

IV - F. Retail Food - Delis

Introduction

In 2020, delis were assessed for food safety risk factors. For the 46 possible individual data items on the survey instrument, 1,272 observations were made at 57 delis. See Appendix F for complete data related to delis.

Certified Food Protection Managers (CFPM) (47%): 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 27 of the 57 surveyed facilities (47% IN compliance).

Employee Health Policy (77%): There was a significant improvement over the ten-year period for compliance with Employee Health Policy, from 21% compliance in 2010 to 77% compliance in 2020.

Results and Discussion

The following chart 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: | Deli | | | | | | | | |
|-------------------------------------------------------------|------------|-------------------|--------------------|------------|-------------------|--------------------|------------|-------------------|--------------------|
| | 2010 | | | 2015 | | | 2020 | | |
| | % IN | # IN observations | Total observations | % IN | # IN observations | Total observations | % IN | # IN observations | Total observations |
| Approved Source | 91% | 125 | 137 | 93% | 139 | 149 | 99% | 143 | 144 |
| Inadequate Cooking | 95% | 40 | 42 | 100% | 35 | 35 | 100% | 40 | 40 |
| Improper Holding | 64% | 191 | 297 | 73% | 225 | 310 | 82% | 251 | 306 |
| Contamination | 93% | 236 | 253 | 90% | 225 | 249 | 88% | 222 | 252 |
| Personal Hygiene | 85% | 233 | 273 | 88% | 252 | 285 | 93% | 263 | 284 |
| Risk Factor Totals | 82% | 825 | 1002 | 85% | 876 | 1028 | 90% | 919 | 1026 |
| | | | | | | | | | |
| Other interventions | % IN | # IN observations | Total Observations | % IN | # IN observations | Total Observations | % IN | # IN observations | Total Observations |
| CFPM Present | 46% | 26 | 57 | 74% | 42 | 57 | 47% | 27 | 57 |
| Employee Health Policy | 21% | 12 | 57 | 16% | 9 | 57 | 77% | 44 | 57 |
| Food Allergy Awareness (19a) | NA | NA | NA | NA | NA | NA | 19% | 11 | 57 |

The overall compliance with CDC risk factors in deli operations has improved significantly over the ten-year period. Only the contamination risk factor showed some lag in improvement. This may be attributed to lack over oversight during the pandemic when staff resources were stretched. Note also, there presence of a CFPM declined as well. See Appendix F for complete data related to delis.