

# DEPARTMENT OF HEALTH AND HUMAN SERVICES Food and Drug Administration

# FDA Retail Food Program Foodborne Illness Risk Factor Study Retail Food Store Data Collection Form

Form Approved: OMB No. 0910-0744 Expiration Date: October 31, 2027 See PRA Statement on page 16



INDUSTRY	SEGMENT					
Food Safety Management System Risk Factor Category:						
Industry Segment: Retail Food Store	Facility Type: Deli Department / Operation					
DATA COLLECTI	ON INFORMATION					
Date:	Data Collector:					
Time In: Time Out:	Total Time in Minutes:					
Risk Categorization (Select ONE of the following):	□ 3 □ 4					
ESTABLISHMEN	IT INFORMATION					
Establishment Name:						
Street Address:						
City: State:	Zip: County:					
Maximum Number of Employees Per Shift:	Number of Employees Present at Time of Visit:					
Activity level at the time of visit (Select ONE):	Moderate Heavy					
ESTABLISHMENTS THAT ARE PA	RT OF MULTI-UNIT OPERATIONS					
Establishment is part of a Multi-Unit Operation: YES	NO					
Number of Individual Units that are part of the Multi-Unit Operation (I	Enter the number of units provided by the person in charge):					
Ownership of Establishment (Select ONE of the following):	Company-Owned Franchise Unsure					
If Franchise – number of units owned by the franchisee (Enter the	ne number of units provided by the person in charge):					
INFORMATION ON THE R	EGULATORY AUTHORITY					
Name of Jurisdiction with Regulatory Oversight:						
Enrolled in FDA Retail Food Program Standards: YES	□ NO					
Jurisdiction Meets Standard 1 (Select ONE of the following):  YES – Self Reported  YES – Verified by Audit	NO – Jurisdiction does not meet Standard 1					

Retail Food Store Data Collection Form (Continued)	
INFORMATION ON THE REGULATORY A	UTHORITY (continued from previous page)
Jurisdiction Uses a Grading System (Select ONE of the following):  YES – Numerical Score YES – Letter Grade YES – Color Graphic	YES – Numerical Score and Color Graphic YES – Letter Grade and Color Graphic YES – Numerical Score, Letter Grade, and Color Graphic
YES – Numerical Score and Letter Grade	NO – Jurisdiction does not have a grading system
YES – Other (If Other, describe):	
Jurisdiction's Program Includes Public Reporting of Inspection Rest	
YES – Posting on the Internet	YES – Posting on-site and Posting on the Internet  NO – Jurisdiction does not require inspections to be publically reported
YES – Other (If Other, describe):	
Jurisdiction Has a Mandatory Food Protection Manager Certification	n Requirement (Select ONE of the following):
YES – Based ONLY on successful completion of an ANSI-Accredited Program	YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program
YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)	NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement
YES – Other (If Other, describe):	
If "Other" (Select ONE of the following)	
<ul> <li>Other includes a required Training Component</li> <li>Other includes a Test other than exams offered through an ANSI Accredited Programs</li> </ul>	Other includes a required Training Component AND Test other than exam offered through an ANSI Accredited Program
Scope of Food Protection Manager Certification Requirement (Sele	ct <u>ONE</u> of the following):
Person in Charge – One Per Establishment Person in Charge – Present at All Times	<ul><li>Supervisory Employee – One Per Establishment</li><li>Supervisory Employee – Present at All Times</li></ul>
Other (If Other, describe):	
Jurisdiction Requires Food Handler Card (Select ONE of the follows	ing):
YES – Required Training	YES – Required Training and Test
YES – Required Test	NO – Jurisdiction does NOT require Food Handler Cards
YES – Other (If Other, describe):	
MOST RECENT RO	UTINE INSPECTIONS
Dates of the Two Most Recent Regulatory Routine Inspection	ns: Date 1: Date 2:

