

# 2019 SFSP Training

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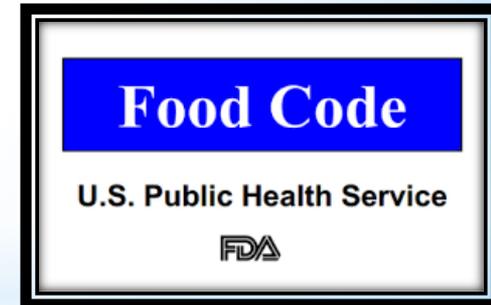
# \* What will the inspector look for during the inspection?

- \* A valid Certified Food Protection Manager's certificate for prep locations
- \* Food safety training documentation for all food handlers
- \* Proper cooking, hot and cold holding, cooling and transportation temperatures of foods
- \* Proper concentration of sanitizer and availability of test strips
- \* Hand washing facilities (Soap, paper towels, and water available) at all sites; proper hand washing techniques.
- \* Food thermometers available and accurate
- \* Evaluation of ill food workers at any site.
- \* Approved source foods only
- \* Evaluation of bare-hand contact with foods
- \* No dented cans or other unwholesome food products on-site
- \* Proper mechanical dish washing procedures and function-**new requirement**

# \* Remember.....

## \* As of October 1, 2017

- \* Qualified Food Operator (QFO) is now → Certified Food Protection Manager (CFPM)
- \* Potentially Hazardous Food (PHF) is now → Time/Temperature Control for Safety (TCS)
- \* Hot Holding 140°F to 135°F
- \* Cold Holding 45°F to 41°F
- \* Choking Poster requirement removed
- \* Full adoption of FDA Food Code TBD



# \* FDA Food Code

## \* Other Changes After Full Adoption

- \* New Classification system for establishments
  - \* Highly Susceptible Populations (pre-schools, daycare centers) will be a Class IV (**many LHDs have already implemented the new classifications**)
- \* New Inspection form
- \* Date Marking of foods made on-site and stored for longer than 24-hours-**reviewed last year**
- \* Expiration dates of CFPM certificates are being enforced
- \* Registration with DPH prior to getting a license from local health department- **not ready yet**
- \* **Written procedure for dealing with vomiting/diarrheal events**



Risk Category:		<b>Food Establishment Inspection Report</b>										Page 1 of ____			
Establishment type: Permanent Temporary Mobile Other _____		Date: _____													
Establishment _____												Time In _____ AM/PM Time Out _____ AM/PM			
Address _____		LHD _____													
Town/City _____		Purpose of Inspection: Routine Pre-op													
Permit Holder _____		Reinspection Other _____													
<b>FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS</b>															
Risk factors are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Interventions are control measures to prevent foodborne illness or injury.															
Mark designated compliance status (IN, OUT, N/A, N/O) for each numbered item IN=in compliance OUT=not in compliance N/A=not applicable N/O=not observed															
P=Priority item PF=Priority foundation item C=Core item V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
<b>Supervision</b>															
IN	OUT	N/A	N/O		V	COS	R		IN	OUT	N/A	N/O	V	COS	R
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
1															
				Person in charge present, demonstrates knowledge, and performs duties				Food separated and protected				P/C			
2															
				Certified Food Protection Manager/Alternate Person in Charge for Classes 2, 3, & 4				Food-contact surfaces: cleaned & sanitized				P/P/C			
<b>Employee Health</b>															
3															
				Management, food employee and conditional employee; knowledge, responsibilities and reporting				Proper disposition of returned, previously served, reconditioned, and unsafe food				P			
4															
				Proper use of restriction and exclusion				<b>Time/Temperature Control for Safety</b>							
5															
				Written procedures for responding to vomiting and diarrheal events				Proper cooking time and temperatures				P/P/C			
<b>Good Hygienic Practices</b>															
6															
				Proper eating, tasting, drinking, or tobacco use				Proper reheating procedures for hot holding				P			
7															
				No discharge from eyes, nose, and mouth				Proper cooling time and temperatures				P			
<b>Preventing Contamination by Hands</b>															
8															
				Hands clean and properly washed				Proper hot holding temperatures				P			
9															
				No bare hand contact with RTE food or a pre-approved alternative procedure properly followed				Proper cold holding temperatures				P			
10															
				Adequate handwashing sinks, properly supplied/accessible				Proper date marking and disposition				P/P/C			
<b>Approved Source</b>															
11															
				Food obtained from approved source				<b>Consumer Advisory</b>							
12															
				Food received at proper temperature				Consumer advisory provided: raw/undercooked food				PF			
13															
				Food in good condition, safe, and unadulterated				<b>Highly Susceptible Population</b>							
14															
				Required records available: shellstock tags, parasite destruction				Pasteurized foods used; prohibited foods not offered				P/C			
<b>GOOD RETAIL PRACTICES</b>															
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.															
Mark OUT if numbered item is not in compliance V=violation type Mark in appropriate box for COS and/or R COS=corrected on-site during inspection R=repeat violation															
<b>Safe Food and Water</b>															
OUT	N/A	N/O		V	COS	R		OUT	N/A	N/O		V	COS	R	
<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>		<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	
30								43							
				Pasteurized eggs used where required				In-use utensils: properly stored				C			
31								44							
				Water and ice from approved source				Utensils/equipment/linens: properly stored, dried, & handled				C			
32								45							
				Variance obtained for specialized processing methods				Single-use/single-service articles: properly stored & used				P/C			
<b>Food Temperature Control</b>															
33								46							
				Proper cooling methods used; adequate equipment for temperature control				Gloves used properly				C			
34								<b>Utensils and Equipment</b>							
35								47							
				Plant food properly cooked for hot holding				Food and non-food contact surfaces cleanable, properly designed, constructed, and used				P/P/C			
36								48							
				Approved thawing methods used				Warewashing facilities: installed, maintained and used; cleaning agents, sanitizers, and test strips available				P/C			
37								49							
				Thermometers provided and accurate				Non-food contact surfaces clean				C			
<b>Food Identification</b>															
38								<b>Physical Facilities</b>							
				Food properly labeled; original container				Hot and cold water available; adequate pressure				PF			
<b>Prevention of Food Contamination</b>															
39								51							
				Insects, rodents, and animals not present				Plumbing installed; proper backflow devices				P/P/C			
40								52							
				Contamination prevented during food preparation, storage & display				Sewage and waste water properly disposed				P/P/C			
41								53							
				Personal cleanliness				Toilet facilities: properly constructed, supplied, & clean				P/C			
42								54							
				Wiping cloths: properly used and stored				Garbage and refuse properly disposed; facilities maintained				C			
43								55							
				Washing fruits and vegetables				Physical facilities installed, maintained, and clean				P/P/C			
Permit Holder shall notify customers that a copy of the most recent inspection report is available.															
Person in Charge (Signature) _____				Date _____				Violations documented				Date corrections due		#	
Person in Charge (Printed) _____								Priority Item Violations							
Inspector (Signature) _____				Date _____				Priority Foundation Item Violations							
Inspector (Printed) _____								Core Item Violations							
								Risk Factor/Public Health Intervention Violations							
								Repeat Risk Factor/Public Health Intervention Violations							
								Good Retail Practices Violations							
Appeal: The owner or operator of a food establishment aggrieved by this order to correct any inspection violation identified by the food inspector or to hold, destroy, or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.															

