

IV - I. Retail Food-Seafood

Introduction

In 2015 produce were assessed for food safety risk factors. For the 42 possible individual data items on the survey instrument, 415 observations were made. See Appendix I for complete data related to elementary schools.

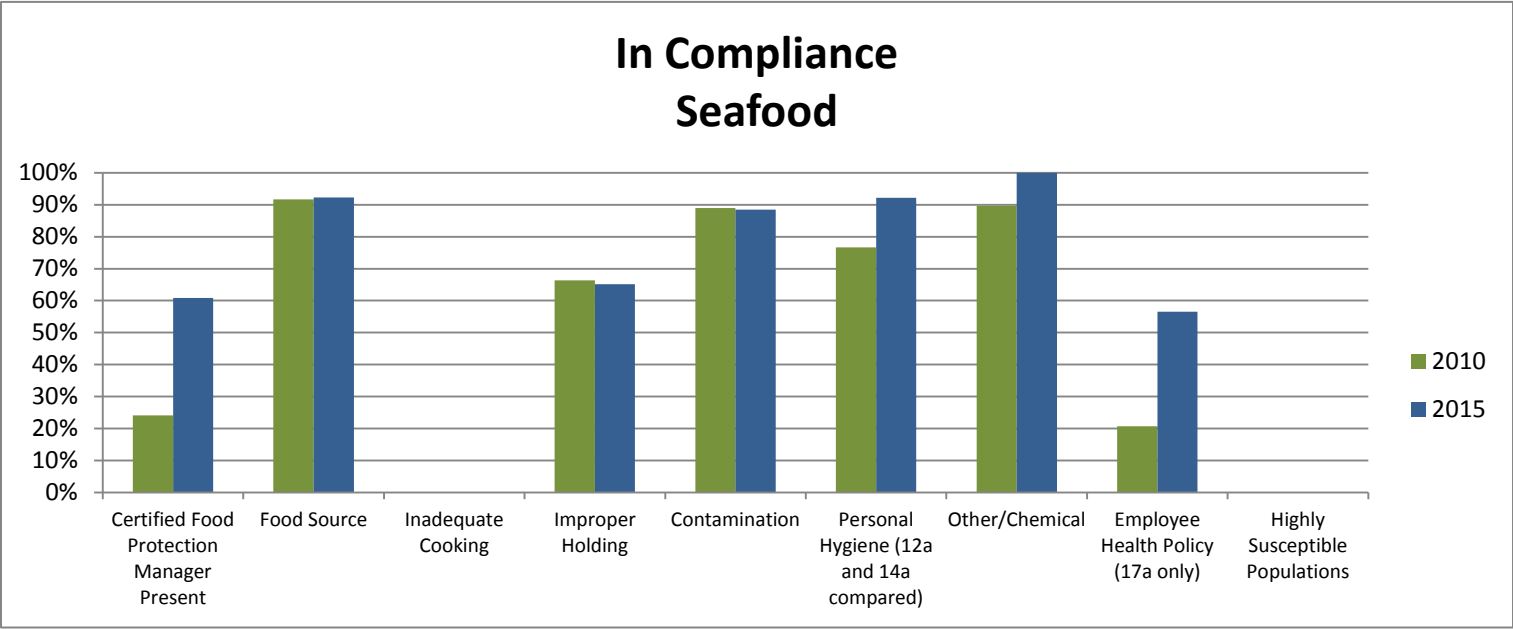
*Certified food protection managers (CFPM) (61%):* For this survey, a CFPM had to be present. A CFPM is defined as an employee who has supervisory responsibility and the authority to direct and control food preparation. The CFPM must have passed an American National Standards Institute (ANSI) accredited program, and present a certificate during the assessment. A CFPM was present at fourteen facilities (61% IN compliance).

*Employee Health Policy (57%):* There was an improvement (36%) 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:	Seafood					
	2010			2015		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	92%	88	96	92%	84	91
Inadequate Cooking	0%	0	0	0%	0	0
Improper Holding	66%	65	98	65%	43	66
Contamination	89%	121	136	88%	84	95
Personal Hygiene	77%	105	137	92%	106	115
Other/Chemical	90%	26	29	100%	25	25
Employee Health Policy	21%	6	29	57%	13	23
Highly Susceptible Populations	0%	0	0	0%	0	0
<b>Totals</b>	<b>78.3%</b>	<b>411</b>	<b>525</b>	<b>85.5%</b>	<b>355</b>	<b>415</b>

Overall, the compliance with risk factors at produce improved from 78.3% in 2010 to 85.5% in 2015.

Observations for Personal Hygiene significantly increased from 76% to 92%.