Name:	Person Filling Out Form: (circle one) Candidate / Standard	
<b>HACCP Plan Verification Summary</b> (circle YES or NO)			
	<b>Record #1</b>	<b>Record #2</b>	<b>Record #3</b>
	<b>Current Date if Possible</b>	<b>2<sup>nd</sup> Selected Date:</b>	<b>3<sup>rd</sup> Selected Date:</b>
Required Monitoring Recorded <sup>1</sup>	YES/ NO	YES / NO	YES / NO
Accurate and Consistent <sup>2</sup>	YES / NO	YES / NO	YES /NO
Corrective Action Documented <sup>3</sup>	YES / NO	YES / NO	YES/ NO
Total # of record answers that are in Disagreement with the Standard = _____			

The use of a HACCP plan by a food establishment can be verified through a review of food establishment records and investigating the following information:

1. Does the food establishment's HACCP documentation indicate that the required monitoring procedures were followed (frequency, initials, dated, etc.) on the 3 selected dates? A "YES" answer would indicate that all required monitoring was documented. If any required monitoring was not documented, a "NO" answer would be circled in this section.
2. Does the food establishment's HACCP documentation for the selected dates appear accurate and consistent with other observations? A "YES" answer would indicate that the record appears accurate and consistent. A "NO" answer would indicate that there is inaccurate or inconsistent HACCP documentation.
3. Was corrective action documented in accordance with the HACCP plan when CLs were not met on each of the 3 selected dates? A "YES" answer would indicate that corrective action was documented for each CL not met for each of the 3 selected dates. A "Yes" can also mean that no corrective action was needed. A "NO" answer would indicate any missing or inaccurate documentation of corrective action.



**SCORING FORM AND INSTRUCTIONS FOR SCORING AND DETERMINING PERFORMANCE**

The purpose of the following chart is to tally the disagreement between the Candidate's and the Standard's responses on the FDA Standardization Inspection Report (Annex 2 Section 1). The Standard determines whether the Candidate properly identified and categorized violative conditions on each of the "Foodborne Illness Risk Factors/*Food Code* Interventions" and the "Good Retail Practices (GRPs)" portions of the FDA Standardization Inspection Report. The Standard may mark an item "S" to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity.

<b>Chart 2: Performance Criteria Tally of Disagreements in Each Establishment</b>									
Candidate's Name:					Standard's Name:				
Candidate's Address:		Agency:	City:		State:	Zip:	County:		
Standard's Address:		Agency:	City:		State:	Zip:	County:		
Total Inspection Time:	Date:	Location of Standardization:							
<b>ESTABLISHMENTS</b>									
Performance Area	1	2	3	4	5	6	7	8	TOTAL (1-8) or TOTAL (1-6)
<b>Risk Factors and Public Health Interventions</b>									
<b>Good Retail Practices</b>									

## INSTRUCTIONS FOR SCORING AND DETERMINING PERFORMANCE

### **Foodborne Illness Risk Factors and *Food Code* Interventions:**

To pass this section, the Candidate must achieve an average score of 90 percent (no more than 33 disagreements for all 5 establishments) with no more than 9 disagreements per establishment.

**Step 1.** Determine the number of disagreements per establishment and record it in the chart (Performance Criteria Tally of Disagreements).

- If the disagreements/establishment is  $\leq 9$ , proceed to step 2.
- If the disagreements/establishment is equal to or greater than 9, stop inspections. Candidate fails.

**Step 2.** Total the number of disagreements on Foodborne Illness Risk Factors and *Food Code* Interventions for all the establishments.

- If the disagreements are equal to or less than 33 for 5 establishments, the Candidate passes.
- If the disagreements are greater than 33 for 5 establishments, the Candidate fails.
- If the disagreements are equal to or less than 16 for 3 establishments, the Candidate passes.
- If the disagreements are greater than 16 for 3 establishments, the Candidate fails.

### **Good Retail Practices:**

To pass this section, the Candidate must achieve an average score of 85 percent (no more than 32 disagreements for all 8 establishments) and have no more than 5 disagreements on GRPs per establishment.

**Step 1.** Determine the number of disagreements per establishment.

- If the disagreements/establishment are  $\leq 5$ , proceed to step 2.
- If the disagreements/establishment are greater than 5, stop inspections. Candidate fails.

**Step 2.** Total the number of disagreements on GRPs for all establishments.

- If the disagreements are less than or equal to 20 for 5 establishments, the Candidate passes.
- If the disagreements are greater than 20 for 5 establishments, the Candidate fails.
- If the disagreements are less than or equal to 12 for 3 establishments, the Candidate passes.
- If the disagreements are greater than 12 for 3 establishments, the Candidate fails.

