Maricopa County's FDA Cooperative Agreement Grant and a Working Overview of the FDA's FoodShield Risk Factor Survey Database

By: Tesann Achilles, R.S.

Maricopa County
Environmental Services Department

Working with our community
to ensure a safe and healthy environment

VISION STATEMENT:
As the recognized regional environmental leader, we will develop and foster innovative environmental health protection programs for the safety of our residents and their environment.

MISSION STATEMENT:
The mission of the Environmental Services Department is to provide safe food, water, waste disposal and vector borne disease reduction controls to the people of Maricopa County so that they may enjoy living in a healthy and safe community.

Agenda:

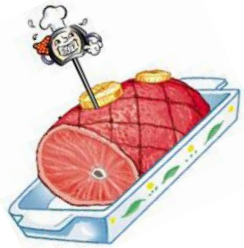
- Maricopa County's FDA Cooperative Agreement Grant overview.
- The results of Maricopa County's 2015-2016 Risk Factor Survey.
- Where is the Department going from here?
- Using the FDA's new FoodShield database program for quantifying the results of a Risk Factor Survey.

Maricopa County's FDA Five Year Cooperative Agreement Grant

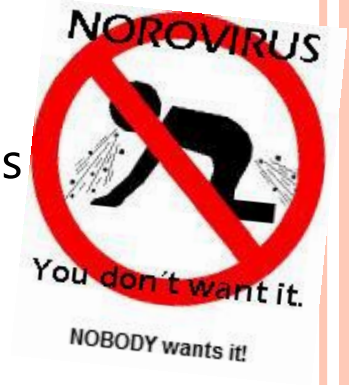
- **"Active Managerial Control (AMC) Educational Strategies for Reducing the Occurrence of Foodborne Illness"**

Maricopa County's FDA Five Year Cooperative Agreement Grant

- **The goal of this grant is to reduce the incidence of the top 10 most frequently occurring Foodborne Illness Risk Factors by educating permit holders on the effectiveness of Active Managerial Control.**



- Cooking Temperatures
- Cooling
- Reheating
- Cold Holding
- Hot Holding
- Hand Washing / No Bare Hand Contact
- Cross Contamination
- Cleaning and Sanitizing Food Contact Surfaces
- Approved Food Source
- Employee Health and Illness



Active Managerial Control
2013 FDA Food Code Definition

- **Active managerial control means the purposeful incorporation of specific actions or procedures by industry management into the operation of their business to attain control over foodborne illness risk factors.**

- **It embodies a preventive rather than reactive approach to food safety through a continuous system of monitoring and verification.**

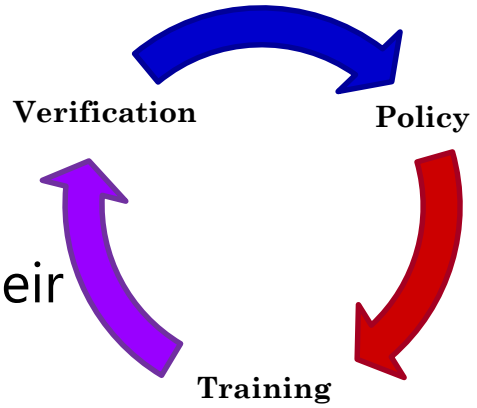
Maricopa County Environmental Services Cutting Edge Program

- **Developed in 2011**

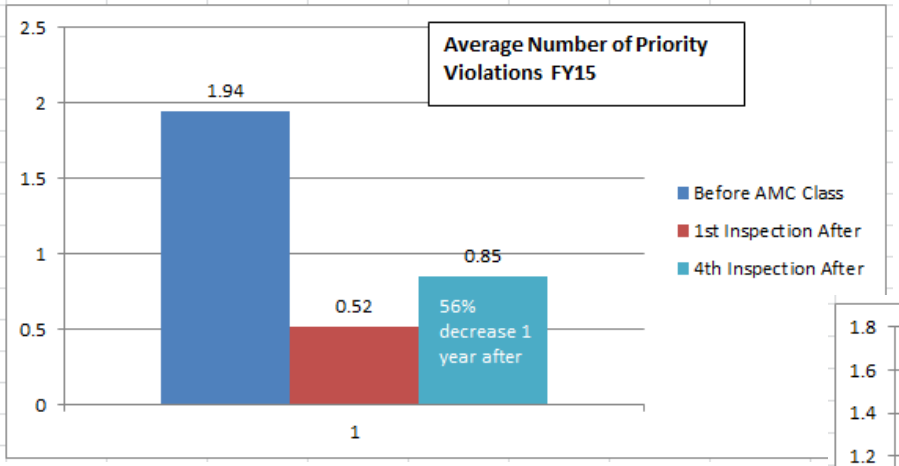
- **A program designed to promote Active Managerial Control and award those operators who are going above and beyond with food safety through:**
  - Establishing policies
  - Training Staff
  - Verifying results
    - http://www.maricopa.gov/EnvSvc/EnvHealth/FoodSafety/Default.aspx

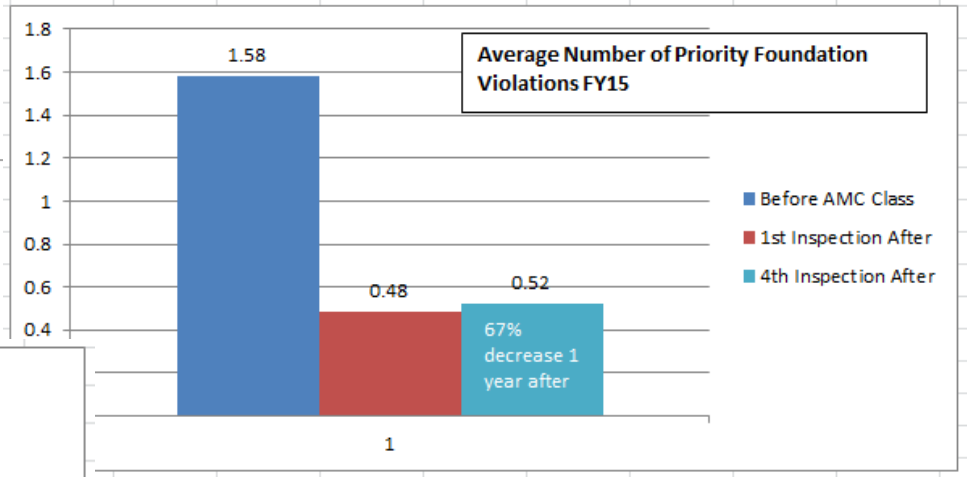
Maricopa County's Active Managerial Control Course

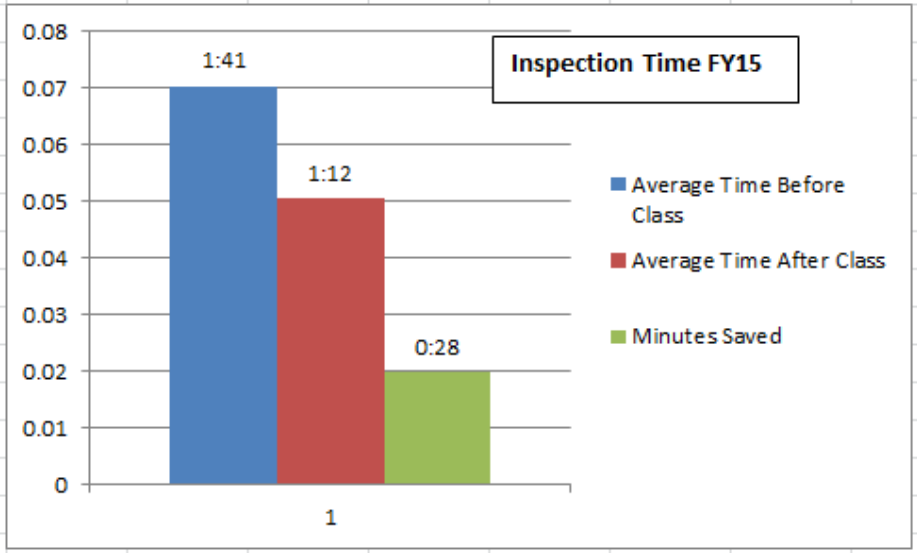
- **MCESD's Active Managerial Control Course for food service operators.**
  - Developed in 2012.
  - Promotes the active participation of management in the daily operations of their business with a focus on Policy, Training, and Verification.
  - Course attendees have a shown a reduction in the occurrence of risk factor violations.



Maricopa County's Active Managerial Control Course







Maricopa County's FDA Five Year Cooperative Agreement Grant Overview

- **Goals of grant:**
  - Expand attendance in AMC course.
  - Train staff on AMC.
  - Align internal policies, procedures, and training materials with AMC intervention strategies.
  - AMC Toolbox: develop guidance documents, templates, logs, videos and handouts that emphasize policy, training and verification.
  - Expand enrollment in MCESD's Cutting Edge Program.
  - Risk factor studies conducted in Years 1 and 5 in order to determine program effectiveness.
  - Share results with other food safety programs.

Maricopa County's FDA Five Year Cooperative Agreement Grant Overview

- **5 year FDA Cooperative Agreement grant.**
  - Year 1: Risk factor study
  - Year 2: AMC toolbox for top 5 risk factors and training staff on AMC
  - Year 3: AMC toolbox continued for top 10 risk factors
  - Year 4: Conduct outreach, link videos to inspection reports, revisions/updates
  - Year 5: Risk factor study

