

IV - D. Restaurants - Fast Food

Introduction

In 2020, fast food restaurants were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 1,806 observations were made at 87 fast food restaurants. See Appendix D for complete data related to fast food restaurants.

Certified food protection managers (CFPM) (70% compliant): 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 61 facilities of the 87 facilities (70% IN compliance). CFPM compliance has improved significantly over the ten-year period.

Employee Health Policy (62%): 62% of surveyed facilities showed compliance with the 2017 FDA Food Code.

Results and Discussion

The following diagram represents IN compliance risk factors by category as a percentage of total observations.

Foodborne Illness Risk Factor Risk Factor IN Compliance:	Fast Food								
	2010			2015			2020		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	99%	177	179	99%	175	177	99%	177	179
Inadequate Cooking	89%	76	85	90%	53	59	97%	58	60
Improper Holding	52%	224	430	58%	219	376	72%	303	423
Contamination	87%	303	349	87%	306	351	85%	303	356
Personal Hygiene	76%	308	406	90%	392	435	88%	380	433
Risk Factor Totals	75%	1088	1449	82%	1145	1398	84%	1221	1451
Other interventions	% IN	# IN observations	Total Observations	% IN	# IN observations	Total Observations	% IN	# IN observations	Total Observations
CFPM Present	28%	24	87	54%	47	87	70%	61	87
Employee Health Policy	9%	8	87	0%	0	87	62%	54	87
Food Allergy Awareness (19a)	NA	NA	NA	NA	NA	NA	20%	17	87

The overall compliance with CDC risk factors at fast food establishments has improved over the ten-year period with a minor decline in the contamination risk factor between 2015 and 2020. This may be attributed to less staff present during the pandemic. The study shows that operators are poorly trained to handle requests from food allergic customers. See Appendix D for complete data related to fast food restaurants.