

Percentage (%) of OUT of compliance observations for each risk factor

Risk Factor OUT of compliance	Hospitals			Nursing Homes			Elementary Schools			Fast Food Restaurants			Full Service Restaurants		
	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs
Food from Unsafe Source	0%	0	14	0%	0	66	0%	0	115	1%	2	179	10%	22	216
Inadequate Cooking	0%	0	31	8%	11	140	1%	3	224	11%	9	85	8%	11	132
Improper Holding/Time-Temperature	33%	15	46	29%	54	189	41%	126	309	48%	206	430	58%	292	501
Contaminated Equipment/Protection from	6%	2	35	14%	23	162	4%	7	175	13%	46	349	21%	90	429
Poor Personal Hygiene	17%	7	41	31%	60	194	22%	75	342	36%	177	493	41%	210	508
Other/Chemical	9%	1	11	7%	4	56	4%	4	92	11%	10	92	9%	10	115
Totals	14%	25	178	19%	152	807	17%	215	1257	28%	450	1628	33%	635	1901

Risk Factor	Delis			Meat			Seafood			Produce		
	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs	%	n	Total Obs
Food from Unsafe Source	9%	12	137	4%	5	129	8%	8	96	0%	0	87
Inadequate Cooking	5%	2	42	NA	0	0	NA	0	0	NA	0	0
Improper Holding/Time-Temperature	36%	106	297	29%	26	89	34%	33	98	38%	47	123
Contaminated Equipment/Protection from	7%	17	253	16%	42	266	11%	15	136	8%	10	126
Poor Personal Hygiene	26%	85	330	26%	73	281	23%	32	137	31%	60	196
Other/Chemical	5%	4	85	0%	0	65	10%	3	29	14%	12	88
Totals	20%	226	1144	18%	146	830	18%	91	496	21%	129	620

Hold is the most significant risk factor across the board

 : top most significant

 : 2nd most significant