Re	etail Food Store Data Collection Fo	orm (Continued)	
	MANA	GER CERTIFICATIO	N – STORE LEVEL MANAGER
1.	Is the PERSON IN CHARGE of the reta	il food store at the time o	f the data collection a certified food protection manager (Select <u>ONE</u> )?
	<ul><li>☐ YES – Certificate Available</li><li>☐ YES – Certificate NOT Available</li></ul>		NO – The person in charge at the time of the data collection is NOT a certified food protection manager
	If the marking above contains a "YES"	response, indicate the T	ype of Certification below ( <i>Select ONE</i> )
	ANSI-Accredited	Other	Unsure
2.	Is the PERSON IN CHARGE of the ret	ail food store the same a	as the PERSON IN CHARGE of the facility type?
	YES	□ NO	
	MANAGER CERTIFICA	TION FOR THE RETA	ALL FOOD STORE DEPARTMENT / OPERATION
1.	Is there a certified food protection man	ager EMPLOYED at the	department / operation (Select <u>ONE</u> )?
	YES – Certificate Available YES – Certificate NOT Available		NO – No certified food protection managers are employed at the establishment
	If the marking above contains a "YES"	response, indicate the T	ype of Certification below (Select <u>ONE</u> )
	ANSI-Accredited	Other	Unsure
2.	Is there an employee who is a certified (Select <b>ONE</b> )?	food protection manage	r PRESENT at the department / operation during the data collection
	YES – Certificate Available YES – Certificate NOT Available		NO – No certified food protection managers are present during the data collection
	TES - Certificate NOT Available		
	If the marking above contains a "YES"	response, indicate the T	ype of Certification below (Select <u>ONE</u> )
	ANSI-Accredited	Other	Unsure
3.	Is the PERSON IN CHARGE at the tim (Select <b>ONE</b> )?	e of the data collection c	of the department / operation a certified food protection manager
	YES – Certificate Available		NO – The person in charge at the time of the data collection is
	YES – Certificate NOT Available		NOT a certified food protection manager
	If the marking above contains a "YES"	response, indicate the T	ype of Certification below (Select <u>ONE</u> )
	ANSI-Accredited	Other	Unsure
4.	Is the department's / operation's policy	to have a certified food	protection manager present at all times?
	YES	☐ NO	
If "	'Other" for one or more of the responses	to questions 1 – 3. desc	cribe:
		, ,,,,,,,	

Re	etail Food Store Data Collection Form (Continued)
	EMPLOYEE HEALTH POLICY
1.	Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the <i>Food Code</i> , ARE OBSERVED within the establishment during the data collection.
	YES – Employees exhibiting illness symptoms or conditions observed within the establishment  NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment
2.	Are food employees and conditional employees informed of their responsibility to report to the person in charge illness <u>SYMPTOMS</u> as specified in Section 2-201.11 of the <i>Food Code</i> ?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
3.	Are food employees and conditional employees informed of their responsibility to report to the person in charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the <i>Food Code</i> ?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
4.	Is management aware of its responsibility to <u>NOTIFY THE REGULATORY AUTHORITY</u> when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the <i>Food Code</i> ?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
5.	Is the management's employee health policy consistent with 2-201.12 of the <i>Food Code</i> for <u>EXCLUDING AND RESTRICTING</u> food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
6.	Is the management's employee health policy consistent with 2-201.13 of the <i>Food Code</i> for <u>REMOVAL OF EXCLUSIONS AND RESTRICTIONS</u> of food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods?
	YES – Policy is ORAL and based on the current version of NO – Policy only partially developed or non-existent the FDA Food Code
	YES – Policy is WRITTEN and based on the current version of the FDA Food Code
7.	Management has a copy of FDA's Employee Health and Personal Hygiene Handbook OR cd database?
	YES NO

