Occurrence of Foodborne Illness Risk Factors in Southern Nevada

Southern Nevada Health District (SNHD)
Restaurant Risk Factor Study Report 2021

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INTRODUCTION AND PURPOSE

The Southern Nevada Health District (SNHD) is the local health authority for Clark County, Nevada, which encompasses the Las Vegas metropolitan area, in addition to the rural areas of the county. The SNHD's mission is "to protect and promote the health, the environment, and well-being of Southern Nevada residents and visitors" in support of the vision "healthy people in a healthy Southern Nevada." The SNHD is governed by a Board of Health with representatives from all major cities and Clark County, as well as professional representatives (a physician, a non-gaming business representative, and a major hotel business representative). The Board of Health is issued regulatory authority by the Nevada Revised Statutes 439.366 **Powers and jurisdiction of district board of health and district health department; regulations of district board of health**.

SNHD is one of the largest local health districts in the nation covering approximately 8,000 square miles. Based on 2019 demographics, it serves a population of more than 2.4 million residents, which represents 76 percent of the state's population. In addition, there is an average of 3.7 million visitors each month - totaling 44.6 million visitors each year. Due to the COVID-19 pandemic that was declared in March of 2020, the number of visitors in our jurisdiction was dramatically impacted; therefore, the 2019 demographics are the most recent statistics that more accurately reflect the typical population in our community.

The Environmental Health (EH) Division at SNHD is comprised of three departments responsible for regulating 21,500 annual permits and more than 4,900 temporary food establishments annually: Food Operations – General (restaurants, retail facilities, and temporary food establishments), Food Operations – Specialized (mobile vending, portable units for the service of food, annual itinerants, farmers markets, unpermitted vendors), and the Consumer Health Section (plan review, schools, childcare, and institutions). The combined staff include 65 Environmental Health Specialists (EHSs), 11 Senior EHSs, 3 EH Training Officers, 9 EH Supervisors, 3 EH Managers, and an EH Director. A wide variety of food facilities can be found in Clark County. This includes many complex large-scale food operations found at casino properties; a wide range of ethnic restaurants serving foods from every corner of the world; commercial processing facilities; warehouses; retail food stores; and a variety of fast-food, full-service, and gourmet restaurants. Food establishment size and number of persons served per day ranges from extremely small operations, typical in all jurisdictions, to those that serve thousands of meals daily.

The current *Southern Nevada Health District Regulations Governing the Sanitation of Food Establishments* (*2010 Food Regulations*), adopted on January 28, 2010, mainly incorporated the *2005 Food and Drug Administration (FDA) Food Code* with parts of the *2009 FDA Food Code*. The SNHD is currently drafting a new version of our food regulations based on the *2017 FDA Food Code*.

The SNHD enrolled in the FDA's Voluntary Retail Food Program Standards in July 2012. As part of Standard 9, a Risk Factor Study must be conducted to identify the risky behaviors and practices in food establishments that are "most in need of priority attention in order to develop strategies to reduce their occurrence." As determined in the 2016 Baseline Study, Risk Factor Studies will be conducted over a three-year time span, completing one of the three retail food service categories (restaurants, retail food stores, and schools) in each

year. Subsequent data collection periods for each of the facility types will occur at three- to five-year intervals for purposes of analyzing the impacts of the intervention strategies. The results of the 2016 Baseline Study will serve as the reference measurement from which trends will be analyzed.

METHODOLOGY

The 2021 SNHD Risk Factor Study applied the same methodology used in the 2016 Baseline Study; this includes utilizing models and forms provided in the FDA guidance document entitled, *Study on the Occurrence of Foodborne Illness Risk Factors in Selected Retail and Foodservice Facility Types (2013-2024): Protocol for the Data Collection.* Similar to the 2016 study, restaurants were the first category conducted for this risk factor study cycle; the other facility categories will be conducted within the 5-year cycle.

The *2010 Food Regulations*, as noted earlier, are largely based on the *2005 FDA Food Code*; however, there are some critical differences. The requirement in Southern Nevada for short-term cold holding is 45 degrees Fahrenheit (°F) while the FDA requirement is 41°F. Additionally, the SNHD allows a plus-or-minus 2-degree variance on measured temperature observations. Another major discrepancy in comparison to the Food Code, is that the *2010 Food Regulations* do not require each establishment to have a certified food protection manager (CFPM). SNHD chose to use the *2017 FDA Food Code* as the standard for the Risk Factor Study to allow for better comparison to national data.

An informational briefing describing the Risk Factor Study, its importance, a review of the 2016 Baseline Study results, and the general plan to accomplish the 2021 study was delivered to the EH Food Operations staff during a staff meeting on February 17, 2021.

As determined in the 2016 Baseline Study, the SNHD closely mirrored the FDA methodology for selecting facility types. Risk Category 2 and 3 food establishments were identified, and qualifying permits were categorized as either fast-food or full-service restaurants. As defined by the FDA, meals at fast-food facilities were ordered and paid for at a counter prior to receiving the meal while full-service meals were ordered at the table and paid for after the meal was received. Permits that did not qualify as fast-food or full-service facilities included but were not limited to manufacturing facilities, convenience stores, bars, coffee/tea facilities, mobile vendors, ice cream/yogurt facilities, school kitchens, retail food/grocery stores, bakeries, and storage facilities. This required reviewing a list of about 8,000 permits to determine qualification and categorization resulting in 3,060 fast-food permits and 2,543 full-service permits.

In 2016, eligible restaurant lists were submitted to the FDA for analysis to determine the number of data collections needed for various confidence levels. After meeting with the SNHD informatics staff, it was determined by EH Management that the confidence level of 90 percent, plus or minus 10 percent (90%, ± 10%), will be used for the baseline and all subsequent studies. Based on the current number of eligible facilities under the SNHD's jurisdiction, the total number of permits required for the 2021 study was 134, with about 67 permits each for fast-food and full-service categories. This sample size was determined by using SurveyMonkey's online sample size calculator (https://www.surveymonkey.com/mp/sample-size-calculator/) and the confidence interval determined in the baseline study. The actual number of data collections in this study was 70 fast-food facilities and 64 full-service facilities.

On October 16, 2020, five data collectors (EH Specialist IIs and a Senior EH Specialist) attended an 8-hour virtual training session with David Engelskirchen, FDA Retail Food Specialist, on the interpretation of data items, marking instructions, and how to conduct data collections. On November 20, 2020, the data collectors attended a virtual meeting to learn how to enter data on FoodSHIELD, a web-based database.

A. Selection of Facilities

For the 2021 SNHD Risk Factor Study, data collected on the restaurant segment were divided into full-service and fast-food facility types. Research Randomizer (https://www.randomizer.org/) was used to randomly select facilities from the complete fast-food and full-service lists based on each facility type. Four random lists were created: full-service primary, full-service alternate, fast-food primary, and fast-food alternate. Selected establishments were evaluated for eligibility and disqualified for the following reasons: facility was no longer in business or temporarily closed due to the pandemic, improperly categorized by facility type, only handled pre-packaged food items, or only conducted low-risk food preparation activities. FDA methodology was used when selecting alternate facilities to replace those on the primary list, should substitution have been required. Any facility that declined to participate or was otherwise disqualified was removed from the study and replaced with the next available facility on the alternate list.

B. Data Collection

The randomly selected facilities were split among five data collectors. To assess risk factors, the inspectors conducted unannounced surveys. During this survey, the inspector interviewed the Person in Charge (PIC) while conducting the equivalent of a routine, unannounced inspection and gathered additional information in order to complete the "FDA Retail Food Program Foodborne Illness Risk Factor Study Restaurant Data Collection Form."

The PIC was informed of the reason for the data collection; that observations would not be shared with the routine inspector; and that the survey was non-regulatory, which meant it did not affect the facility's grade or inspection cycle; however, should an imminent health hazard be observed, the facility would be closed to protect public health and the facility would be disqualified from the study. An "SNHD Report and Notice of Inspection Form" was left at each facility documenting the visit, but it did not list observations made during the inspection (Appendix A).

Data were collected on total of 134 facilities, categorized as either fast food or full service, between November 11, 2020 and April 29, 2021. All data gathered were input into the FoodSHIELD database.

C. Quality Control

To ensure uniformity, only five field inspectors were assigned as data collectors. The EH Supervisor of the Regulatory Support Office (an FDA Standard) conducted an initial data collection with each data collector for training purposes and to ensure quality control. The staff met regularly to discuss questions and concerns in order to maintain consistency in data collection. Upon completion, each data collection form was entered into the FoodSHIELD database.

RESULTS AND DISCUSSION

The SNHD Restaurant Risk Factor Study Report is meant to give the SNHD information about the status of Southern Nevada's food safety system. The results contained in this report are intended to focus attention on foodborne illness risk factors associated with food preparation procedures and employee behaviors, which are most in need of improvement. Reducing the occurrence of foodborne illness risk factors should be a goal for everyone involved in food safety. The data from the 2021 Risk Factor Study are detailed in reports generated from FoodSHIELD in Appendix B and C.

For each of the data items on the report, the inspector marked the item as:

- **IN** = Item observed to be "in compliance" with Food Code provisions.
- **OUT** = Item observed to be "out of compliance" with Food Code provisions. An explanation was provided in the comment section on the data collection form for each observation marked "OUT."
- **NO** = Item was "not observed." The "NO" notation was used when an item was a usual practice in the food service operation, but the practice was not observed during the time of the inspection. *For example, if a restaurant cooks food and then cools it for later use but was not doing so at the time of the survey, then data items pertaining to cooling practices and cooling temperatures were marked "not observed."*
- **NA** = Item was "not applicable." The "NA" notation was used when an item was not part of the food service operation. *For example, if a restaurant that conducts no cooling was selected for the study, then all data items pertaining to cooling were marked "not applicable."*

A. Data Items by Risk Factor

The data collection was targeted to measure trends in the occurrence of foodborne illness risk factors. Foodborne illness risk factors are those preparation practices and employee behaviors most commonly reported to the Centers for Disease Control and Prevention (CDC) as contributing factors to foodborne illness outbreaks at the retail level. Foodborne illness risk factors include:

- Food from Unsafe Sources
- Poor Personal Hygiene
- Inadequate Cooking
- Improper Holding/Time and Temperature
- Contaminated Equipment/Protection from Contamination

Data items 1 through 10 are considered primary data items. Each of the primary data items is associated with one of the five foodborne illness risk factors (Table 1). Data items 11 through 19 are defined as "Other Areas of Interest." These data items include "food safety practices and procedures that directly support active managerial control of the foodborne illness risk factor areas addressed under the primary data items." Following the FDA methodology, data item 17, "Food is received from safe sources," is categorized as "Other Areas of Interest," although it is a foodborne illness risk factor. A majority of the data items also include a list of information statements. These information statements are lettered under the data item number and are specific food safety observations associated with that category. For example, data item 1 encompasses the broad topic of "employees practice proper hand washing" and data item 1B refers to "hands are cleaned and washed when required."

Table 1. Data Items (1-19) Sorted by Risk Factor Category	
Risk Factor Category	**Data Items**
Poor Personal Hygiene	1: Employees practice proper hand washing. 2: Food employees do not contact ready-to-eat foods with bare hands.
Contaminated Equipment / Protection from Contamination	3: Food is protected from cross-contamination during storage, preparation, and display. 4: Food contact surfaces are properly cleaned and sanitized.
Improper Holding Time / Temperature	5: Foods requiring refrigeration are held at the proper temperature. 6: Foods displayed or stored hot are held at the proper temperature. 7: Foods are cooled properly. 8: Refrigerated, ready-to-eat foods are properly date marked and discarded within 7 days of preparation or opening.
Inadequate Cooking	9: Raw animal foods are cooked to required temperature. 10: Cooked foods are reheated to required temperatures.
Other Areas of Interest	11. Handwashing facilities are accessible and properly maintained. 12. Employees practice good hygiene. 13. Consumers are properly advised of risks of consuming raw or undercooked animal foods. 14. Time alone is properly used as a public health control. 15. Facilities have adequate equipment and tools for ensuring food temperature control and sanitization of food contact surfaces. 16. Special processes are conducted in compliance with issued variance/HACCP Plan, when required. 17. Food is received from safe sources. 18. Toxic materials are identified, used and stored properly. 19. Management and food employees are trained in food allergy awareness as it relates to their assigned duties

B. Top 5 Primary Data Items "IN" Compliance

Primary data items (data items 1 through 10) were used to determine the top 5 Risk Factor data items marked "IN" compliance in both fast-food and full-service facilities (Table 2); percent "IN" was calculated using the total number of data collection findings (IN, OUT, NO, and NA). The top 5 data items scored above 70 percent "IN" compliance (Figure 1). "Food employees do not contact ready-to-eat (RTE) foods with bare hands" (2) had the highest percent "IN" compliance (96.3%); this data item was only observed "OUT" of compliance in 5 of 134 observations. This requirement was introduced to Southern Nevada in the *2010 Food Regulations* and these results display industry's continued compliance with a relatively new regulatory requirement. "Actual contamination of food" (3C) was only observed in 6 out of 134 observations. The risk factor of "Improper Holding/Time and Temperature Control" appears three times in the top 5 list of primary data items "IN" compliance; this includes "RTE time/temperature control for safety (TCS) foods (prepared on-site) date marked as required" (8A), "opened commercial containers of RTE TCS foods date marked as required" (8B), and "RTE TCS food exceeding 7 days is discarded" (8C).