FDA Grant – Year 1
Risk Factor Study

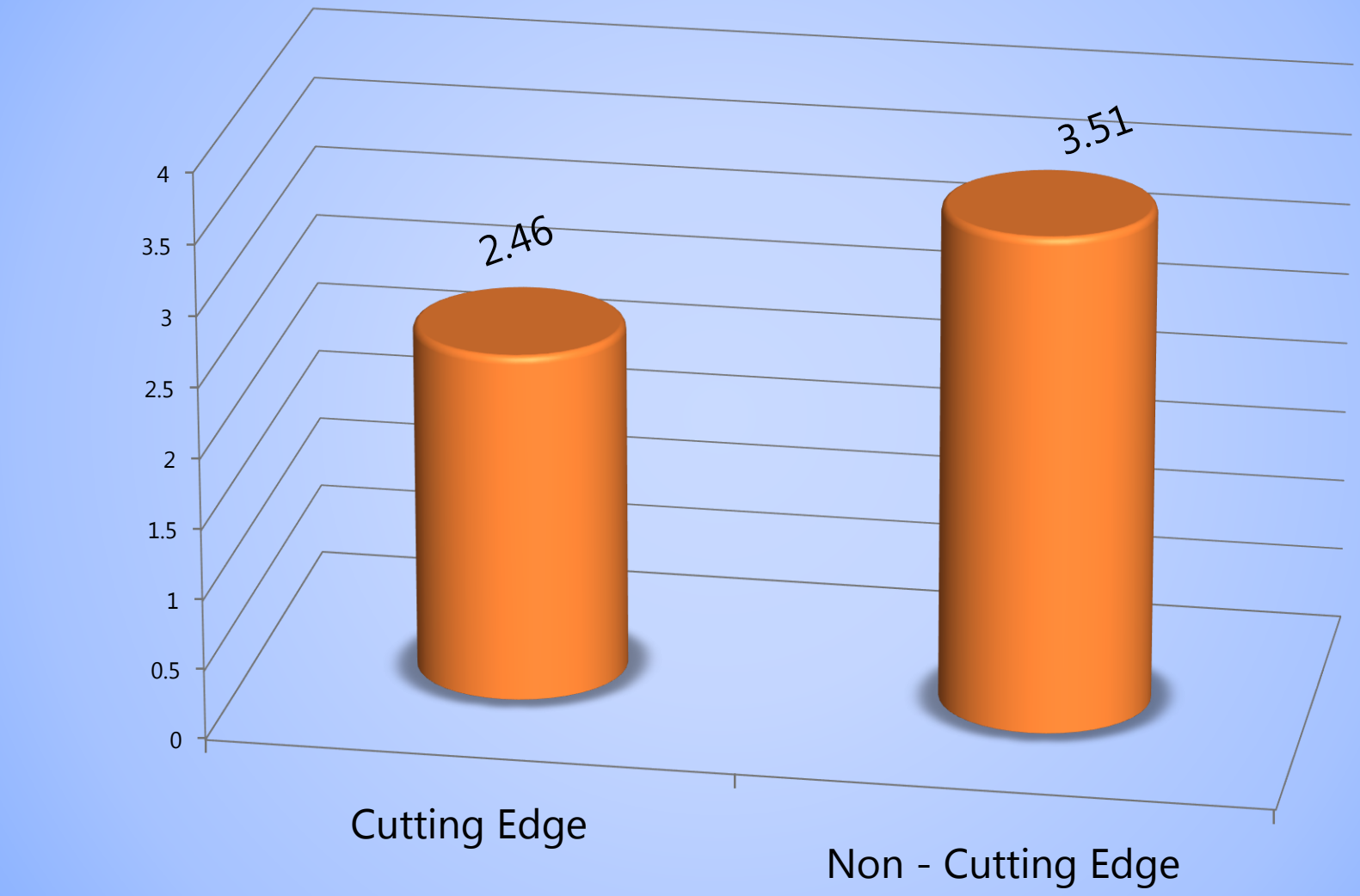
- **A total of 609 Risk Factor Survey inspections were conducted from November, 2015 through April, 2016**
  - Health Care
  - Fast Food
  - Full Service
  - Schools
  - Deli's
- **Received $49,502 to reimburse the time that supervisors conducted Risk Factor inspections**

FDA Grant – Year 1
Risk Factor Study

- **Took a representative sample of 609 establishments of the following facility types:**

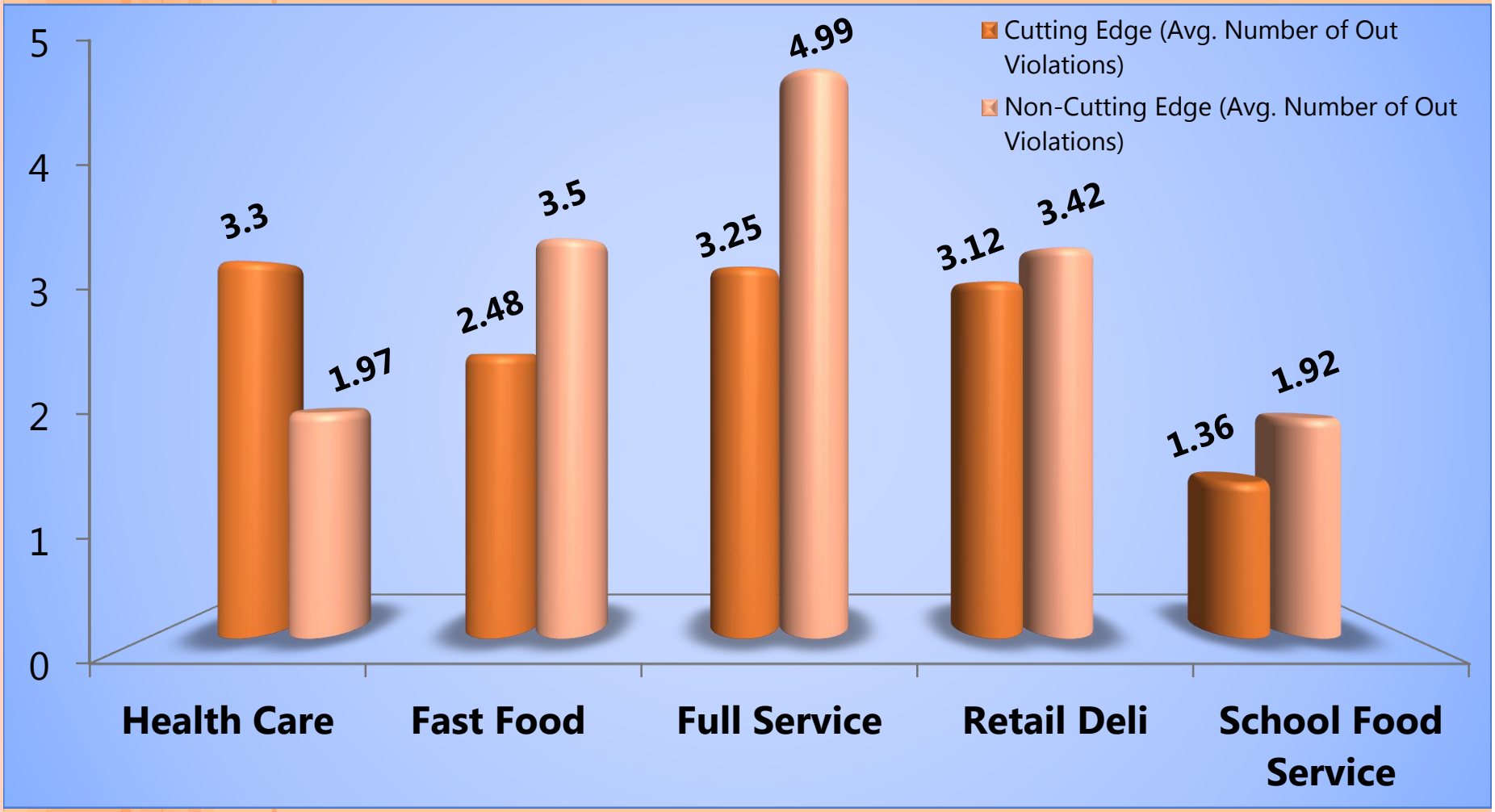
Establishment Type:	Total Sample Size	Non-Cutting Edge	Cutting Edge Facilities
Fast Food Restaurant	158	133	25
Full Service Restaurant	153	128	25
K-12 School Food Service	120	63	57
Deli Department Food Service	94	51	43
Health care facilities	84	59	25
Total	**609**	**434**	**175**