# Risk Factor – Poor Personal Hygiene (Items 1 & 2)

				IN	OUT	NO	NA
1. Employees practic	ce proper handwashing						
D	escription of HANDWASHING (	OBSERVATIONS		IN	OUT	NO	NA
	properly washed using hand cleans as specified in Section 2-301.12		drying				
<b>B.</b> Hands are cleaned and	washed when required as specified	in Section 2-301.14 of the Foo	od Code				
COMMENTS:				·		•	
	HANDWASHING	FREQUENCY ASSESS	MENT				
	C1 Employee observed washing	<u>C2</u> Employee observed wash	ina	Employe	<u>C3</u> ee observe	od failing	a to
	hands properly and when required	hands improperly	img		and when		
TOTAL COUNT							
	FOOD SAFETY MAN	AGEMENT SYSTEM ASSES	SSMENT				
PROCEDU	JRES	TRAINING		MON	ITORIN	G	
1 COMMENT 2 3 4 NA	□ 1 □ 2 □ 3 □ 4 □ NA			1 CON 3 4 A A A A A A A A A A A A A A A A A A			
				IN	OUT	NO	NA
2. Food employees d	o not contact ready-to-eat f	oods with bare hands				110	1111
COMMENTS:	<u> </u>						
	FOOD SAFETY MAN	AGEMENT SYSTEM ASSES	SSMENT				
PROCEDU		TRAINING			ITORIN		
□     1       □     2       □     3       □     4	□ 1 □ 2 □ 3 □ 4	COMMENTS:	3	CON 2 3 4	<b>MENTS</b>	S:	
□ NA	□ NA			A			

**Retail Food Store Data Collection Form** (Continued)

#### Risk Factor – Contaminated Equipment / Protection from Contamination (Items 3 & 4)

			IN	OUT	NO	NA			
3. Food i	is protected from cross-conta y	amination	during storage, preparat	ion, and			110	111	
	Description of FOOD (	Contaminati	on OBSERVATIONS		IN	OUT	NO	NA	
A. Raw and	imal foods are separated from ready	-to-eat foods	1						
<b>B.</b> Differen	nt raw animal foods are separated fro	om each othe	er						
	protected from environmental conta								
	protected from environmental conta		potential contamination						
	lescribe in the comments section bel	low)							
COMMEN	NTS:								
		AFETY MAI	NAGEMENT SYSTEM ASSES	SSMENT					
	PROCEDURES		TRAINING			ITORING			
	COMMENTS:		COMMENTS:		CON	<b>MENTS</b>	:		
□ 2		□ <b>2</b>		☐ 2					
□ 3		□ 3		□ 3					
□         4		□         4							
□ NA					-				
L NA									
					IN	OUT	NO	NA	
4. Food	contact surfaces are properly	y cleaned	and sanitized		IN	OUT	NO	NA	
4. Food	contact surfaces are properly  Description of Food Co	-			IN IN	OUT OUT	NO NO	NA NA	
		ntact Surfac	ces OBSERVATIONS						
A. Food co B. Equipme	Description of Food Co	ntact Surfact to sight and	ces OBSERVATIONS touch and sanitized before use	anual					
A. Food co B. Equipme warewas C. Equipme	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensil	ontact Surfact to sight and	touch and sanitized before use d and sanitized properly using m		IN	OUT		NA	
A. Food co  B. Equipmo warewas  C. Equipmo warewas	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensilent food contact surfaces are utensilent food contact surfaces and utensilent food contact surfaces are utensilent food contact surfaces and utensilent food contact surfaces are utensilent fo	ntact Surface to sight and ls are cleaned	touch and sanitized before use d and sanitized properly using m		IN	OUT		NA	
A. Food co  B. Equipmo warewas  C. Equipmo warewas	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensils shing equipment describe in the comments section below.	ntact Surface to sight and ls are cleaned	touch and sanitized before use d and sanitized properly using m		IN	OUT		NA	
A. Food co B. Equipme warewas C. Equipme warewas D. Other (a)	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensils shing equipment equipment elescribe in the comments section below TS:	ntact Surface n to sight and ls are cleaned ls are cleaned	touch and sanitized before use d and sanitized properly using m	echanical	IN	OUT		NA	
A. Food co B. Equipme warewas C. Equipme warewas D. Other (a)	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensils shing equipment equipment elescribe in the comments section below TS:  FOOD SA PROCEDURES	ntact Surface n to sight and ls are cleaned ls are cleaned	touch and sanitized before use d and sanitized properly using m d and sanitized properly using m NAGEMENT SYSTEM ASSES TRAINING	echanical	IN  IN  MON	OUT	NO	NA	
A. Food co B. Equipme warewas C. Equipme warewas D. Other (a)	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensils shing equipment equipment elescribe in the comments section below TS:	ntact Surface n to sight and ls are cleaned ls are cleaned	touch and sanitized before use d and sanitized properly using m d and sanitized properly using m	echanical	IN  IN  MON	OUT	NO	NA	
A. Food co B. Equipme warewas C. Equipme warewas D. Other (a)	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensils shing equipment equipment elescribe in the comments section below TS:  FOOD SA PROCEDURES	ntact Surface a to sight and als are cleaned as are cleaned as are cleaned as are cleaned as are cleaned	touch and sanitized before use d and sanitized properly using m d and sanitized properly using m NAGEMENT SYSTEM ASSES TRAINING	echanical  SSMENT	IN  IN  MON	OUT	NO	NA	
A. Food co B. Equipme warewas C. Equipme warewas D. Other (a) COMMEN	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensils shing equipment equipment elescribe in the comments section below TS:  FOOD SA PROCEDURES	ntact Surface n to sight and ls are cleaned ls are cleaned low)	touch and sanitized before use d and sanitized properly using m d and sanitized properly using m NAGEMENT SYSTEM ASSES TRAINING	SSMENT 1	IN  IN  MON	OUT	NO	NA	
A. Food co B. Equipme warewas C. Equipme warewas D. Other (a) COMMEN	Description of Food Contact surfaces and utensils are clean ent food contact surfaces and utensils shing procedures ent food contact surfaces and utensils shing equipment equipment elescribe in the comments section below TS:  FOOD SA PROCEDURES	ntact Surface  a to sight and  ls are cleaned  ls are cleaned  low)  AFETY MAN  1  2	touch and sanitized before use d and sanitized properly using m d and sanitized properly using m NAGEMENT SYSTEM ASSES TRAINING	SSMENT 1 2	IN  IN  MON	OUT	NO	NA	

