

**TOPLINE SUMMARY:  
THE OCCURRENCE OF FOODBORNE  
ILLNESS RISK FACTORS IN FAST FOOD  
AND FULL-SERVICE RESTAURANTS  
2017-2018**



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## Background

This Topline Summary presents the raw data without interpretation from the 2017-2018 Restaurant Data Collection on the Occurrence of Foodborne Illness Risk Factors in Fast Food and Full-Service Restaurants.

FDA is conducting a new ten-year study that will span 2013-2024 and is designed to provide a means for tracking trends related to the occurrence of contributing factors to foodborne illness outbreaks (foodborne illness risk factors) as well as a means for examining relationships with underlying antecedents (root causes) of poor food safety practices within retail food and food service facilities.

## 2017-2018 Restaurant Data Collection

As part of FDA's current ten-year study, data was collected from 2017-2018 on the occurrence of foodborne illness risk factors and food safety behaviors in fast food and full-service restaurants. The data contained in this report was collected during the 2017-2018 restaurant data collection. This represents the second data collection period for the restaurant industry segment.

The key objectives of the 2017-2018 data collection period were to identify the:

- Occurrence of foodborne illness risk factors
- Prevalence of food safety management systems
- Prevalence of certified food protection managers
- Prevalence of employee health policies

In addition to the aforementioned objectives, the data collection also assessed:

- Hand washing behaviors and practices
- Food product holding temperatures

## Design and Methodology

A Geographic Information System (GIS) database containing a listing of businesses throughout the U.S. was used as the establishment inventory for the restaurant data collection. The geographic distribution of 22 FDA Retail Food Specialist (data collector) throughout the U.S. allowed for a broad sampling of facilities in all regions of the U.S. For this study, the target sample size was a total of 430 data collections in full-service restaurants and 421 in fast food restaurants. This sample size provided sufficient observations of food safety practices to be 95% confident that compliance percentages derived from the data collections were within 5% of their actual occurrence. The data collection focused on the occurrence of foodborne illness risk factors.

It was not intended to be a comprehensive assessment of compliance with all FDA Food Code recommendations. The data collector's priority was to observe food safety practices and behaviors associated with ten primary data items correlating to risk factors that have been epidemiologically linked to the occurrence of foodborne illness outbreaks.

Each of the data items is comprised of information statements related to specific food safety practices or procedures. If one of these food safety practices was observed to be Out of Compliance the overall data item was Out of Compliance. The Out of Compliance percentage represents the proportion of establishments where a data item was found Out of Compliance at least once when the practice or procedure could be observed.

In addition to observations of food safety practices and behaviors, in each restaurant data collectors completed assessments of:

- Food product temperatures,
- Employee health policies,
- Handwashing frequency,
- Food Protection Manager Certification, and
- Food Safety Management Systems (Procedures, Training, and Monitoring).

## Data Limitations

Data collection was done using the FDA Foodborne Illness Risk Factor Study Data Collection Form for restaurants. Data featured in this report is select demographic information on the restaurants, the regulatory authorities with jurisdiction over the restaurants, and the 19 data items on the Data Collection Form. Data collection on some data items was limited and therefore not reflected in this summary. The Protocol for the Data Collection may be accessed at: <https://www.fda.gov/media/98224/download>. The Marking Instructions for the Data Collection Form may be accessed at: <https://www.fda.gov/media/98232/download>.

## Acronyms and Defined Terms

**CFPM:** Certified Food Protection Manager

**Data Item:** based on FDA Food Code recommendations and are designed to control food safety behaviors/practices. There are 19 Data Items with Data Items 1 – 10 recognized as primary Data Items (See pages 22-34).

**EH q:** Employee Health question

**FDA:** U.S. Food and Drug Administration

**PIC:** Person in Charge

**PTM:** Procedures, Training, and Monitoring

**Risk category:** Complexity of food preparation by the food establishment as described in Annex 5 of the 2017 FDA Food Code. This risk categorization was used to determine if an establishment was eligible for data collection.

**Activity level:** level of activity occurring in the kitchen and other food preparation areas at the time of the data collection.

**Multiple unit:** food establishments that are part of a multi- unit operation.

**Program Standards:** Voluntary National Retail Food Regulatory Program Standards. More information may be accessed at: <http://www.fda.gov/retailprogramstandards>

**Grading:** determination of whether or not the regulatory jurisdiction incorporates a grading system as part of its retail food inspection program.

**IN:** mean that all observed occurrences were IN Compliance with the appropriate FDA Food Code provision for that data item or information statement.

## Results

Data Results follow the FDA Form 3966, Restaurant Data Collection Record, found on page 19.

Data Collection Form on pages 19-33. Replace with: Data Collection Form (Restaurant Data Collection Record) on pages 19-34.

Note: Due to rounding some of the percentages do not add to 100.

For further interpretation of the data, please see Report on the Occurrence of Foodborne Illness Risk Factors in Fast Food and Full-Service Restaurants 2017-2018, accessible at: <https://www.fda.gov/retailfoodriskfactorstudy> and Factsheet on the 2017-2018 Occurrence Report, accessible at: <https://www.fda.gov/retailfoodriskfactorstudy>.

# Establishment Information

## Fast Food

| Risk category | Number     | %             |
|---------------|------------|---------------|
| 2             | 336        | 79.8%         |
| 3             | 85         | 20.2%         |
| 4             | 0          | 0.0%          |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

  

| Activity level | Number     | %             |
|----------------|------------|---------------|
| Light          | 249        | 59.1%         |
| Moderate       | 135        | 32.1%         |
| Heavy          | 37         | 8.8%          |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |

  

| Multiple unit | Number     | %             |
|---------------|------------|---------------|
| No            | 106        | 25.2%         |
| Yes           | 315        | 74.8%         |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

  

| Ownership     | Number     | %             |
|---------------|------------|---------------|
| Company-Owned | 88         | 27.9%         |
| Franchise     | 211        | 67.0%         |
| Unsure        | 16         | 5.1%          |
| <b>Total</b>  | <b>315</b> | <b>100.0%</b> |

  

| Enrolled program standards | Number     | %             |
|----------------------------|------------|---------------|
| No                         | 91         | 21.6%         |
| Yes                        | 330        | 78.4%         |
| <b>Total</b>               | <b>421</b> | <b>100.0%</b> |

## Full Service

| Risk category | Number     | %             |
|---------------|------------|---------------|
| 2             | 51         | 11.9%         |
| 3             | 370        | 86.0%         |
| 4             | 9          | 2.1%          |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |

  

| Activity level | Number     | %             |
|----------------|------------|---------------|
| Light          | 272        | 63.3%         |
| Moderate       | 123        | 28.6%         |
| Heavy          | 35         | 8.1%          |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |

  

| Multiple unit | Number     | %             |
|---------------|------------|---------------|
| No            | 274        | 63.7%         |
| Yes           | 156        | 36.3%         |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |

  

| Ownership     | Number     | %             |
|---------------|------------|---------------|
| Company-Owned | 112        | 71.8%         |
| Franchise     | 39         | 25.0%         |
| Unsure        | 5          | 3.2%          |
| <b>Total</b>  | <b>156</b> | <b>100.0%</b> |

  

| Enrolled program standards | Number     | %             |
|----------------------------|------------|---------------|
| No                         | 114        | 26.5%         |
| Yes                        | 316        | 73.5%         |
| <b>Total</b>               | <b>430</b> | <b>100.0%</b> |

# Information on the Regulatory Authority

## Fast Food

| Meet standard 1                            | Number     | %             |
|--|------------|---------------|
| NO – Jurisdiction does not meet Standard 1 | 251        | 76.1%         |
| YES – Self Reported                        | 47         | 14.2%         |
| YES – Verified by Audit                    | 32         | 9.7%          |
| <b>Total</b>                               | <b>330</b> | <b>100.0%</b> |

| Grading  | Number     | %             |
|--|------------|---------------|
| NO – Jurisdiction does not have a grading system       | 181        | 43.0%         |
| YES – Color Graphic                                    | 18         | 4.3%          |
| YES – Letter Grade                                     | 9          | 2.1%          |
| YES – Letter Grade and Color Graphic                   | 9          | 2.1%          |
| YES – Numerical Score                                  | 97         | 23.0%         |
| YES – Numerical Score and Color Graphic                | 5          | 1.2%          |
| YES – Numerical Score and Letter Grade                 | 43         | 10.2%         |
| YES – Numerical Score, Letter Grade, and Color Graphic | 27         | 6.4%          |
| YES – Other  | 32         | 7.6%          |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |

## Full Service

| Meet standard 1                            | Number     | %             |
|--|------------|---------------|
| NO – Jurisdiction does not meet Standard 1 | 237        | 75.0%         |
| YES – Self Reported                        | 42         | 13.3%         |
| YES – Verified by Audit                    | 37         | 11.7%         |
| <b>Total</b>                               | <b>316</b> | <b>100.0%</b> |

| Grading  | Number     | %             |
|--|------------|---------------|
| NO – Jurisdiction does not have a grading system       | 183        | 42.6%         |
| YES – Color Graphic                                    | 14         | 3.3%          |
| YES – Letter Grade                                     | 4          | 0.9%          |
| YES – Letter Grade and Color Graphic                   | 5          | 1.2%          |
| YES – Numerical Score                                  | 102        | 23.7%         |
| YES – Numerical Score and Color Graphic                | 4          | 0.9%          |
| YES – Numerical Score and Letter Grade                 | 50         | 11.6%         |
| YES – Numerical Score, Letter Grade, and Color Graphic | 30         | 7.0%          |
| YES – Other  | 38         | 8.8%          |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |

# Information on the Regulatory Authority (Continued)

## Fast Food

| Inspection reporting  | Number     | %             |
|---|------------|---------------|
| NO – Jurisdiction does not require inspections to be publically reported                      | 113        | 26.8%         |
| YES – Other   | 29         | 6.9%          |
| YES – Posting on the Internet   | 184        | 43.7%         |
| YES – Posting on-site   | 9          | 2.1%          |
| YES – Posting on-site and Posting on the Internet   | 86         | 20.4%         |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |
| Mandatory CFPM requirement  | Number     | %             |
| NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement | 116        | 27.6%         |
| YES – Based ONLY on successful completion of an ANSI-Accredited Program                       | 263        | 62.5%         |
| YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program                           | 28         | 6.7%          |
| YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)    | 14         | 3.3%          |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

## Full Service

| Inspection reporting  | Number     | %             |
|---|------------|---------------|
| NO – Jurisdiction does not require inspections to be publically reported                      | 106        | 24.7%         |
| YES – Other   | 20         | 4.7%          |
| YES – Posting on the Internet   | 180        | 41.9%         |
| YES – Posting on-site   | 14         | 3.3%          |
| YES – Posting on-site and Posting on the Internet   | 110        | 25.6%         |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |
| Mandatory CFPM requirement  | Number     | %             |
| NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement | 132        | 30.7%         |
| YES – Based ONLY on successful completion of an ANSI-Accredited Program                       | 257        | 59.8%         |
| YES – Other AND Reciprocal Acceptance of an ANSI Accredited Program                           | 28         | 6.5%          |
| YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program)    | 13         | 3.0%          |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |



# Information on the Regulatory Authority (Continued)

## Fast Food

| Scope of CFPM Requirement | Number     | %             |
|---------------------------|------------|---------------|
| Other                     | 43         | 14.1%         |
| PIC - All times           | 50         | 16.4%         |
| PIC - One                 | 110        | 36.1%         |
| Supervisor - All times    | 10         | 3.3%          |
| Supervisor - One          | 92         | 30.2%         |
| <b>Total</b>              | <b>305</b> | <b>100.0%</b> |

  

| Food handler card and handler training                | Number     | %             |
|---|------------|---------------|
| NO – Jurisdiction does NOT require Food Handler Cards | 261        | 62.0%         |
| YES – Other   | 1          | 0.2%          |
| YES – Required Test                                   | 3          | 0.7%          |
| YES – Required Training                               | 38         | 9.0%          |
| YES – Required Training and Test                      | 118        | 28.0%         |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

## Full Service

| Scope of CFPM Requirement | Number     | %             |
|---------------------------|------------|---------------|
| Other                     | 42         | 14.1%         |
| PIC - All times           | 48         | 16.1%         |
| PIC - One                 | 113        | 37.9%         |
| Supervisor - All times    | 15         | 5.0%          |
| Supervisor - One          | 80         | 26.8%         |
| <b>Total</b>              | <b>298</b> | <b>100.0%</b> |

  

| Food handler card and handler training                | Number     | %             |
|---|------------|---------------|
| NO – Jurisdiction does NOT require Food Handler Cards | 263        | 61.2%         |
| YES – Other   | 2          | 0.5%          |
| YES – Required Test                                   | 6          | 1.4%          |
| YES – Required Training                               | 36         | 8.4%          |
| YES – Required Training and Test                      | 123        | 28.6%         |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |

# Manager Certification at the Food Establishment

## Fast Food

| 1. Is there a certified food protection manager EMPLOYED at the establishment | Number     | %             |
|---|------------|---------------|
| No - No certified food protection managers are employed at the establishment  | 80         | 19.0%         |
| Yes - Certificate Available   | 281        | 66.7%         |
| Yes - Certificate NOT Available   | 60         | 14.3%         |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

  

| 2. Is there an employee who is a certified food protection manager PRESENT during the data collection | Number     | %             |
|---|------------|---------------|
| No - No certified food protection managers are present during the data collection                     | 133        | 31.6%         |
| Yes - Certificate Available   | 235        | 55.8%         |
| Yes - Certificate NOT Available   | 53         | 12.6%         |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

  

| 3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager | Number     | %             |
|---|------------|---------------|
| No - No certified food protection managers are employed at the establishment                      | 142        | 33.7%         |
| Yes - Certificate Available   | 229        | 54.4%         |
| Yes - Certificate NOT Available   | 50         | 11.9%         |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

## Full Service

| 1. Is there a certified food protection manager EMPLOYED at the establishment | Number     | %             |
|---|------------|---------------|
| No - No certified food protection managers are employed at the establishment  | 111        | 25.8%         |
| Yes - Certificate Available   | 254        | 59.1%         |
| Yes - Certificate NOT Available   | 65         | 15.1%         |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |

  

| 2. Is there an employee who is a certified food protection manager PRESENT during the data collection | Number     | %             |
|---|------------|---------------|
| No - No certified food protection managers are employed at the establishment                          | 171        | 39.8%         |
| Yes - Certificate Available   | 206        | 47.9%         |
| Yes - Certificate NOT Available   | 53         | 12.3%         |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |

  

| 3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager | Number     | %             |
|---|------------|---------------|
| No - No certified food protection managers are employed at the establishment                      | 187        | 43.5%         |
| Yes - Certificate Available   | 194        | 45.1%         |
| Yes - Certificate NOT Available   | 49         | 11.4%         |
| <b>Total</b>  | <b>430</b> | <b>100.0%</b> |

## Manager Certification (Continued)

### Fast Food

| EMPLOYED<br>Type of Certification | Number     | %             |
|-----------------------------------|------------|---------------|
| ANSI-Accredited                   | 319        | 93.5%         |
| Other                             | 14         | 4.1%          |
| Unsure                            | 8          | 2.3%          |
| <b>Total</b>                      | <b>341</b> | <b>100.0%</b> |

| PRESENT<br>Type of Certification | Number     | %             |
|----------------------------------|------------|---------------|
| ANSI-Accredited                  | 267        | 93.4%         |
| Other                            | 15         | 5.2%          |
| Unsure                           | 4          | 1.4%          |
| <b>Total</b>                     | <b>286</b> | <b>100.0%</b> |

| PERSON IN CHARGE<br>Type of Certification | Number     | %             |
|---|------------|---------------|
| ANSI-Accredited                           | 259        | 93.2%         |
| Other                                     | 14         | 5.0%          |
| Unsure                                    | 5          | 1.8%          |
| <b>Total</b>                              | <b>278</b> | <b>100.0%</b> |

### Fast Food

| Jurisdiction Has a Mandatory<br>Food Protection Manager<br>Certification Requirement | Number     | %             |
|--|------------|---------------|
| No   | 116        | 27.6%         |
| Yes - ANSI   | 263        | 62.5%         |
| Yes - Other and ANSI   | 28         | 6.7%          |
| Yes - Other  | 14         | 3.3%          |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |

### Full Service

| EMPLOYED<br>Type of Certification | Number     | %             |
|-----------------------------------|------------|---------------|
| ANSI-Accredited                   | 285        | 89.3%         |
| Other                             | 18         | 5.6%          |
| Unsure                            | 16         | 5.0%          |
| <b>Total</b>                      | <b>319</b> | <b>100.0%</b> |

| PRESENT<br>Type of Certification | Number     | %             |
|----------------------------------|------------|---------------|
| ANSI-Accredited                  | 229        | 88.8%         |
| Other                            | 18         | 7.0%          |
| Unsure                           | 11         | 4.3%          |
| <b>Total</b>                     | <b>258</b> | <b>100.0%</b> |

| PERSON IN CHARGE<br>Type of Certification | Number     | %             |
|---|------------|---------------|
| ANSI-Accredited                           | 215        | 88.5%         |
| Other                                     | 18         | 7.4%          |
| Unsure                                    | 10         | 4.1%          |
| <b>Total</b>                              | <b>243</b> | <b>100.0%</b> |

