

Procedures, Training & Verification

A method for safer food.

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The Problem

- Out of control foodborne illness risk factors and public health interventions are noted on inspections. They are typically noted on subsequent inspections too.
- The current way we do inspections does not lead to long-term control of these risk factors.
- We are looking at symptoms rather than the whole problem at an establishment.
- We are at an establishment typically less than 1% of the time that they are operating so **they** need to have the systems in place to control the risk factors and public health interventions.

A person wearing a dark grey suit jacket is holding a silver platter with their left hand. The background is a solid light blue color. The text 'Risk Factors for Foodborne Illness' is centered in the upper half of the image.

Risk Factors for Foodborne Illness

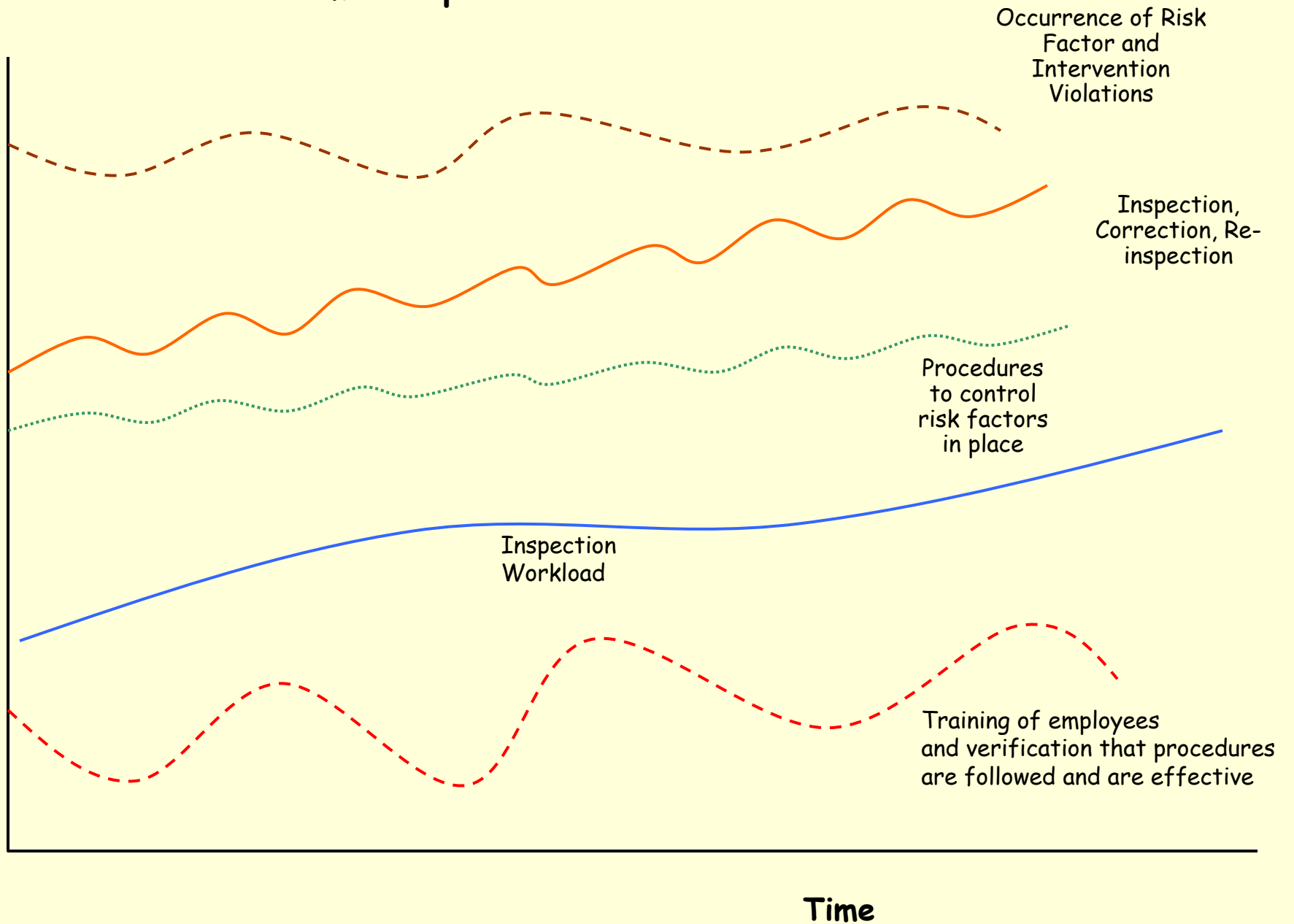
- 1. Improper Holding Temperature**
- 2. Poor Personal Hygiene**
- 3. Contaminated Food/Equipment**
- 4. Inadequate Cooking**
- 5. Unapproved Source**

Public Health Interventions

A person wearing a dark suit jacket is holding a silver tray horizontally with their right hand. The background is a light blue gradient.