### Risk Factor – Improper Holding / Time and Temperature Risk (Items 5-8)

						_			_
						IN	OUT	NO	NA
5. Foods 1	equiring re	efrigeration a	re held at the pr	oper temperature					
	Descr	iption of Cold H	olding Temperatur	e OBSERVATIONS		IN	OUT	NO	NA
		d at 41°F (5°C) o public health con		ng preparation, cooking,	, cooling, or				
<b>B.</b> Raw shell less	eggs are store	ed under refrigera	ntion that maintains a	ambient air temperature	of 45°F (7°C) or				
	scribe in the te	emperature chart	and comments section	on below)					
COMMENT	ГS:					L	l		
	Cold Ho	olding Tempera	tures Recorded Dui	ring the Data Collectio	n (List all temp	eratures	taken)		
FOOD PRODUCT	FOOD	FOOD CODE CRITICAL LIMIT	TYPE OF COLD HOLDING EQUIPMENT	FOOD	FOOD FO		OD CODE TYPE ORITICAL COLD HOL		
		COLD	SUMMA HOLDING PRODUC CATEGOR	CT TEMPERATURE			FO	NUMBER OD PRO MPERA	DUCT
				nce with Food Code cri					
				surements 1°F - 2°F abo					
				asurements 3°F - 4°F abasurements 5°F - 9°F abas					
			<b>-</b>	rements 10°F or more al					
		FOOD	SAFETY MANAG	SEMENT SYSTEM AS	SSESSMENT		,		
	PROCEDU	RES		ΓRAINING		MON	ITORIN	G	
□ 1	COMMENTS	S:		OMMENTS:		CON	MENTS	S:	
<u> </u>			□ 2						
□ 3			□ 3		□ 3				
□ 4			□ 4		□ 4				
□ NA			NA		□ NA				

