

IV - F. Retail Food-Delis

Introduction

In 2015 Delis were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 1158 observations were made. See Appendix F for complete data related to delis.

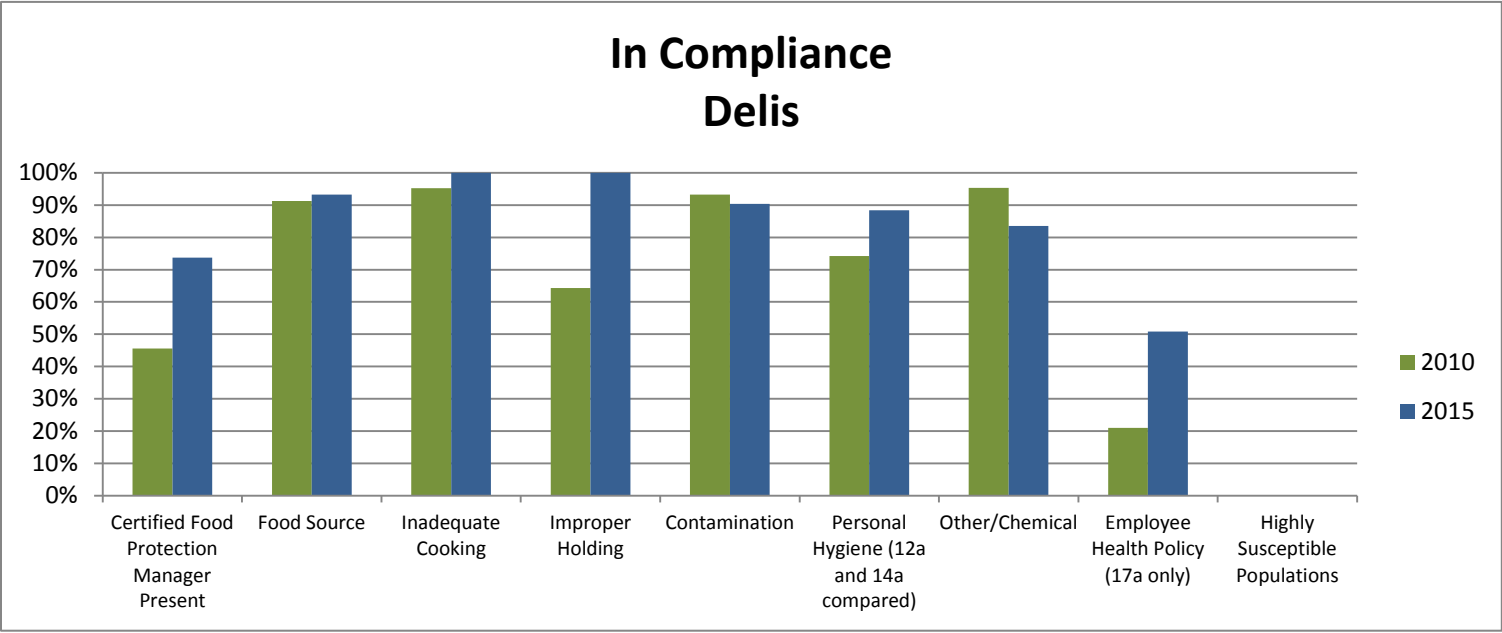
Certified food protection managers (CFPM) (74%): For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at forty-two facilities (74% IN compliance).

Employee Health Policy (51%): There was a significant improvement (30%) 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:	Retail Food - Delis					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	91%	125	137	93%	139	149
Inadequate Cooking	95%	40	42	100%	35	35
Improper Holding	64%	191	297	100%	310	310
Contamination	93%	236	253	90%	225	249
Personal Hygiene	74%	245	330	88%	252	285
Other/Chemical	95%	81	85	84%	61	73
Employee Health Policy	21%	12	57	51%	29	57
Highly Susceptible Populations	0%	0	0	0%	0	0
Totals	77.4%	930	1201	90.8%	1051	1158

Overall, the compliance with risk factors at delis improved from 77.4% in 2010 to 90.8% in

Observations for Personal Hygiene significantly increased from 74% to 88% and Improper Holding increased from 64% to 100%. Observations for two foodborne illness risk factors reduced in compliance: Contamination and Other/Chemical.

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

Table H-3: Contamination

Data Item	# IN	Total Observations	% IN
Food Contact Surfaces (11a)	38	57	67%

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-4: Other/Chemical

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	61	73	84%

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.