Table 2. Top 5 Primary Data Items "IN" Compliance – Fast-Food/Full-Service Combined		
Data Item "IN" Compliance	**Fast-Food/ Full-Service Combined % "IN"**	**Risk Factor**
02. Food employees do not contact ready-to-eat foods with bare hands.	96.3	Poor Personal Hygiene
03C. Food is protected from environmental contamination – actual contamination observed.	95.5	Contaminated Equipment/ Protection from Contamination
08A. Ready-to-eat, TCS food (prepared on-site) held for more than 24 hours is date marked as required.	80.6	Improper Holding/ Time and Temperature Control
08B. Open commercial containers of prepared ready-to-eat TCS food held for more than 24 hours are date marked as required.	79.9	Improper Holding/ Time and Temperature Control
08C. Ready-to-eat, TCS food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	73.1	Improper Holding/ Time and Temperature Control

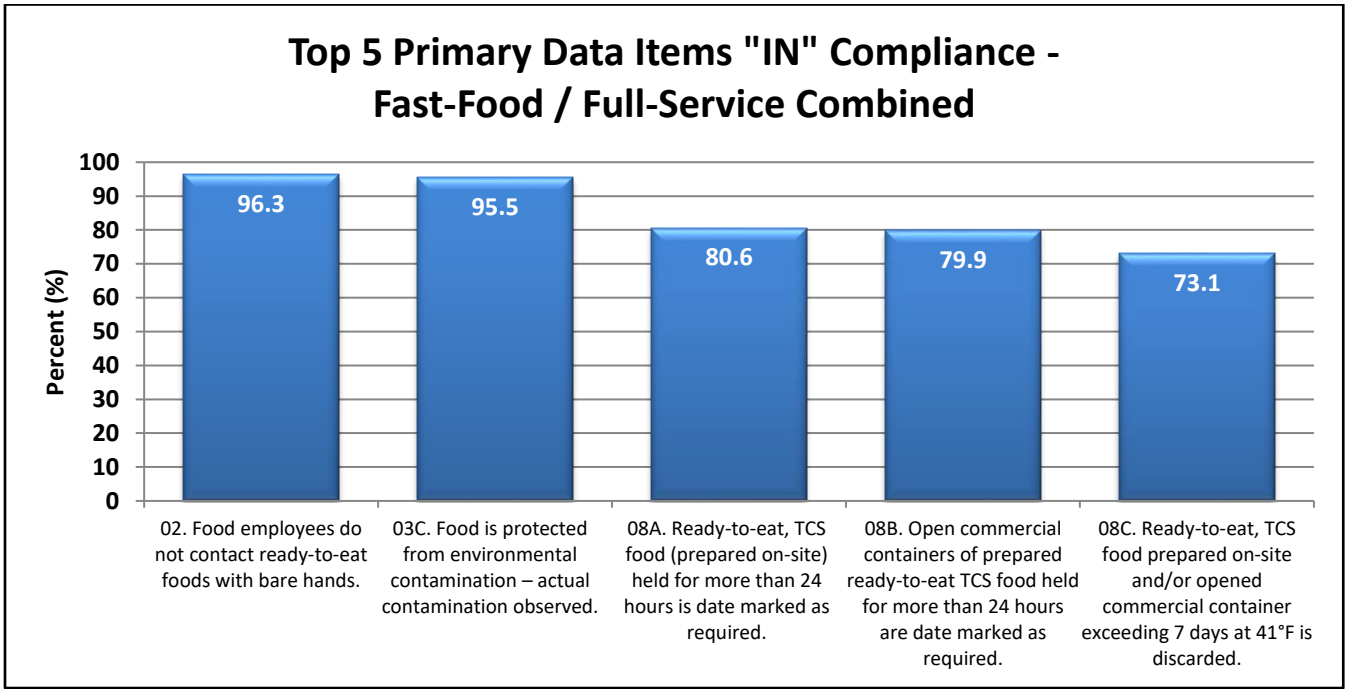

Figure 1: Top five primary data items observed "IN" compliance in fast-food and full-service restaurants combined. Bar heights represent percent of facilities marked "IN" compliance for each primary data item listed on the horizontal axis.

C. Top 5 Primary Data Items "OUT" of Compliance

As with the data for the Top 5 items marked "IN," primary data items (1-10) were used to determine the top 5 Risk Factor items marked "OUT" of compliance (Table 3, Figure 2); percent "OUT" was calculated using the total number of data collection findings (IN, OUT, NO, and NA). Cold holding of TCS foods (5A) had the highest percentage "OUT" at 65.7%. As mentioned in the methodology above, the *2010 SNHD Regulations* allow for cold storage of TCS foods at 45°F for up to 72 hours. The FDA model was followed during the data collection and all TCS foods measuring above 41˚F were marked "OUT." Food protected from potential contamination (3D) was observed "OUT" in half of the facilities included in this study. In 39.6% of facilities included in this study, food contact surfaces and utensils cleaned and sanitized (4A) were observed "OUT" of compliance. Both when (1B) and how (1A) to wash hands rounded out the top 5 primary items observed "OUT" of compliance at 36.6% and

31.3%, respectively. Hand washing was determined to be a priority risk factor requiring attention during the 2016 Baseline study. Those results led to the creation of a hand washing intervention strategy.

Table 3. Top 5 Primary Data Items "OUT" of Compliance – Fast-Food/Full-Service Combined

Data Item "OUT" of Compliance	Fast-Food/ Full-Service Combined % "OUT"	Risk Factor
05A. TCS food is maintained at 41˚F or below, except during preparation, cooking, cooling, or when time is used as a public health control.	65.7	Improper Holding/ Time and Temperature Control
03D. Food is protected from environmental contamination – potential contamination.	50	Contaminated Equipment/ Protection from Contamination
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	39.6	Contaminated Equipment/ Protection from Contamination
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	36.6	Poor Personal Hygiene
01A. 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.	31.3	Poor Personal Hygiene

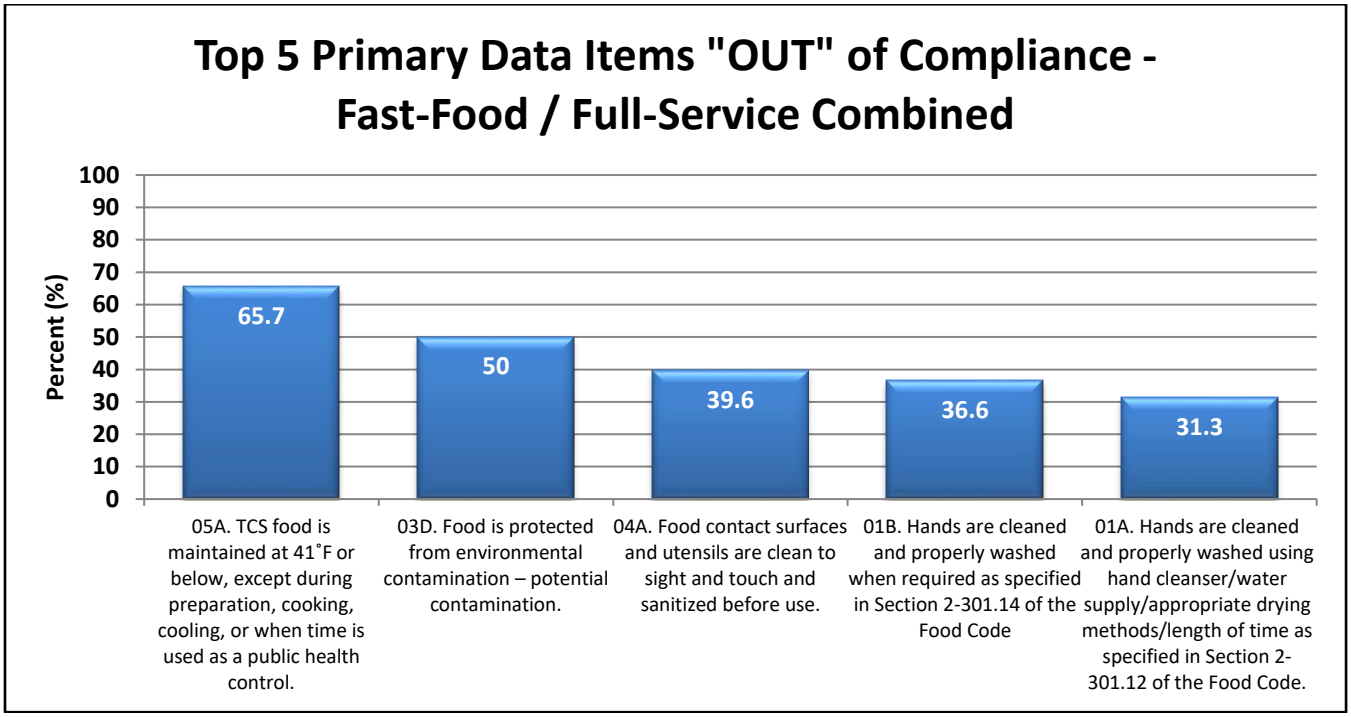

Figure 2: Top five primary data items observed "OUT" of compliance in fast-food and full-service restaurants combined. Bar heights represent percent of facilities marked "OUT" of compliance for each primary data item listed on the horizontal axis.

D. Personal Hygiene

With personal hygiene having such an impact on foodborne illness, it warranted further analysis. The sum of the percentage for data items 1A, 1B, 2, 11A, 11B, 12A, 12B, and 12C marked "OUT" on the risk factor data collection form for both fast-food and full-service facilities was used to calculate the percentage each item contributed to the personal hygiene risk factor (Table 4, Figure 3). Data items 12B and 12C were not marked "OUT" during the data collection.

Table 4. Personal Hygiene Risk Factor Composition in Fast-Food/Full-Service Combined		
Information Statement	**OUT %**	**Personal Hygiene % Composition**
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	36.6	33.9
01A. 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.	31.3	28.9
11A. Handwashing facilities are conveniently located and accessible for employees.	16.4	15.2
12A. Food Employees eat, drink, and use tobacco only in designated areas.	11.9	11.0
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	8.2	7.6
02. Food employees do not contact ready-to-eat foods with bare hands.	3.7	3.4
TOTALS	108.1	100

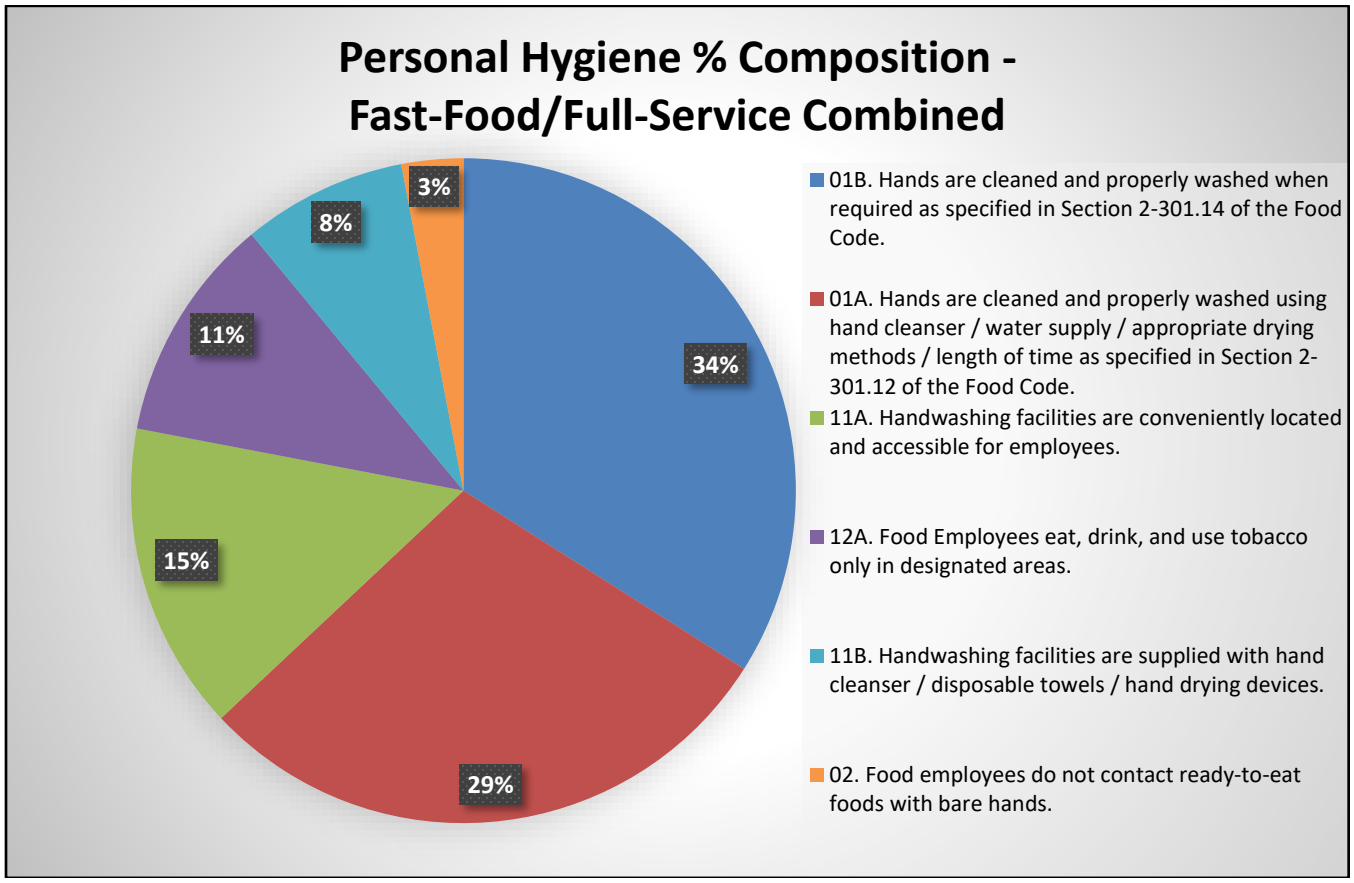

Figure 3: Personal hygiene percent (%) composition in fast-food and full-service facilities combined.

