

Healthy People 2010 Operational Definition

10-6. Improve food employee behaviors and food preparation practices that directly relate to foodborne illnesses in retail food establishments.

10-6a. Hospitals.

National Data Source	Retail Food Program Database of Foodborne Illness Risk Factors, FDA, CFSAN.
State Data Source	Retail Food Program Database of Foodborne Illness Risk Factors, FDA, CFSAN.
Healthy People 2000 Objective	Not applicable.
Changes since the 2000 Publication	New subobjective (see Comments).
Measure	Percent.
Baseline (Year)	80 (1998)
Target	85
Target-Setting Method	25 percent improvement of observable out-of-compliance risk factor. For a discussion of target-setting methods, see Part A, section 4.
Numerator	The sum of the number of data elements (food employee behaviors and food preparation practices) directly related to foodborne illness risk that are observed to be in compliance during FDA inspections of hospitals.
Denominator	The sum of the number of data elements (food employee behaviors and food preparation practices) directly related to foodborne illness risk that were observable (in or out of compliance) during FDA inspections of hospitals.
Population Targeted	Not applicable.
Questions Used to Obtain the National Baseline Data	From the 1998 FDA Retail Food Program Database of Foodborne Illness Risk Factors:

RISK FACTOR: FOODS FROM UNSAFE SOURCE

- Approved Source
 - A. All food from Regulated Food Processing Plants/no home prepared/canned foods.
 - B. All shellfish from National Shellfish Sanitation Program (NSSP) listed sources. No recreationally caught shellfish received or sold.
 - C. Game, wild mushrooms harvested with approval of Regulatory Authority.
- Receiving/Condition
 - A. Food received at proper temperatures/protected from contamination during transportation and receiving/food is safe, unadulterated.
- Records
 - A. Shell stock tags/labels retained for 90 days from the date the container is emptied.
 - B. As required, written documentation of parasite destruction maintained for fish products.
 - C. CCP monitoring records maintained in accordance with HACCP plan when required.

RISK FACTOR: INADEQUATE COOKING

- Proper Cooking Temperature per potentially hazardous food (PHF)
 - A. Raw eggs broken for immediate service cooked to 145° F for 15 seconds, eggs not prepared for immediate service cooked to 155° F for 15 seconds.
 - B. Comminuted fish, meats, game animals 155° F for 15 seconds.
 - C. Beef roasts, including formed roasts, are cooked to 130° F for 121 minutes or as chart specified and according to oven parameters per chart.
 - D. Poultry; stuffed fish, meat, pasta, poultry, stuffed ratites, or stuffing containing fish, meat, poultry or ratites cooked to 165° F for 15 seconds.
 - E. Wild game animals cooked to 165° F for 15 seconds.
 - F. Raw animal foods cooked in microwave are rotated, stirred, covered, and heated to 165° F. Food is allowed to stand covered for 2 minutes after cooking.
 - G. Pork, ratites, injected meats are cooked to

155° F for 15 seconds

H. All other PHF cooked to 145° F for 15 seconds.

- Rapid Reheating for Hot Holding
 - A. PHF are rapidly reheated to 165° F for 15 seconds.
 - B. Food reheated in a microwave is heated to 165° F or higher
 - C. Commercially processed ready-to-eat food, if reheated, held at 140° F or above.
 - D. Remaining unsliced portions of beef roasts are reheated for hot holding using minimum oven parameters.

