

# MDA Risk Factor Survey Form

Establishment: \_\_\_\_\_ Date: \_\_\_\_\_

Inspector: \_\_\_\_\_ Physical Address: \_\_\_\_\_

City: \_\_\_\_\_ Zip: \_\_\_\_\_ County: \_\_\_\_\_

Manager: \_\_\_\_\_ Manager Certified: YES NO

Industry Segment: **Retail** Facility Type: **Deli**

Approximate minutes: \_\_\_\_\_ Time survey began: \_\_\_\_\_

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## 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

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#### 2. Receiving / Sound Condition

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

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#### 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

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**\*\*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.)

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**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

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**7. Cold Hold**

**IN OUT** A. PHF is maintained at 41°F or below, except during preparation, cooking and cooling

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**8. Hot Hold**

**IN OUT NA NO** A. PHF is maintained at 140°F or above, except during preparation, cooking and cooling

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

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**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

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**11. Food-Contact Surfaces**

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

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**\*\*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

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**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

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**SUPPLEMENTAL ITEMS**

**17 – 19 & 21 – 23: Not used**

**20. Treating Juice**

**IN OUT NA NO A.** When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or be labeled as specified in the Food Code.

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