### Full Service

| Jurisdiction Has a Mandatory<br>Food Protection Manager<br>Certification Requirement | Number     | %             |
|--|------------|---------------|
| No   | 132        | 30.7%         |
| Yes - ANSI   | 257        | 59.8%         |
| Yes - Other and ANSI   | 28         | 6.5%          |
| Yes - Other  | 13         | 3.0%          |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |

# Employee Health Policy

## Fast Food

| EH Question 1  | Number     | %             |
|--|------------|---------------|
| NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment | 419        | 99.5%         |
| YES – Employees exhibiting illness symptoms or conditions observed within the establishment    | 2          | 0.5%          |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |
| EH Question 2  | Number     | %             |
| NO – Policy only partially developed or non-existent   | 237        | 56.3%         |
| YES – Policy is ORAL   | 41         | 9.7%          |
| YES - Policy is WRITTEN  | 143        | 34.0%         |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |
| EH Question 3  | Number     | %             |
| NO – Policy only partially developed or non-existent   | 299        | 71.0%         |
| YES – Policy is ORAL   | 13         | 3.1%          |
| YES - Policy is WRITTEN  | 109        | 25.9%         |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |

## Full Service

| EH Question 1  | Number     | %             |
|--|------------|---------------|
| NO – Employees exhibiting illness symptoms or conditions NOT observed within the establishment | 429        | 99.8%         |
| YES – Employees exhibiting illness symptoms or conditions observed within the establishment    | 1          | 0.2%          |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |
| EH Question 2  | Number     | %             |
| NO – Policy only partially developed or non-existent   | 302        | 70.2%         |
| YES – Policy is ORAL   | 35         | 8.1%          |
| YES - Policy is WRITTEN  | 93         | 21.6%         |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |
| EH Question 3  | Number     | %             |
| NO – Policy only partially developed or non-existent   | 356        | 82.8%         |
| YES – Policy is ORAL   | 10         | 2.3%          |
| YES - Policy is WRITTEN  | 64         | 14.9%         |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |

# Employee Health Policy (Continued)

## Fast Food

| EH Question 4  | Number     | %             |
|--|------------|---------------|
| NO – Policy only partially developed or non-existent | 334        | 79.3%         |
| YES – Policy is ORAL                                 | 16         | 3.8%          |
| YES - Policy is WRITTEN                              | 71         | 16.9%         |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |

  

| EH Question 5  | Number     | %             |
|--|------------|---------------|
| NO – Policy only partially developed or non-existent | 329        | 78.1%         |
| YES – Policy is ORAL                                 | 18         | 4.3%          |
| YES - Policy is WRITTEN                              | 74         | 17.6%         |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |

## Full Service

| EH Question 4  | Number     | %             |
|--|------------|---------------|
| NO – Policy only partially developed or non-existent | 375        | 87.2%         |
| YES – Policy is ORAL                                 | 14         | 3.3%          |
| YES - Policy is WRITTEN                              | 41         | 9.5%          |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |

  

| EH Question 5  | Number     | %             |
|--|------------|---------------|
| NO – Policy only partially developed or non-existent | 376        | 87.4%         |
| YES – Policy is ORAL                                 | 11         | 2.6%          |
| YES - Policy is WRITTEN                              | 43         | 10.0%         |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |

## Employee Health Policy (Continued)

### Fast Food

| EH Question 6  | Number     | %             |
|--|------------|---------------|
| NO – Policy only partially developed or non-existent | 350        | 83.1%         |
| YES – Policy is ORAL                                 | 13         | 3.1%          |
| YES - Policy is WRITTEN                              | 58         | 13.8%         |
| <b>Total</b>   | <b>421</b> | <b>100.0%</b> |

  

| EH Question 7 | Number     | %             |
|---------------|------------|---------------|
| No            | 415        | 98.6%         |
| Yes           | 6          | 1.4%          |
| <b>Total</b>  | <b>421</b> | <b>100.0%</b> |

### Full Service

| EH Question 6  | Number     | %             |
|--|------------|---------------|
| NO – Policy only partially developed or non-existent | 383        | 89.1%         |
| YES – Policy is ORAL                                 | 10         | 2.3%          |
| YES - Policy is WRITTEN                              | 37         | 8.6%          |
| <b>Total</b>   | <b>430</b> | <b>100.0%</b> |

  

| eh q7        | Number     | %             |
|--------------|------------|---------------|
| No           | 424        | 98.6%         |
| Yes          | 6          | 1.4%          |
| <b>Total</b> | <b>430</b> | <b>100.0%</b> |

## 19 Data Items from the Data Collection Form (Pages 19-34)

The following formula calculates the percentage of out-of-compliance observations for each data item:

$$\text{Percent Out-of-compliance} = \frac{\text{Total Number of Out-of-compliance Observations for the Data Item}}{\text{Total Number of Observations (IN and OUT) for the Data Item}} \times 100$$

### Fast Food

| Data Item | IN  | IN%   | NA  | NA%   | NO  | NO%   | OUT | OUT%  |
|-----------|-----|-------|-----|-------|-----|-------|-----|-------|
| ITEM 1    | 174 | 41.3% | 0   | 0.0%  | 0   | 0.0%  | 247 | 58.7% |
| ITEM 2    | 386 | 91.7% | 0   | 0.0%  | 0   | 0.0%  | 35  | 8.3%  |
| ITEM 3    | 294 | 69.8% | 0   | 0.0%  | 0   | 0.0%  | 127 | 30.2% |
| ITEM 4    | 255 | 60.6% | 0   | 0.0%  | 0   | 0.0%  | 166 | 39.4% |
| ITEM 5    | 159 | 37.8% | 0   | 0.0%  | 0   | 0.0%  | 262 | 62.2% |
| ITEM 6    | 238 | 56.5% | 68  | 16.2% | 37  | 8.8%  | 78  | 18.5% |
| ITEM 7    | 61  | 14.5% | 73  | 17.3% | 200 | 47.5% | 87  | 20.7% |
| ITEM 8    | 257 | 61.0% | 17  | 4.0%  | 11  | 2.6%  | 136 | 32.3% |
| ITEM 9    | 202 | 48.0% | 136 | 32.3% | 73  | 17.3% | 10  | 2.4%  |
| ITEM 10   | 62  | 14.7% | 94  | 22.3% | 243 | 57.7% | 22  | 5.2%  |
| ITEM 11   | 302 | 71.7% | 0   | 0.0%  | 0   | 0.0%  | 119 | 28.3% |
| ITEM 12   | 365 | 86.7% | 0   | 0.0%  | 0   | 0.0%  | 56  | 13.3% |
| ITEM 13   | 12  | 2.9%  | 386 | 91.7% | 0   | 0.0%  | 23  | 5.5%  |
| ITEM 14   | 64  | 15.2% | 312 | 74.1% | 6   | 1.4%  | 39  | 9.3%  |
| ITEM 15   | 250 | 59.4% | 0   | 0.0%  | 0   | 0.0%  | 171 | 40.6% |
| ITEM 16   | 0   | 0.0%  | 417 | 99.0% | 1   | 0.2%  | 3   | 0.7%  |
| ITEM 17   | 405 | 96.2% | 0   | 0.0%  | 0   | 0.0%  | 16  | 3.8%  |
| ITEM 18   | 347 | 82.4% | 0   | 0.0%  | 0   | 0.0%  | 74  | 17.6% |
| ITEM 19   | 151 | 35.9% | 0   | 0.0%  | 0   | 0.0%  | 270 | 64.1% |