Retai	il Foo	d Store Data	Collection Fo	rm (Continued)								
				(••••••								
									IN	OUT	NO	NA
6. F	oods	displayed or	r stored hot a	re held at the	proper t	emperature						
		Descri	iption of Hot Ho	olding Temperatu	re OBSE	RVATIONS			IN	OUT	NO	NA
			d at 135° F (57° Coublic health con	C) or above, exceptrol.	ot during p	reparation, cook	ing, coolin	g, or				
B. Ro	oasts ar	e held at a tem	perature of 130°	F (54° C) or above	e							
C. Other (describe in the temperature chart and comments section below)												
COM	IMEN		lding Temperat	ures Recorded Di	uring the l	Data Collection	ı (List all t	emper	atures (	aken)		
	OOD ODUC	FOOD	FOOD CODE CRITICAL LIMIT	TYPE OF HOT HOLDI EQUIPMEN	NG	FOOD PRODUCT	FOOD TEMP.	FOOD CODE			TYPE OF HOT HOLDING EQUIPMENT	
			нот	SUMM HOLDING PROD CATEG	UCT TEM	PERATURE				FO	NUMBER OD PRO MPERAT	DUCT
I. – N	Numbei	of product ten	nperature measur	rements IN Compl	iance with	Food Code cri	tical limits					
II. – 1	Numbe	er of <b>OUT</b> of C	ompliance produ	ict temperature me	easuremen	ts 1°F - 2°F bel	ow Food (	Code cr	itical lir	nits		
ļ				duct temperature n								
				duct temperature n								
<b>V.</b> – I	Numbe	r of <b>OUT</b> of C		ct temperature mea					ritical li	mits		
				SAFETY MANA			SSESSME	NT	7.507		~	
		PROCEDU			TRAIN				_	ITORIN		
	1	COMMENTS	<b>5</b> :		COMME	N19:		1 2		MENTS	<b>5</b> ;	

#### Retail Food Store Data Collection Form (Continued) IN **OUT** NO NA 7. Foods are cooled properly **Description of Cooling Temperature OBSERVATIONS** IN **OUT** NO NA A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F(5°C) or below within 6 hours **B.** TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours C. Proper cooling methods/equipment are used **D.** Other (describe in the temperature chart and comments section below) **COMMENTS: Cooling Temperatures Recorded During the Data Collection (List all temperatures taken) FOOD FOOD TOTAL** FOOD CODE **FOOD** TYPE OF EQUIPMENT COOLING TIME IN **CRITICAL COOLING PRODUCT USED TO COOL FOOD MINUTES TEMP. #1 TEMP. #2** LIMIT FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT **PROCEDURES** TRAINING **MONITORING COMMENTS: COMMENTS: COMMENTS:** 1 1 1 2 2 2

3

4

3

4

3

4

## Retail Food Store Data Collection Form (Continued)

					TAT	OUE	NO	D.T.A.
	gerated, ready-to-eat food n 7 days of preparation or		y date marked and disca	rded	IN	OUT	NO	NA D
	Description of	Date Marking O	BSERVATIONS		IN	OUT	NO	NA
A. Ready-	A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required							
	ommercial containers of prepare arked as required	d ready-to-eat TC	CS Food held for more than 24 h	nours are				
C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded								
<b>D.</b> Other (	describe in the temperature chart	t and comments s	ection below)					
	FOOL	) SAFETY MAN	NAGEMENT SYSTEM ASSE	SSMENT				
	PROCEDURES		TRAINING		MON	ITORIN	G	
□ 1 □ 2 □ 3 □ 4 □ NA	COMMENTS:	□ 1 □ 2 □ 3 □ 4 □ NA	COMMENTS:	☐ 1 ☐ 2 ☐ 3 ☐ 4 ☐ NA	COM	MENTS	:	

