

AMY'S FOOD SAFETY SPOTLIGHT

August 2023



UPCOMING SERVSAFE® CLASSES:

August 14th – Louisville

August 16th – Murray, KY

August 29th – Louisville

September 12th – Louisville

September 25th – Louisville

October 10th – Louisville

October 23rd – Louisville

AMY'S FOOD SAFETY SCOOP

In June 2023, the FDA released results from a 10-year food safety study, the FDA Retail Food Risk Factor Study. The FDA investigated the relationship between food safety management systems (FSMS), certified food protection managers (CFPM), and the occurrence of risk factors and food safety behaviors and practices commonly associated with foodborne illness in restaurants.

The Study shows the three food safety behaviors/practices needing the most improvement:

1. Cold holding of food requiring refrigeration
2. Employee handwashing (includes when to wash hands and how to properly wash hands)
3. Cooling food properly

Results showed that inadequate FSMS were the strongest predictor of data items being out of compliance in both fast food and full-service restaurants. Out of the 409 fast food restaurants surveyed, only 12% had a well-developed and documented FSMS. Of the 430 full-service restaurants surveyed only 2.6% had a well-developed and documented FSMS!

Restaurants with well-developed FSMS had less than half as many risk factors and food safety practices that were out of compliance than restaurants with non-existent FSMS. Now this may seem like common sense, but just because a food establishment has a FSMS, doesn't mean it is "well-developed". In the April newsletter I discussed the programs within the FSMS that are crucial to preventing a foodborne illness outbreak: 1. Personal Hygiene program 2. Food safety training program 3. Supplier selection and specification program 4. Quality control and assurance program 5. Cleaning and sanitation program 6. Standard operating procedures 7. Facility design and equipment maintenance program 8. Pest control program. Having these "well developed" programs mean, standard operating procedures are in place; these are defined actions adopted by management for accomplishing a task to minimize food





safety risks. Training is consistent and ongoing; this is the process of educating employees on food safety practices and how to implement them. Monitoring is consistent and ongoing; this is routine observations/measurements to determine if these procedures are being carried out and they are documented.

The study also showed having a CFPM (certified food protection manager) on each shift that was the person in charge had significantly lower “out of compliance” scores than those that did not have CFPM present.

Items to concentrate on when performing a self-inspection.

Part V – Facility Design & Setup

Concentrate on the following steps regarding facility setup during a self-inspection.

The design of your facility is very important when it comes to food safety. Many utilities and building systems are used, they must be in good working order, or the risk of contamination is greater.

Does your restaurant have separate sinks for handwashing, mopping, and dishwashing?

Are faucets at an adequate height above the sink to prevent backflow?

Do all sinks drain properly?

Are floor drains clean and in good working order?

Is plumbing in good repair and not leaking?

Are cross-connection devices (vacuum breakers, backflow preventers) working?

Is there adequate, covered lighting throughout?

Are bathrooms in good working order, clean and stocked?

Is there adequate ventilation throughout?

If any facility concerns are discovered, repair them right away to avoid any food safety issues.



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Food Safety Focus

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