**Application of HACCP Principles:** A "satisfactory" score is required to pass.

- Refer to Chapter 3, Table 2

**SCORING FORM (EXAMPLE #1)**

<b>Chart 3a: Sample Performance Criteria Tally of Disagreements in Each Establishment</b>									
<b>PERFORMANCE CRITERIA TALLY OF DISAGREEMENTS IN EACH ESTABLISHMENT (SAMPLE)</b>									
Candidate's Name: <b>Jane Smith</b>					Standard's Name: <b>George Harris</b>				
Candidate's Address: <b>1234 Anywhere Street</b>		Agency: <b>State</b>		City: <b>Nice</b>			State: <b>HI</b>	Zip: <b>12345</b>	County: <b>Franklin</b>
Standard's Address: <b>4321 Somewhere Street</b>		Agency: <b>FDA</b>		City: <b>Washington DC</b>			State:	Zip: <b>20204</b>	County:
Total Inspection Time: <b>72 hrs</b>		Date: <b>7/25/06</b>		Location of Standardization: <b>Washington D.C.</b>					
<b>ESTABLISHMENTS</b>									
<b>Performance Area</b>	1	2	3	4	5	6	7	8	<b>TOTAL (1-5) Total (1-3)</b>
<b>Foodborne Illness Risk Factors and <i>Food Code</i> Interventions</b>	9	4	3	5	2				23
<b>Good Retail Practices</b>	3	2	2	5	3				15

In this example, the Candidate passes both the **FOODBORNE ILLNESS RISK FACTORS** and **FOOD CODE INTERVENTIONS** and the **GOOD RETAIL PRACTICES** portions. The number of disagreements for any one establishment did not exceed the maximum and the total number of disagreements for all the establishments also did not exceed the maximum number.

**SCORING FORM (EXAMPLE #2)**

<b>Chart 3b: Sample Performance Criteria Tally of Disagreements in Each Establishment</b>									
<b>PERFORMANCE CRITERIA TALLY OF DISAGREEMENTS IN EACH ESTABLISHMENT (SAMPLE)</b>									
Candidate's Name: <b>Jane Smith</b>					Standard's Name: <b>George Harris</b>				
Candidate's Address: <b>1234 Anywhere Street</b>		Agency: <b>State</b>		City: <b>Nice</b>			State: <b>HI</b>	Zip: <b>12345</b>	County: <b>Franklin</b>
Standard's Address: <b>4321 Somewhere Street</b>		Agency: <b>FDA</b>		City: <b>Washington D.C.</b>			State:	Zip: <b>20204</b>	County:
Total Inspection Time: <b>72 hrs</b>		Date: <b>7/25/09</b>		Location of Standardization: <b>Washington D.C.</b>					
<b>ESTABLISHMENTS</b>									
<b>Performance Area</b>	1	2	3	4	5	6	7	8	<b>TOTAL (1-5) Total (1-3)</b>
<b>FBI Risk Factors and <i>Food Code</i> Interventions</b>	9	9	10						28
<b>Good Retail Practices</b>	5	5	4						14

Here the Candidate fails the **FOODBORNE ILLNESS RISK FACTORS** and **FOOD CODE INTERVENTIONS** portion of this exercise. The Candidate was close to the maximum number of disagreements for any one establishment in the first two facilities and exceeded this maximum number of disagreements in the third establishment.

**FINAL SCORING REPORT**

<b>Chart #4: Candidate's Composite Performance Score</b>			
<b>CANDIDATE'S FINAL PERFORMANCE SCORE</b>			
<b>Candidate's Name:</b>		<b>Title:</b>	
<b>Agency:</b>		<b>Office Telephone Number:</b>	
<b>Office Address:</b>		<b>City:</b>	<b>State:</b> <b>Zip:</b>
<b>Standard's Name:</b>		<b>Standard's Title:</b>	
<b>Agency:</b>	<b>Office Telephone Number:</b>	<b>Location of Standardization:</b>	
<b>Office Address:</b>		<b>City:</b>	<b>State:</b> <b>Zip:</b>
Instructions: For the following Performance Areas circle the Level of Agreement.			
<b>PERFORMANCE AREA</b>		<b>LEVEL OF AGREEMENT</b>	
A. <b>FOODBORNE ILLNESS RISK FACTORS AND <i>FOOD CODE</i> INTERVENTIONS</b>	PASSES	FAILS	
B. <b>GOOD RETAIL PRACTICES</b>	PASSES	FAILS	
C. <b>APPLICATION OF HACCP PRINCIPLES</b>	SATISFACTORY	UNSATISFACTORY	
a. <b>Process flow Charts</b>	Satisfactory	Unsatisfactory	
b. <b>Risk Control Plan</b>	Satisfactory	Unsatisfactory	
c. <b>Verification of HACCP Plans</b>	Satisfactory	Unsatisfactory	
d. <b>Statement of HACCP Principles (Initial standardization only)</b>	Satisfactory	Unsatisfactory	
D. <b>INSPECTION EQUIPMENT</b>	SATISFACTORY	NEEDS IMPROVEMENT	
E. <b>COMMUNICATION</b>	SATISFACTORY	NEEDS IMPROVEMENT	

**STANDARD'S SIGNATURE:** \_\_\_\_\_  
**NAME (Print):** \_\_\_\_\_  
**Date**