2015-2016 Risk Factor Survey Results

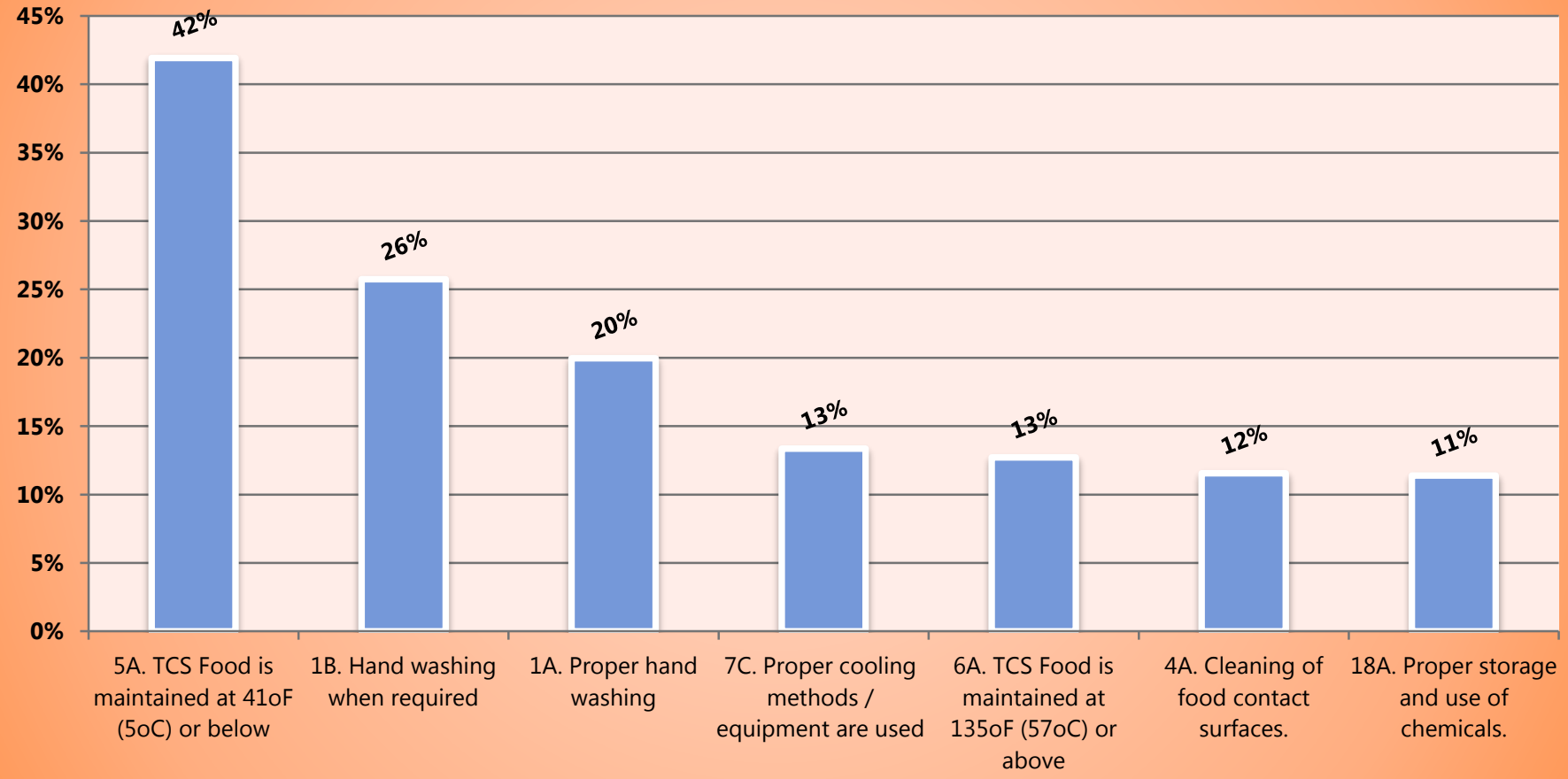


2015-2016 Risk Factor Survey Results

Average Number of Violations Observed by Facility Type



2015-2016 Risk Factor Survey Results



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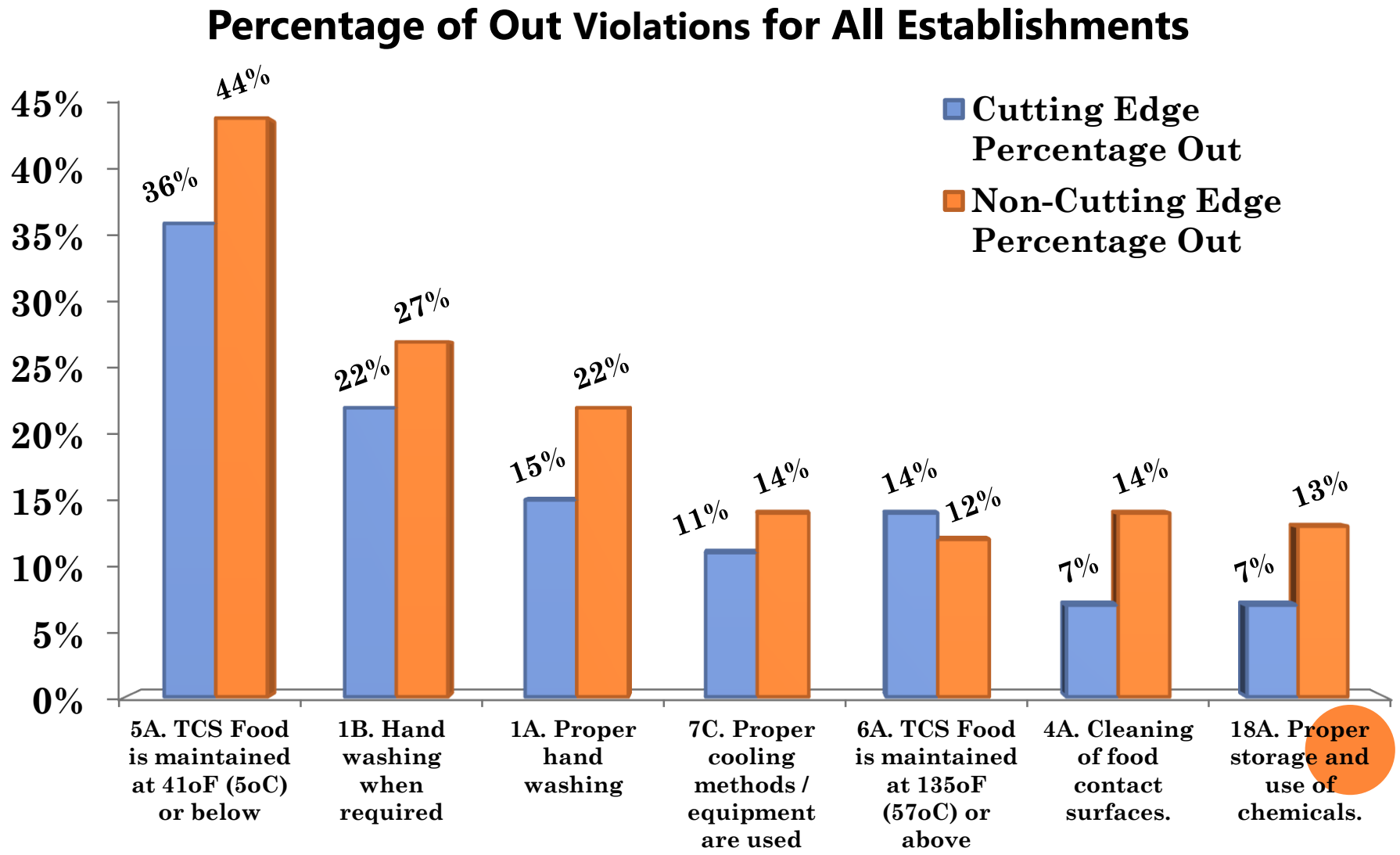

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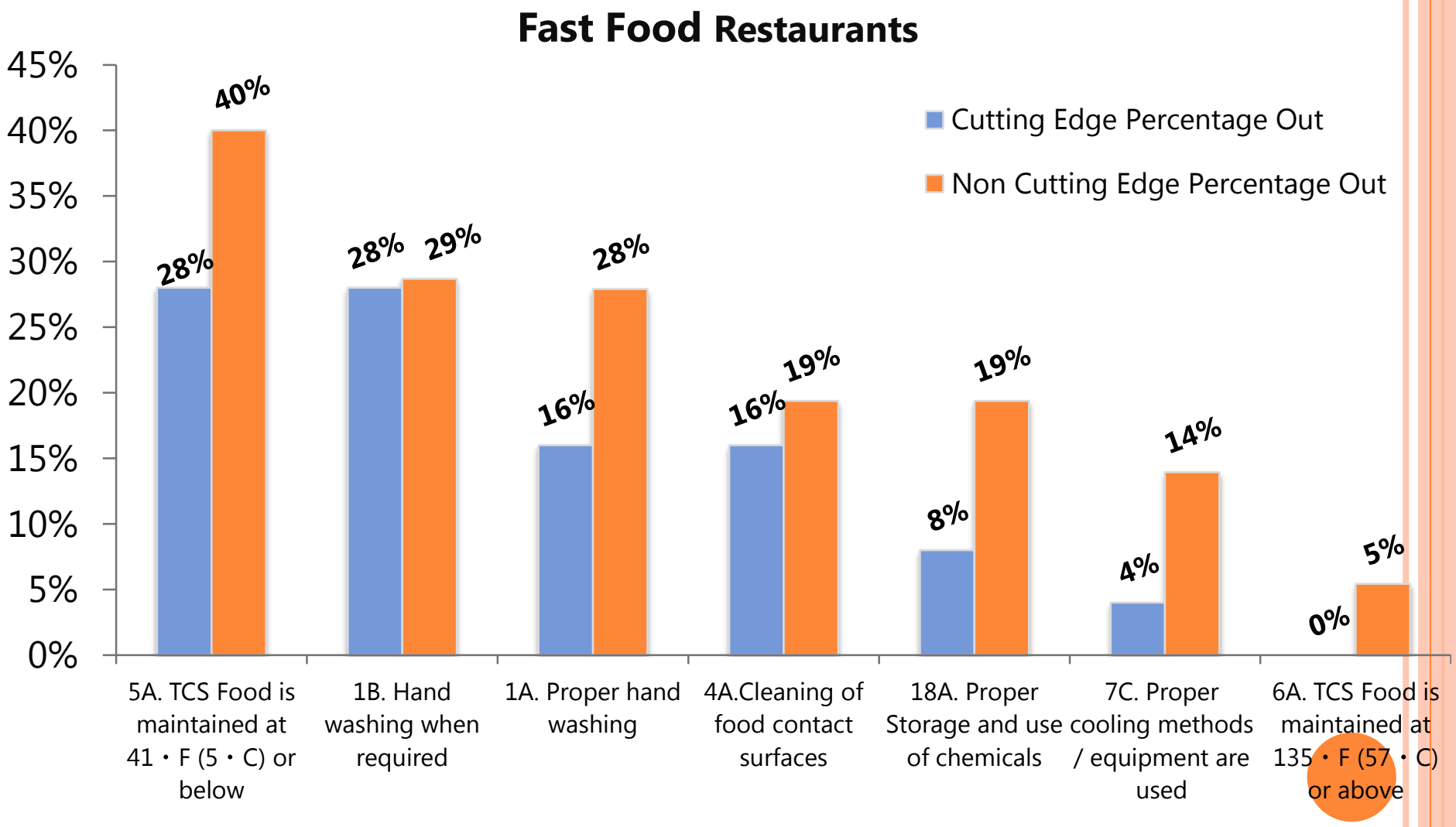

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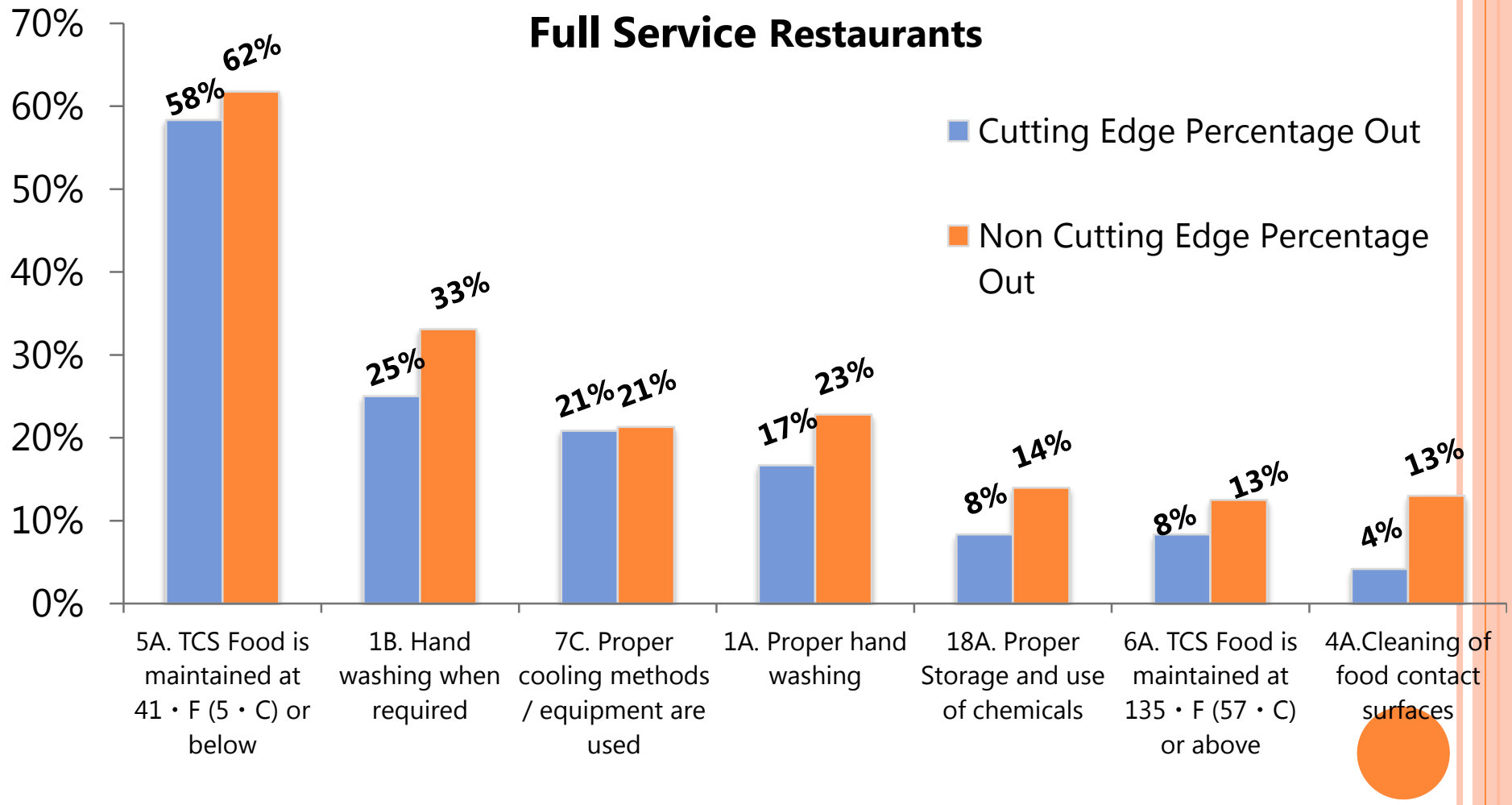