E. Allergen Awareness

In the last five years since the baseline study was conducted, there has been an increasing level of visibility for the life-altering consequences of failing to protect individual sufferers of food allergies from contact with their allergens. Media reports are growing, legal actions and recourse for injuries or death caused by facilities who failed to accommodate a client who reported that they had a severe food allergy are increasing, and a topic that was previously discounted or taken lightly by those who are inexperienced with what food allergies can do has

reached the greater public consciousness. The Congress has recently passed legislation naming sesame as the ninth major food allergen, a win for advocates who fight for allergy suffers. Although allergen awareness is not a foodborne illness risk factor, and not included in the primary data items of this Risk Factor Study, it is still an important issue in protecting the health of the public.

During the 2021 Risk Factor Study, it was documented that PICs who can discuss competently the topic of food allergies are now the majority when analyzing the combined data (Table 5). Fast-food restaurant PICs were able to accurately answer questions 48.6% of the time. Full-service restaurant PICs were able to reply accurately 62.5% of the time, for a combined percentage "IN" of 55.2%.

Employee training on food allergies was reported in 67.1% of the fast-food restaurants and 71.9% of full-service restaurants observed. SNHD believes that providing PICs training materials and guidance on the topic during the Allergen Intervention Strategy employed during routine inspections contributed to this shift. As PICs continue to become more educated on the topic themselves, their buy-in on the importance of food allergies increases and it is expected this motivation to share knowledge to staff will lead to continued improvement in the facility and in the amount and quality of training that will be provided to staff in the future.

Table 5. Allergen Information Statements by Facility Type – Number and Percent Marked "OUT" of Compliance

Number of Information Statements	Fast-Food		Full-Service		Combined	
	OUT	OUT %	OUT	OUT %	OUT	OUT %
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	36	51.4	24	37.5	60	44.8
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	23	32.9	18	28.1	41	30.6
Total Observations "IN" and "OUT"	70	--	64	--	134	--

F. Certified Food Protection Manager (CFPM)

Data were gathered on each facility's policy for and actual employment of a CFPM. Only American National Standards Institute (ANSI) accredited courses were counted toward a CFPM. The number of facilities with a CFPM included whether the CFPM certificate was or was not available at the time of the data collection.

At each data collection, it was asked if there was a CFPM employed by the facility; the CFPM did not need to be present during the data collection. Full-service establishments employed a CFPM 48.4% of the time and fast-food establishments employed a CFPM 62.9% of the time (Table 6, Figure 4).

Table 6. CFPM Employed # and % Per Facility Type, Fast-Food and Full-Service

Facility Type	# of Facilities with a CFPM employed	% Per Facility Type with a CFPM employed
Full-Service (n=64)	31	48.4
Fast-Food (n=70)	44	62.9
Total Facilities (Combined) (n=134)	**75**	**56.0**

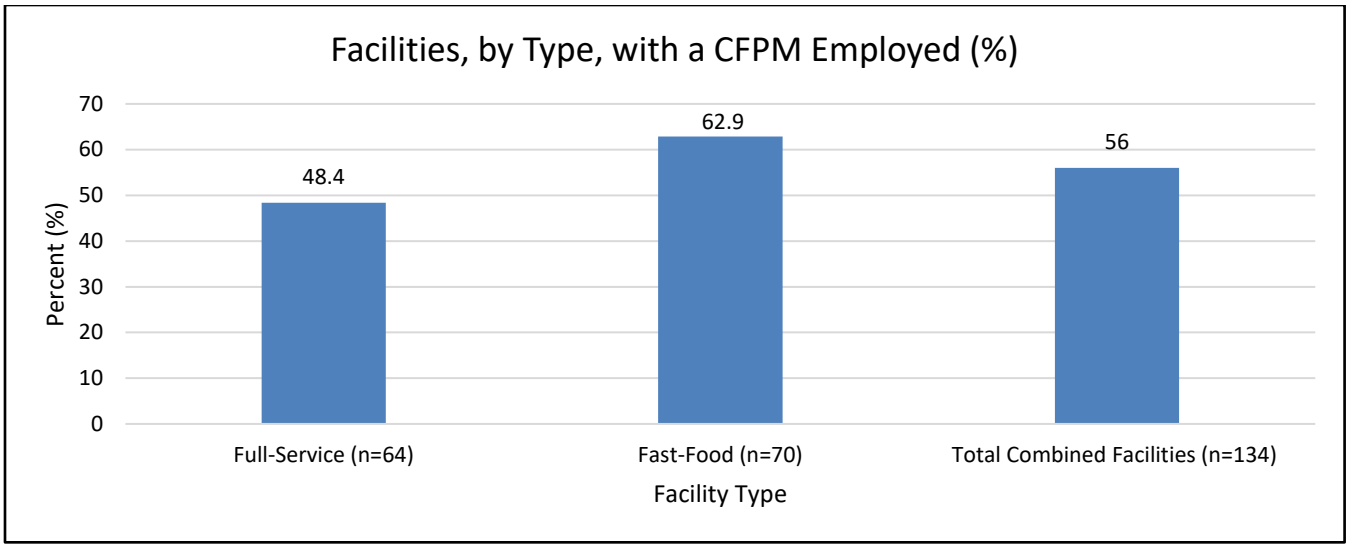

Figure 4. Percent of facilities with a CFPM employed by facility type. Bar heights represent percentage of facilities with a CFPM employed per facility type listed on the horizontal axis.

It was also asked if the PIC at the time of the data collection was a CFPM (Table 7, Figure 5). Although the *SNHD Food Regulations* do not require the PIC to be a CFPM, this is a requirement of the *2017 FDA Food Code*. At full-service establishments, the PIC was a CFPM 34.4% of the time, and the PIC was a CFPM 50% of the time for fast-food establishments.

Table 7. CFPM Present During Data Collection Per Facility Type # and % CFPM, Fast-Food and Full-Service

Facility Type	# of Facilities with a CFPM present during data collection	% Per Facility Type with a CFPM present during data collection
Full-Service (n=64)	22	34.4
Fast-Food (n=70)	35	50.0
Total Facilities (Combined) (n=134)	**57**	**42.5**

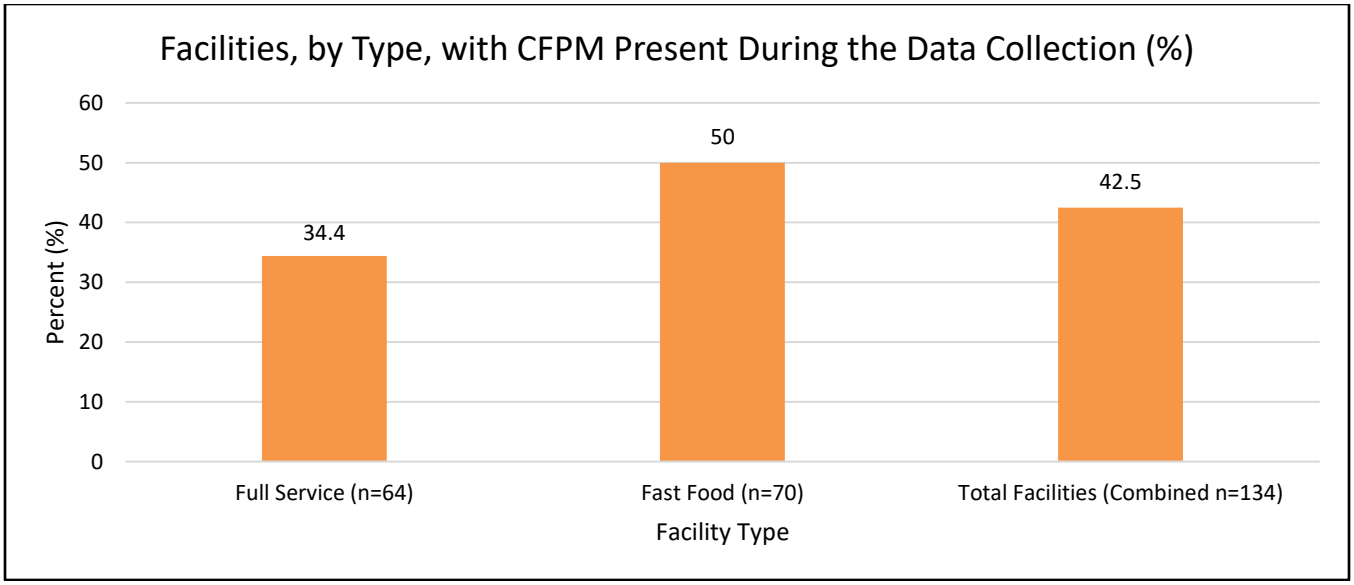

Figure 5. Percent of facilities with a CFPM present during the data collection by facility type. Bar heights represent percentage of facilities with a CFPM present per facility type listed on the horizontal axis.

Data were collected regarding whether the establishment had a policy requiring a CFPM be present at all times. Of the 70 fast-food facilities, 28 (32.1%) had such a policy and of the 64 full-service facilities, 15 (23.4%) had such a policy.

While over half of the facilities visited during the data collection employed a CFPM, many did not have a policy to require a CFPM to be present at all times. Data were collected during SNHD business hours of 8:00 a.m. to 4:30 p.m. unless the facility did not operate during those hours (all data collections were performed while the facility was in operation). These results may be due to some facilities having a CFPM during the day, but not at all times.

G. Number Marked "OUT" Reports

The number of data items marked "OUT" of compliance for each data collection survey was also analyzed. For the purpose of this analysis, a data item was considered to be "OUT" if any of the information statements were marked out. For example, if 7C was marked "OUT" but 7A, 7B, and 7D were marked "IN," "NO," or "NA," then data item 7, "Foods are cooled properly," was marked "OUT." The tables and figures below (Tables 8-10, Figures 6-8) show the total number and percent of establishments by facility type (fast-food, full-service, and total combined) that were observed to be "OUT" of compliance with between 0 and 10 primary data items (1-10); data items 11-19 were not considered for this information (see Table 1 for primary risk factor data items). The number of establishments in the second column of the table below represents the total number of facilities that had the corresponding number of primary data items "OUT" of compliance. The third column shows the percentage of establishments marked "OUT" for that category. The cumulative percentage is the total percentage of all establishments included in the analysis.

Table 8. Number of Primary Data Items Marked "OUT" – Fast-Food. The median number of items marked "OUT" of compliance for fast-food facilities is 2 primary data items.

NUMBER OF PRIMARY DATA ITEMS (1-10) MARKED "OUT"	NUMBER OF ESTABLISHMENTS	% OF ESTABLISHMENTS	CUMULATIVE % OF ESTABLISHMENTS
0	5	7.1	7.1
1	17	24.3	31.4
2	24	34.3	65.7
3	14	20	85.7
4	6	8.6	94.3
5	3	4.3	98.6
6	1	1.4	100

Note: No establishments had seven or more primary data items marked "OUT" of compliance.

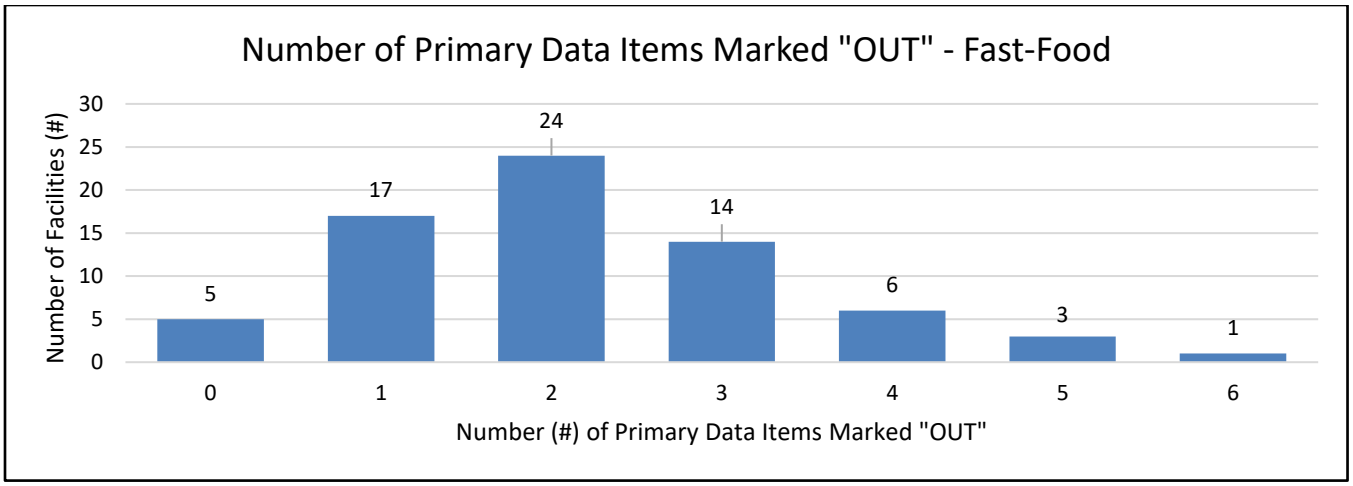

Figure 6. Number of primary data items marked "OUT" in fast-food restaurants. Median = 2 primary data items. Bar heights represent the amount of facilities that have the corresponding amount of primary data items marked "OUT" as listed on the horizontal axis. No establishments of this facility type had seven or more primary data items marked "OUT" of compliance.