## 19 Data Items from the Data Collection Form (Pages 19-34)

### Full Service

| Data Item | IN  | IN%   | NA  | NA%   | NO  | NO%   | OUT | OUT%  |
|-----------|-----|-------|-----|-------|-----|-------|-----|-------|
| ITEM 1    | 110 | 25.6% | 0   | 0.0%  | 0   | 0.0%  | 320 | 74.4% |
| ITEM 2    | 325 | 75.6% | 0   | 0.0%  | 0   | 0.0%  | 105 | 24.4% |
| ITEM 3    | 183 | 42.6% | 0   | 0.0%  | 0   | 0.0%  | 247 | 57.4% |
| ITEM 4    | 183 | 42.6% | 0   | 0.0%  | 0   | 0.0%  | 247 | 57.4% |
| ITEM 5    | 87  | 20.2% | 0   | 0.0%  | 0   | 0.0%  | 343 | 79.8% |
| ITEM 6    | 248 | 57.7% | 15  | 3.5%  | 54  | 12.6% | 113 | 26.3% |
| ITEM 7    | 79  | 18.4% | 4   | 0.9%  | 172 | 40.0% | 175 | 40.7% |
| ITEM 8    | 150 | 34.9% | 9   | 2.1%  | 3   | 0.7%  | 268 | 62.3% |
| ITEM 9    | 255 | 59.3% | 5   | 1.2%  | 101 | 23.5% | 69  | 16.0% |
| ITEM 10   | 76  | 17.7% | 26  | 6.0%  | 286 | 66.5% | 42  | 9.8%  |
| ITEM 11   | 269 | 62.6% | 0   | 0.0%  | 0   | 0.0%  | 161 | 37.4% |
| ITEM 12   | 348 | 80.9% | 0   | 0.0%  | 0   | 0.0%  | 82  | 19.1% |
| ITEM 13   | 137 | 31.9% | 116 | 27.0% | 0   | 0.0%  | 177 | 41.2% |
| ITEM 14   | 19  | 4.4%  | 375 | 87.2% | 7   | 1.6%  | 29  | 6.7%  |
| ITEM 15   | 138 | 32.1% | 0   | 0.0%  | 0   | 0.0%  | 292 | 67.9% |
| ITEM 16   | 4   | 0.9%  | 402 | 93.5% | 1   | 0.2%  | 23  | 5.3%  |
| ITEM 17   | 343 | 79.8% | 0   | 0.0%  | 0   | 0.0%  | 87  | 20.2% |
| ITEM 18   | 308 | 71.6% | 0   | 0.0%  | 0   | 0.0%  | 122 | 28.4% |
| ITEM 19   | 104 | 24.2% | 0   | 0.0%  | 0   | 0.0%  | 326 | 75.8% |



# Handwashing Frequency Assessment

## Fast Food

| Number | handwash freq c1 | handwash freq c2 | handwash freq c3 |
|--------|------------------|------------------|------------------|
| 0      | 43               | 257              | 229              |
| 1      | 106              | 89               | 93               |
| 2      | 82               | 34               | 55               |
| 3      | 64               | 24               | 19               |
| 4      | 46               | 7                | 10               |
| 5      | 22               | 3                | 7                |
| 6      | 20               | 4                | 3                |
| 7      | 16               | 1                | 4                |
| 8      | 8                | 0                | 0                |
| 9      | 3                | 0                | 0                |
| 10     | 4                | 0                | 0                |
| 11     | 3                | 0                | 0                |
| 12     | 1                | 0                | 1                |
| 13     | 1                | 1                | 0                |
| 17     | 1                | 0                | 0                |
| 18     | 1                | 0                | 0                |
| 20     | 0                | 1                | 0                |

## Full Service

| Number | handwash freq c1 | handwash freq c2 | handwash freq c3 |
|--------|------------------|------------------|------------------|
| 0      | 73               | 223              | 144              |
| 1      | 128              | 104              | 97               |
| 2      | 85               | 50               | 70               |
| 3      | 51               | 22               | 50               |
| 4      | 37               | 9                | 28               |
| 5      | 23               | 9                | 18               |
| 6      | 11               | 5                | 7                |
| 7      | 8                | 2                | 5                |
| 8      | 5                | 2                | 4                |
| 9      | 2                | 2                | 1                |
| 10     | 3                | 1                | 2                |
| 11     | 0                | 0                | 4                |
| 12     | 3                | 1                | 0                |
| 15     | 1                | 0                | 0                |

# Food Safety Management System Assessment

## Fast Food

| PTM                           | Number     | %             |
|-------------------------------|------------|---------------|
| Non-Existent                  | 41         | 10.0%         |
| Underdeveloped                | 183        | 44.7%         |
| Well developed                | 136        | 33.2%         |
| Well developed and documented | 49         | 12.0%         |
| <b>Total</b>                  | <b>409</b> | <b>100.0%</b> |

## Full Service

| PTM                           | Number     | %             |
|-------------------------------|------------|---------------|
| Non-Existent                  | 91         | 21.2%         |
| Underdeveloped                | 285        | 66.3%         |
| Well developed                | 43         | 10.0%         |
| Well developed and documented | 11         | 2.6%          |
| <b>Total</b>                  | <b>430</b> | <b>100.0%</b> |

| Data item 5 - Summary Cold Holding product temperatures   |       |       |      |      |      |
|---|-------|-------|------|------|------|
| Type  | I     | II    | III  | IV   | V    |
| Fast Food Restaurants   | 3149  | 391   | 297  | 292  | 193  |
| Full-Service Restaurants  | 4126  | 676   | 455  | 611  | 411  |
|   |       |       |      |      |      |
| Type  | I     | II    | III  | IV   | V    |
| Fast Food Restaurants   | 72.9% | 9.0%  | 6.9% | 6.8% | 4.5% |
| Full-Service Restaurants  | 65.7% | 10.8% | 7.2% | 9.7% | 6.5% |
|   |       |       |      |      |      |
| <b>I. Number of product temperature measurements IN compliance with food code critical limits</b>                       |       |       |      |      |      |
| <b>II. Number of OUT of compliance product temperature measurements 1°F – 2°F above FDA Food Code critical limit</b>    |       |       |      |      |      |
| <b>III. Number of OUT of compliance product temperature measurements 3°F - 4°F above FDA Food Code critical limits</b>  |       |       |      |      |      |
| <b>IV. Number of OUT of compliance product temperature measurements 5°F - 9°F above FDA Food Code critical limits</b>   |       |       |      |      |      |
| <b>V. Number of OUT of compliance product temperature measurements 10°F or more above FDA Food Code critical limits</b> |       |       |      |      |      |

**Data item 6 - Summary of hot holding product temperatures**

| Type                     | I    | II | III | IV | V   |
|--------------------------|------|----|-----|----|-----|
| Fast Food Restaurants    | 1191 | 9  | 10  | 29 | 113 |
| Full-Service Restaurants | 1263 | 12 | 12  | 35 | 170 |

| Type                     | I     | II   | III  | IV   | V     |
|--------------------------|-------|------|------|------|-------|
| Fast Food Restaurants    | 88.1% | 0.7% | 0.7% | 2.1% | 8.4%  |
| Full-Service Restaurants | 84.7% | 0.8% | 0.8% | 2.3% | 11.4% |

**I. Number of product temperature measurements IN compliance with food code critical limits**

**II. Number of OUT of compliance product temperature measurements 1°F – 2°F below FDA Food Code critical limit**

**III. Number of OUT of compliance product temperature measurements 3°F - 4°F below FDA Food Code critical limits**

**IV. Number of OUT of compliance product temperature measurements 5°F - 9°F below FDA Food Code critical limits**

**V. Number of OUT of compliance product temperature measurements 10°F or more below FDA Food Code critical limits**

**Data item 9 - Summary of cooking food product temperatures**

| Type                     | I   | II | III | IV | V  |
|--------------------------|-----|----|-----|----|----|
| Fast Food Restaurants    | 573 | 3  | 0   | 3  | 9  |
| Full-Service Restaurants | 836 | 3  | 3   | 26 | 61 |

| Type                     | I     | II   | III  | IV   | V    |
|--------------------------|-------|------|------|------|------|
| Fast Food Restaurants    | 97.4% | 0.5% | 0.0% | 0.5% | 1.5% |
| Full-Service Restaurants | 90.0% | 0.3% | 0.3% | 2.8% | 6.6% |

**I. Number of product temperature measurements IN compliance with food code critical limits**

**II. Number of OUT of compliance product temperature measurements 1°F – 2°F below FDA Food Code critical limit**

**III. Number of OUT of compliance product temperature measurements 3°F - 4°F below FDA Food Code critical limits**

**IV. Number of OUT of compliance product temperature measurements 5°F - 9°F below FDA Food Code critical limits**

**V. Number of OUT of compliance product temperature measurements 10°F or more below FDA Food Code critical limits**

**Data item 10 - Summary of reheated food product temperatures**

| Type                     | I   | II | III | IV | V  |
|--------------------------|-----|----|-----|----|----|
| Fast Food Restaurants    | 109 | 2  | 0   | 6  | 22 |
| Full-Service Restaurants | 141 | 2  | 0   | 5  | 59 |

| Type                     | I     | II   | III  | IV   | V     |
|--------------------------|-------|------|------|------|-------|
| Fast Food Restaurants    | 78.4% | 1.4% | 0.0% | 4.3% | 15.8% |
| Full-Service Restaurants | 68.1% | 1.0% | 0.0% | 2.4% | 28.5% |