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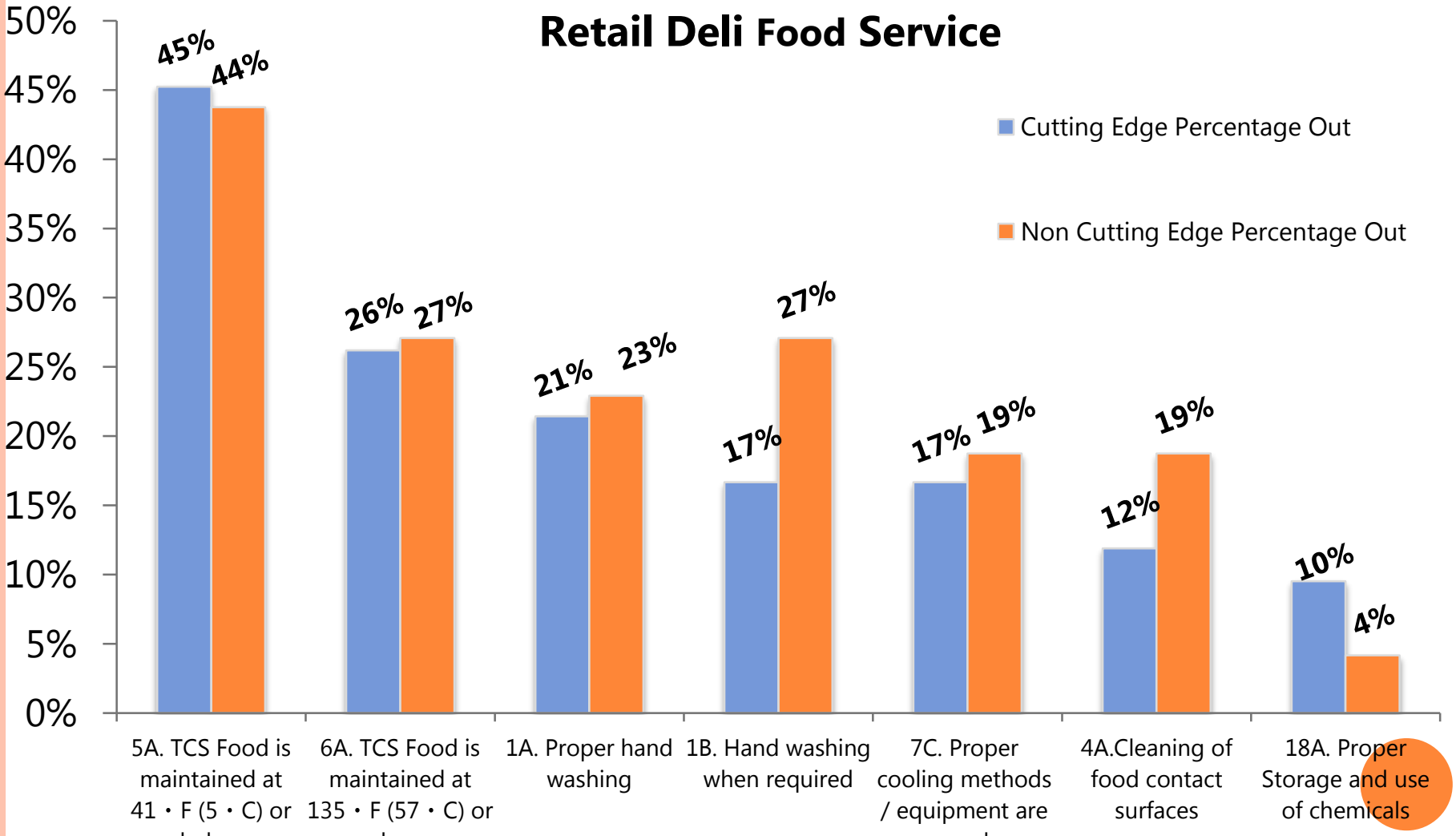

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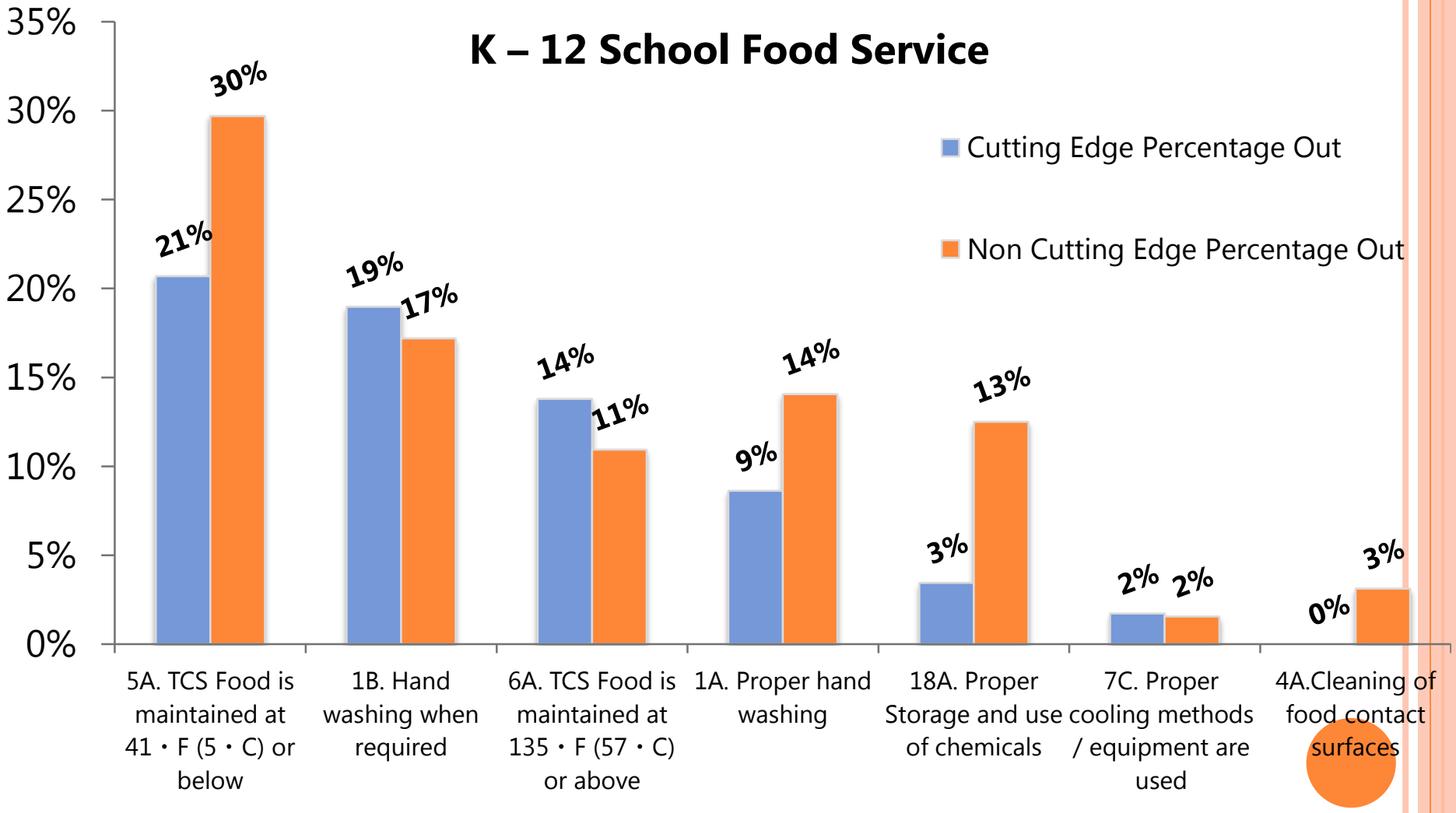
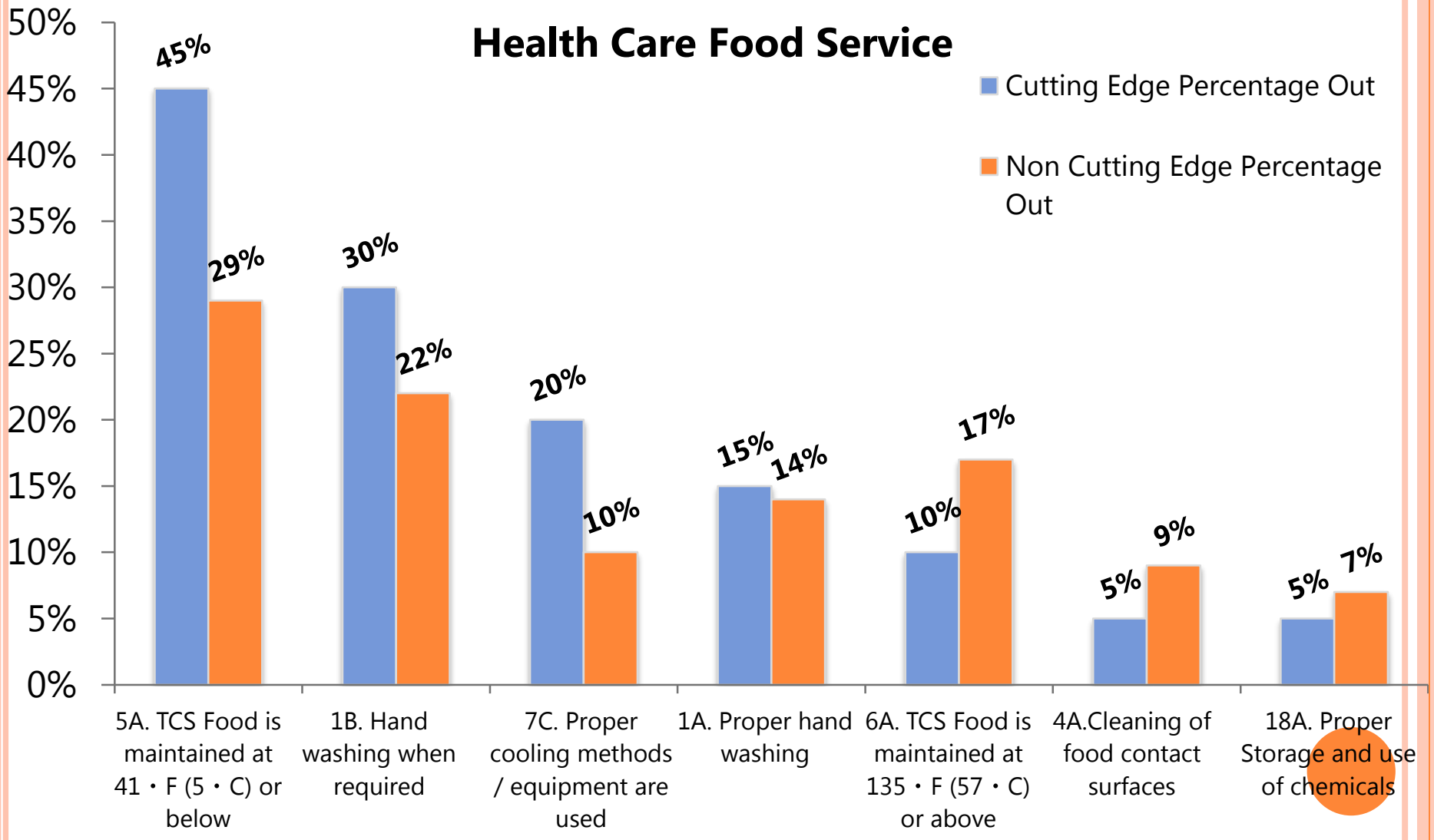