Table 9. Number of Primary Data Items Marked "OUT" – Full-Service. The median number of items marked "OUT" of compliance for full-service facilities is 4 primary data items.

NUMBER OF PRIMARY DATA ITEMS (1-10) MARKED "OUT"	NUMBER OF ESTABLISHMENTS	% OF ESTABLISHMENTS	CUMULATIVE % OF ESTABLISHMENTS
0	1	1.6	1.6
1	6	9.4	11
2	8	12.5	23.5
3	16	25	48.5
4	13	20.3	68.8
5	11	17.2	86
6	7	10.9	96.9
7	2	3.1	100

Note: No establishments had eight or more primary data items marked "OUT" of compliance.

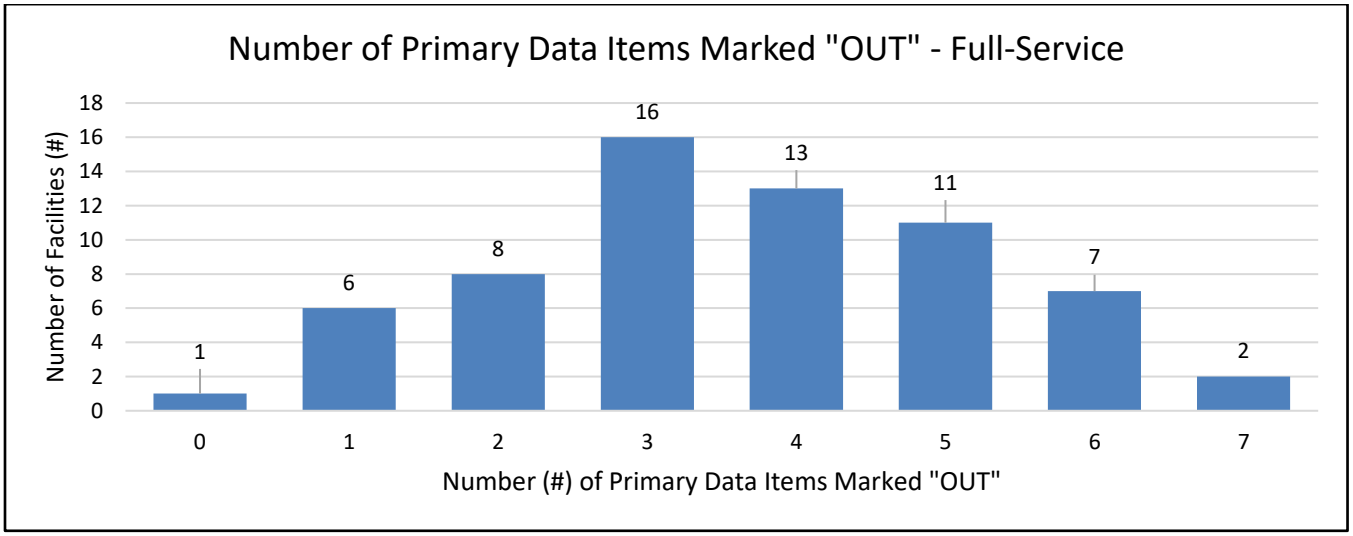

Figure 7. Number of primary data items marked "OUT" in full-service restaurants. Median = 4 primary data items. Bar heights represent the amount of facilities that have the corresponding amount of primary data items marked "OUT" as listed on the horizontal axis. No establishments of this facility type had eight or more primary data items marked "OUT" of compliance.

Table 10. Number of Primary Data Items Marked "OUT" – Fast-Food/Full-Service Combined. The median number of items marked "OUT" of compliance for total combined facilities is 3 primary data items.

NUMBER OF PRIMARY DATA ITEMS (1-10) MARKED "OUT"	NUMBER OF ESTABLISHMENTS	% OF ESTABLISHMENTS	CUMULATIVE % OF ESTABLISHMENTS
0	6	4.5	4.5
1	23	17.1	21.6
2	32	23.9	45.5
3	30	22.4	67.9
4	19	14.2	82.1
5	14	10.4	92.5
6	8	6	98.5
7	2	1.5	100

Note: No establishments had eight or more primary data items marked "OUT" of compliance.

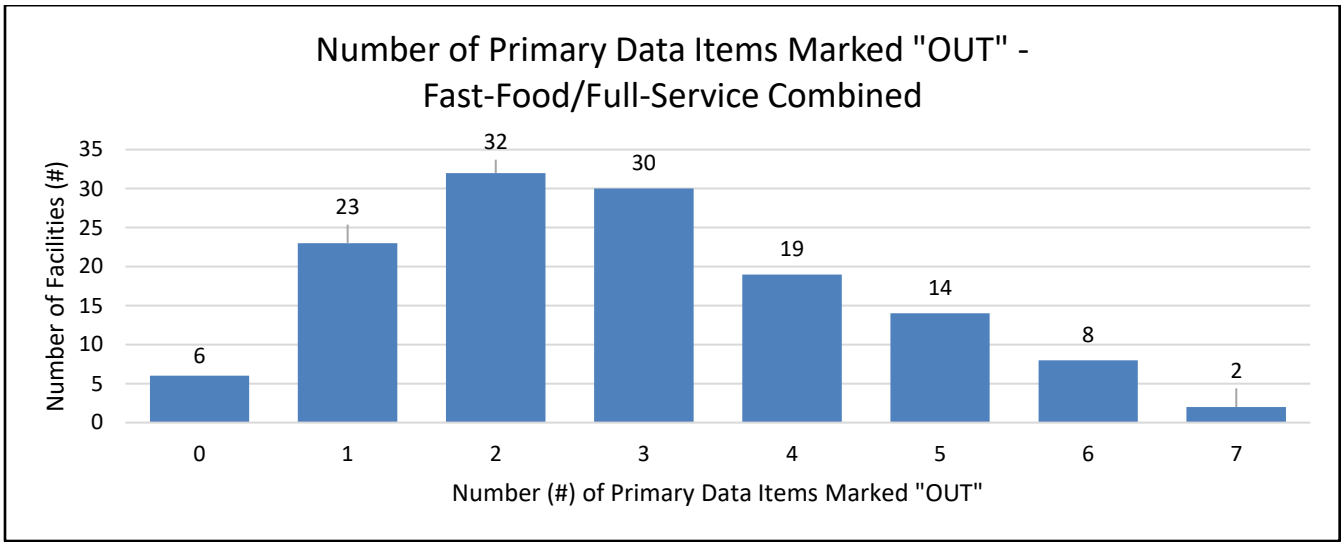

Figure 8. Number of primary data items marked "OUT" in fast-food/full-service combined restaurants. Median = 3 primary data items. Bar heights represent the amount of facilities that have the corresponding amount of primary data items marked "OUT" as listed on the horizontal axis. No establishments among the combined facility types had eight or more primary data items marked "OUT" of compliance.

H. Calculating Percent Marked "IN" and "OUT" for Maximum Relevance

When determining the top items marked "IN" and "OUT" for the 2016 Risk Factor Study and above for the current 2021 study, the percent "IN" and "OUT" was calculated using the total number of data collection findings (IN, OUT, NO, and NA).

$$\text{\% "OUT" of compliance using the total number of data collection findings} = \frac{\text{Total number "OUT" of compliance for the information statement}}{\text{Total number of observations (IN, OUT, NO, NA)}} \times 100$$

While analyzing the data, it was determined that calculating the percent "IN" and "OUT" using the number of actual observations ("IN" and "OUT" only) would also provide valuable data (Figure 9). By removing the data collections when the information statements were not observed (NO) or not applicable (NA) because the facility did not perform that particular item, a better understanding of the actual compliance was gained.

$$\text{\% "OUT" of compliance using actual observations} = \frac{\text{Total number of "OUT" of compliance for the information statement}}{\text{Total number of observations (IN, OUT)}} \text{ X } 100$$

For example, proper cooling of cooked TCS food within 6 hours (7A) was observed "OUT" in 23 of 134 (17.2%) of combined facilities. Active cooling of cooked TCS food was only observed in 43 combined facilities. Taking this into consideration, proper cooling of cooked TCS food within 6 hours (7A) was observed "OUT" in 23 of the 43 instances (53.5%) active cooling was taking place. This method provides a much more accurate picture of whether a facility is successfully conducting cooling. Including data from facilities that do not cool food dilutes the data and provides an artificial picture of the frequency of facilities "OUT" of compliance for this risk factor.

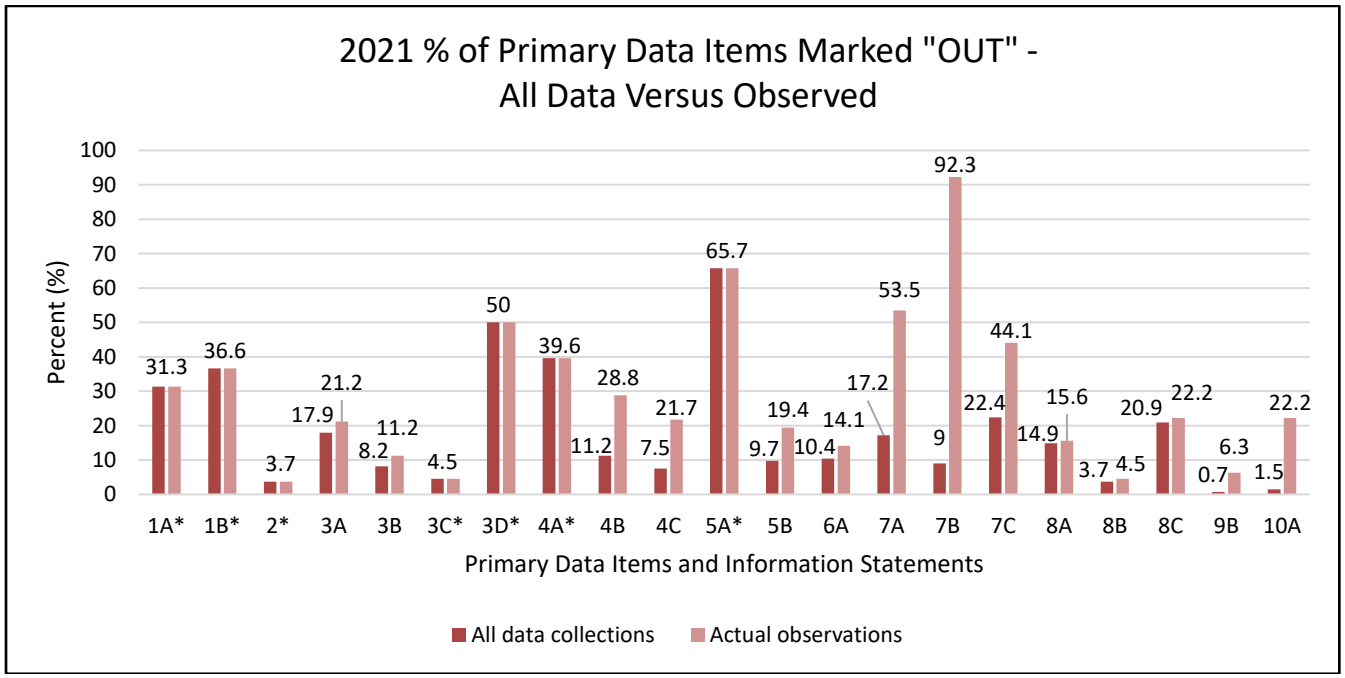

Figure 9: Comparison of primary data items observed "OUT" of compliance across all data collections (IN, OUT, NO, NA) and only when items were observed (IN, OUT). Bar heights represent percent of facilities marked "OUT" of compliance for each primary data item listed on the horizontal axis (Table 11). Information statements that had zero observations were excluded from this graph. Asterisk (*) denotes that "NO" and "NA" were not an option on the data collection form; numbers marked "OUT" of compliance are the same for both all and actual observations.

Table 11. Primary Data Items and Information Statements Listed on the Horizontal Axis in Figure 9
1A. 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.
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.
2. Food employees do not contact ready-to-eat foods with bare hands.
3A. Raw animal foods are separated from ready-to-eat foods.
3B. Different raw animal foods are separated from each other.
3C. Food is protected from environmental contamination - actual contamination observed.
3D. Food is protected from environmental contamination - potential contamination.
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.
4B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.
4C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.
5A. TCS Food is maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control.
5B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F or less.
6A. TCS Food is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.
7A. Cooked TCS Food is cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below within 6 hours.
7B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours.
7C. Proper cooling methods / equipment are used.
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.
9B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F for 15 seconds.
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding.

For primary data items which affect all facilities (1A, 1B, 2, 3C, 3D, 4A, 5A), the "OUT" would be from all data collections, as these categories cannot result in an "NO" or "NA." For categories where not all facilities conducted the activity during the data collection ("NO") or do not conduct the activity within the facility ("NA"), utilizing total number of facilities as the denominator provides an inaccurate picture of how often the information statement is actually out of compliance. When using the total observations as the denominator, the percent "OUT" appears lower than it would be when utilizing only those facilities where the item was observed.

A good example of how this calculation method can provide a better overall picture of the actual percentage "OUT" occurs with data item 7B, proper cooling from ambient. Only 9% of facilities would be considered "OUT" if using the total number of facilities as the denominator. By counting facilities that were not participating in this activity, the number appears very low. When recalculating using only the number of facilities that were performing cooling from ambient temperature, the rate of "OUT" observed increases to 92.3%. This provides a more accurate picture of whether or not this activity is being performed safely by food establishments.