**I. Number of product temperature measurements IN compliance with food code critical limits**

**II. Number of OUT of compliance product temperature measurements 1°F - 2°F below FDA Food Code critical limit**

**III. Number of OUT of compliance product temperature measurements 3°F - 4°F below FDA Food Code critical limits**

**IV. Number of OUT of compliance product temperature measurements 5°F - 9°F below FDA Food Code critical limits**

**V. Number of OUT of compliance product temperature measurements 10°F or more below FDA Food Code critical limits**

# FDA Foodborne Illness Risk Factor Study Data Collection Form

DEPARTMENT OF HEALTH AND HUMAN SERVICES  
Food and Drug Administration

**FDA Retail Food Program**  
**Foodborne Illness Risk Factor Study**  
**Restaurant Data Collection Record**

## INDUSTRY SEGMENT

Food Safety Management System Risk Factor Category:

Industry Segment: Restaurants

Facility Type (*Select ONE*):

Fast Food Restaurant

Full Service Restaurant

## DATA COLLECTION INFORMATION

Date:

Data Collector:

Time In:

Time Out:

Total Time in Minutes:

Risk Categorization (*Select ONE of the following*):

2

3

4

## ESTABLISHMENT 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*):

Light

Moderate

Heavy

Average Number of Meals Per Day:

Seating Capacity:

## ESTABLISHMENTS THAT ARE PART 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 (*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 number of units provided by the person in charge*):

## INFORMATION ON THE REGULATORY 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

NO – Jurisdiction does not meet Standard 1

YES – Verified by Audit

**Restaurant Data Collection Record (Continued)**

**INFORMATION ON THE REGULATORY AUTHORITY (continued from previous page)**

Jurisdiction Uses a Grading System (Select **ONE** of the following):

- |   |   |
|---|---|
| <input type="checkbox"/> YES – Numerical Score                  | <input type="checkbox"/> YES – Numerical Score and Color Graphic                |
| <input type="checkbox"/> YES – Letter Grade                     | <input type="checkbox"/> YES – Letter Grade and Color Graphic                   |
| <input type="checkbox"/> YES – Color Graphic                    | <input type="checkbox"/> YES – Numerical Score, Letter Grade, and Color Graphic |
| <input type="checkbox"/> YES – Numerical Score and Letter Grade | <input type="checkbox"/> NO – Jurisdiction does not have a grading system       |

YES – Other (If Other, describe): \_\_\_\_\_

Jurisdiction's Program Includes Public Reporting of Inspection Results (Select **ONE** of the following):

- |  |   |
|--|---|
| <input type="checkbox"/> YES – Posting on-site         | <input type="checkbox"/> YES – Posting on-site and Posting on the Internet                        |
| <input type="checkbox"/> YES – Posting on the Internet | <input type="checkbox"/> NO – Jurisdiction does not require inspections to be publically reported |

YES – Other (If Other, describe): \_\_\_\_\_

Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement (Select **ONE** of the following):

- |   |  |
|---|--|
| <input type="checkbox"/> YES – Based <b>ONLY</b> on successful completion of an ANSI-Accredited Program             | <input type="checkbox"/> YES – Other <b>AND</b> Reciprocal Acceptance of an ANSI Accredited Program                    |
| <input type="checkbox"/> YES – Other Food Protection Manager Certification Program (not an ANSI-Accredited Program) | <input type="checkbox"/> NO – Jurisdiction does not have a mandatory Food Protection Manager Certification Requirement |

YES – Other (If Other, describe): \_\_\_\_\_

If "Other" (Select **ONE** of the following)

- |   |  |
|---|--|
| <input type="checkbox"/> Other includes a required Training Component                                       | <input type="checkbox"/> Other includes a required Training Component <b>AND</b> Test other than exam offered through an ANSI Accredited Program |
| <input type="checkbox"/> Other includes a Test other than exams offered through an ANSI Accredited Programs |  |

Scope of Food Protection Manager Certification Requirement (Select **ONE** of the following):

- |   |   |
|---|---|
| <input type="checkbox"/> Person in Charge – One Per Establishment | <input type="checkbox"/> Supervisory Employee – One Per Establishment |
| <input type="checkbox"/> Person in Charge – Present at All Times  | <input type="checkbox"/> Supervisory Employee – Present at All Times  |

Other (If Other, describe): \_\_\_\_\_

Jurisdiction Requires Food Handler Card (Select **ONE** of the following):

- |  |   |
|--|---|
| <input type="checkbox"/> YES – Required Training | <input type="checkbox"/> YES – Required Training and Test                             |
| <input type="checkbox"/> YES – Required Test     | <input type="checkbox"/> NO – Jurisdiction does <b>NOT</b> require Food Handler Cards |

YES – Other (If Other, describe): \_\_\_\_\_

**MOST RECENT ROUTINE INSPECTIONS**

Dates of the Two Most Recent Regulatory Routine Inspections:

Date 1: \_\_\_\_\_

Date 2: \_\_\_\_\_

**Restaurant Data Collection Record (Continued)**

**MANAGER CERTIFICATION**

1. Is there a certified food protection manager EMPLOYED at the establishment (*Select ONE*)?

YES – Certificate Available

NO – No certified food protection managers are employed at the establishment

YES – Certificate NOT Available

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

ANSI-Accredited

Other

Unsure

2. Is there an employee who is a certified food protection manager PRESENT during the data collection (*Select ONE*)?

YES – Certificate Available

NO – No certified food protection managers are present during the data collection

YES – Certificate NOT Available

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

ANSI-Accredited

Other

Unsure

3. Is the PERSON IN CHARGE at the time of the data collection a certified food protection manager (*Select ONE*)?

YES – Certificate Available

NO – The person in charge at the time of the data collection is NOT a certified food protection manager

YES – Certificate NOT Available

If the marking above contains a "YES" response, indicate the Type of Certification below (*Select ONE*)

ANSI-Accredited

Other

Unsure

4. Is the establishment'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, *describe*:

**Restaurant Data Collection Record (Continued)**

**EMPLOYEE HEALTH POLICY**

1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, 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 SYMPTOMS as specified in Section 2-201.11 of the *Food Code*?

YES – Policy is ORAL and based on the current version of the *FDA Food Code*

NO – Policy only partially developed or non-existent

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 *Food Code*?

YES – Policy is ORAL and based on the current version of the *FDA Food Code*

NO – Policy only partially developed or non-existent

YES – Policy is WRITTEN and based on the current version of the *FDA Food Code*

4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*?

YES – Policy is ORAL and based on the current version of the *FDA Food Code*

NO – Policy only partially developed or non-existent

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 *Food Code* for EXCLUDING AND RESTRICTING 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 the *FDA Food Code*

NO – Policy only partially developed or non-existent

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 *Food Code* for REMOVAL OF EXCLUSIONS AND RESTRICTIONS 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 the *FDA Food Code*

NO – Policy only partially developed or non-existent

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)**

|  |                          |                          |           |           |
|--|--------------------------|--------------------------|-----------|-----------|
|  | <b>IN</b>                | <b>OUT</b>               | <b>NO</b> | <b>NA</b> |
| <b>1. Employees practice proper handwashing</b>  | <input type="checkbox"/> | <input type="checkbox"/> |           |           |
| <b>Description of HANDWASHING OBSERVATIONS</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b> | <b>NA</b> |
| <b>A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified in Section 2-301.12 of the Food Code</b> | <input type="checkbox"/> | <input type="checkbox"/> |           |           |
| <b>B. Hands are cleaned and washed when required as specified in Section 2-301.14 of the Food Code</b>   | <input type="checkbox"/> | <input type="checkbox"/> |           |           |

COMMENTS:

**HANDWASHING FREQUENCY ASSESSMENT**

|                    | <b>C1</b><br>Employee observed washing hands properly and when required | <b>C2</b><br>Employee observed washing hands improperly | <b>C3</b><br>Employee observed failing to wash hand when required |
|--------------------|---|---|---|
| <b>TOTAL COUNT</b> |   |   |   |