2015-2016 Risk Factor Survey Results



FDA's Voluntary Retail Food Regulatory Program Standards - Standard 9

- **Every 5 years, a jurisdiction will conduct a risk factor study to determine the effectiveness of their food safety program in addition to a Self Assessment on the Standards.**

FDA Grant – Year 2

- **AMC PSAs and commercials (airtime of English and Spanish stations - $10,000)**
- **Taping and editing AMC classes in multiple languages to place on the Internet ($2880)**
- **Train the Trainer classes for all EH employees ($10,464)**
  - Teaching and developing course - $3120
  - 90 inspectors attending - $5940
  - 18 supervisors attending - $1404
- **AMC Toolbox for top 5 risk factors**
  - 6 inspectors assisting with developing guidelines, handouts, policies, and logs - $3960
  - 2 supervisors assisting with developing guidelines, handouts, policies, and logs - $1560
  - 2 EOPS assisting with developing guidelines, handouts, policies, and logs - $1800
- **2 interns to develop and edit media videos – part-time, $10,140**
- **Purchasing software licenses for video and publication enhancements - $1750**
- **Publications - $4450**
- **Contracted translation services to translate materials into Spanish, Tagalog, Chinese, Vietnamese, and Korean - $4485**

Maricopa County's FDA Five Year Cooperative Agreement Grant Overview

- **5 year FDA Cooperative Agreement grant**
  - Year 1: Risk factor study
  - Year 2: AMC toolbox for top 5 risk factors and training staff on AMC
  - Year 3: AMC toolbox continued/expanded to include top 10 risk factors
  - Year 4: Outreach, videos linked to inspection reports, revisions/updates
  - Year 5: Risk factor study

FDA's FoodShield Risk Factor Survey Data Base

- Maricopa County's Risk Factor Survey time period (Mid-November 2015 thru April, 2016).
- County was granted special access to the database in February, 2016.
- Created two databases for Maricopa County (Cutting Edge and Non-Cutting Edge Programs).

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Risk Retail Options

You are approved for more than one Risk Retail . Please select which one you wish to be directed to:

1. AZ - CE MCESD
2. AZ -MCESD

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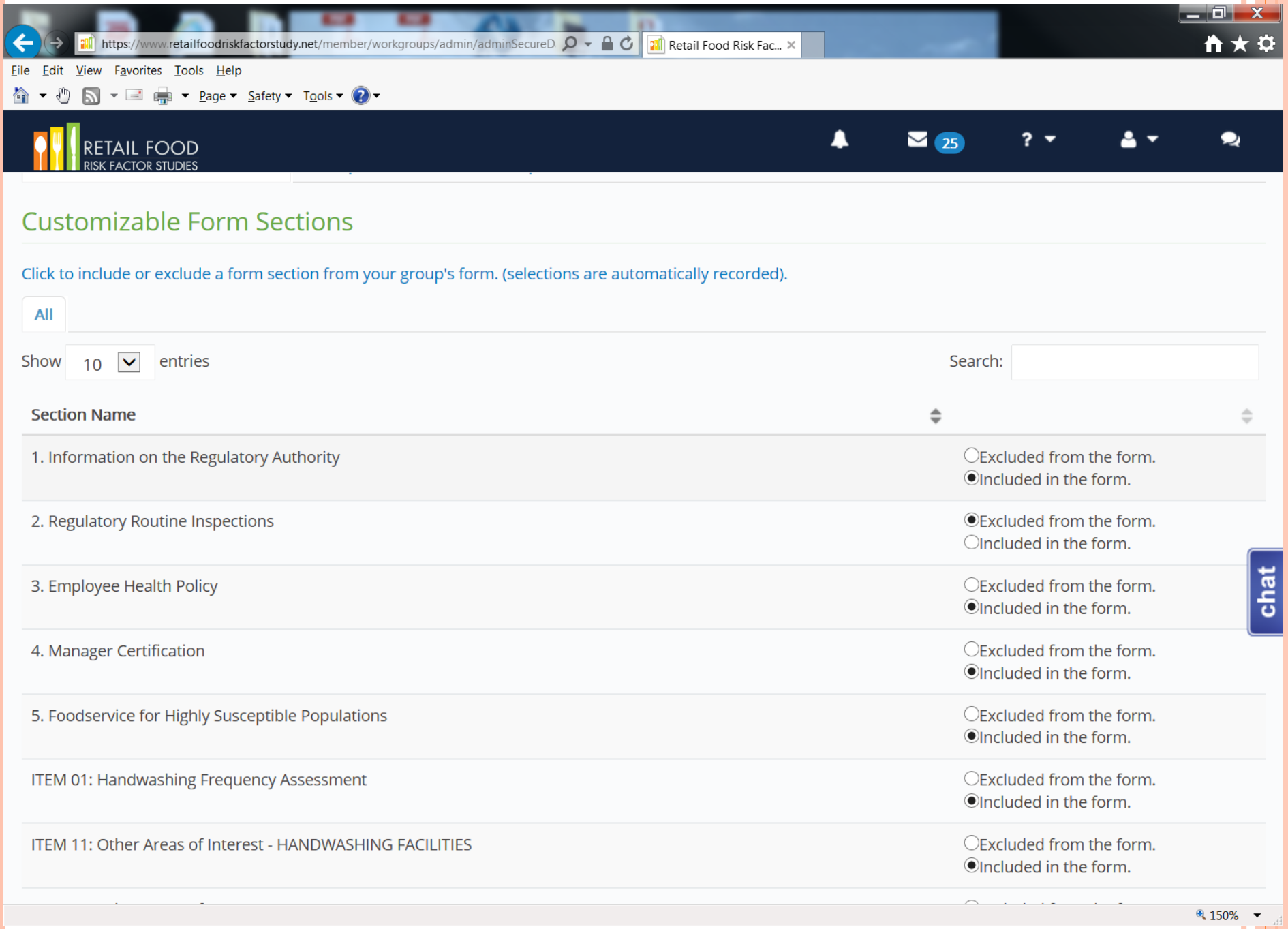
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Show 10 entries
Search:
Section Name
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2. Regulatory Routine Inspections
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3. Employee Health Policy
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4. Manager Certification
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5. Foodservice for Highly Susceptible Populations
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ITEM 01: Handwashing Frequency Assessment
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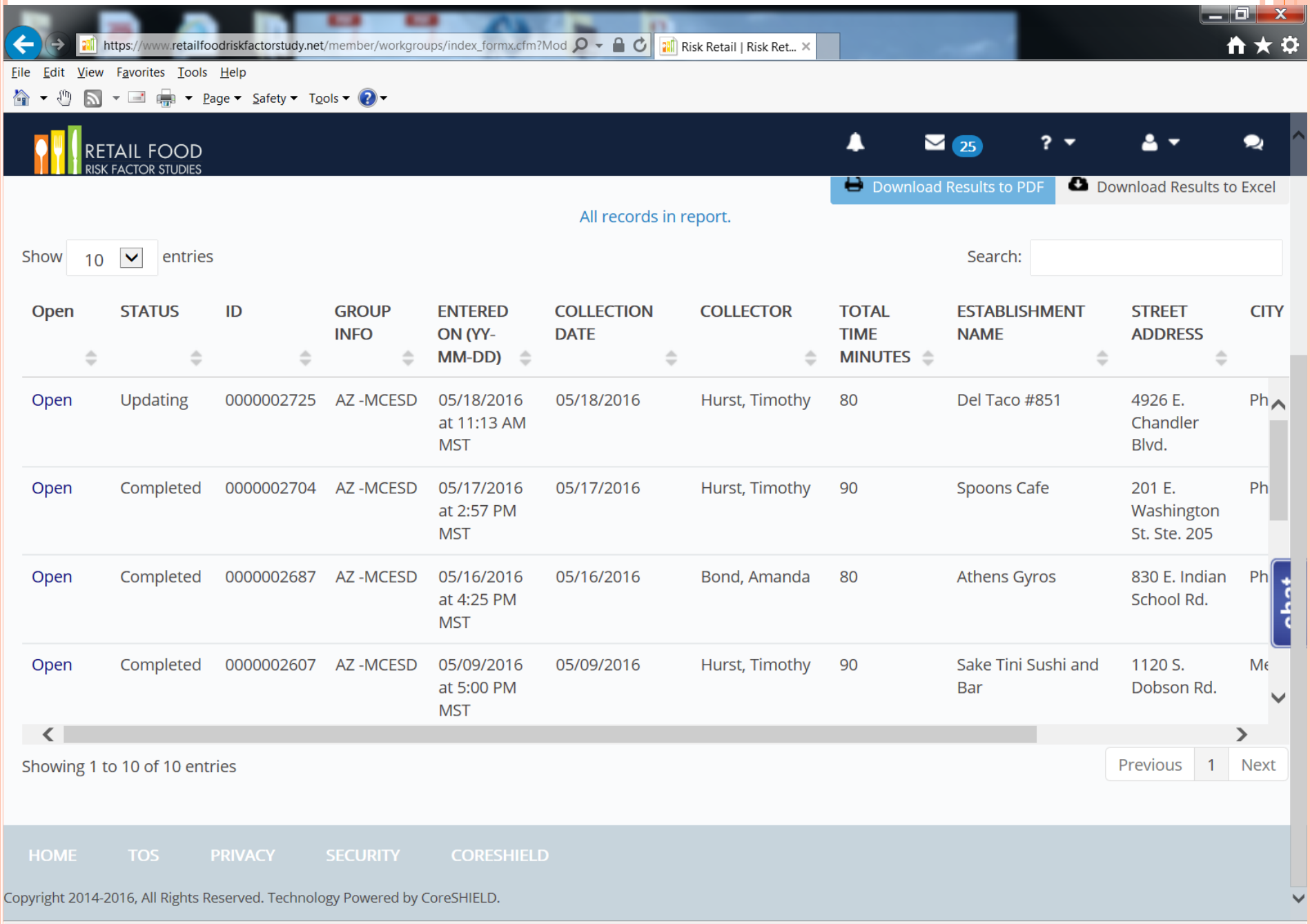
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Open Completed 0000002607 AZ -MCESD 05/09/2016 at 5:00 PM MST 05/09/2016 Hurst, Timothy 90 Sake Tini Sushi and Bar 1120 S. Dobson Rd. Me
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Navigation:

INDUSTRY SEGMENT

Progress: 100 %

Data Collection Options

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INDUSTRY SEGMENT

Food Safety Management System Assessment Risk Factor Category: *	1. Poor Personal Hygiene, Data Items #1 and #2
Industry Segment: *	Restaurants
Facility Types: *	Full Service
What is the current data collection reporting period?	October 1, 2015 – December 31, 2016

After saving this page, the form will be locked for Facility Type and Food Safety Management System Assessment.