# Risk Factor – Inadequate Cooking (Items 9 & 10)

									IN	OUT	NO	NA
9. Raw a	nimal f	oods are	cooked to re	quired te	mperatu	res						
		Descript	ion of Cooking	Temperatu	re OBSER	VATIONS			IN	OUT	NO	NA
						63°C) for 15 secon F (68°C) for 17 se		nell				
<b>B.</b> Pork; Fis	sh; Beef;	Commercia	ally-raised Game	e Animals a	re cooked to	o 145°F (63°C) for	15 second	ls				
C. Commir seconds		, Meats, C	ommercially-rai	sed Game A	nimals are	cooked to 155°F (6	68°C) for 1	7				
<b>D.</b> Poultry; stuffed fish; stuffed meat; stuffed pasta; stuffed poultry; stuffed ratite; or stuffing containing fish, meat, poultry, or ratites; wild game animals are cooked to 165°F (74°C) or above for < 1 second (instantaneous).												
and acco	ording to	oven paran		(NOTE: Th	is data iten	2 minutes or as Cha a includes beef roa						
F. Other Co	ooking Ob	servations	(describe in the	Comment S	Section and	Temperature Char	t below)					
COMMENTS:												
		Cooking '	Temperatures l	Recorded D	ouring the l	Data Collection (I	ist all ten	perat	ures tak	ken)		
	TOME CONTRACT ADVISORY			PRODUCT C	FINAL COOK	CRI	D <i>CODE</i> TICAL		CONSUMER ADVISORY			
INOD		TEMP.	LIMIT	YES	NO		ТЕМР.	LI	MIT	YES	8	NO
												П
			COOKING	FOOD PRO	IMARY ODUCT TE GORIES	MPERATURE				FOO	UMBER OD PRO MPERAT	DUCT
I. – Numbe	r of produ	ict tempera	ture measureme	nts IN Com	pliance wit	h Food Code criti	cal limits					
II. – Numb	er of <b>OU</b> T	Γ of Comp	liance product to	emperature i	measuremei	nts 1°F - 2°F below	v Food Co	ode cri	tical lim	its		
III. – Numl	ber of <b>O</b> U	JT of Com	pliance product	temperature	e measurem	ents 3°F - 4°F bel	ow Food C	Code cr	ritical lir	nits		
IV. – Numb	ber of <b>O</b> U	JT of Com	pliance product	temperature	e measurem	ents 5°F - 9°F belo	w Food Co	ode cr	itical lin	nits		
$\mathbf{V}_{ullet}$ – Number	er of <b>OU</b> T	Γ of Compl	iance product ter	mperature m	easurement	s <b>10°F or more</b> bel	ow Food (	Code cı	ritical lin	nits		
			FOOD SA	FETY MA	NAGEME	NT SYSTEM ASS	SESSMEN	T				
		EDURES			TRAIN				_	TORING		
	COMM	ENTS:		□ 1	COMME	ENTS:		1	COM	MENTS	:	
□ 2				□ 2				2				
□ 3				□ 3				3	1			
4				4				4	1			
□ NIA				I NIA				NT A	1			

Retail Food St	tore Data Collection Form	(Continued)						
					IN	OUT	NO	NA
10. Cooked f	Foods are reheated to re	quired temperatu	res					
	Description of Reheati	ng Temperature OBS	ERVATIONS		IN	OUT	NO	NA
A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F (74°C) for 15 seconds for hot holding								
B. Commercially	y-processed ready-to-eat food	, reheated to 135°F (57	°C) or above <b>for hot ho</b>	lding				
C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)								
COMMENTS:	Reheating Temperature	es Recorded During th	ne Data Collection (Lis	t all tempera		aken)		
FOOD PRODUCT	FINAL REHEAT TEMP.	FOOD CODE CRITICAL LIMIT	FOOD PRODUCT	FIN REH	NAL FOOD HEAT CRIT		OOD CO CRITICA LIMIT	<b>A</b> L
	COOKIN	SUMMARY IG FOOD PRODUCT T CATEGORIES	EMPERATURE			FO	NUMBER OD PRO MPERAT	DUCT
I. – Number of p	product temperature measuren	nents IN Compliance w	vith Food Code critical	limits				
II. – Number of	<b>OUT</b> of Compliance product	temperature measurem	ents 1°F - 2°F below F	Food Code cr	itical lir	nits		
	f OUT of Compliance produc							
	f OUT of Compliance product to OUT of Compliance product to					mits		
limits	OOT of Comphance product	emperature measureme	ins 10 F of more below	roou Coue C	iiicai			
	FOOD S.	AFETY MANAGEM	ENT SYSTEM ASSES	SMENT				
	ROCEDURES		INING		_	ITORIN		
	MMENTS:		IENTS:	1	CON	AMENTS	<b>):</b>	
2		<u> </u>		<u> </u>				
□ 3		□ 3		□ 3				

## Other Areas of Interest (Items 11-19)

• NOTE: This section will be used to develop data items that are not part of the primary research area for Retail Food Risk Factor Study but may provide important information that will assist other food safety initiatives within the agency

