

IV - A. Institutional Food Service-Hospitals

Introduction

In 2015 all hospital cafeterias were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 163 observations were made at six hospital kitchens. See Appendix A for complete data related to hospitals.

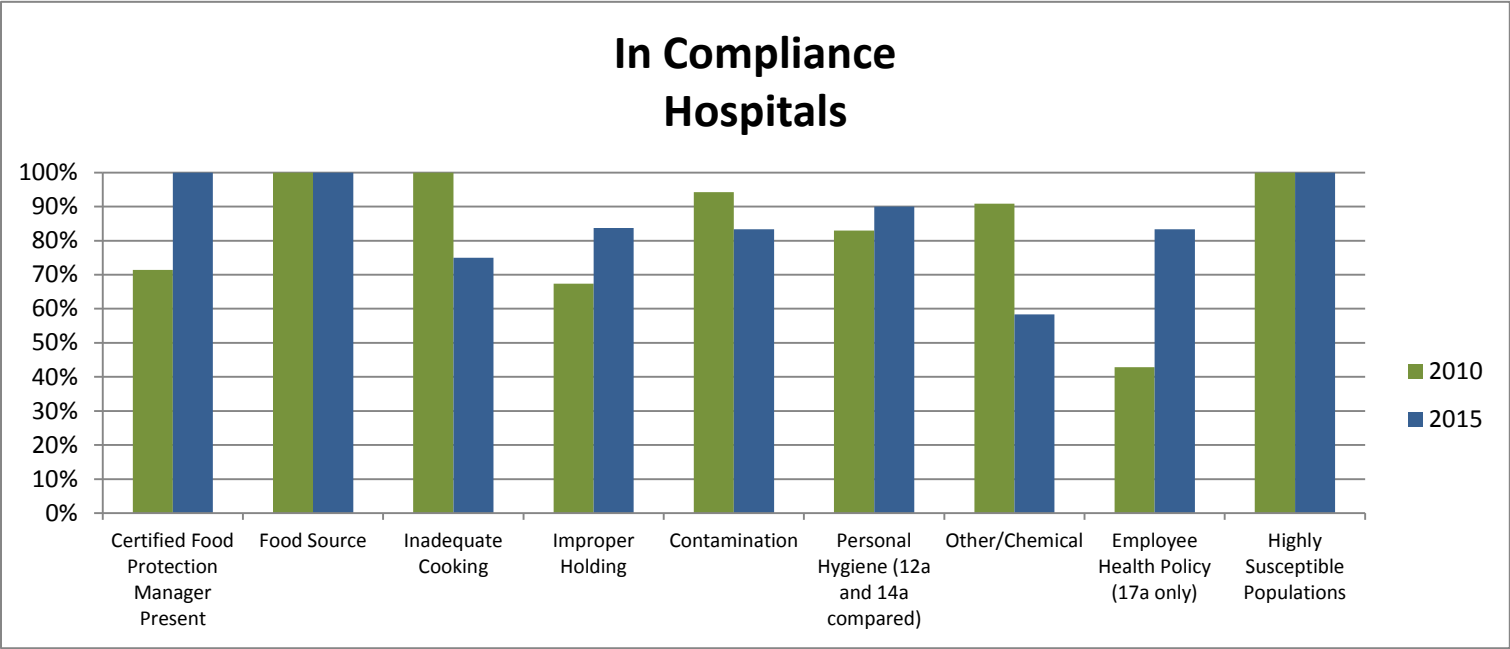
Certified food protection managers (CFPM) (100%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at all six facilities (100% IN compliance).

Employee Health Policy (83%): There was a significant improvement (40%) in compliance with the 2009 Employee Health Policy.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Table H-1



The same data is shown in the table below with the actual number of IN compliance observations relative to the total number of observations (IN and OUT).

Table H-2

Foodborne Illness Risk Factor Risk Factor IN compliance:	Hospital Cafeterias					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	100%	14	14	100%	12	12
Inadequate Cooking	100%	10	10	75%	9	12
Improper Holding	67%	31	46	84%	36	43
Contamination	94%	33	35	83%	25	30
Personal Hygiene	83%	34	41	90%	27	30
Other/Chemical	91%	10	11	58%	7	12
Employee Health Policy	43%	3	7	83%	5	6
Highly Susceptible Populations	100%	21	21	100%	18	18
Totals	84.3%	156	185	85.3%	139	163

Overall, the compliance with risk factors at hospital cafeterias improved from 84.3% in 2010 to 85.3% in 2015. Observations for three foodborne illness risk factors reduced in compliance: Inadequate Cooking, Contamination and Other/Chemical. Considering the small size of the sample, the reader may not be able to assume normality.

Tables H-3, H-4 and H-5 show the breakdown of these risk factors into the specific individual data items on the survey instrument.

Table H-3: Inadequate Cooking

Data Item	# IN	Total Observations	% IN
Proper Cooking Temperature Per Potentially Hazardous Food (TCS) (4a-4h)	6	7	86 %
Rapid Reheating for Hot Holding (5a-5d)	3	5	60 %
Total	9	12	75%

Proper Cooking Temperature Per Potentially Hazardous Food (TCS) (Items 4a-4h): Required cooking temperatures are based on thermal destruction data and anticipated microbial load. These parameters may vary with different types of raw animal foods. The minimum internal product temperature and the time that this temperature must be maintained are dictated by the type of food product being cooked. Proper

monitoring and control of cooking operations is central to an effective food safety management system in any establishment.

Rapid Reheating for Hot Holding (5a–5d): It is important to properly reheat TCS food that was initially cooked and cooled on premises and that is to be held hot prior to serving. Reheating these products to 165°F (74°C) for 15 seconds ensures that pathogens that may have contaminated the food after cooking are destroyed and are not given the opportunity to multiply during hot holding.

Table H-4: Contamination

Data Item	# IN	Total Observations	% IN
Separation/Segregation/Protection (10a-10d)	22	24	92%
Food Contact Surfaces (11a)	3	6	50%
Total	25	30	83%

Separation/Segregation/Protection (Items 10a-10d): Raw animal foods are a potential source of contamination in any food operation. Storing raw animal foods above or in close proximity to ready-to-eat foods increases the potential for food to become contaminated. Having organized, designated areas for the safe storage of raw animal products will help prevent cross-contamination of cooked and ready-to-eat foods.

Food Contact Surfaces (Item 11a): Proper cleaning and sanitization of food contact surfaces is an effective means of preventing cross-contamination. Keeping surfaces and utensils clean and sanitized helps prevent cross-contamination.

Table H-5: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	7	12	58%

Foreign Substances/Chemicals (16a – 16c): The proper identification, storage, and use of cleaners, sanitizers, and other chemicals are necessary for food safety. Toxic materials must be stored in an area that is not above food or equipment.