# \* Ill Food Workers

- \* Any food worker who is experiencing symptoms of vomiting and/or diarrhea OR a sore throat with a fever shall be excluded from the establishment for **24-hours AFTER** the last bout of symptoms. **This exclusion period may change during an active outbreak situation.**
- \* It is the responsibility of the Person in Charge (PIC) to explain this requirement to all personnel. Staff need to understand that if they are ill, they must tell their supervisor if their illness consists of those symptoms so the supervisor can make an informed decision whether or not the employee should be allowed to work with or around food! **See Form 1-B from FDA Food Code Annex.**

## th Services (EHS)

[EHS](#) > [National Environmental Assessment Reporting System \(NEARS\)](#) > [Publications](#)

### Outbreak Investigations of Restaurants, 2014–2016



#### Findings from CDC's National Environmental Assessment Reporting System

Most foodborne outbreaks occur in retail food establishments like restaurants. We studied 404 of these kinds of outbreaks reported to CDC's National Environmental Assessment Reporting System (NEARS) in 2014–2016. Most outbreaks reported to NEARS were of viral illnesses, such as norovirus, as opposed to outbreaks from bacterial contamination, chemicals, or toxins.

Learn about the outbreaks and gaps we found in retail food safety practices and outbreak investigations.

**Food worker role in outbreaks.** Contamination of food by ill food workers contributed to more than half of outbreaks with contributing factor data.

**Gaps in policies.** Most establishments with outbreaks lacked written policies for practices to keep food from being contaminated by workers.

- About a third did not have written policies on glove use.
- About half did not have written policies about food workers working while sick.

**Gaps in outbreak investigation practices.** Investigations that start with 24–48 hours are more likely to uncover important information about outbreak causes. But about 1 in 10 investigations began more than 2 days after an outbreak was identified.

#### What's Next

We are working to learn more about how retail establishment characteristics and food safety policies and practices relate to foodborne outbreaks. Our goal is to provide data to help food safety programs develop effective approaches to prevent outbreaks.

#### About NEARS

Local, state, tribal, and territorial programs use [NEARS](#) to report environmental assessment data. These data come from foodborne illness outbreak investigations in restaurants, banquet facilities, schools, and other institutions.





# \* 2018 Inspections

- \* 12 Preparation Sites were inspected
- \* 3 re-inspections due to non-compliance
- \* 18 Feeding Sites were inspected

# \* Risk Factor Violations

## Preparation Sites

- \* 2 facilities (15%) were debited for temperature violations - **Item #3**
- \* 3 facilities (25%) were debited for various food protection violations- **Item # 7**
- \* 1 facility (8%) was debited for food containers stored on the floor - **Item #8**
- \* 1 facility (8%) was debited for bare hand contact **Item #9**
- \* 1 facility (8%) was debited for an employee eating in the food prep area while working- **Item #15**
- \* 4 facilities (31%) were debited for violations related to sanitization including not having sanitizer present and not possessing an approved sanitizer- **Item #24**

# \* Risk Factor Violations

- \* 1 facility (8%) was debited for unclean food contact surfaces- **Item #26**
- \* 1 facility (8%) was debited for not having adequate documentation of a Certified Food Protection Manager- **Item #60**
- \* 4 facilities (31%) were debited for not having adequate documentation of an Alternate person-in-charge -**Item #61**
- \* 6 facilities (46%) were debited for not having adequate documentation regarding training of employees-**Item #62**



# \* QUESTIONS?

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