	IN	OUT	NO	NA
11. Handwashing facilities are accessible and properly maintained			NO	IVA
Description of OBSERVATIONS of Handwashing Facilities	IN	OUT	NO	NA
A. Handwashing facilities are conveniently located and accessible for employees			110	IVA
B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices				
COMMENTS:				
	IN	OUT	NO	NA
12. Employees practice good hygiene				
Description of Good Hygienic Practices OBSERVATIONS	IN	OUT	NO	NA
A. Food Employees eat, drink, and use tobacco only in designated areas			110	1111
<b>B.</b> Food Employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service, or single-use articles				
C. Other (describe in Comments Section below)				
COMMENTS:				
	INI	OUT	NO	TAT A
13. Consumers are properly advised of risks of consuming raw or undercooked	IN	OUT	NO	NA
animal foods				
COMMENTS:				

	IN	OUT	NO	NA
14. Time alone is properly used as a public health control				
Description of Time as a public health control OBSERVATIONS	IN	OUT	NO	NA
<b>A.</b> When time only is used as a public health control for <b>4 HOURS</b> , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>				
<b>B.</b> When time only is used as a public health control for <u>6 HOURS</u> , the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the <i>Food Code</i>				
C. Other (describe in the comments section below)				
15 Engilities have adequate equipment and tools for ensuring feed temperature	IN	OUT	NO	NA.
15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces	IN	OUT	NO	NA
	IN IN	OUT OUT	NO NO	
control and sanitization of food contact surfaces				
control and sanitization of food contact surfaces  Description of OBSERVATIONS for temperature control  A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or				NA NA
control and sanitization of food contact surfaces  Description of OBSERVATIONS for temperature control  A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below				
control and sanitization of food contact surfaces  Description of OBSERVATIONS for temperature control  A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below  B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above  C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring	IN			
Control and sanitization of food contact surfaces  Description of OBSERVATIONS for temperature control  A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below  B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above  C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device  D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use the sufficient capacity to maintain TCS foods at 135°F (57°C) or above	IN			

	***	OXY	<b>N</b> 10	<b>3</b> 7.
	IN	OUT	NO	NA
16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required				
Description of OBSERVATIONS of Specialized Processes	IN	OUT	NO	NA
<b>A.</b> Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the <i>Food Code</i>				
<b>B.</b> Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required				
<b>C.</b> Juice packaged in the food establishment is treated under a HACCP Plan to reduce pathogens or labeled as specified in Section 3-404.11 of the <i>Food Code</i>				
<b>D.</b> Other (describe in the comments section below)				
	IN	OUT	NO	NA
17. Food is received from safe sources	IN	OUT	NO	NA
17. Food is received from safe sources  Description of FOOD SOURCE OBSERVATIONS	IN IN	OUT OUT	NO NO	NA NA
Description of FOOD SOURCE OBSERVATIONS				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving  D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving  D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law  E. Food is safe and unadulterated  F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the				
Description of FOOD SOURCE OBSERVATIONS  A. All food is from regulated food processing plants / No home prepared/canned foods  B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold  C. Food is protected from contamination during transportation/receiving  D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law  E. Food is safe and unadulterated  F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied				

Retail Food Store Data Collection Form (Continued)					
	IN	OUT	NO	NA	
18. Toxic materials are identified, used, and stored properly					
Description of Toxic Materials OBSERVATIONS	IN	OUT	NO	NA	
<b>A.</b> Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used					
<b>B.</b> Other (describe in the comments section below)					
	TNI	OUT	NO	NT A	
19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties		OUT	NO	NA	
Description of Toxic Materials OBSERVATIONS	IN	OUT	NO	NA	
<b>A.</b> The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens					
<b>B.</b> Food employees are trained in food allergy awareness as it relates to their assigned duties					
C. Other (describe in the comments section below)					
COMMENTS:					

This section applies only to requirements of the Paperwork Reduction Act of 1995.

#### \*DO NOT SEND YOUR COMPLETED FORM TO THE PRA STAFF EMAIL ADDRESS BELOW.\*

The burden time for this collection of information is estimated to average 90 minutes per response, including the time to review instructions, search existing data sources, gather and maintain the data needed and complete and review the collection of information. Send comments regarding this burden estimate or any other aspect of this information collection, including suggestions for reducing this burden, to:

Department of Health and Human Services Food and Drug Administration Office of Operations Paperwork Reduction Act (PRA) Staff PRAStaff@fda.hhs.gov

"An agency may not conduct or sponsor, and a person is not required to respond to, a collection of information unless it displays a currently valid OMB control number."