RISK FACTOR: IMPROPER HOLDING

- Proper Cooling Procedures (Note any temperature above 41° F)
 - A. Cooked PHF is cooled from 140° F to 70° F within 2 hours and from 70° F to 41° F or below within 4 hours.
 - B. Cooked PHF is cooled from 140° F to 70° F within 2 hours and from 70° F to 45° F or below within 4 hours.
 - C. PHF (from ambient ingredients) is cooled to 41° F or below within 4 hours.
 - D. PHF (from ambient ingredients) is cooled to 45° F or below within 4 hours.
 - E. Foods received at a temperature according to Law are cooled to 41° F within 4 hours.
 - F. Foods received at a temperature according to Law are cooled to 45° F within 4 hours.
- Cold Hold (41° F/45° F)
 - A. PHF is maintained at 41° F or below, except during preparation, cooking, or cooling or when time is used as a public health control.
 - B. PHF is maintained at 45° F or below, except during preparation, cooking, or cooling or when time is used as a public health control.
- Hot Hold (140° F)
 - A. PHF is maintained at 140° F or above, except during preparation, cooking, or cooling or when time is used as a public health control.
 - B. Roasts are held at a temperature of 130° F or above.
- Time

- A. Ready-to-eat PHF held for more than 24 hours is date marked as required (prepared on-site).
- B. Ready to eat PHF held at 45° F for 4 days or 41° F for 7 days and discarded as required.
- C. Commercially prepared ready-to-eat PHF is date marked as required.
- D. When only time is used as a public health control, food is cooked and served within 4 hours as required.

RISK FACTOR: CONTAMINATED EQUIPMENT

- Separation/Segregation/Protection
 - A. Food is protected from cross contamination by separating raw animal foods from raw, ready-to-eat food and by separating raw animal foods from cooked, ready-to-eat food.
 - B. Raw animal foods are separated from each other during storage, preparation, holding, and display.
 - C. Food is protected from environmental contamination.
 - D. After being served or sold to a consumer, food is not re-served.
- Food Contact Surfaces
 - A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.

RISK FACTOR: POOR PERSONAL HYGIENE

- Proper, Adequate Handwashing
 - A. Hands are clean and properly washed when and as required.
- Good Hygienic Practices
 - A. Food employees eat, drink, and use tobacco only in designated areas/do not use a utensil more than once to taste food that is sold or served/do not handle or care for animals present. 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.
- Prevention of Contamination From Hands
 - A. Employees do not contact exposed, ready-to-eat food with their bare hands.
- Handwash Facilities
 - A. Handwash facilities conveniently located and accessible for employees.
 - B. Handwash facilities supplied with hand

cleanser/sanitary towels/hand-drying devices.

RISK FACTOR: OTHER

➤ CHEMICAL

- A. No unapproved food or color additives. Sulfites are not applied to fresh fruits and vegetables intended for raw consumption.
- B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items properly identified, stored, and used.
- C. Poisonous or toxic materials held for retail sale are properly stored.

Expected Periodicity Periodic.

Comments The baseline data were collected by Retail Food Specialists (FDA, Office of Regulatory Affairs) through their field inspections conducted in 1998-99. Additional national benchmark data were obtained during FDA/State inspection activities and FDA specialists' audits of programs to include incorporation of Food Code interventions.

Forty-six questions were used to obtain the data. The questions selected are critical items in the Food Code that directly relate to each risk factor group. Although the same questions are asked at all establishments, if a particular activity is not carried out at that establishment or cannot be observed at the time the inspector is present, no response is recorded for that establishment on that particular question or group of questions. The form was drafted for the specific purpose of collecting data regarding the occurrence at the retail level of CDC-identified risk factors associated with foodborne illness outbreaks. It was/is not intended to serve as a comprehensive, Food Code-based inspection form for food establishment inspections.

This ongoing data collection focuses on known risk factors for foodborne illness in institutions (elementary schools, hospitals, and nursing homes), restaurants (fast-food and full service), and retail stores (deli departments, meat and poultry departments, produce departments, and seafood departments of grocery stores). The in-compliance indicators under observation were proper holding

temperatures, adequate cooking, good personal hygiene, clean equipment, and foods from safe sources.

Objective 10-6 moved from developmental to measurable during the Healthy People 2010 Midcourse Review. Nine sub-objectives (10-6a-i) were defined, each addressing different retail food establishments.

See Appendix A for focus area contact information.