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

| <b>PROCEDURES</b>        |    | <b>TRAINING</b> |                          | <b>MONITORING</b> |           |
|--------------------------|----|-----------------|--------------------------|-------------------|-----------|
| <input type="checkbox"/> | 1  | COMMENTS:       | <input type="checkbox"/> | 1                 | COMMENTS: |
| <input type="checkbox"/> | 2  |                 | <input type="checkbox"/> | 2                 |           |
| <input type="checkbox"/> | 3  |                 | <input type="checkbox"/> | 3                 |           |
| <input type="checkbox"/> | 4  |                 | <input type="checkbox"/> | 4                 |           |
| <input type="checkbox"/> | NA |                 | <input type="checkbox"/> | NA                |           |

|  |                          |                          |           |           |
|--|--------------------------|--------------------------|-----------|-----------|
|  | <b>IN</b>                | <b>OUT</b>               | <b>NO</b> | <b>NA</b> |
| <b>2. Food employees do not contact ready-to-eat foods with bare hands</b> | <input type="checkbox"/> | <input type="checkbox"/> |           |           |

COMMENTS:

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

| <b>PROCEDURES</b>        |    | <b>TRAINING</b> |                          | <b>MONITORING</b> |           |
|--------------------------|----|-----------------|--------------------------|-------------------|-----------|
| <input type="checkbox"/> | 1  | COMMENTS:       | <input type="checkbox"/> | 1                 | COMMENTS: |
| <input type="checkbox"/> | 2  |                 | <input type="checkbox"/> | 2                 |           |
| <input type="checkbox"/> | 3  |                 | <input type="checkbox"/> | 3                 |           |
| <input type="checkbox"/> | 4  |                 | <input type="checkbox"/> | 4                 |           |
| <input type="checkbox"/> | NA |                 | <input type="checkbox"/> | NA                |           |

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

|   | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>3. Food is protected from cross-contamination during storage, preparation, and display</b> | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>Description of FOOD Contamination OBSERVATIONS</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| A. Raw animal foods are separated from ready-to-eat foods                                     | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| B. Different raw animal foods are separated from each other                                   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Food is protected from environmental contamination – actual contamination observed         | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| D. Food is protected from environmental contamination – potential contamination               | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| E. Other (describe in the comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |

COMMENTS:

| FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT |    |           |  |                          |    |           |  |                          |    |           |  |
|--|----|-----------|--|--------------------------|----|-----------|--|--------------------------|----|-----------|--|
| PROCEDURES                               |    |           |  | TRAINING                 |    |           |  | MONITORING               |    |           |  |
| <input type="checkbox"/>                 | 1  | COMMENTS: |  | <input type="checkbox"/> | 1  | COMMENTS: |  | <input type="checkbox"/> | 1  | COMMENTS: |  |
| <input type="checkbox"/>                 | 2  |           |  | <input type="checkbox"/> | 2  |           |  | <input type="checkbox"/> | 2  |           |  |
| <input type="checkbox"/>                 | 3  |           |  | <input type="checkbox"/> | 3  |           |  | <input type="checkbox"/> | 3  |           |  |
| <input type="checkbox"/>                 | 4  |           |  | <input type="checkbox"/> | 4  |           |  | <input type="checkbox"/> | 4  |           |  |
| <input type="checkbox"/>                 | NA |           |  | <input type="checkbox"/> | NA |           |  | <input type="checkbox"/> | NA |           |  |

|   | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>4. Food contact surfaces are properly cleaned and sanitized</b>  | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>Description of Food Contact Surfaces OBSERVATIONS</b>  | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use                               | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures    | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| D. Other (describe in the comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |

COMMENTS:

| FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT |    |           |  |                          |    |           |  |                          |    |           |  |
|--|----|-----------|--|--------------------------|----|-----------|--|--------------------------|----|-----------|--|
| PROCEDURES                               |    |           |  | TRAINING                 |    |           |  | MONITORING               |    |           |  |
| <input type="checkbox"/>                 | 1  | COMMENTS: |  | <input type="checkbox"/> | 1  | COMMENTS: |  | <input type="checkbox"/> | 1  | COMMENTS: |  |
| <input type="checkbox"/>                 | 2  |           |  | <input type="checkbox"/> | 2  |           |  | <input type="checkbox"/> | 2  |           |  |
| <input type="checkbox"/>                 | 3  |           |  | <input type="checkbox"/> | 3  |           |  | <input type="checkbox"/> | 3  |           |  |
| <input type="checkbox"/>                 | 4  |           |  | <input type="checkbox"/> | 4  |           |  | <input type="checkbox"/> | 4  |           |  |
| <input type="checkbox"/>                 | NA |           |  | <input type="checkbox"/> | NA |           |  | <input type="checkbox"/> | NA |           |  |

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

|   | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>5. Foods requiring refrigeration are held at the proper temperature</b>  | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>Description of Cold Holding Temperature OBSERVATIONS</b>   | IN                       | OUT                      | NO                       | NA                       |
| A. TCS Food is maintained at 41°F (5°C) or below, except during preparation, cooking, cooling, or when time is used as a public health control. | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F (7°C) or less                                   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Other (describe in the temperature chart and comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |

**COMMENTS:**

**Cold Holding Temperatures Recorded During the Data Collection (List all temperatures taken)**

| FOOD PRODUCT | FOOD TEMP. | FOOD CODE CRITICAL LIMIT | TYPE OF COLD HOLDING EQUIPMENT | FOOD PRODUCT | FOOD TEMP. | FOOD CODE CRITICAL LIMIT | TYPE OF COLD HOLDING EQUIPMENT |
|--------------|------------|--------------------------|--------------------------------|--------------|------------|--------------------------|--------------------------------|
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |
|              |            |                          |                                |              |            |                          |                                |

| SUMMARY COLD HOLDING PRODUCT TEMPERATURE CATEGORIES   |  | NUMBER OF FOOD PRODUCT TEMPERATURES |
|---|--|-------------------------------------|
| I. – Number of product temperature measurements <b>IN</b> Compliance with <i>Food Code</i> critical limits                          |  |                                     |
| II. – Number of <b>OUT</b> of Compliance product temperature measurements <b>1°F - 2°F</b> above <i>Food Code</i> critical limits   |  |                                     |
| III. – Number of <b>OUT</b> of Compliance product temperature measurements <b>3°F - 4°F</b> above <i>Food Code</i> critical limits  |  |                                     |
| IV. – Number of <b>OUT</b> of Compliance product temperature measurements <b>5°F - 9°F</b> above <i>Food Code</i> critical limits   |  |                                     |
| V. – Number of <b>OUT</b> of Compliance product temperature measurements <b>10°F or more</b> above <i>Food Code</i> critical limits |  |                                     |

| FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT |    |                  |                          |    |                  |                          |    |                  |  |
|--|----|------------------|--------------------------|----|------------------|--------------------------|----|------------------|--|
| PROCEDURES                               |    |                  | TRAINING                 |    |                  | MONITORING               |    |                  |  |
| <input type="checkbox"/>                 | 1  | <b>COMMENTS:</b> | <input type="checkbox"/> | 1  | <b>COMMENTS:</b> | <input type="checkbox"/> | 1  | <b>COMMENTS:</b> |  |
| <input type="checkbox"/>                 | 2  |                  | <input type="checkbox"/> | 2  |                  | <input type="checkbox"/> | 2  |                  |  |
| <input type="checkbox"/>                 | 3  |                  | <input type="checkbox"/> | 3  |                  | <input type="checkbox"/> | 3  |                  |  |
| <input type="checkbox"/>                 | 4  |                  | <input type="checkbox"/> | 4  |                  | <input type="checkbox"/> | 4  |                  |  |
| <input type="checkbox"/>                 | NA |                  | <input type="checkbox"/> | NA |                  | <input type="checkbox"/> | NA |                  |  |

**Restaurant Data Collection Record (Continued)**

|  |                          |                          |                          |                          |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
|  | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| <b>6. Foods displayed or stored hot are held at the proper temperature</b> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Description of Hot Holding Temperature OBSERVATIONS   | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| A. TCS Food is maintained at 135° F (57° C) or above, except during preparation, cooking, cooling, or when time is used as a public health control. | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| B. Roasts are held at a temperature of 130° F (54° C) or above  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Other (describe in the temperature chart and comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |

