



## **Appendix A**

# **Foodborne Illness Prevention Program Triennial Review Update**

**2005**



## Foodborne Illness Prevention Program Triennial Review Update 2005

This year, we reviewed seven counties and accompanied 18 inspectors during their routine food service inspections. We now track the file and program review numbers and trends in addition to the field review performance that we have tracked for many years.

### Field Review:

Category	1999	2000	2001	2002	2003	2004	2005
Introduced self to the operator prior to starting the inspection and provided business card	96%	83%	100%	97%	100%	100%	100%
Washed their hands at the beginning and as needed during the inspection	100%	100%	100%	97%	100%	100%	100%
Checked each hand sink for accessibility, hot & cold water, soap and paper towels	100%	89%	96%	97%	100%	100%	100%
Took temperatures on the cook line, hot holding units, and cold holding units	100%	94%	96%	90%	94%	97%	94%
Asked open-ended questions and listened to the operator	80%	89%	96%	100%	98%	100%	100%
Observed food handlers for handling of raw product, personal hygiene and hand washing	69%	83%	79%	93%	98%	95%	95%
Asked operators about the availability, use, calibration, and cleaning of probe thermometers	69%	78%	88%	80%	96%	93%	93%
Checked for refrigerator thermometers	96%	83%	100%	100%	100%	100%	100%
Checked wipe cloths for sanitizer residual	96%	94%	100%	87%	100%	100%	100%
Asked operators about their use of sanitizer test strips	96%	94%	100%	97%	94%	96%	96%

<b>Category (continued)</b>	<b>1999</b>	<b>2000</b>	<b>2001</b>	<b>2002</b>	<b>2003</b>	<b>2004</b>	<b>2005</b>
Asked about cleaning procedures of in-place equipment	92%	72%	96%	97%	84%	100%	94%
Asked how and where food is prepared	65%	89%	92%	97%	100%	100%	100%
Asked cooks how they know when an item is cooked to proper temperature	69%	83%	92%	90%	100%	100%	100%
Asked cooks how they cool food items prepared in advance and in large quantities	81%	94%	100%	97%	100%	100%	100%
Asked cooks about their procedures on how foods are reheated	81%	89%	92%	97%	100%	100%	100%
Asked operators about their hand washing and ill employee policies	69%	61%	92%	86%	100%	96%	96%
Asked about catering activities	96%	56%	88%	78%	94%	96%	100%
Asked about menu changes	96%	44%	88%	87%	100%	96%	100%
Verified that critical violations were corrected or an approved alternative was in place before leaving the facility	92%	61%	100%	100%	100%	96%	100%
Asked questions regarding food handler cards	92%	72%	100%	100%	100%	96%	94%

Specific areas for improvement statewide are:

- Taking temperatures of food products in hot and cold holding units
- Asking about procedures for cleaning in place equipment such as slicers, cutting boards and culinary sinks
- Taking final cooking temperatures of food on the cookline
- Observing the food handlers during the inspection to be sure they are washing their hands and handling foods appropriately
- Asking about glove use, employee illness policies and watch for proper habits
- Asking the PIC if they have access to the Oregon Food Sanitation Rules
- Checking that food service workers have a food handler card onsite

## Program and File Review of the nine counties reviewed in 2005:

Category	2004	2005
Licensing and Fees	93%	82%
Inspection Standards	76%	75%
Staffing and Training	90%	82%
Food Handler Training	80%	88%
Record Keeping and Reporting	100%	88%
Epidemiology and Accident Investigation and Reporting	100%	88%
Enforcement Procedures	100%	88%
Minimum Standards, Program Review and Penalties	83%	75%

Areas that still need improvement statewide are:

### Licensing and Fees:

- Fees must be within 20% of the state marker fees

### Inspection Standards:

- Inspection rate for **all** licensed facilities should be 100%
- Problem and correction statements for violations noted on restaurant inspection reports must be clear and distinct
- OAR references for violations must be included on all hand-written inspection reports
- If a critical violation has been corrected, it must be clearly stated on the inspection report
- If a critical violation is not corrected, a recheck inspection must be conducted
- Light meter must be provided for each office

Staffing and Training:

- At least one staff member per county must be certified as a Food Service Standardization Officer by January 2006

Minimum Standards:

- All field staff must comply with minimum requirements of the Field Review protocol

During each triennial review, deficiencies and strengths are identified and discussed with local staff, supervisors and administrators. Counties with items that are out of compliance receive follow-up from DHS staff and at that time it is determined if further action is necessary to correct remaining deficiencies.