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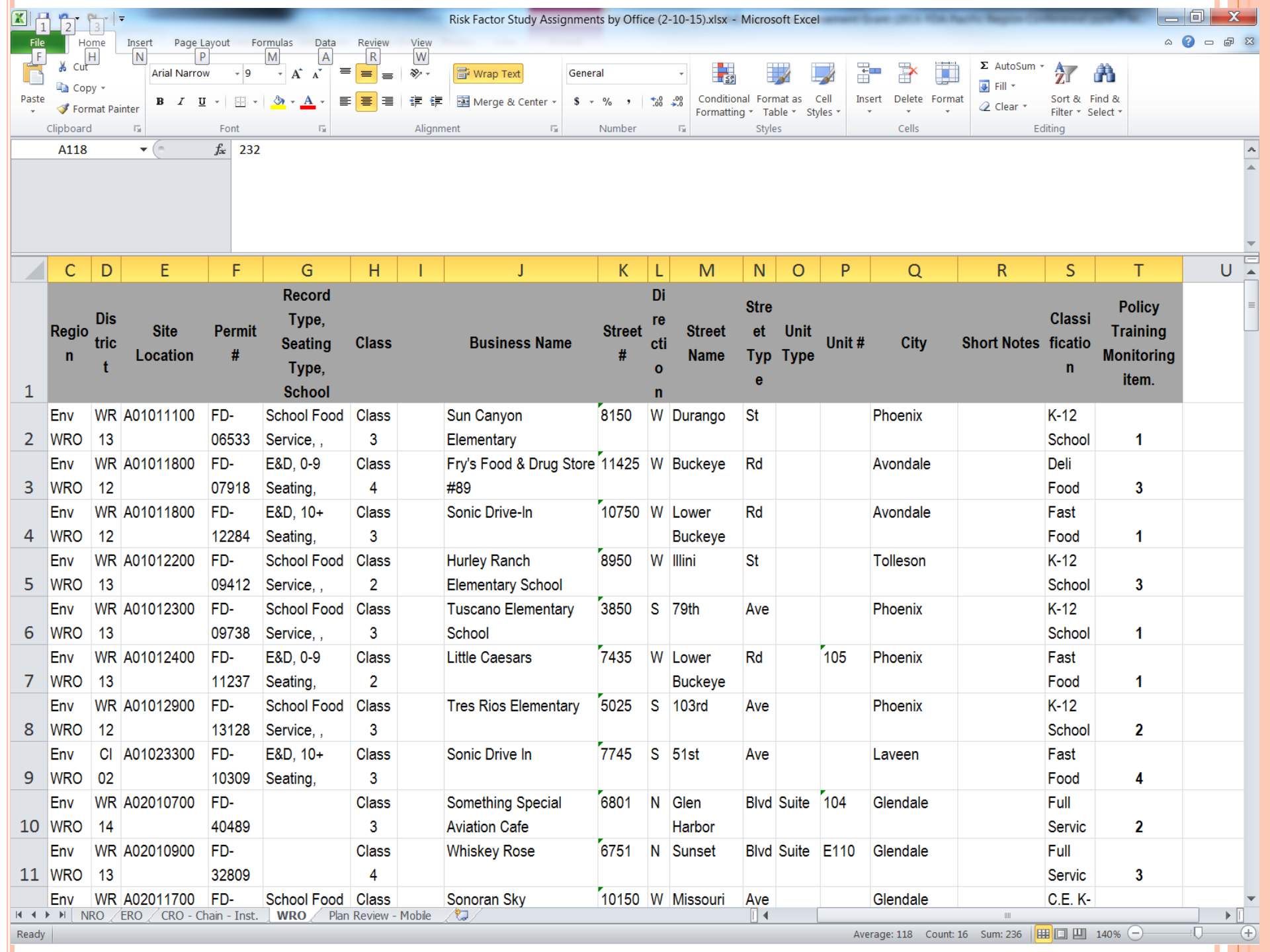
Policy, Training, and Monitoring

- **Food Safety Management System Categories:**
  - **PTM #1 – Poor Personal Hygiene.**
  - **PTM #2 – Contaminated Equipment / Protection from Contamination.**
  - **PTM #3 – Improper Holding / Time and Temperatures.**
  - **PTM #4 – Inadequate Cooking / Reheating.**

POLICY, TRAINING, MONITORING LEVEL

Score (Number of "YES" Responses)	Description
1	**Non-Existent** – No system in place or haphazardly implemented. (number of "YES" responses is 0 or 1)
2	**Underdeveloped** – System in early development. Efforts are being made but there are crucial gaps in completeness and/or consistency. (number of "YES" responses is 2)
3	**Well Developed** – System is complete, consistent, and oral or a combination of oral and written. The preponderance of the management system is oral. (number of "YES" responses is 3)
4	**Well Developed and Documented** – System is complete, consistent, and primarily written. The preponderance of the management system is written. (number of "YES: responses is 4)

FOOD SAFETY MANAGEMENT SYSTEM ASSESSMENT								
PROCEDURES			TRAINING			MONITORING		
☐	1	COMMENTS:	☐	1	COMMENTS:	☐	1	COMMENTS:
☐	2		☐	2		☐	2	
☐	3		☐	3		☐	3	
☐	4		☐	4		☐	4	
☐	NA		☐	NA		☐	NA	



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1	Region	District	Site Location	Permit #	Record Type, Seating Type, School	Class		Business Name	Street #	Direction	Street Name	Street Type	Unit Type	Unit #	City	Short Notes	Classification	Policy Training Monitoring item.	
2	Env WRO	WR 13	A01011100	FD-06533	School Food Service, ,	Class 3		Sun Canyon Elementary	8150	W	Durango	St			Phoenix		K-12 School	1	
3	Env WRO	WR 12	A01011800	FD-07918	E&D, 0-9 Seating,	Class 4		Fry's Food & Drug Store #89	11425	W	Buckeye	Rd			Avondale		Deli Food	3	
4	Env WRO	WR 12	A01011800	FD-12284	E&D, 10+ Seating,	Class 3		Sonic Drive-In	10750	W	Lower Buckeye	Rd			Avondale		Fast Food	1	
5	Env WRO	WR 13	A01012200	FD-09412	School Food Service, ,	Class 2		Hurley Ranch Elementary School	8950	W	Illini	St			Tolleson		K-12 School	3	
6	Env WRO	WR 13	A01012300	FD-09738	School Food Service, ,	Class 3		Tuscano Elementary School	3850	S	79th	Ave			Phoenix		K-12 School	1	
7	Env WRO	WR 13	A01012400	FD-11237	E&D, 0-9 Seating,	Class 2		Little Caesars	7435	W	Lower Buckeye	Rd		105	Phoenix		Fast Food	1	
8	Env WRO	WR 12	A01012900	FD-13128	School Food Service, ,	Class 3		Tres Rios Elementary	5025	S	103rd	Ave			Phoenix		K-12 School	2	
9	Env WRO	CI 02	A01023300	FD-10309	E&D, 10+ Seating,	Class 3		Sonic Drive In	7745	S	51st	Ave			Laveen		Fast Food	4	
10	Env WRO	WR 14	A02010700	FD-40489		Class 3		Something Special Aviation Cafe	6801	N	Glen Harbor	Blvd	Suite	104	Glendale		Full Servic	2	
11	Env WRO	WR 13	A02010900	FD-32809		Class 4		Whiskey Rose	6751	N	Sunset	Blvd	Suite	E110	Glendale		Full Servic	3	
	Env	WR	A02011700	FD-	School Food	Class		Sonoran Sky	10150	W	Missouri	Ave			Glendale		C.E. K-		

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Navigation: INFORMATION ON THE REGULATORY AUTH

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INFORMATION ON THE REGULATORY AUTHORITY

Name of the Jurisdiction with Regulatory Oversight: *	Maricopa County Environmental Services Department
Enrolled in FDA Retail Food Program Standards: *	Yes
Jurisdiction Meets Standard 1: *	YES – Verified by Audit
Jurisdiction Uses a Grading System: *	YES – Letter Grade
Jurisdiction's Program Includes Public Reporting of Inspection Results: *	YES – Posting on-site and Posting on the Internet
Jurisdiction Has a Mandatory Food Protection Manager Certification Requirement: *	YES – Based ONLY on successful completion of an ANSI-Accredited P
Scope of Food Protection Manager Certification Requirement: *	Person in Charge – One Per Establishment