**COMMENTS:**

**Hot Holding Temperatures Recorded During the Data Collection (List all temperatures taken)**

| FOOD PRODUCT | FOOD TEMP. | FOOD CODE CRITICAL LIMIT | TYPE OF HOT HOLDING EQUIPMENT | FOOD PRODUCT | FOOD TEMP. | FOOD CODE CRITICAL LIMIT | TYPE OF HOT HOLDING EQUIPMENT |
|--------------|------------|--------------------------|-------------------------------|--------------|------------|--------------------------|-------------------------------|
|              |            |                          |                               |              |            |                          |                               |
|              |            |                          |                               |              |            |                          |                               |
|              |            |                          |                               |              |            |                          |                               |
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|              |            |                          |                               |              |            |                          |                               |
|              |            |                          |                               |              |            |                          |                               |

| SUMMARY HOT HOLDING PRODUCT TEMPERATURE CATEGORIES  | NUMBER OF FOOD PRODUCT TEMPERATURES |
|---|-------------------------------------|
| I. – Number of product temperature measurements <b>IN</b> Compliance with <i>Food Code</i> critical limits                          |                                     |
| II. – Number of <b>OUT</b> of Compliance product temperature measurements <b>1°F - 2°F</b> below <i>Food Code</i> critical limits   |                                     |
| III. – Number of <b>OUT</b> of Compliance product temperature measurements <b>3°F - 4°F</b> below <i>Food Code</i> critical limits  |                                     |
| IV. – Number of <b>OUT</b> of Compliance product temperature measurements <b>5°F - 9°F</b> below <i>Food Code</i> critical limits   |                                     |
| V. – Number of <b>OUT</b> of Compliance product temperature measurements <b>10°F or more</b> below <i>Food Code</i> critical limits |                                     |

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

| PROCEDURES               |   | TRAINING                 |   | MONITORING               |   |                          |    |                          |    |
|--------------------------|---|--------------------------|---|--------------------------|---|--------------------------|----|--------------------------|----|
| <input type="checkbox"/> | 1 | <input type="checkbox"/> | 1 | <input type="checkbox"/> | 1 |                          |    |                          |    |
| <b>COMMENTS:</b>         |   | <b>COMMENTS:</b>         |   | <b>COMMENTS:</b>         |   |                          |    |                          |    |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 2  | <input type="checkbox"/> | 2  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 3  | <input type="checkbox"/> | 3  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 4  | <input type="checkbox"/> | 4  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | NA | <input type="checkbox"/> | NA |

**Restaurant Data Collection Record (Continued)**

|                                     |                          |                          |                          |                          |
|-------------------------------------|--------------------------|--------------------------|--------------------------|--------------------------|
|                                     | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| <b>7. Foods are cooled properly</b> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| 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 <b>and</b> from 135°F (57°C) to 41°F(5°C) or below within 6 hours | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours                                 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Proper cooling methods/equipment are used   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| D. Other (describe in the temperature chart and comments section below)  | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |

**COMMENTS:**

| Cooling Temperatures Recorded During the Data Collection (List all temperatures taken) |                       |                       |                       |                          |                                     |
|--|-----------------------|-----------------------|-----------------------|--------------------------|-------------------------------------|
| FOOD PRODUCT   | FOOD COOLING TEMP. #1 | FOOD COOLING TEMP. #2 | TOTAL TIME IN MINUTES | FOOD CODE CRITICAL LIMIT | TYPE OF EQUIPMENT USED TO COOL FOOD |
|  |                       |                       |                       |                          |                                     |
|  |                       |                       |                       |                          |                                     |
|  |                       |                       |                       |                          |                                     |
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|  |                       |                       |                       |                          |                                     |

| FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT |    |                  |                          |    |                  |                          |    |                  |
|--|----|------------------|--------------------------|----|------------------|--------------------------|----|------------------|
| PROCEDURES                               |    |                  | TRAINING                 |    |                  | MONITORING               |    |                  |
| <input type="checkbox"/>                 | 1  | <b>COMMENTS:</b> | <input type="checkbox"/> | 1  | <b>COMMENTS:</b> | <input type="checkbox"/> | 1  | <b>COMMENTS:</b> |
| <input type="checkbox"/>                 | 2  |                  | <input type="checkbox"/> | 2  |                  | <input type="checkbox"/> | 2  |                  |
| <input type="checkbox"/>                 | 3  |                  | <input type="checkbox"/> | 3  |                  | <input type="checkbox"/> | 3  |                  |
| <input type="checkbox"/>                 | 4  |                  | <input type="checkbox"/> | 4  |                  | <input type="checkbox"/> | 4  |                  |
| <input type="checkbox"/>                 | NA |                  | <input type="checkbox"/> | NA |                  | <input type="checkbox"/> | NA |                  |

Restaurant Data Collection Record (Continued)

|   | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>8. Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening</b> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

| Description of Date Marking OBSERVATIONS  | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required                     | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at ≤ 41°F is discarded   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| D. Other (describe in the temperature chart and comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |

**COMMENTS:**

| FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT |    |           |  |                          |    |           |  |                          |    |           |  |
|--|----|-----------|--|--------------------------|----|-----------|--|--------------------------|----|-----------|--|
| PROCEDURES                               |    |           |  | TRAINING                 |    |           |  | MONITORING               |    |           |  |
| <input type="checkbox"/>                 | 1  | COMMENTS: |  | <input type="checkbox"/> | 1  | COMMENTS: |  | <input type="checkbox"/> | 1  | COMMENTS: |  |
| <input type="checkbox"/>                 | 2  |           |  | <input type="checkbox"/> | 2  |           |  | <input type="checkbox"/> | 2  |           |  |
| <input type="checkbox"/>                 | 3  |           |  | <input type="checkbox"/> | 3  |           |  | <input type="checkbox"/> | 3  |           |  |
| <input type="checkbox"/>                 | 4  |           |  | <input type="checkbox"/> | 4  |           |  | <input type="checkbox"/> | 4  |           |  |
| <input type="checkbox"/>                 | NA |           |  | <input type="checkbox"/> | NA |           |  | <input type="checkbox"/> | NA |           |  |

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

|   | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>9. Raw animal foods are cooked to required temperatures</b>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Description of Cooking Temperature OBSERVATIONS</b>  | IN                       | OUT                      | NO                       | NA                       |
| A. Raw shell eggs broken for immediate service are cooked to 145°F (63°C) for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155° F (68°C) for 15 seconds   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F (63°C) for 15 seconds   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F (68°C) for 15 seconds   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| D. 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) for 15 seconds   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| E. Roasts, including formed roasts, are cooked to 130°F (54°C) for 112 minutes or as Chart specifies and according to oven parameters per Chart ( <i>NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham.</i> ) | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| F. Other Cooking Observations (describe in the Comment Section and Temperature Chart below)   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

**COMMENTS:**

**Cooking Temperatures Recorded During the Data Collection (List all temperatures taken)**

| FOOD PRODUCT | FINAL COOK TEMP. | FOOD CODE CRITICAL LIMIT | CONSUMER ADVISORY        |                          | FOOD PRODUCT | FINAL COOK TEMP. | FOOD CODE CRITICAL LIMIT | CONSUMER ADVISORY        |                          |
|--------------|------------------|--------------------------|--------------------------|--------------------------|--------------|------------------|--------------------------|--------------------------|--------------------------|
|              |                  |                          | YES                      | NO                       |              |                  |                          | YES                      | NO                       |
|              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |
|              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |
|              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |
|              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |
|              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |              |                  |                          | <input type="checkbox"/> | <input type="checkbox"/> |

**SUMMARY  
HOT HOLDING PRODUCT TEMPERATURE  
CATEGORIES**

**NUMBER OF  
FOOD PRODUCT  
TEMPERATURES**

|   |  |
|---|--|
| I. – Number of product temperature measurements <b>IN</b> Compliance with <i>Food Code</i> critical limits                          |  |
| II. – Number of <b>OUT</b> of Compliance product temperature measurements <b>1°F - 2°F</b> below <i>Food Code</i> critical limits   |  |
| III. – Number of <b>OUT</b> of Compliance product temperature measurements <b>3°F - 4°F</b> below <i>Food Code</i> critical limits  |  |
| IV. – Number of <b>OUT</b> of Compliance product temperature measurements <b>5°F - 9°F</b> below <i>Food Code</i> critical limits   |  |
| V. – Number of <b>OUT</b> of Compliance product temperature measurements <b>10°F or more</b> below <i>Food Code</i> critical limits |  |

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

| PROCEDURES               |   | TRAINING                 |   | MONITORING               |   |                          |    |                          |    |
|--------------------------|---|--------------------------|---|--------------------------|---|--------------------------|----|--------------------------|----|
| <input type="checkbox"/> | 1 | <input type="checkbox"/> | 1 | <input type="checkbox"/> | 1 |                          |    |                          |    |
| <b>COMMENTS:</b>         |   | <b>COMMENTS:</b>         |   | <b>COMMENTS:</b>         |   |                          |    |                          |    |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 2  | <input type="checkbox"/> | 2  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 3  | <input type="checkbox"/> | 3  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 4  | <input type="checkbox"/> | 4  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | NA | <input type="checkbox"/> | NA |