INTERVENTION STRATEGIES

A. Handwashing

As per the CDC, the spread of germs from the hands of food workers to food is an important cause of foodborne illness outbreaks in restaurants. In fact, it has caused 89% of outbreaks in which food was contaminated by food workers. Proper handwashing can reduce microorganisms on workers' hands. It can also reduce the spread of pathogenic microorganisms from hands to food and from food to other people. Improving food worker handwashing practices is critical.

During the SNHD's 2016 Risk Factor Study, personal hygiene was identified as the largest public health risk for food-based inspections. Both the first and fifth most frequent non-compliant issues dealt with hand washing. The data item with the most frequent non-compliance was "how to wash" hands as required at 76.9% "OUT" and next was "when to wash" at 41% "OUT." Based on these data collected directly from the community, a handwashing intervention strategy was designed in 2017.

The intervention strategy included a hand washing discussion and demonstration during routine inspections and new permit approvals for 2018. Regulatory inspection staff were briefed at a staff meeting and were all provided a demonstration on how to communicate the information in the field. The inspectors were directed to start off the demonstration using the talking points as an introduction to *why* proper hand washing is so important.

Some important factors that were vital to the demonstration included having food handling staff present to observe and listen, using a thermometer to show what 100°F water feels like, discussing the importance of hand washing and personal hygiene, having the PIC be part of the demonstration, and letting the PIC know that the discussion was not part of the inspection or grade. A flyer and sticker were also given using the "Soapy" character and the "Get the Message!" theme.

Staff were asked to document that they performed the demonstration and provided the handout in the inspection report's general notes with the wording *"Provided 'Get the message…wash your hands' handouts and performed handwashing demonstration."*

Two posters were selected from several staff design submissions as part of an in-house competition to decide the handwashing intervention theme. The posters feature a "Soapy" character that discusses how and when to wash hands (English and Spanish) and a sticker depicting a conversation between Soapy and a chef about handwashing. The Soapy character has become well-known and children have reacted positively to it. The photos below show staff members dressed in the Soapy costume, designed in-house and sewn by EH staff.

Soapy defeats *poo* on Halloween

B. Allergen Awareness

Although allergen awareness is not included in the five foodborne illness risk factors, the results of the 2016 baseline study showed a gap of knowledge on this topic across participating facilities. Due to this gap in knowledge and increasing public concern, the allergen awareness intervention was created in 2018 and implemented throughout 2019. The intervention consisted of allergen educational materials and an approach by staff to disseminate the information to food establishment operators. The following materials and information were presented to retail food establishments during the routine inspection process: a purple highlighter (the color was chosen to align with food allergen safe preparation kits found in many commercial kitchens) with instructions on how to mark allergens on order tickets; a laminated mini-poster handout in both English and Spanish entitled "Allergy Aware-Know your Menu" describing the current eight major food allergens, the signs and symptoms of an allergic reaction to food, and what actions to take when a customer informs staff they have a food allergy; a Food Allergen Warning sign for facilities that cannot ensure menu options are prevented from cross-contaminating foods served to allergic guests; a menu worksheet to assist in determining where food

allergens are present in food facilities; and several fillable electronic standard operating procedure (SOP) templates available on the SNHD Food Establishment Resource Library website.

The program, anecdotally, was well received by food establishment operators, who provided excellent verbal feedback to field inspection staff, complimenting the training and the quality of the materials provided. The topic was chosen for presentation during the 2020 National Environmental Health Association's (NEHA) Annual Educational Conference (AEC), which was cancelled due to the COVID-19 pandemic. However, gratefully, the 2021 NEHA three-part virtual AEC provided a second opportunity to present this intervention strategy during the poster sessions. The poster was also well received by peers in Environmental Health based on questions and comments during the poster sessions.

The 2021 Risk Factor Study results have been eagerly anticipated to support the anecdotal feedback regarding the positive effect the intervention strategy had on food establishments' understanding of food allergies.

TREND ANALYSIS 2016/2021

A. Methodology

Results from the 2021 Risk Factor Study were compared with results from the 2016 Risk Factor Study to observe and document trends in the occurrence of foodborne illness risk factors. Statistical significance was determined utilizing a one-tail two-proportion z-test. The null hypothesis that the 2016 "OUT" ratio was equal to the 2021 "OUT" ratio. This hypothesis was rejected if the p-value was ≥ 0.10. If the null hypothesis was rejected, the statistically significant direction of the trend was determined from the resultant p values. From that, the SNHD determined one of the following outcomes: there was improvement, a decline, or no change in the compliance with any item. If the difference in the ratio of "OUT" observations was statistically significant for a specific data item, then the ratio of "IN" observation was also determined to be statistically significant.

B. Top 5 Data Items "IN" Compliance

Four of the five top primary data items marked "IN" were ranked in the top five in both 2016 and 2021: actual contamination of food (3C), no bare hand contact with ready-to-eat food (2), discarding expired RTE TCS foods (8C), and date marking of opened, commercially packaged RTE TCS food (8B). However, except for data item 8C, which was ranked fifth place in both risk factor studies, the order of the rankings changed (Table 12). No bare hand contact with ready-to-eat foods moved up one spot to first place and actual contamination moved down one to second place. In addition, date marking of commercial RTE TCS food moved down one spot to fourth place.

One of the top five "IN" compliance data items changed from 2016 to 2021. Separating raw animal foods (3B) ranked fourth place in 2016 and eighth place in 2021; this data item exhibited the highest decrease in percent marked "IN" (18.4%). Date marking of TCS food prepared on site held for more than 24 hours (8A) ranked sixth place in 2016 and third place in 2021.

Increases in the percent "IN" compliance for data items 2 and 8A were observed, but only the change in compliance with data item 2 was statistically significant. The percent compliance for data items 3B, 3C, 8B and 8C decreased in 2021 with the decreases in 3B, 3C and 8C being statistically significant.

The reason for the differences between 2016 and 2021 remains unclear. Several changes between the two data collections could have at least partially contributed. A new team of data collectors, as well as a new project lead, were chosen to conduct the 2021 Risk Factor Study. The project coordinator remained the same. While the

training for the data collectors remained the same, differences in inspection styles could result in small differences in observations. In addition, the 2021 data collection took place during the height of the COVID-19 Pandemic. Restrictions imposed due to the pandemic directly impacted full-service restaurants by limiting business capacity. Subsequently, the amount of food handling being performed and processes being used changed to accommodate the COVID-19-related directives. Many fast-food and full-service restaurants modified their business models and limited menu items during the pandemic. The resulting changes in business models and practices may have partially affected the "IN" compliance observations.

Table 12. Rank Comparison of the Top 5 Primary Data Items Marked "IN" – 2016 versus 2021

Data Item "IN" Compliance	2016 % "IN"	2016 Rank	2021 % "IN"	2021 Rank
3C. Food is protected from environmental contamination; actual contamination observed.	98.5	1	95.5	2
2. Food employees do not contact ready-to-eat foods with bare hands.	90.3	2	96.3	1
8B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	85.8	3	79.9	4
3B. Different raw animal foods are separated from each other.	83.3	4	64.9	8
8C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	81.3	5	73.1	5
8A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	77.8	6	80.6	3

C. Top 5 Data Items "OUT" Compliance

The top five primary data items marked "OUT" of compliance were ranked in the top five in both 2016 and 2021: proper handwashing procedure (1A), washing hands when required (1B), protection of food from potential contamination (3D), food contact surfaces cleaned and sanitized (4A), and cold holding of TCS foods (5A). However, the rankings for all five data items changed. "Hand washing as required" had the highest percentage of "OUT" of compliance observations in 2016 but was ranked fifth in 2021 (Table 13). Consequently, the four other data items moved up by one position in the rankings. Despite the same data items being in the top five, the percentage of "OUT" of compliance observations for all the items decreased. However, only the improvement in washing hands as required (1A) was statistically significant.

It is likely that the significant decrease of "OUT" of compliance observations for data item 1A is the result of multiple factors, including the implementation of the Hand Washing Intervention Strategy and the COVID-19 Pandemic. As specified above, the data collectors and project lead changed. The 2021 data collection took place during the COVID-19 Pandemic, which directly affected food establishments' business models and menu items. In addition, during this time, education was extensive on the importance of proper hand hygiene to prevent the spread of the disease. Therefore, it is likely that the timing of the data collection also attributed to the reduction in the number of "OUT" observations related to hand washing.

Table 13. Rank Comparison of the Top 5 Primary Data Items Marked "OUT" – 2016 versus 2021				
Data Item "OUT" of compliance	**2016 % "OUT"**	**2016 Rank**	**2021 % "OUT"**	**2021 Rank**
1A. 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	76.9	1	31.3	5
5A. 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.	71.6	2	65.7	1
3D. Food is protected from environmental contamination; potential contamination.	54.5	3	50	2
4A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	43.3	4	39.6	3
1B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code	41.0	5	36.6	4

D. Hand Washing Intervention

Overall, the percent of "OUT" of compliance hand washing observations for fast-food, full-service, and total combined facilities decreased in 2021 (Table 14, Figure 10). As detailed above, the observation of not washing hands as required (1A) decreased significantly across all facility types. During the 2016 Risk Factor Study, 76.9% of facilities were marked "OUT" for this data item. The subsequent 2021 study demonstrated an "OUT" rate of 31.3%, a 45.6% decrease in documented "OUT" observations. This caused the data item to shift from the top concern to a ranking of fifth place, demonstrating excellent improvement. In addition, the number of "OUT" observations associated with washing hands when required (1B) decreased from 41% to 36.6% marked "OUT" (no statistically significant change). The marked improvement in data item 1A indicates the Hand Washing Intervention Strategy was likely a successful component in the decrease in the number of observed violations associated with hand washing procedures. However, the COVID-19 pandemic also likely played a role in improving hand hygiene. The public at large, and food handlers specifically, were hyper aware of hygiene and sanitation issues in a way not seen before, due to the seriousness of the threat and prevalence of reinforcement through constant media messaging. Good hygiene behaviors have become better ingrained at an individual level. The hope is the awareness and vigilance will remain in place in the long term, even as the pandemic resolves. Inspectors and operators are encouraged to continue education on hand washing, especially focusing on "when" to wash hands.

Table 14. Hand Washing Amount and % Marked "OUT" for Fast-Food, Full-Service, and Combined - 2016 Versus 2021				
Fast-Food	**2016: Amount Marked "OUT"**	**2016: % Marked "OUT"**	**2021: Amount Marked "OUT"**	**2021: % Marked "OUT"**
1A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified	50	73.5	20	28.6
1B. Hands are cleaned and properly washed when required as specified	26	38.2	23	32.9
Full-Service	**2016: Amount Marked "OUT"**	**2016: % Marked "OUT"**	**2021: Amount Marked "OUT"**	**2021: % Marked "OUT"**
1A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified	54	81.8	22	34.4
1B. Hands are cleaned and properly washed when required as specified	29	43.9	26	40.6
Full-Service & Fast-Food Combined	**2016: Amount Marked "OUT"**	**2016: % Marked "OUT"**	**2021: Amount Marked "OUT"**	**2021: % Marked "OUT"**
1A. Hands are cleaned and properly washed using hand cleanser / water supply / appropriate drying methods / length of time as specified	103	76.9	42	31.3
1B. Hands are cleaned and properly washed when required as specified	55	41	49	36.6

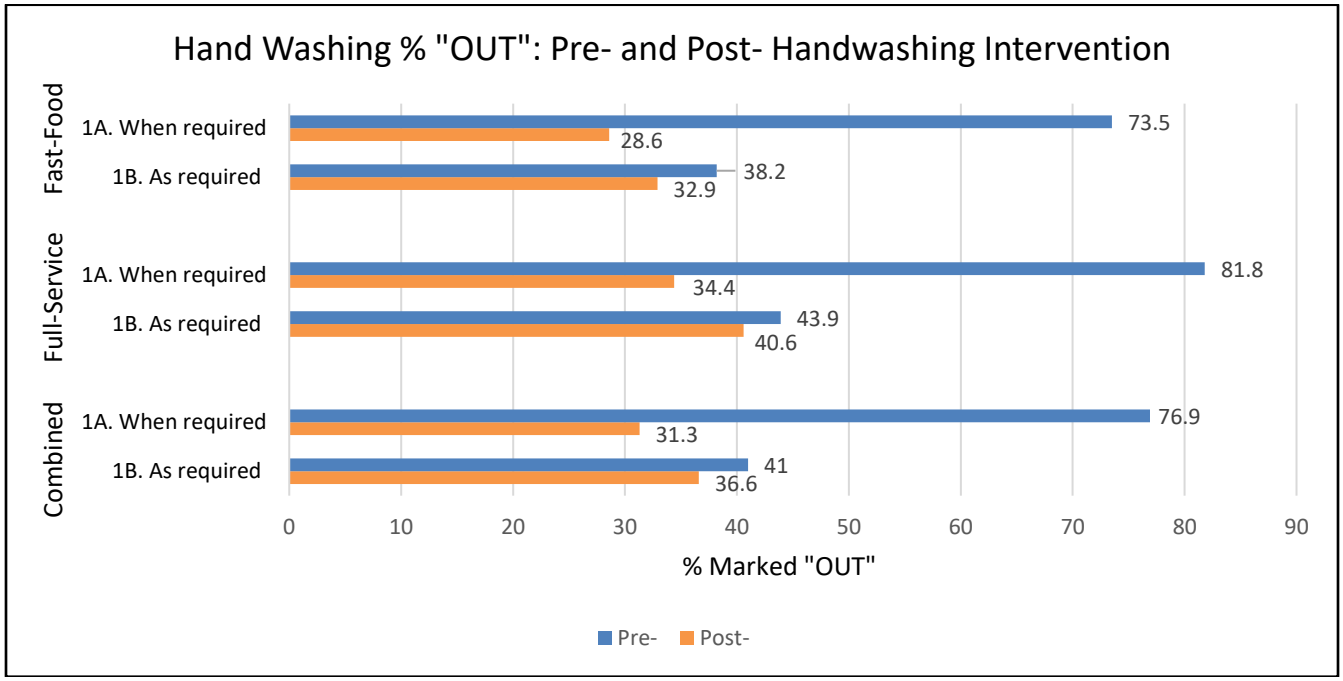

Figure 10: Comparison of Hand Washing (When and As Required) % Marked "OUT" for Fast-Food, Full-Service, and Total Combined Facilities – Pre-(2016) and Post-(2021) Handwashing Intervention.

