# MDA Risk Factor Survey Form

Establishment:_____     Date: _____

Inspector:_____   Physical Address:_____

City:_____   County:_____

Mgr. Certified: YES  NO  Industry Segment: **Restaurant**  Facility Type: **Full Service**

**STATUS OF OBSERVATIONS:**
**IN** = Item found in compliance
**OUT** = Item found out of compliance
**NO** = Not observed (Item's compliance not determined by interview or observation).
**NA** = Not applicable (Item is NOT part of the establishment's operation or procedures)

*\*\*CDC RISK FACTOR - FOODS FROM UNSAFE SOURCE\*\**
**FOOD SOURCE**
**1. Approved Source**

**IN OUT** A. All food from Regulated Food Processing Plants/ No home prepared/canned foods

**IN OUT NA** B. All Shellfish from NSSP listed sources. No recreationally caught shellfish received or sold

**IN OUT NA NO** C. Game, wild mushrooms harvested with approval of Regulatory Authority
_____
_____
_____


**2. Receiving / Sound Condition**

**IN OUT** A. Food received at proper temperatures/ protected from contamination during transportation and receiving/food is safe, unadulterated
_____
_____
_____


**3. Records**

**IN OUT NA NO** A. Shellstock tags/labels retained for 90 days from the date the container is emptied

**IN OUT NA NO** B. As required, written documentation of parasite destruction maintained for 90 days for Fish products

**IN OUT NA** C. CCP monitoring records maintained in accordance with HACCP plan when required
_____
_____
_____

*CDC RISK FACTOR-INADEQUATE COOK**
**PATHOGEN DESTRUCTION**
**4. Proper Cooking Temperature - Potentially Hazardous Food (PHF)**

**IN OUT NA NO** A. Raw shell eggs broken for immediate service cooked to 145°F for 15 seconds. Raw shell eggs broken but not prepared for immediate service cooked to 155°F for 15 seconds

**IN OUT NA NO** B. Comminuted Fish, Meats, Game animals cooked to 155°F for 15 seconds

**IN OUT NA NO** C. Roasts, including formed roasts, are cooked to 130°F for 112 minutes or as Chart specified and according to oven parameters per Chart *(NOTE: This data item includes beef roasts, corned beef roasts, pork roasts, and cured pork roasts such as ham).*

**IN OUT NA NO** D. Poultry; stuffed fish, stuffed meat, stuffed pasta, stuffed poultry, stuffed ratites, or stuffing containing fish, meat, poultry or ratites cooked to 165°F for 15 seconds

**IN OUT NA NO** E. Wild game animals cooked to 165°F for 15 seconds

**IN OUT NA NO** F. Raw animal foods cooked in microwave are rotated, stirred, covered, and heated to 165°F Food is allowed to stand covered for 2 minutes after cooking

**IN OUT NA NO** G. Ratites, injected meats are cooked to 155°F for 15 seconds

**IN OUT NA NO** H. All other PHF cooked to 145°F for 15 seconds (pork etc.)
_____
_____
_____


**5. Rapid Reheating For Hot Holding**

**IN OUT NA NO** A. PHF that is cooked and cooled on premises is rapidly reheated to 165°F for 15 seconds for hot holding

**IN OUT NA NO** B. Food reheated in a microwave is heated to 165°F or higher

**IN OUT NA NO** C. Commercially processed ready to eat food, reheated to ≥140°F **for hot holding**

**IN OUT NA NO** D. Remaining unsliced portions of roasts are reheated for hot holding using minimum oven parameters
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_____
_____


*CDC RISK FACTOR - IMPROPER HOLD**
**LIMITATION OF GROWTH OF ORGANISMS OF PUBLIC HEALTH CONCERN**

**6. Proper Cooling Procedure**

**IN OUT NA NO** A. Cooked PHF is cooled properly

**IN OUT NA NO** B. PHF (prepared from ingredients at ambient temperature) is cooled to 41°F or below within 4 hours

**IN OUT NA NO** C. Foods received at a temperature according to Law are cooled to 41°F within 4 hours
_____
_____

**7. Cold Hold**

**IN OUT** A. PHF is maintained at 41°F or below, except during preparation, cooking, cooling or when time is used as a public health control.
_____
_____
_____

**8. Hot Hold**

**IN OUT NA NO** A. PHF is maintained at 140°F or above, except during preparation, cooking, or cooling or when time is used as a public health control.

**IN OUT NA NO** B. Roasts are held at a temperature of 130°F or above
_____
_____
_____

**9. Time / Date-Marking**

**IN OUT NA NO** A. Ready-to-eat PHF held for more than 24 hours is date marked as required (prepared on-site)

**IN OUT NA NO** B. Discard RTE PHF and/or opened commercial container exceeding 7 days at < 41°F or 4 days at < 45°F

**IN OUT NA NO** C. Opened commercial container of prepared RTE PHF is date marked as required

**IN OUT NA NO** D. When time only is used as a public health control, food is cooked and served within 4 hours as required
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_____
_____

*\*\*CDC RISK FACTOR-CONTAMINATED EQUIPMENT\*\**
**PROTECTION FROM CONTAMINATION**
**10. Separation / Segregation / Protection**

**IN OUT NA NO** A. Food is protected from cross contamination by separating raw animal foods from raw ready-to-eat food and by separating raw animal foods from cooked ready-to-eat food

**IN OUT NA NO** B. Raw animal foods are separated from each other during storage, preparation, holding, and display

**IN OUT** C. Food is protected from environmental contamination – critical items

**IN OUT NA NO** D. After being served or sold to a consumer, food is not re-served
_____
_____

**11. Food-Contact Surfaces**

**IN OUT** A. Food-contact surfaces and utensils are clean to sight and touch and sanitized before use
_____
_____

*\*\*CDC RISK FACTOR-POOR PERSONAL HYGIENE\*\**
**PERSONNEL**
**12. Proper, Adequate Handwashing**

**IN OUT NO** A. Hands are clean and properly washed when and as required
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_____


**13. Good Hygienic Practices**

**IN OUT NO** A. Food Employees eat, drink, and use tobacco only in designated areas / do not use a utensil more than once to taste food that is sold or served / do not handle or care for animals present. Food employees experiencing persistent sneezing, coughing, or runny nose do not work with exposed food, clean equipment, utensils, linens, unwrapped single-service or single-use articles
_____
_____
_____


**14. Prevention of Contamination From Hands** *(NOTE: In determining the status of this data item, make an assessment of alternative methods when otherwise approved)*

**IN OUT NA NO** A. Employees do not contact exposed, ready-to-eat food with their bare hands.
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_____
_____


**15. Handwash Facilities**

**IN OUT** A. Handwash facilities conveniently located and accessible for employees

**IN OUT** B. Handwash facilities supplied with hand cleanser / sanitary towels / hand drying devices
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_____
_____


*\*\*CDC RISK FACTOR - OTHER\*\**
**FOREIGN SUBSTANCES**
**16. Chemicals**

**IN OUT** A. If used, only approved food or color additives. Sulfites are not applied to fresh fruits and vegetables intended for raw consumption

**IN OUT** B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies, and other personal care items are properly identified, stored and used

**IN OUT NA** C. Poisonous or toxic materials held for retail sale are properly stored
_____
_____
_____


**SUPPLEMENTAL ITEMS**
**17 – 23: Not used**