

IV - D. Restaurants-Fast Food

Introduction

In 2015 fast food restaurants were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 1578 observations were made. See Appendix D for complete data related to elementary schools.

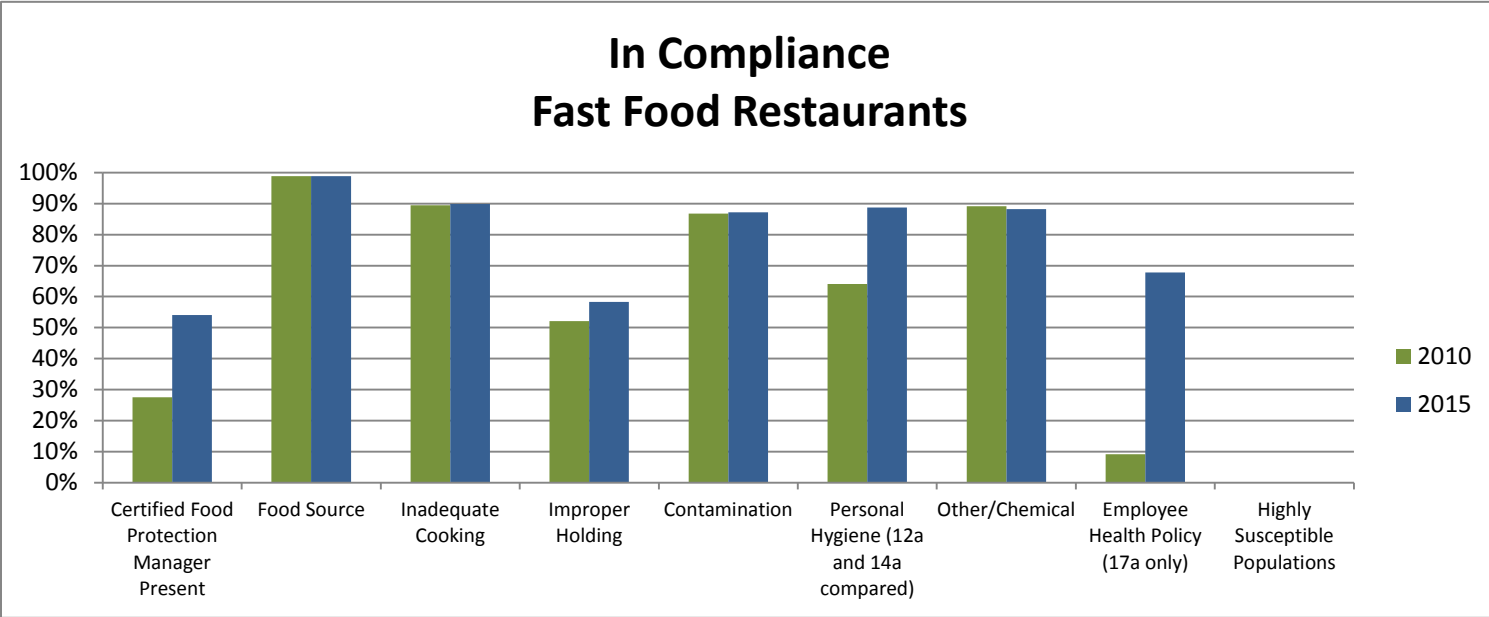
Certified food protection managers (CFPM) (54%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at forty-seven facilities (54% IN compliance).

Employee Health Policy (68%): There was a significant improvement (59%) in compliance of 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:	Fast Food Restaurants					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	99%	177	179	99%	175	177
Inadequate Cooking	89%	76	85	90%	53	59
Improper Holding	52%	224	430	58%	219	376
Contamination	87%	303	349	87%	306	351
Personal Hygiene	64%	316	493	89%	386	435
Other/Chemical	89%	82	92	88%	82	93
Employee Health Policy	9%	8	87	68%	59	87
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	69.2%	1186	1715	81.1%	1280	1578

Overall, the compliance with risk factors at fast food restaurants improved from 69.2% in 2010 to 81.1% in 2015.

Observations for Personal Hygiene significantly increased from 64% to 89%.