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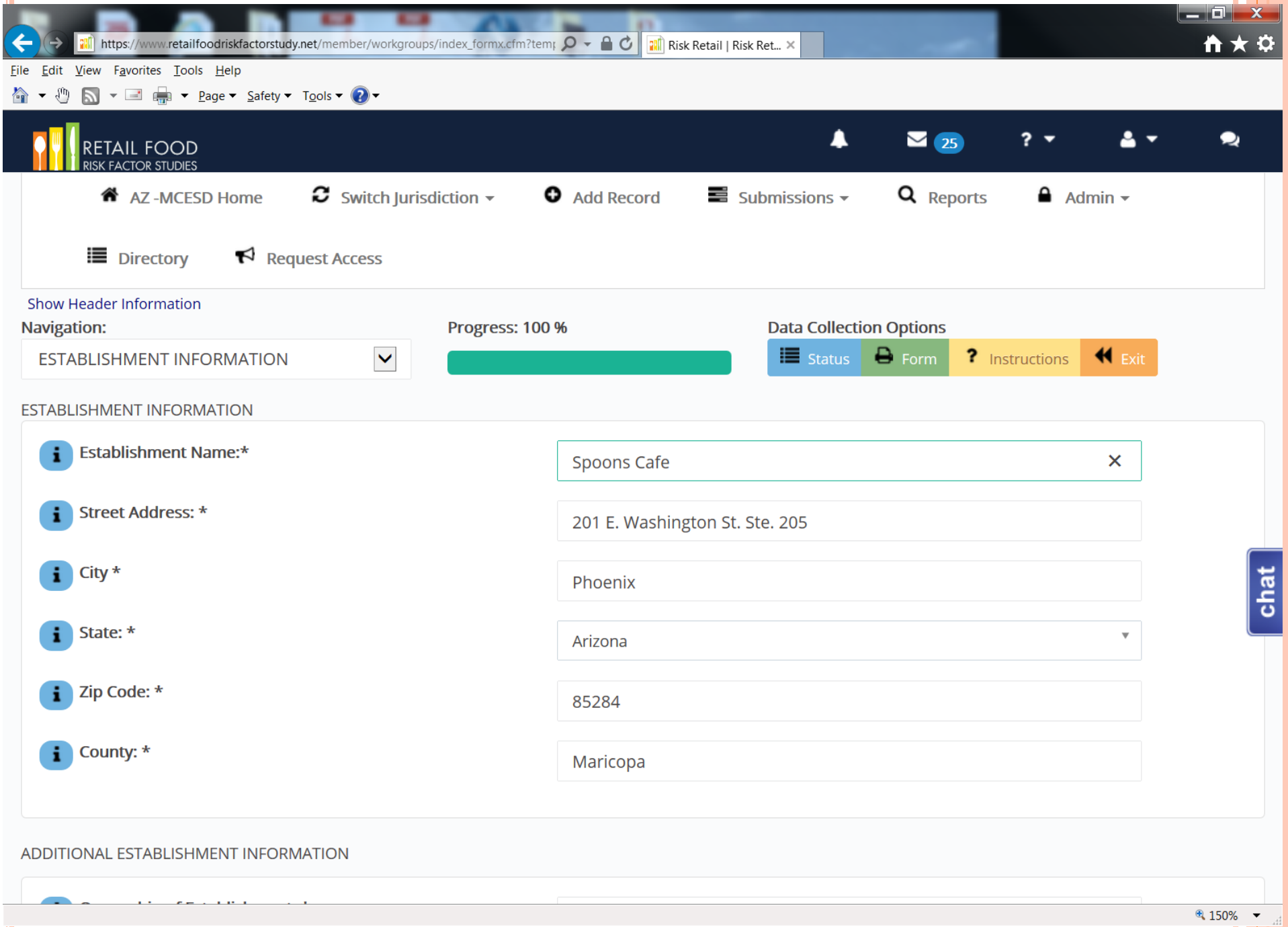
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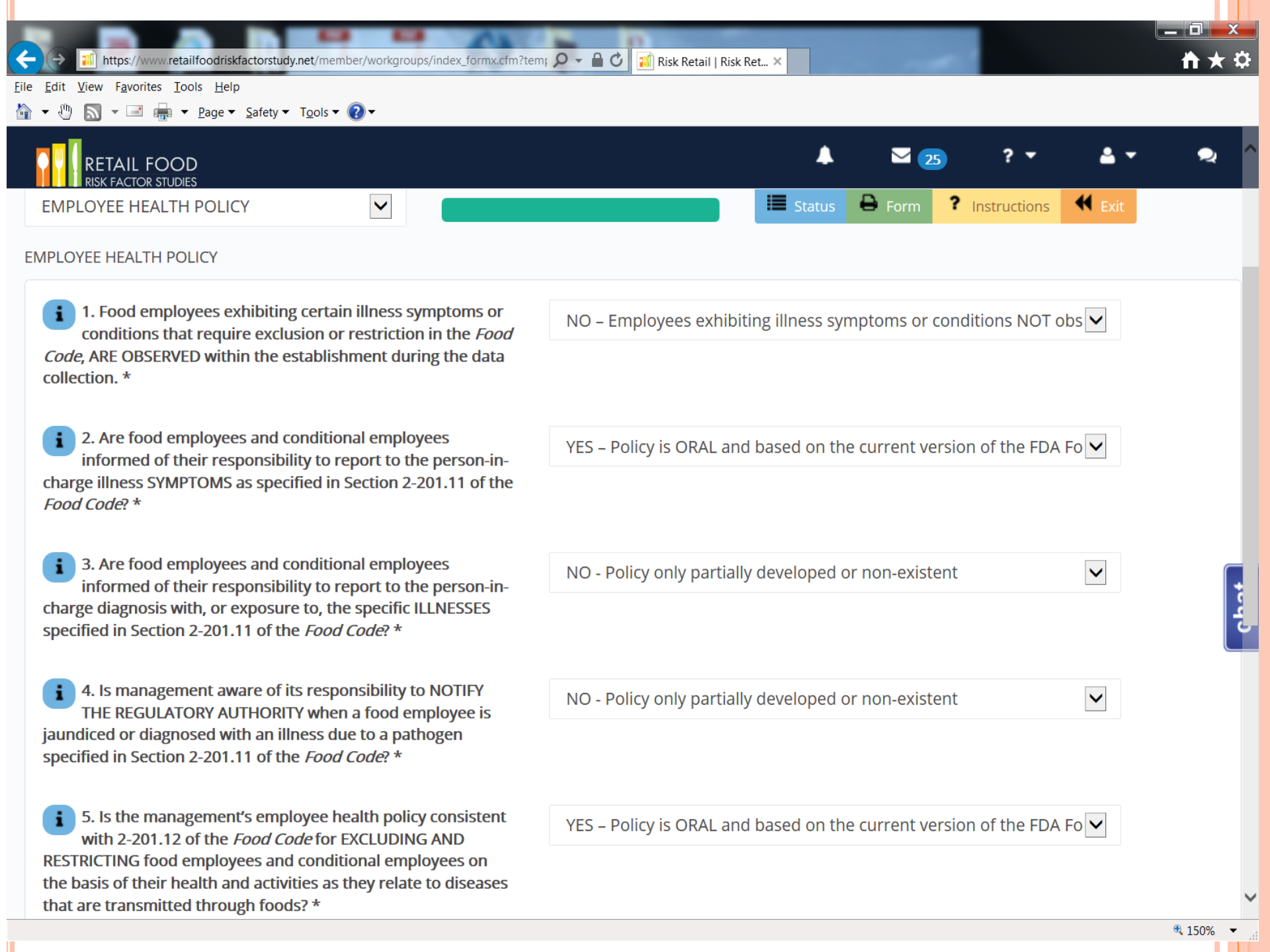
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EMPLOYEE HEALTH POLICY
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EMPLOYEE HEALTH POLICY
1. Food employees exhibiting certain illness symptoms or conditions that require exclusion or restriction in the *Food Code*, ARE OBSERVED within the establishment during the data collection. *
NO – Employees exhibiting illness symptoms or conditions NOT obs
2. Are food employees and conditional employees informed of their responsibility to report to the person-in-charge illness SYMPTOMS as specified in Section 2-201.11 of the *Food Code*? *
YES – Policy is ORAL and based on the current version of the FDA Fo
3. Are food employees and conditional employees informed of their responsibility to report to the person-in-charge diagnosis with, or exposure to, the specific ILLNESSES specified in Section 2-201.11 of the *Food Code*? *
NO - Policy only partially developed or non-existent
4. Is management aware of its responsibility to NOTIFY THE REGULATORY AUTHORITY when a food employee is jaundiced or diagnosed with an illness due to a pathogen specified in Section 2-201.11 of the *Food Code*? *
NO - Policy only partially developed or non-existent
5. Is the management's employee health policy consistent with 2-201.12 of the *Food Code* for EXCLUDING AND RESTRICTING food employees and conditional employees on the basis of their health and activities as they relate to diseases that are transmitted through foods? *
YES – Policy is ORAL and based on the current version of the FDA Fo
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Description of Observations - HANDWASHING

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* *

IN

01B. Hands are cleaned and properly washed when required as specified in Section 2-301.14 of the *Food Code* *

OUT

Comments

Observed staff coming into kitchen from outside, place aprons on and initiate placing pans in food in refrigeration units and handling utensils. placing gloves on without the benefit of washing hands.

HANDWASHING FREQUENCY ASSESSMENT

C1. Employee observed washing hands properly and when required.

0 #

C2. Employee observed washing hands improperly.

0 #

C3. Employee observed failing to wash hand when required.

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sliced ham	43	41	Refrigerated Open Top Make Table,Refrigerated Drawer	
sliced turkey	41	41	Refrigerated Open Top Make Table	

Showing 1 to 10 of 12 entries

Previous 1 2 Next

Add Another Entry

Summary - COLD HOLDING PRODUCT TEMPERATURE CATEGORIES

I. – Number of product temperature measurements IN Compliance with *Food Code* critical limits 7

II. – Number of OUT of Compliance product temperature measurements 1ºF - 2ºF above *Food Code* critical limits 3

III. – Number of OUT of Compliance product temperature measurements 3ºF - 4ºF above *Food Code* critical limits 0

IV. – Number of OUT of Compliance product temperature measurements 5ºF - 9ºF above *Food Code* critical limits 2

V. – Number of OUT of Compliance product temperature measurements 10ºF or more above *Food Code* critical limits 0

150%

https://www.retailfoodriskfactorstudy.net/member/workgroups/index_formx.cfm?temp
Risk Retail | Risk Ret...
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Food Product	Food Temp	Food Code Critical Limit	Hot Holding Equipment	
Clam chowder soup	158	135	Steam Table / Well	
Noodle Soup	148	135	Steam Table / Well	

