



MDA RISK REDUCTION INITIATIVE REDUCING THE RISK OF FOODBORNE ILLNESS IN MICHIGAN BY 2011

PROPER HOLDING

The 2005 MDA Baseline Survey showed that at least one improper holding violation was found in **60% of full service restaurants and 79% of deli's.**

FIVE MAJOR RISK FACTORS OF FOODBORNE ILLNESS:

- Personal Hygiene
- Proper Holding
- Adequate Cooking
- Food and Equipment Contamination
- Approved Food Source

IDENTIFYING A PROPER HOLDING VIOLATION:

- Are PHFs held at the proper temperatures? 41° F or below; 140° F or above; Roasts: 130° F or above.
- Are temperatures monitored?
- What are the cooling processes? Are there existing written policies? Are they being followed?
- Are PHFs prepared from ambient temperature foods cooled to 41° F or below within 4 hours?
- Are ready to eat potentially hazardous foods that are prepared on site and held for more than 24 hours date marked? Are opened commercial containers of prepared RTE PHF date marked?
- Do RTE PHF and/or opened commercial containers exceed 7 days?
- When time only is used as a public health control, is there a written policy, and is food cooked and served within 4 hours as required? Is the food discarded after 4 hours?

WHEN IMPROPER HOLDING VIOLATIONS HAVE BEEN IDENTIFIED:

Questions to Assist the PIC in Developing a Risk Control Plan

- Are the employees monitoring hot and cold holding temperatures? Is someone assigned to do this?
- Who trains the employees? Who monitors the employees? How are your employees coached if a problem is found?
- How might foods be cooled effectively in your facility? (Provide some options for them to consider)
- Why is date marking a problem? Is there a way you might make it less confusing to the staff?
- What is a corrective action for these violations that will work in your facility?
- Would these be long-term corrections? What changes in behavior will have to occur to make them long term corrections? How would you monitor these changes? How will changes be implemented across all shifts?
- Share examples of recent food borne outbreaks from the MDA web site.

At this point, you may choose to provide a risk control plan form for the PIC and STAFF to use to develop a Risk Control Plan. Schedule a follow-up inspection to confirm violation corrections and/or to review the risk control plan and evaluate the effectiveness of the plan in reducing temperature, cooling, and date marking violations.

* PHF Potentially Hazardous Food
* RTE Ready To Eat

* MDA Michigan Department of Agriculture
* F Fahrenheit