E. Allergen Awareness Intervention Strategy

The 2016 baseline study showed that in 70.9% of facilities the PIC was unable to "accurately describe foods identified as major food allergens and the symptoms associated with major food allergens (19A)." The results of the 2021 study show that there was a 26.1% increase (statistically significant improvement) in the percentage of PICs who were able to identify the eight major food allergens and associated symptoms (Table 15). While there

was an increase in the amount of facilities that provided allergen training to their employees, this increase was documented in only 5.2% of facilities (no statistical change). These results support the idea that the allergen awareness training had a positive effect on the facilities under the SNHD jurisdiction. With the recent addition of sesame as the ninth major food allergen, which will become a requirement in 2023, it will be critical to sustain and refresh this educational effort during routine inspections.

Ongoing visibility and discussion of this issue is important to ensure continued improvement within food establishments in relation to the awareness of allergens present in the facility and employee training. The increase in PIC awareness is encouraging; however, training front-of-the-house and back-of-the-house staff in recognizing foods that contain the major food allergens and in how to have constructive interactions with customers who report that they have an allergy, is imperative. Sustained forward-moving momentum on this important topic improves the likelihood of a safer dining experience for those who do suffer from food allergies but who still want to enjoy their time in the food establishment.

Table 15. Comparison of Allergen Awareness and Training for Fast-Food, Full-Service, and Combined – 2016 Versus 2021

	2016 Fast-Food					2021 Fast-Food				
Number of Information Statements	IN	IN %	OUT	OUT %	TOTAL OBSERVATIONS (IN and OUT)	IN	IN %	OUT	OUT %	TOTAL OBSERVATIONS (IN and OUT)
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	18	26.5	50	73.5	**68**	34	48.6	36	51.4	**70**
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	42	61.8	26	38.2	**68**	47	67.1	23	32.9	**70**
	2016 Full-Service					2021 Full-Service				
Number of Information Statements	IN	IN %	OUT	OUT %	TOTAL OBSERVATIONS (IN and OUT)	IN	IN %	OUT	OUT %	TOTAL OBSERVATIONS (IN and OUT)
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	21	31.8	45	68.2	**66**	40	62.5	24	37.5	**64**
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	44	66.7	22	33.3	**66**	46	71.9	18	28.1	**64**
	2016 Combined					2021 Combined				
Number of Information Statements	IN	IN %	OUT	OUT %	TOTAL OBSERVATIONS (IN and OUT)	IN	IN %	OUT	OUT %	TOTAL OBSERVATIONS (IN and OUT)
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	39	29.1	95	70.9	**134**	74	55.2	60	44.8	**134**
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	86	64.2	48	35.8	**134**	93	69.4	41	30.6	**134**

ACKNOWLEDGEMENTS

The data for this report were collected and entered into the database by Christine Sylvis, Vanessa Ortiz, Tara Edwards, Debbie Clark, Rachel Flores, and Kelsi Sullivan. The many hours these staff dedicated to the data collection would not have been possible without the support of their supervisors and the other members of their offices who assisted with maintaining their workload.

The Risk Factor Study project was led by Vanessa Ortiz and overseen by Christine Sylvis. This report was compiled and written by Christine Sylvis and Vanessa Ortiz with contributions from Larry Rogers, Tara Edwards, and Nancy Hall.

A cooperative agreement grant awarded by the FDA for the advancement of the Voluntary National Retail Food Regulatory Program Standards was used to help fund the personnel costs for the planning, data collection, and data analysis for this study. Additionally, the FDA was a valuable partner through David Engelskirchen, FDA Regional Retail Food Specialist who contributed to this study by providing education and guidance.

SNHD Chief Health Officer, Dr. Fermin Leguen, is recognized for his support of the EH Division, especially the advancement of the Voluntary National Retail Food Regulatory Program Standards. Chris Saxton, Larry Rogers, and Aaron DelCotto, EH Management, are recognized for their encouragement on this project and their dedication to the improvement of the SNHD food program and the health of the community through data driven information to reduce the occurrence of foodborne illness risk factors.

APPENDICES

A. Report and Notice of Inspection - Copy Left with Facilities

SOUTHERN NEVADA HEALTH DISTRICT

Report and Notice of Inspection

Page 1 of 1

280 SOUTH DECATUR BLVD • LAS VEGAS, NV • 89107 • 702-759-1110 (DIRECT) • 702-759-1000 (24 HOURS)

FACILITY INFORMATION

PERMIT #	ESTABLISHMENT NAME	PHONE #		COMPL. SCHED. DUE		PRIMARY EHS
ADDRESS		RISK CAT.	P.E. Code	DISTRICT	LOCATION	RECORD ID

CONTACT PERSON:

CURRENT ACTION	EHS	SERVICE	DATE	TIME IN	TIME OUT	TRAVEL MIN	PERMIT STATUS

RESULT		FUTURE ACTION	ACTION	DATE

SPECIAL NOTES

- NOTIFIED OF THE FOLLOWING -

Your facility has been randomly selected as part of Southern Nevada Health District's (SNHD) project designed to assess food preparation procedures and practices specific to the various segments of the retail food industry. SNHD will use this research for identifying best practices within the industry and directing limited resources to areas that will provide the most significant public health benefits. This is not a regulatory visit. Your participation is voluntary. No inspection report will be left with your facility. An exit briefing will be provided at the end of the visit to discuss significant findings that may assist you in enhancing the effectiveness of your food safety system. Should an observation be made of a food safety procedure or practice that poses a significant public health risk, every effort will be made to work with you to ensure that the appropriate corrective action is taken to alleviate the hazard. Your facility's name will not appear on any reports or public documents. The research project is designed to protect the privacy of participating establishments to the extent the law permits. The data collected is tabulated using broad industry segments and is not associated with any specific establishment. Thank you for your willingness to cooperate in this important endeavor. It is through this type of cooperative effort that government and the food service industry seek to provide safe and wholesome food to the consuming public.

Inspector name and phone number:

Reviewed by	Received by (signature)	Received by (printed)	EHS (signature)

B. Facility Type Reports – All Data Items

This report presents a breakdown of all markings ("IN", "OUT", "NO", "NA") for each of the Information Statements listed under data items (1-19) by facility type. The data is presented with the total number and percentage of "IN", "OUT", NOT OBSERVED ("NO"), and NOT APPLICABLE ("NA").

1. All Data Items - Fast-Food (FoodSHIELD Report #3)

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
01A. 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.	50	71.4	20	28.6	0	0	0	0	70
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	47	67.1	23	32.9	0	0	0	0	70
02. Food employees do not contact ready-to-eat foods with bare hands.	69	98.6	1	1.4	0	0	0	0	70
03A. Raw animal foods are separated from ready-to-eat foods.	45	64.3	5	7.1	0	0	20	28.6	70
03B. Different raw animal foods are separated from each other.	34	48.6	3	4.3	0	0	33	47.1	70
03C. Food is protected from environmental contamination - actual contamination observed.	68	97.1	2	2.9	0	0	0	0	70
03D. Food is protected from environmental contamination - potential contamination.	43	61.4	27	38.6	0	0	0	0	70
03E. Other (describe in the comments section)	0	0	0	0	0	0	70	100	70
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	49	70	21	30	0	0	0	0	70
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	24	34.3	8	11.4	38	54.3	0	0	70
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	10	14.3	2	2.9	6	8.6	52	74.3	70
04D. Other (describe in the comments section)	0	0	0	0	0	0	70	100	70
05A. TCS Food is maintained at 41°F or below, except during preparation,	30	42.9	40	57.1	0	0	0	0	70

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
cooking, cooling, or when time is used as a public health control.									
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F or less.	15	21.4	4	5.7	6	8.6	45	64.3	70
05C. Other (describe in the temperature chart and comments section below)	0	0	0	0	0	0	70	100	70
06A. TCS Food is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.	42	60	7	10	3	4.3	18	25.7	70
06B. Roasts are held at a temperature of 130°F or above.	3	4.3	0	0	0	0	67	95.7	70
06C. Other (describe in the temperature chart and comments section)	0	0	0	0	0	0	70	100	70
07A.Cooked TCS Food is cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below within 6 hours.	5	7.1	7	10	14	20	44	62.9	70
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours.	0	0	5	7.1	52	74.3	13	18.6	70
07C. Proper cooling methods / equipment are used.	15	21.4	10	14.3	31	44.3	14	20	70
07D. Other (describe in the temperature chart and comments section)	0	0	0	0	0	0	70	100	70
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	61	87.1	3	4.3	1	1.4	5	7.1	70
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	57	81.4	1	1.4	4	5.7	8	11.4	70
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	62	88.6	4	5.7	4	5.7	0	0	70
08D. Other (describe in the comments section)	0	0	0	0	0	0	70	100	70

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
09A. Raw shell eggs broken for immediate service are cooked to 145°F for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F for 15 seconds.	3	4.3	0	0	17	24.3	50	71.4	70
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F for 15 seconds.	1	1.4	0	0	29	41.4	40	57.1	70
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F for 15 seconds.	22	31.4	0	0	20	28.6	28	40	70
09D. 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 for 15 seconds.	13	18.6	0	0	28	40	29	41.4	70
09E. Roasts, including formed roasts, are cooked to 130°F for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).	1	1.4	0	0	4	5.7	65	92.9	70
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart).	0	0	0	0	0	0	70	100	70
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding.	2	2.9	1	1.4	16	22.9	51	72.9	70
10B. Commercially-processed ready-to-eat food, reheated to 135°F or above for hot holding.	1	1.4	0	0	36	51.4	33	47.1	70
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	0	0	0	0	0	0	70	100	70
11A. Handwashing facilities are conveniently located and accessible for employees.	58	82.9	12	17.1	0	0	0	0	70
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	64	91.4	6	8.6	0	0	0	0	70

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
12A. Food Employees eat, drink, and use tobacco only in designated areas.	63	90	7	10	0	0	0	0	70
12B. 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.	70	100	0	0	0	0	0	0	70
12C. Other (describe in comments section)	0	0	0	0	0	0	70	100	70
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	8	11.4	1	1.4	0	0	61	87.1	70
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	16	22.9	11	15.7	2	2.9	41	58.6	70
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	2	2.9	0	0	2	2.9	66	94.3	70
14C. Other (describe in the comments section)	0	0	0	0	0	0	70	100	70
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F or below.	65	92.9	5	7.1	0	0	0	0	70
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F or above.	56	80	1	1.4	0	0	13	18.6	70
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	64	91.4	6	8.6	0	0	0	0	70
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	67	95.7	3	4.3	0	0	0	0	70

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	67	95.7	3	4.3	0	0	0	0	70
15F. Other (describe in the comments section)	1	1.4	0	0	0	0	69	98.6	70
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	0	0	0	0	70	100	70
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	2	2.9	0	0	68	97.1	70
16C. 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 Food Code.	1	1.4	0	0	0	0	69	98.6	70
16D. Other (describe in the comments section)	0	0	0	0	0	0	70	100	70
17A. All food is from regulated food processing plants / No home prepared/canned foods.	70	100	0	0	0	0	0	0	70
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	0	0	0	0	0	0	70	100	70
17C. Food is protected from contamination during transportation/receiving.	5	7.1	0	0	65	92.9	0	0	70
17D. TCS Food is received at a temperature of 41°F or below OR according to Law.	3	4.3	1	1.4	66	94.3	0	0	70
17E. Food is safe and unadulterated.	68	97.1	2	2.9	0	0	0	0	70
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	0	0	0	0	0	0	70	100	70
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	0	0	0	0	0	0	70	100	70
17H. Other (describe in comments section)	0	0	0	0	0	0	70	100	70

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	57	81.4	13	18.6	0	0	0	0	70
18B. Other (describe in the comments section)	0	0	0	0	0	0	70	100	70
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	34	48.6	36	51.4	0	0	0	0	70
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	47	67.1	23	32.9	0	0	0	0	70
19C. Other (describe in the comments section)	0	0	0	0	0	0	70	100	70