Showing 1 to 2 of 2 entries

Previous 1 Next

Add Another Entry

Summary - HOT HOLDING PRODUCT TEMPERATURE CATEGORIES

I. – Number of product temperature measurements IN Compliance with *Food Code* critical limits * 2

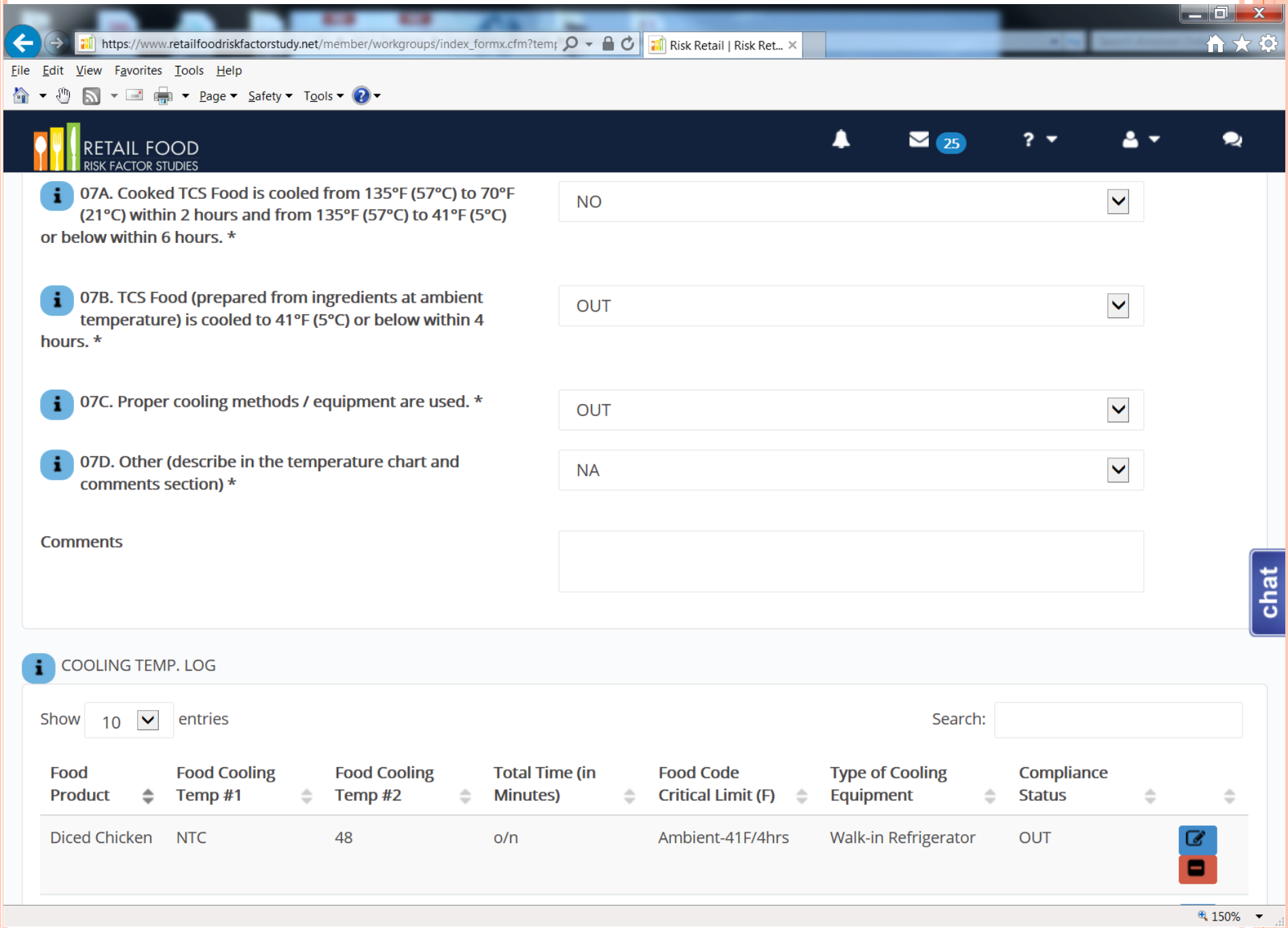
II. – Number of OUT of Compliance product temperature measurements 1ºF - 2ºF below *Food Code* critical limits * 0

III. – Number of OUT of Compliance product temperature measurements 3ºF - 4ºF below *Food Code* critical limits * 0

IV. – Number of OUT of Compliance product temperature measurements 5ºF - 9ºF below *Food Code* critical limits * 0

V. – Number of OUT of Compliance product temperature measurements 10ºF or more below *Food Code* critical limits * 0

150%


https://www.retailfoodriskfactorstudy.net/member/workgroups/index_formx.cfm?temp
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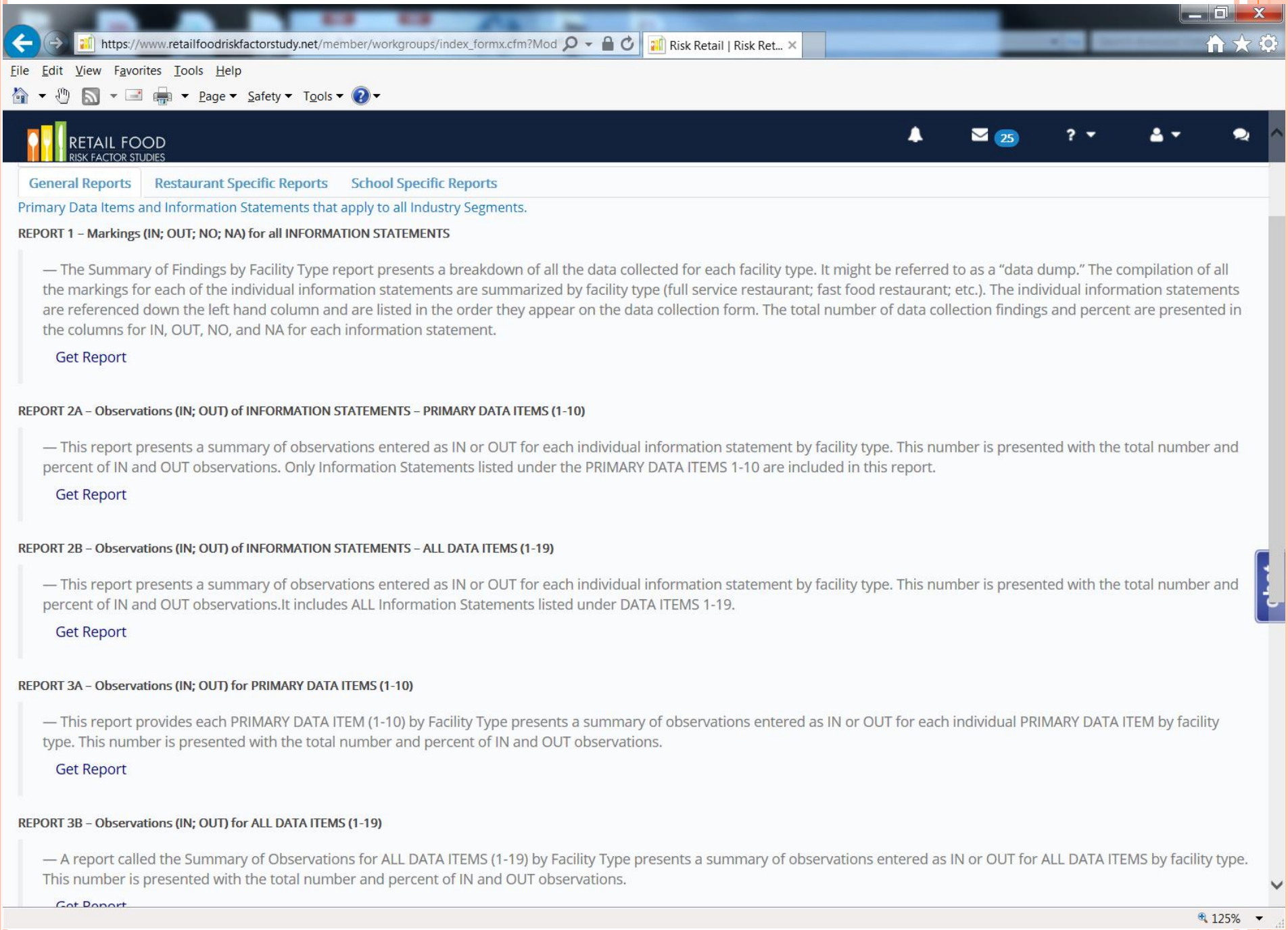
RETAIL FOOD
RISK FACTOR STUDIES
25
07A. Cooked TCS Food is cooled from 135°F (57°C) to 70°F (21°C) within 2 hours and from 135°F (57°C) to 41°F (5°C) or below within 6 hours. *
NO
07B. TCS Food (prepared from ingredients at ambient temperature) is cooled to 41°F (5°C) or below within 4 hours. *
OUT
07C. Proper cooling methods / equipment are used. *
OUT
07D. Other (describe in the temperature chart and comments section) *
NA
Comments
chat
COOLING TEMP. LOG
Show 10 entries
Search:
Food Product
Food Cooling Temp #1
Food Cooling Temp #2
Total Time (in Minutes)
Food Code Critical Limit (F)
Type of Cooling Equipment
Compliance Status
Diced Chicken
NTC
48
o/n
Ambient-41F/4hrs
Walk-in Refrigerator
OUT
150%


https://www.retailfoodriskfactorstudy.net/member/workgroups/index_formx.cfm?Mod
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RETAIL FOOD
RISK FACTOR STUDIES
25
General Reports
Restaurant Specific Reports
School Specific Reports
Primary Data Items and Information Statements that apply to all Industry Segments.
REPORT 1 – Markings (IN; OUT; NO; NA) for all INFORMATION STATEMENTS
— The Summary of Findings by Facility Type report presents a breakdown of all the data collected for each facility type. It might be referred to as a "data dump." The compilation of all the markings for each of the individual information statements are summarized by facility type (full service restaurant; fast food restaurant; etc.). The individual information statements are referenced down the left hand column and are listed in the order they appear on the data collection form. The total number of data collection findings and percent are presented in the columns for IN, OUT, NO, and NA for each information statement.
Get Report
REPORT 2A – Observations (IN; OUT) of INFORMATION STATEMENTS – PRIMARY DATA ITEMS (1-10)
— This report presents a summary of observations entered as IN or OUT for each individual information statement by facility type. This number is presented with the total number and percent of IN and OUT observations. Only Information Statements listed under the PRIMARY DATA ITEMS 1-10 are included in this report.
Get Report
REPORT 2B – Observations (IN; OUT) of INFORMATION STATEMENTS – ALL DATA ITEMS (1-19)
— This report presents a summary of observations entered as IN or OUT for each individual information statement by facility type. This number is presented with the total number and percent of IN and OUT observations.It includes ALL Information Statements listed under DATA ITEMS 1-19.
Get Report
REPORT 3A – Observations (IN; OUT) for PRIMARY DATA ITEMS (1-10)
— This report provides each PRIMARY DATA ITEM (1-10) by Facility Type presents a summary of observations entered as IN or OUT for each individual PRIMARY DATA ITEM by facility type. This number is presented with the total number and percent of IN and OUT observations.
Get Report
REPORT 3B – Observations (IN; OUT) for ALL DATA ITEMS (1-19)
— A report called the Summary of Observations for ALL DATA ITEMS (1-19) by Facility Type presents a summary of observations entered as IN or OUT for ALL DATA ITEMS by facility type. This number is presented with the total number and percent of IN and OUT observations.
Get Report
125%

Lessons Learned

- Direct entry of risk factor survey reports into FoodShield.
- Using “Tab” function to go through data screens.
- Have a second person be a scribe during data collections.
- Policy, Training, and Monitoring (PTM) levels and occurrence of risk factor violations are exclusive of each other.
- Ensure that data collectors have a good understanding of difference between the allergen knowledge of the PIC verses employees.
- Be sure to assess any cooling activities towards the beginning of the inspection and then again at the end in order to properly assess trends.

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QUESTIONS?

Environmental Health

Maricopa County Environmental Services Department