

IV - E. Restaurants - Full Service

Introduction

In 2020, full-service restaurants were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 1,969 observations were made at 87 full-service restaurants. See Appendix E for complete data related to full-service restaurants.

Certified Food Protection Managers (CFPM) (84%): 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 73 surveyed facilities (84% IN compliance).

Employee Health Policy (59%): Operators at over half the survey facilities could produce an employee health policy that is compliant with the 2017 FDA Food Code.

Results and Discussion

The following table represents IN compliance risk factors by category as a percentage of total observations. It also shows other individual items and intervention compliance.

Foodborne Illness Risk Factor Risk Factor IN Compliance:	Restaurants								
	2010			2015			2020		
	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations	% IN	# IN observations	Total observations
Approved Source	90%	194	216	92%	186	203	97%	197	203
Inadequate Cooking	92%	121	132	92%	72	78	90%	55	61
Improper Holding	42%	209	501	54%	268	500	69%	327	475
Contamination	79%	339	429	84%	360	428	81%	343	426
Personal Hygiene	71%	297	421	82%	358	435	89%	387	435
Risk Factor Totals	68%	1160	1699	76%	1244	1644	82%	1309	1600
Other interventions	% IN	# IN observations	Total Observations	% IN	# IN observations	Total Observations	% IN	# IN observations	Total Observations
CFPM Present	46%	40	87	72%	63	87	84%	73	87
Employee Health Policy	1%	1	87	1%	1	87	59%	51	87
Food Allergy Awareness	NA	NA	NA	NA	NA	NA	9%	8	87
Totals (include individual items)	64%	1201	1873	72%	1308	1818	77%	1441	1861

The overall compliance of CDC risk factors at the full-service restaurant industry segment have improved over the ten-year period. There is some lag related to the contamination risk factor. Of note, only 9% of operators could demonstrate a good working knowledge of allergen awareness.