2. All Data Items - Full-Service (FoodSHIELD Report #3)

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
01A. 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.	42	65.6	22	34.4	0	0	0	0	64
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	38	59.4	26	40.6	0	0	0	0	64
02. Food employees do not contact ready-to-eat foods with bare hands.	60	93.8	4	6.3	0	0	0	0	64
03A. Raw animal foods are separated from ready-to-eat foods.	44	68.8	19	29.7	0	0	1	1.6	64
03B. Different raw animal foods are separated from each other.	53	82.8	8	12.5	1	1.6	2	3.1	64
03C. Food is protected from environmental contamination - actual contamination observed.	60	93.8	4	6.3	0	0	0	0	64
03D. Food is protected from environmental contamination - potential contamination.	24	37.5	40	62.5	0	0	0	0	64
03E. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	32	50	32	50	0	0	0	0	64
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	13	20.3	7	10.9	42	65.6	2	3.1	64
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	26	40.6	8	12.5	22	34.4	8	12.5	64
04D. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64
05A. TCS Food is maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control.	16	25	48	75	0	0	0	0	64
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F or less.	39	60.9	9	14.1	10	15.6	6	9.4	64
05C. Other (describe in the temperature chart and comments section below)	0	0	0	0	0	0	64	100	64
06A. TCS Food is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.	43	67.2	7	10.9	9	14.1	5	7.8	64
06B. Roasts are held at a temperature of 130°F or above.	1	1.6	0	0	6	9.4	57	89.1	64
06C. Other (describe in the temperature chart and comments section)	0	0	0	0	0	0	64	100	64
07A.Cooked TCS Food is cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below within 6 hours.	15	23.4	16	25	32	50	1	1.6	64
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours.	1	1.6	7	10.9	54	84.4	2	3.1	64
07C. Proper cooling methods / equipment are used.	23	35.9	20	31.3	20	31.3	1	1.6	64
07D. Other (describe in the temperature chart and comments section)	0	0	0	0	0	0	64	100	64

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	47	73.4	17	26.6	0	0	0	0	64
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	50	78.1	4	6.3	5	7.8	5	7.8	64
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	36	56.3	24	37.5	3	4.7	1	1.6	64
08D. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64
09A. Raw shell eggs broken for immediate service are cooked to 145°F for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F for 15 seconds.	6	9.4	0	0	43	67.2	15	23.4	64
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F for 15 seconds.	14	21.9	1	1.6	46	71.9	3	4.7	64
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F for 15 seconds.	14	21.9	0	0	45	70.3	5	7.8	64
09D. 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 for 15 seconds.	15	23.4	0	0	47	73.4	2	3.1	64
09E. Roasts, including formed roasts, are cooked to 130°F for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).	0	0	0	0	10	15.6	54	84.4	64
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart).	0	0	0	0	0	0	64	100	64
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding.	5	7.8	1	1.6	50	78.1	8	12.5	64

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
10B. Commercially-processed ready-to-eat food, reheated to 135°F or above for hot holding.	4	6.3	0	0	39	60.9	21	32.8	64
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	0	0	0	0	0	0	64	100	64
11A. Handwashing facilities are conveniently located and accessible for employees.	54	84.4	10	15.6	0	0	0	0	64
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	59	92.2	5	7.8	0	0	0	0	64
12A. Food Employees eat, drink, and use tobacco only in designated areas.	55	85.9	9	14.1	0	0	0	0	64
12B. 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.	64	100	0	0	0	0	0	0	64
12C. Other (describe in comments section)	0	0	0	0	0	0	64	100	64
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	35	54.7	16	25	0	0	13	20.3	64
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	3	4.7	11	17.2	2	3.1	48	75	64
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	1	1.6	0	0	0	0	63	98.4	64
14C. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F or below.	52	81.3	12	18.8	0	0	0	0	64
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F or above.	53	82.8	0	0	7	10.9	4	6.3	64

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	59	92.2	5	7.8	0	0	0	0	64
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	61	95.3	3	4.7	0	0	0	0	64
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	62	96.9	2	3.1	0	0	0	0	64
15F. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	1	1.6	0	0	63	98.4	64
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	4	6.3	1	1.6	59	92.2	64
16C. 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 Food Code.	0	0	0	0	0	0	64	100	64
16D. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64
17A. All food is from regulated food processing plants / No home prepared/canned foods.	63	98.4	1	1.6	0	0	0	0	64
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	14	21.9	0	0	3	4.7	47	73.4	64
17C. Food is protected from contamination during transportation/receiving.	5	7.8	0	0	59	92.2	0	0	64
17D. TCS Food is received at a temperature of 41°F or below OR according to Law.	1	1.6	0	0	63	98.4	0	0	64
17E. Food is safe and unadulterated.	57	89.1	7	10.9	0	0	0	0	64

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	3	4.7	7	10.9	5	7.8	49	76.6	64
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	9	14.1	8	12.5	3	4.7	44	68.8	64
17H. Other (describe in comments section)	0	0	0	0	0	0	64	100	64
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	47	73.4	17	26.6	0	0	0	0	64
18B. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	40	62.5	24	37.5	0	0	0	0	64
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	46	71.9	18	28.1	0	0	0	0	64
19C. Other (describe in the comments section)	0	0	0	0	0	0	64	100	64

3. All Data Items - Fast-Food and Full-Service Combined (FoodSHIELD Report #3)

Information Statement	IN	IN %	OUT	OUT %	NO	NO %	NA	NA %	TOTAL
01A. 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.	92	68.7	42	31.3	0	0	0	0	134
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	85	63.4	49	36.6	0	0	0	0	134
02. Food employees do not contact ready-to-eat foods with bare hands.	129	96.3	5	3.7	0	0	0	0	134
Information Statement	**IN**	**IN %**	**OUT**	**OUT %**	**NO**	**NO %**	**NA**	**NA %**	**TOTAL**
03A. Raw animal foods are separated from ready-to-eat foods.	89	66.4	24	17.9	0	0	21	15.7	134
03B. Different raw animal foods are separated from each other.	87	64.9	11	8.2	1	0.7	35	26.1	134

03C. Food is protected from environmental contamination - actual contamination observed.	128	95.5	6	4.5	0	0	0	0	134
03D. Food is protected from environmental contamination - potential contamination.	67	50	67	50	0	0	0	0	134
03E. Other (describe in the comments section)	0	0	0	0	0	0	134	100	134
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	81	60.4	53	39.6	0	0	0	0	134
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	37	27.6	15	11.2	80	59.7	2	1.5	134
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	36	26.9	10	7.5	28	20.9	60	44.8	134
04D. Other (describe in the comments section)	0	0	0	0	0	0	134	100	134
05A. TCS Food is maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control.	46	34.3	88	65.7	0	0	0	0	134
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F or less.	54	40.3	13	9.7	16	11.9	51	38.1	134
05C. Other (describe in the temperature chart and comments section below)	0	0	0	0	0	0	134	100	134
06A. TCS Food is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.	85	63.4	14	10.4	12	9	23	17.2	134
06B. Roasts are held at a temperature of 130°F or above.	4	3	0	0	6	4.5	124	92.5	134
06C. Other (describe in the temperature chart and comments section)	0	0	0	0	0	0	134	100	134
Information Statement	**IN**	**IN %**	**OUT**	**OUT %**	**NO**	**NO %**	**NA**	**NA %**	**TOTAL**
07A. Cooked TCS Food is cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below within 6 hours.	20	14.9	23	17.2	46	34.3	45	33.6	134

07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours.	1	0.7	12	9	106	79.1	15	11.2	134
07C. Proper cooling methods / equipment are used.	38	28.4	30	22.4	51	38.1	15	11.2	134
07D. Other (describe in the temperature chart and comments section)	0	0	0	0	0	0	134	100	134
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	108	80.6	20	14.9	1	0.7	5	3.7	134
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	107	79.9	5	3.7	9	6.7	13	9.7	134
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	98	73.1	28	20.9	7	5.2	1	0.7	134
08D. Other (describe in the comments section)	0	0	0	0	0	0	134	100	134
09A. Raw shell eggs broken for immediate service are cooked to 145°F for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F for 15 seconds.	9	6.7	0	0	60	44.8	65	48.5	134
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F for 15 seconds.	15	11.2	1	0.7	75	56	43	32.1	134
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F for 15 seconds.	36	26.9	0	0	65	48.5	33	24.6	134
09D. 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 for 15 seconds.	28	20.9	0	0	75	56	31	23.1	134
Information Statement	**IN**	**IN %**	**OUT**	**OUT %**	**NO**	**NO %**	**NA**	**NA %**	**TOTAL**
09E. Roasts, including formed roasts, are cooked to 130°F for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE:	1	0.7	0	0	14	10.4	119	88.8	134

This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).									
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart).	0	0	0	0	0	0	134	100	134
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding.	7	5.2	2	1.5	66	49.3	59	44	134
10B. Commercially-processed ready-to-eat food, reheated to 135°F or above for hot holding.	5	3.7	0	0	75	56	54	40.3	134
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	0	0	0	0	0	0	134	100	134
11A. Handwashing facilities are conveniently located and accessible for employees.	112	83.6	22	16.4	0	0	0	0	134
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	123	91.8	11	8.2	0	0	0	0	134
12A. Food Employees eat, drink, and use tobacco only in designated areas.	118	88.1	16	11.9	0	0	0	0	134
12B. 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.	134	100	0	0	0	0	0	0	134
12C. Other (describe in comments section)	0	0	0	0	0	0	134	100	134
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	43	32.1	17	12.7	0	0	74	55.2	134
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	19	14.2	22	16.4	4	3	89	66.4	134
Information Statement	**IN**	**IN %**	**OUT**	**OUT %**	**NO**	**NO %**	**NA**	**NA %**	**TOTAL**
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as	3	2.2	0	0	2	1.5	129	96.3	134

specified in Section 3-501.19 of the Food Code.									
14C. Other (describe in the comments section)	0	0	0	0	0	0	134	100	134
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F or below.	117	87.3	17	12.7	0	0	0	0	134
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F or above.	109	81.3	1	0.7	7	5.2	17	12.7	134
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	123	91.8	11	8.2	0	0	0	0	134
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	128	95.5	6	4.5	0	0	0	0	134
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	129	96.3	5	3.7	0	0	0	0	134
15F. Other (describe in the comments section)	1	0.7	0	0	0	0	133	99.3	134
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	1	0.7	0	0	133	99.3	134
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	6	4.5	1	0.7	127	94.8	134
16C. 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 Food Code.	1	0.7	0	0	0	0	133	99.3	134
16D. Other (describe in the comments section)	0	0	0	0	0	0	134	100	134
Information Statement	**IN**	**IN %**	**OUT**	**OUT %**	**NO**	**NO %**	**NA**	**NA %**	**TOTAL**
17A. All food is from regulated food processing plants / No home prepared/canned foods.	133	99.3	1	0.7	0	0	0	0	134

17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	14	10.4	0	0	3	2.2	117	87.3	134
17C. Food is protected from contamination during transportation/receiving.	10	7.5	0	0	124	92.5	0	0	134
17D. TCS Food is received at a temperature of 41°F or below OR according to Law.	4	3	1	0.7	129	96.3	0	0	134
17E. Food is safe and unadulterated.	125	93.3	9	6.7	0	0	0	0	134
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	3	2.2	7	5.2	5	3.7	119	88.8	134
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	9	6.7	8	6	3	2.2	114	85.1	134
17H. Other (describe in comments section)	0	0	0	0	0	0	134	100	134
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	104	77.6	30	22.4	0	0	0	0	134
18B. Other (describe in the comments section)	0	0	0	0	0	0	134	100	134
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	74	55.2	60	44.8	0	0	0	0	134
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	93	69.4	41	30.6	0	0	0	0	134
19C. Other (describe in the comments section)	0	0	0	0	0	0	134	100	134

C. Facility Type Reports – Actual Observations

This report presents a summary of observations entered as “IN” or “OUT” for each of the Information Statements listed under all Data Items (1-19) by facility type. The data is presented with the total number and percentage of “IN” and “OUT” observations. For this report, the percent “OUT” of compliance for each of the information statements represents the proportion of establishments where the information statement was found “OUT” of compliance at least once when it was able to be observed.

1. Actual Observations - Fast-Food (FoodSHIELD Report #2B)

Information Statement	IN	IN %	OUT	OUT %	Total
01A. 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.	50	71.4	20	28.6	70
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	47	67.1	23	32.9	70
02. Food employees do not contact ready-to-eat foods with bare hands.	69	98.6	1	1.4	70
03A. Raw animal foods are separated from ready-to-eat foods.	45	90	5	10	50
03B. Different raw animal foods are separated from each other.	34	91.9	3	8.1	37
03C. Food is protected from environmental contamination - actual contamination observed.	68	97.1	2	2.9	70
03D. Food is protected from environmental contamination - potential contamination.	43	61.4	27	38.6	70
03E. Other (describe in the comments section)	0	0	0	0	0
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	49	70	21	30	70
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	24	75	8	25	32
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	10	83.3	2	16.7	12
04D. Other (describe in the comments section)	0	0	0	0	0
05A. TCS Food is maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control.	30	42.9	40	57.1	70
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F or less.	15	78.9	4	21.1	19
05C. Other (describe in the temperature chart and comments section below)	0	0	0	0	0
06A. TCS Food is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.	42	85.7	7	14.3	49
06B. Roasts are held at a temperature of 130°F or above.	3	100	0	0	3
06C. Other (describe in the temperature chart and comments section)	0	0	0	0	0
07A.Cooked TCS Food is cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below within 6 hours.	5	41.7	7	58.3	12
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours.	0	0	5	100	5
07C. Proper cooling methods / equipment are used.	15	60	10	40	25
07D. Other (describe in the temperature chart and comments section)	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	61	95.3	3	4.7	64
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	57	98.3	1	1.7	58
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	62	93.9	4	6.1	66
08D. Other (describe in the comments section)	0	0	0	0	0

