

IV - G. Retail Food-Meat Markets

Introduction

In 2015 meat markets were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 900 observations were made. See Appendix G for complete data related to elementary schools.

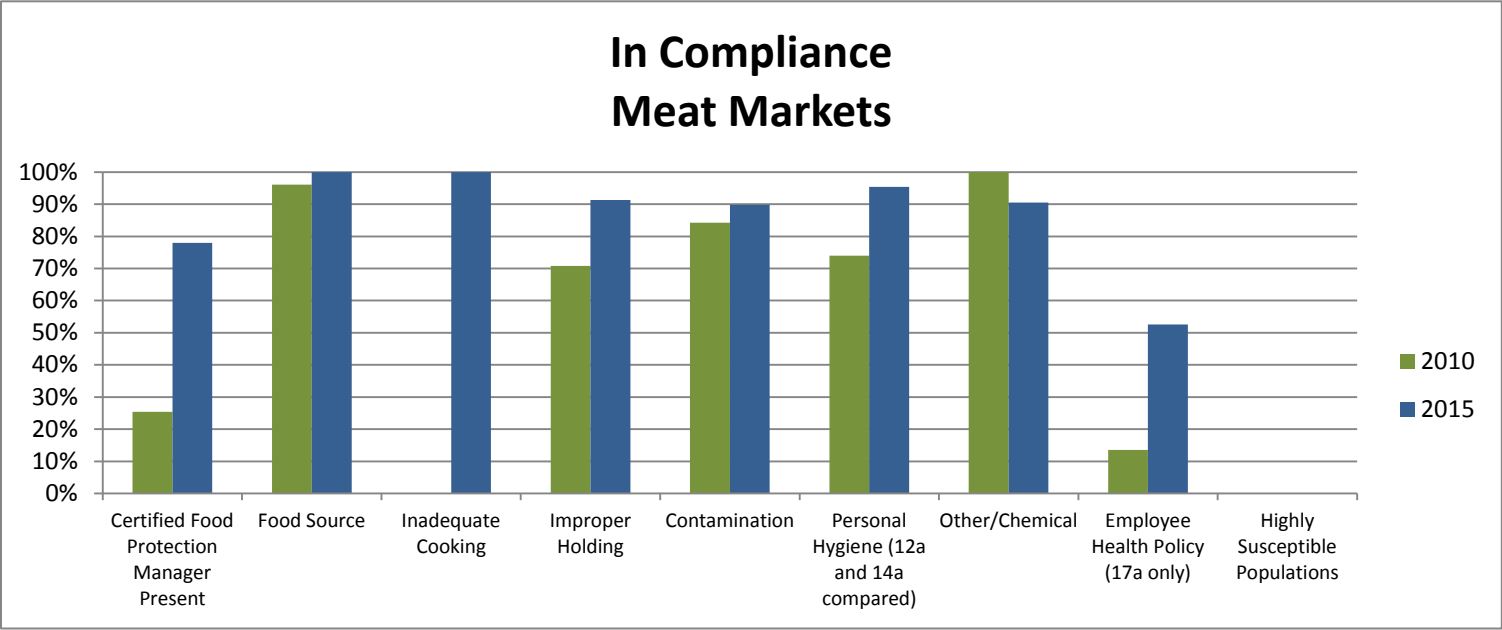
*Certified food protection managers (CFPM) (78%):* For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at forty-six facilities (78% IN compliance).

*Employee Health Policy (53%):* There was a significant improvement (39%) 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:	Meat Markets					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	96%	124	129	100%	151	151
Inadequate Cooking	0%	0	0	100%	2	2
Improper Holding	70%	63	89	91%	74	81
Contamination	84%	224	266	90%	256	285
Personal Hygiene	74%	208	281	95%	247	259
<b>Other/Chemical</b>	<b>100%</b>	<b>65</b>	<b>65</b>	<b>90%</b>	<b>57</b>	<b>63</b>
Employee Health Policy	13%	8	59	53%	31	59
Highly Susceptible Populations	0%	0	0	0%	0	0
<b>Totals</b>	<b>77.8%</b>	<b>692</b>	<b>889</b>	<b>90.9%</b>	<b>818</b>	<b>900</b>

Overall, the compliance with risk factors at meat markets improved from 77.8% in 2010 to 90.9% in 2015.

Observations for Personal Hygiene significantly increased from 74% to 95% and Improper Holding increased from 70% to 91%.

Observations for one foodborne illness risk factor reduced in compliance: Other/Chemical.

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

**Table H-3: Other/Chemical**

Data Item	# IN	Total Observations	% IN
Other/Chemical (16a-16c)	57	63	90%

**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.