**Restaurant Data Collection Record (Continued)**

|  | IN                       | OUT                      | NO                       | NA                       |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>10. Cooked foods are reheated to required temperatures</b>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Description of Reheating Temperature OBSERVATIONS</b>   | 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 | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| B. Commercially-processed ready-to-eat food, reheated to 135°F (57°C) or above for hot holding                       | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)                       | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |

**COMMENTS:**

**Reheating Temperatures Recorded During the Data Collection (List all temperatures taken)**

| FOOD PRODUCT | FINAL REHEAT TEMP. | FOOD CODE CRITICAL LIMIT | FOOD PRODUCT | FINAL REHEAT TEMP. | FOOD CODE CRITICAL LIMIT |
|--------------|--------------------|--------------------------|--------------|--------------------|--------------------------|
|              |                    |                          |              |                    |                          |
|              |                    |                          |              |                    |                          |
|              |                    |                          |              |                    |                          |
|              |                    |                          |              |                    |                          |
|              |                    |                          |              |                    |                          |
|              |                    |                          |              |                    |                          |
|              |                    |                          |              |                    |                          |
|              |                    |                          |              |                    |                          |

**SUMMARY  
HOT HOLDING PRODUCT TEMPERATURE CATEGORIES**

**NUMBER OF  
FOOD PRODUCT TEMPERATURES**

|  |  |
|--|--|
| <b>I.</b> – Number of product temperature measurements <b>IN</b> Compliance with <i>Food Code</i> critical limits                          |  |
| <b>II.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>1°F - 2°F</b> below <i>Food Code</i> critical limits   |  |
| <b>III.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>3°F - 4°F</b> below <i>Food Code</i> critical limits  |  |
| <b>IV.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>5°F - 9°F</b> below <i>Food Code</i> critical limits   |  |
| <b>V.</b> – Number of <b>OUT</b> of Compliance product temperature measurements <b>10°F or more</b> below <i>Food Code</i> critical limits |  |

**FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT**

| PROCEDURES               |   | TRAINING                 |   | MONITORING               |   |                          |    |                          |    |
|--------------------------|---|--------------------------|---|--------------------------|---|--------------------------|----|--------------------------|----|
| <input type="checkbox"/> | 1 | <input type="checkbox"/> | 1 | <input type="checkbox"/> | 1 |                          |    |                          |    |
| <b>COMMENTS:</b>         |   | <b>COMMENTS:</b>         |   | <b>COMMENTS:</b>         |   |                          |    |                          |    |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 2  | <input type="checkbox"/> | 2  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 3  | <input type="checkbox"/> | 3  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | 4  | <input type="checkbox"/> | 4  |
|                          |   |                          |   |                          |   | <input type="checkbox"/> | NA | <input type="checkbox"/> | NA |



**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        |
|---|--------------------------|--------------------------|-----------|-----------|
| <b>11. Handwashing facilities are accessible and properly maintained</b>                            | <input type="checkbox"/> | <input type="checkbox"/> |           |           |
| <b>Description of OBSERVATIONS of Handwashing Facilities</b>  | <b>IN</b>                | <b>OUT</b>               | <b>NO</b> | <b>NA</b> |
| A. Handwashing facilities are conveniently located and accessible for employees                     | <input type="checkbox"/> | <input type="checkbox"/> |           |           |
| B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices | <input type="checkbox"/> | <input type="checkbox"/> |           |           |
| <b>COMMENTS:</b>  |                          |                          |           |           |
|   |                          |                          |           |           |

|  | IN                       | OUT                      | NO        | NA                       |
|--|--------------------------|--------------------------|-----------|--------------------------|
| <b>12. Employees practice good hygiene</b>   | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| <b>Description of Good Hygienic Practices OBSERVATIONS</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b> | <b>NA</b>                |
| A. Food Employees eat, drink, and use tobacco only in designated areas   | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| 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 | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| C. Other (describe in Comments Section below)  | <input type="checkbox"/> | <input type="checkbox"/> |           | <input type="checkbox"/> |
| <b>COMMENTS:</b>   |                          |                          |           |                          |
|  |                          |                          |           |                          |

|   | IN                       | OUT                      | NO | NA                       |
|---|--------------------------|--------------------------|----|--------------------------|
| <b>13. Consumers are properly advised of risks of consuming raw or undercooked animal foods</b> | <input type="checkbox"/> | <input type="checkbox"/> |    | <input type="checkbox"/> |
| <b>COMMENTS:</b>  |                          |                          |    |                          |
|   |                          |                          |    |                          |

**Restaurant Data Collection Record (Continued)**

|  | IN                       | OUT                      | NO                       | NA                       |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>14. Time alone is properly used as a public health control</b>  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Description of Time as a public health control OBSERVATIONS</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| <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> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>B.</b> When time only is used as a public health control for <b>6 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> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>C.</b> Other (describe in the comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |
| <b>COMMENTS:</b>   |                          |                          |                          |                          |
|  |                          |                          |                          |                          |

|  | IN                       | OUT                      | NO                       | NA                       |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces</b>  | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>Description of OBSERVATIONS for temperature control</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| <b>A.</b> Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F (5°C) or below   | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>B.</b> Hot holding units have sufficient capacity to maintain TCS Foods at 135°F (57°C) or above  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>C.</b> Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device  | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>D.</b> Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures                                | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>E.</b> Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>F.</b> Other (describe in the comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |
| <b>COMMENTS:</b>   |                          |                          |                          |                          |
|  |                          |                          |                          |                          |

**Restaurant Data Collection Record (Continued)**

|   | IN                       | OUT                      | NO                       | NA                       |
|---|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>16. Special processes are conducted in compliance with issued variance / HACCP Plan, when required</b>   | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| <b>Description of OBSERVATIONS of Specialized Processes</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the <i>Food Code</i>                               | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. 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> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| D. Other (describe in the comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |
| <b>COMMENTS:</b>  |                          |                          |                          |                          |
|   |                          |                          |                          |                          |

|  | IN                       | OUT                      | NO                       | NA                       |
|--|--------------------------|--------------------------|--------------------------|--------------------------|
| <b>17. Food is received from safe sources</b>  | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| <b>Description of FOOD SOURCE OBSERVATIONS</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b>                | <b>NA</b>                |
| A. All food is from regulated food processing plants / No home prepared/canned foods                                       | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold                            | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| C. Food is protected from contamination during transportation/receiving  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| D. TCS Food is received at a temperature of 41°F (5°C) or below OR according to Law  | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |                          |
| E. Food is safe and unadulterated  | <input type="checkbox"/> | <input type="checkbox"/> |                          |                          |
| F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| G. Written documentation of parasite destruction is maintained for 90 days for fish products                               | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| H. Other (describe in Comments Section below)  | <input type="checkbox"/> | <input type="checkbox"/> |                          | <input type="checkbox"/> |
| <b>COMMENTS:</b>   |                          |                          |                          |                          |
|  |                          |                          |                          |                          |

**Restaurant Data Collection Record (Continued)**

|  | IN                       | OUT                      | NO        | NA                       |
|--|--------------------------|--------------------------|-----------|--------------------------|
| <b>18. Toxic materials are identified, used, and stored properly</b>   | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| <b>Description of Toxic Materials OBSERVATIONS</b>   | <b>IN</b>                | <b>OUT</b>               | <b>NO</b> | <b>NA</b>                |
| A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| B. Other (describe in the comments section below)  | <input type="checkbox"/> | <input type="checkbox"/> |           | <input type="checkbox"/> |
| <b>COMMENTS:</b>   |                          |                          |           |                          |
|  |                          |                          |           |                          |

|   | IN                       | OUT                      | NO        | NA                       |
|---|--------------------------|--------------------------|-----------|--------------------------|
| <b>19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties</b>                       | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| <b>Description of Toxic Materials OBSERVATIONS</b>  | <b>IN</b>                | <b>OUT</b>               | <b>NO</b> | <b>NA</b>                |
| A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| B. Food employees are trained in food allergy awareness as it relates to their assigned duties  | <input type="checkbox"/> | <input type="checkbox"/> |           |                          |
| C. Other (describe in the comments section below)   | <input type="checkbox"/> | <input type="checkbox"/> |           | <input type="checkbox"/> |
| <b>COMMENTS:</b>  |                          |                          |           |                          |
|   |                          |                          |           |                          |

## For More Information

For further interpretation of the data, please see Report on the Occurrence of Foodborne Illness Risk Factors in Fast Food and Full-Service Restaurants 2017-2018, accessible at: <https://www.fda.gov/retailfoodriskfactorstudy> and Factsheet on the 2017-2018 Occurrence Report, accessible at: <https://www.fda.gov/retailfoodriskfactorstudy>.