- 1. Time/Temperature Relationships**
- 2. Employee Health Policies**
- 3. Hands as Vehicle of Contamination**
- 4. Demonstration of Knowledge**
- 5. Consumer Advisory**

Behavior Over Time Graph:



Reality

Rapid growth

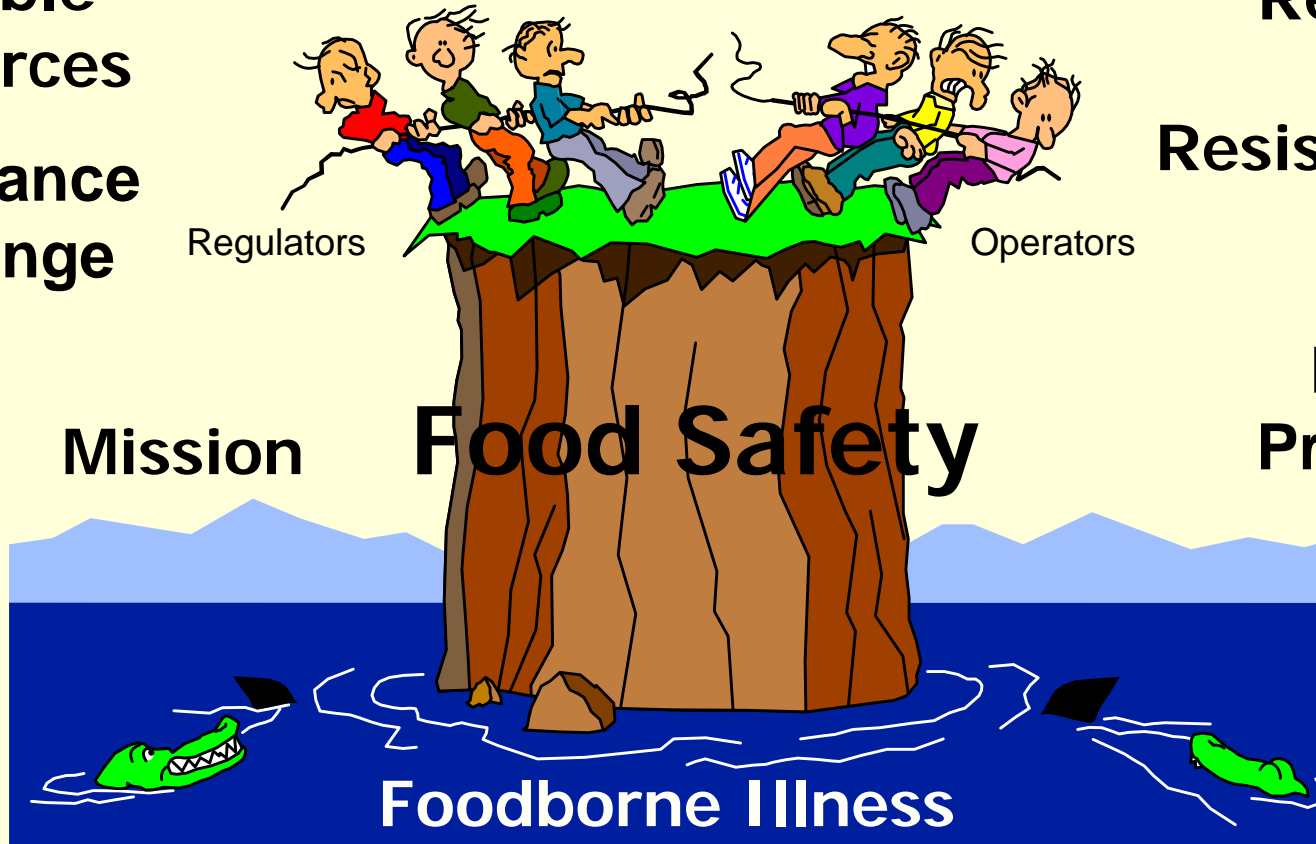
**Available
Resources**

**Resistance
to Change**

**Lack of
Training
Resources**

**Resistance to
Change**

**Focus on
Production**

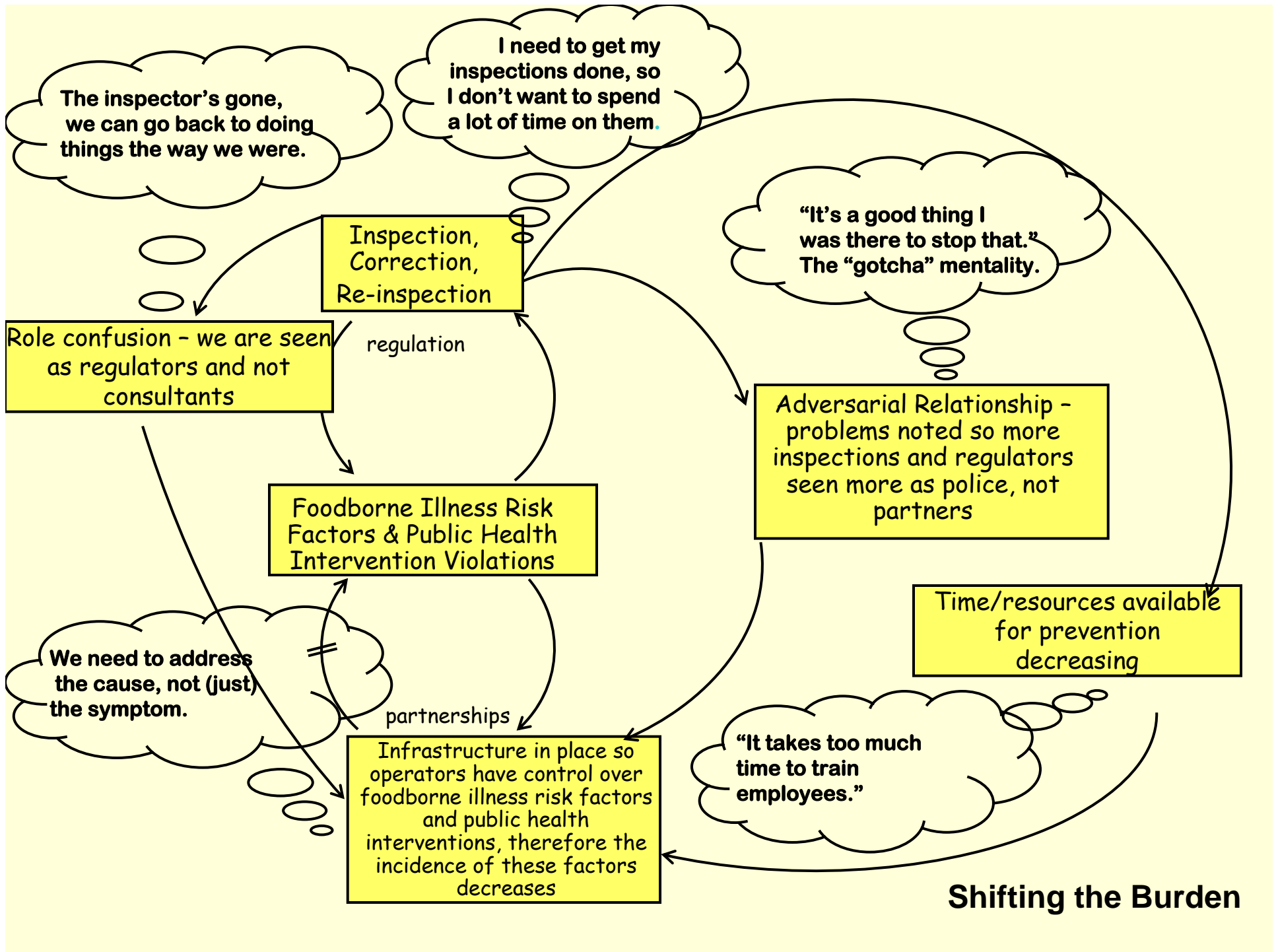


Mission

Food Safety

**Focus on
Production**

Foodborne Illness



National Objectives

FDA Voluntary
Retail Food
Program
Standards

CDC Health
Protection
Goals

10 Essential
Services of
EPH

Environmental
Health
Competency
Project

Healthy
People 2010

Vision

- Our vision is to reduce the incidence of foodborne illness.
- Our department is enrolled in the FDA Voluntary Retail Food Program Standards so targeting long-term correction of out-of-control risk factors is our goal.

Reality + Vision = Tension

- Risk-focused inspection protocol but old-school inspection approach
- Violations as problems
- Processes that don't support systems approach
- Reliance on inspection
- Operators as partners
- Consultants rather than inspectors
- Symptoms of system problem
- Prevention
- Long term change

What Can We Do?

- Look at violations observed as a symptom of a system breakdown.
- Look at the systems in place at establishments.
- Encourage operators to develop systems to control the foodborne illness risk factors and public health interventions.
- Discuss long-term options for out-of-control risk factors.

A New Method

- Assess the procedures in place at an establishment to control the foodborne illness risk factors and public health interventions.
- Assess the employee training on the procedures.
- Assess the verification process that is being done in the establishment to determine if employees are following the procedures developed and that the procedures are controlling the risk factors.
- Verify the current status of foodborne illness risk factors and public health interventions in the establishment.
- Discuss the findings and long-term control options with the operator.

Procedures, Training & Verification (PTV) Assessment Tool

- A way to determine if the interventions are making a difference.
- Includes assessment of 26 items in the following areas:
 - Demonstration of Knowledge
 - Employee Health
 - Good Hygienic Practices
 - Preventing Contamination by Hands
 - Approved Source
 - Protection from Contamination
 - Potentially Hazardous Food Time/Temperature
 - Chemical
 - Conformance with Approved Procedures (HACCP & Variance)

PTV Scan Form Example

Preventing Contamination by Hands

Hands clean & properly washed

	IN	OUT	NO	NA
A. Procedure	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
B. Training	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>
C. Verification	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>

Project Outcomes

- Operators will be taking steps to reduce the incidence of foodborne illness risk factors and public health interventions in their establishment.
- By working together we will have safer food.
- The systems review will help identify areas that the operator needs to focus on and will also identify the good systems that they have in place.

Acknowledgements

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