Information Statement	IN	IN %	OUT	OUT %	Total
09A. Raw shell eggs broken for immediate service are cooked to 145°F for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F for 15 seconds.	3	100	0	0	3
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F for 15 seconds.	1	100	0	0	1
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F for 15 seconds.	22	100	0	0	22
09D. 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 for 15 seconds.	13	100	0	0	13
09E. Roasts, including formed roasts, are cooked to 130°F for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).	1	100	0	0	1
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart).	0	0	0	0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding.	2	66.7	1	33.3	3
10B. Commercially-processed ready-to-eat food, reheated to 135°F or above for hot holding.	1	100	0	0	1
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	0	0	0	0	0
11A. Handwashing facilities are conveniently located and accessible for employees.	58	82.9	12	17.1	70
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	64	91.4	6	8.6	70
12A. Food Employees eat, drink, and use tobacco only in designated areas.	63	90	7	10	70
12B. 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.	70	100	0	0	70
12C. Other (describe in comments section)	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	8	88.9	1	11.1	9
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	16	59.3	11	40.7	27
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	2	100	0	0	2
14C. Other (describe in the comments section)	0	0	0	0	0
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F or below.	65	92.9	5	7.1	70
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F or above.	56	98.2	1	1.8	57

Information Statement	IN	IN %	OUT	OUT %	Total
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	64	91.4	6	8.6	70
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	67	95.7	3	4.3	70
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	67	95.7	3	4.3	70
15F. Other (describe in the comments section)	1	100	0	0	1
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	0	0	0
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	2	100	2
16C. 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 Food Code.	1	100	0	0	1
16D. Other (describe in the comments section)	0	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods.	70	100	0	0	70
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	0	0	0	0	0
17C. Food is protected from contamination during transportation/receiving.	5	100	0	0	5
17D. TCS Food is received at a temperature of 41°F or below OR according to Law.	3	75	1	25	4
17E. Food is safe and unadulterated.	68	97.1	2	2.9	70
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	0	0	0	0	0
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	0	0	0	0	0
17H. Other (describe in comments section)	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	57	81.4	13	18.6	70
18B. Other (describe in the comments section)	0	0	0	0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	34	48.6	36	51.4	70
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	47	67.1	23	32.9	70
19C. Other (describe in the comments section)	0	0	0	0	0

2. Actual Observations - Full-Service (FoodSHIELD Report #2B)

Information Statement	IN	IN %	OUT	OUT %	Total
01A. 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.	42	65.6	22	34.4	64
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	38	59.4	26	40.6	64
02. Food employees do not contact ready-to-eat foods with bare hands.	60	93.8	4	6.3	64
03A. Raw animal foods are separated from ready-to-eat foods.	44	69.8	19	30.2	63
03B. Different raw animal foods are separated from each other.	53	86.9	8	13.1	61
03C. Food is protected from environmental contamination - actual contamination observed.	60	93.8	4	6.3	64
03D. Food is protected from environmental contamination - potential contamination.	24	37.5	40	62.5	64
03E. Other (describe in the comments section)	0	0	0	0	0
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	32	50	32	50	64
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	13	65	7	35	20
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	26	76.5	8	23.5	34
04D. Other (describe in the comments section)	0	0	0	0	0
05A. TCS Food is maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control.	16	25	48	75	64
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F or less.	39	81.3	9	18.8	48
05C. Other (describe in the temperature chart and comments section below)	0	0	0	0	0
06A. TCS Food is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.	43	86	7	14	50
06B. Roasts are held at a temperature of 130°F or above.	1	100	0	0	1
06C. Other (describe in the temperature chart and comments section)	0	0	0	0	0
07A.Cooked TCS Food is cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below within 6 hours.	15	48.4	16	51.6	31
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours.	1	12.5	7	87.5	8
07C. Proper cooling methods / equipment are used.	23	53.5	20	46.5	43
07D. Other (describe in the temperature chart and comments section)	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	47	73.4	17	26.6	64
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	50	92.6	4	7.4	54
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	36	60	24	40	60

Information Statement	IN	IN %	OUT	OUT %	Total
08D. Other (describe in the comments section)	0	0	0	0	0
09A. Raw shell eggs broken for immediate service are cooked to 145°F for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F for 15 seconds.	6	100	0	0	6
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F for 15 seconds.	14	93.3	1	6.7	15
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F for 15 seconds.	14	100	0	0	14
09D. 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 for 15 seconds.	15	100	0	0	15
09E. Roasts, including formed roasts, are cooked to 130°F for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).	0	0	0	0	0
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart).	0	0	0	0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding.	5	83.3	1	16.7	6
10B. Commercially-processed ready-to-eat food, reheated to 135°F or above for hot holding.	4	100	0	0	4
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	0	0	0	0	0
11A. Handwashing facilities are conveniently located and accessible for employees.	54	84.4	10	15.6	64
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	59	92.2	5	7.8	64
12A. Food Employees eat, drink, and use tobacco only in designated areas.	55	85.9	9	14.1	64
12B. 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.	64	100	0	0	64
12C. Other (describe in comments section)	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	35	68.6	16	31.4	51
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	3	21.4	11	78.6	14
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	1	100	0	0	1
14C. Other (describe in the comments section)	0	0	0	0	0
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F or below.	52	81.3	12	18.8	64
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F or above.	53	100	0	0	53

Information Statement	IN	IN %	OUT	OUT %	Total
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	59	92.2	5	7.8	64
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	61	95.3	3	4.7	64
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	62	96.9	2	3.1	64
15F. Other (describe in the comments section)	0	0	0	0	0
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	1	100	1
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	4	100	4
16C. 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 Food Code.	0	0	0	0	0
16D. Other (describe in the comments section)	0	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods.	63	98.4	1	1.6	64
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	14	100	0	0	14
17C. Food is protected from contamination during transportation/receiving.	5	100	0	0	5
17D. TCS Food is received at a temperature of 41°F or below OR according to Law.	1	100	0	0	1
17E. Food is safe and unadulterated.	57	89.1	7	10.9	64
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	3	30	7	70	10
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	9	52.9	8	47.1	17
17H. Other (describe in comments section)	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	47	73.4	17	26.6	64
18B. Other (describe in the comments section)	0	0	0	0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	40	62.5	24	37.5	64
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	46	71.9	18	28.1	64
19C. Other (describe in the comments section)	0	0	0	0	0

3. Actual Observations – Fast-Food and Full-Service Combined (FoodSHIELD Report #2B)

Information Statement	IN	IN %	OUT	OUT %	Total
01A. 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.	92	69	42	31.3	134
01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the Food Code.	85	63	49	36.6	134
02. Food employees do not contact ready-to-eat foods with bare hands.	129	96	5	3.7	134
03A. Raw animal foods are separated from ready-to-eat foods.	89	79	24	21.2	113
03B. Different raw animal foods are separated from each other.	87	89	11	11.2	98
03C. Food is protected from environmental contamination - actual contamination observed.	128	96	6	4.5	134
03D. Food is protected from environmental contamination - potential contamination.	67	50	67	50	134
03E. Other (describe in the comments section)	0	0	0	0	0
04A. Food contact surfaces and utensils are clean to sight and touch and sanitized before use.	81	60	53	39.6	134
04B. Equipment food contact surfaces and utensils are cleaned and sanitized properly using manual warewashing procedures.	37	71	15	28.8	52
04C. Equipment food contact surfaces and utensils are cleaned and sanitized properly using mechanical warewashing equipment.	36	78	10	21.7	46
04D. Other (describe in the comments section)	0	0	0	0	0
05A. TCS Food is maintained at 41°F or below, except during preparation, cooking, cooling, or when time is used as a public health control.	46	34	88	65.7	134
05B. Raw shell eggs are stored under refrigeration that maintains ambient air temperature of 45°F or less.	54	81	13	19.4	67
05C. Other (describe in the temperature chart and comments section below)	0	0	0	0	0
06A. TCS Food is maintained at 135°F or above, except during preparation, cooking, cooling, or when time is used as a public health control.	85	86	14	14.1	99
06B. Roasts are held at a temperature of 130°F or above.	4	100	0	0	4
06C. Other (describe in the temperature chart and comments section)	0	0	0	0	0
07A.Cooked TCS Food is cooled from 135°F to 70°F within 2 hours and from 135°F to 41°F or below within 6 hours.	20	47	23	53.5	43
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours.	1	7.7	12	92.3	13
07C. Proper cooling methods / equipment are used.	38	56	30	44.1	68
07D. Other (describe in the temperature chart and comments section)	0	0	0	0	0
08A. Ready-to-eat, TCS Food (prepared on-site) held for more than 24 hours is date marked as required.	108	84	20	15.6	128
08B. Open commercial containers of prepared ready-to-eat TCS Food held for more than 24 hours are date marked as required.	107	96	5	4.5	112
08C. Ready-to-eat, TCS Food prepared on-site and/or opened commercial container exceeding 7 days at 41°F is discarded.	98	78	28	22.2	126
08D. Other (describe in the comments section)	0	0	0	0	0

Information Statement	IN	IN %	OUT	OUT %	Total
09A. Raw shell eggs broken for immediate service are cooked to 145°F for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F for 15 seconds.	9	100	0	0	9
09B. Pork; Fish; Beef; Commercially-raised Game Animals are cooked to 145°F for 15 seconds.	15	94	1	6.3	16
09C. Comminuted Fish, Meats, Commercially-raised Game Animals are cooked to 155°F for 15 seconds.	36	100	0	0	36
09D. 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 for 15 seconds.	28	100	0	0	28
09E. Roasts, including formed roasts, are cooked to 130°F for 112 minutes or as Chart specifies and according to oven parameters per Chart (NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).	1	100	0	0	1
09F. Other Cooking Observations (describe in the Comment Section and Temperature Chart).	0	0	0	0	0
10A. TCS Food that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding.	7	78	2	22.2	9
10B. Commercially-processed ready-to-eat food, reheated to 135°F or above for hot holding.	5	100	0	0	5
10C. Other Reheating Observations (describe in the Comments Section and Temperature Chart below)	0	0	0	0	0
11A. Handwashing facilities are conveniently located and accessible for employees.	112	84	22	16.4	134
11B. Handwashing facilities are supplied with hand cleanser / disposable towels / hand drying devices.	123	92	11	8.2	134
12A. Food Employees eat, drink, and use tobacco only in designated areas.	118	88	16	11.9	134
12B. 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.	134	100	0	0	134
12C. Other (describe in comments section)	0	0	0	0	0
13. Consumers are properly advised of risks of consuming raw or undercooked animal foods.	43	72	17	28.3	60
14A. When time only is used as a public health control for 4 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	19	46	22	53.7	41
14B. When time only is used as a public health control for 6 HOURS, the food establishment follows procedures to serve or discard food as specified in Section 3-501.19 of the Food Code.	3	100	0	0	3
14C. Other (describe in the comments section)	0	0	0	0	0
15A. Refrigeration / cold holding units have sufficient capacity to maintain TCS Foods at 41°F or below.	117	87	17	12.7	134
15B. Hot holding units have sufficient capacity to maintain TCS Foods at 135°F or above.	109	99	1	0.9	110

Information Statement	IN	IN %	OUT	OUT %	Total
15C. Refrigeration and hot storage units are equipped with accurate ambient air temperature measuring device.	123	92	11	8.2	134
15D. Accurate temperature measuring device, with appropriate probe, is provided and accessible for use to measure internal food temperatures.	128	96	6	4.5	134
15E. Accurate temperature measuring devices and/or tests kits provided and accessible for use to measure sanitization rinse temperatures and/or sanitization concentrations.	129	96	5	3.7	134
15F. Other (describe in the comments section)	1	100	0	0	1
16A. Food establishment conducts reduced oxygen packaging without a variance as specified in Section 3-502.12 of the Food Code.	0	0	1	100	1
16B. Food establishment performs specialized process in accordance with approved variance and HACCP Plan when required.	0	0	6	100	6
16C. 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 Food Code.	1	100	0	0	1
16D. Other (describe in the comments section)	0	0	0	0	0
17A. All food is from regulated food processing plants / No home prepared/canned foods.	133	99	1	0.7	134
17B. Shellfish are from NSSP-listed sources. No recreationally caught shellfish are received/sold.	14	100	0	0	14
17C. Food is protected from contamination during transportation/receiving.	10	100	0	0	10
17D. TCS Food is received at a temperature of 41°F or below OR according to Law.	4	80	1	20	5
17E. Food is safe and unadulterated.	125	93	9	6.7	134
17F. Shellstock tags/labels are retained for 90 days and filed in chronological order from the date the container is emptied.	3	30	7	70	10
17G. Written documentation of parasite destruction is maintained for 90 days for fish products.	9	53	8	47.1	17
17H. Other (describe in comments section)	0	0	0	0	0
18A. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored, and used.	104	78	30	22.4	134
18B. Other (describe in the comments section)	0	0	0	0	0
19A. The person in charge accurately describes foods identified as major food allergens and the symptoms associated with major food allergens.	74	55	60	44.8	134
19B. Food employees are trained in food allergy awareness as it relates to their assigned duties.	93	69	41	30.6	134
19C. Other (describe in the comments section)	0	0	0	0	0

REFERENCES

Clark County, Nevada – About Clark County
https://www.clarkcountynv.gov/residents/about_clark_county/index.php

FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types (2004)
http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodborneIllnessandRiskFactorReduction/RetailFoodRiskFactorStudies/ucm089696.htm

FDA Study on the Occurrence of Foodborne Illness Risk Factors in Selected Retail and Foodservice Facility Types (2013-2024) Protocol for the Data Collection
Protocol for the Data Collection (fda.gov)

Reinventing Food Regulations (1996), National Performance Report
Reinventing Food Regulations (unt.edu)

Report of the FDA Retail Food Program Database of Foodborne Illness Risk Factors (2000)
10.PDF (archive-it.org)