

ADDENDUM C 1-4-2010

MDA/FDA Standardization Evaluation Report (FDA 7-31-06)			
Establishment Name:		Type of Facility:	
Physical Address:		Person in Charge:	
City:	State:	Zip:	County:
Inspection Time In:	Inspection Time Out:	Date:	Candidate's Name:
Agency:	STANDARD's Name:		Indicate Person Filling Out Form: (circle one) Candidate's Form / STANDARD's Form

*For each item, indicate one of the following for OBSERVATIONAL STATUS:
 IN – Item found in compliance N.O. – Not observed
 OUT – Item found out of compliance N.A. – Not applicable

The Standard may mark an item “S” to reflect a disagreement in a case where the Candidate has the opportunity to make an observation or take a measurement and fails to do so, and intervention by the Standard would alert the Candidate to the missed opportunity

FOODBORNE ILLNESS INTERVENTIONS AND RISK FACTORS

* Indicates critical items

STATUS				ITEM
IN	OUT	NA	NO	
				1. Management and supervision.
				A. Responsibility – Person in Charge Present.*
				B. Demonstration – Code compliance, certified via testing with accredited program, or responses to safety questions regarding operation.*
				C. Duties of the Person in Charge.
				2. Employee health.
				A. Management Awareness and policy regarding handling employee health situations.*
				B. Visible or known symptoms or known diagnosis dealt with according to Food Code.*
				3. Consumer advisory.*
				A. Inform consumers about the increased risk associated with especially vulnerable consumers when eating animal foods in raw or undercooked form via disclosure and reminder.

				4. Food from approved source.
				A. All food from regulated food processing plants, no home prepared or canned foods, standards for eggs, milk, juice.*
				B. All shellfish from NSSP listed sources, no recreationally caught or sold*, all fish commercially caught, raised.*
				C. Game animals and wild mushrooms approved by regulatory authority.*
				D. Food received at proper temperatures, protected from contamination during transportation and receiving, safe, and unadulterated food.*
				E. Written documentation of parasite destruction maintained for fish days.
				5. Time/Temperature controls.
				5.1 Inadequate cook.*
				A. Raw eggs broken on request and prepared for immediate service cooked to 63°C (145°F) for 15 seconds. Raw eggs broken, but not prepared for immediate service cooked to 68°C (155°F) for 15 seconds.
				B. Comminuted fish, meat, and game animals cooked to 68°C (155°F) for 15 seconds.
				C. Pork roasts and beef roasts, including formed roasts, cooked to 54°C (130°F) for 112 minutes or as chart specified and according to oven parameters per chart.
				D. Ratites and injected meats cooked to 68°C (155°F) for 15 seconds.
				E. Poultry; stuffed fish/meat/pasta/poultry/ratites; or stuffing containing fish, meat, poultry, or ratites cooked to 74°C (165°F) for seconds.
				F. Wild game animals cooked to 74°C (165°F) for 15 seconds.
				G. Whole-muscle, intact beef steaks cooked to surface temperature of 63°C (145°F) on top and bottom. Meat surfaces have a cooked color.
				H. Raw animal foods rotated, stirred, covered, and heated to 74°C (165°F) in microwave. Food stands for 2 minutes after cooking.
				I. All other raw animal foods cooked to 63°C (145°F) for 15 seconds.
				5.2 Reheating for hot holding.
				A. PHF/TCS food that is cooked and cooled on premises is rapidly reheated to 74°C (165°F) for 15 seconds for hot holding.*
				B. Food reheated to 74°C (165°F) or higher in a microwave* for hot holding.
				C. Commercially processed RTE food reheated to 57°C (135°F) or above* for hot holding.
				D. Remaining sliced portions of roasts reheated for hot holding using minimum oven parameters.*

				5.3 Treating juice.
				A. When packaged in a food establishment, juice is treated under a HACCP Plan to reduce pathogens or labeled as specified in the Food Code.
				5.4 Cooling.*
				A. Cooked PHF/TCS food cooled from 57°C (135°F) to 21°C (70°F) within 2 hours and from 57°C (135°F) to 7°C/5°C (45°F/41°F) or below within 6 hours.
				B. PHF/TCS food (prepared from ambient temperature and pre-chilled ingredients) cooled to 7°C/5°C (45°F/41°F) or below within 4 hours.
				C. Foods (mild/shellfish) received at a temperature according to LAW cooled to 7°C/5°C (45°F/41°F) within 4 hours.
				D. Raw shell eggs after receiving immediately placed in 7°C (45°F) ambient air temperature.
				5.5 PHF/TCS food cold and hot holding.*
				A. PHF/TCS food maintained at 7°C/5°C (45°F/41°F) or below, except during preparation, cooking, cooling, or when time is used as a public health control.
				B. PHF/TCS food maintained at 57°C (135°F) or above, except during preparation, cooking, or cooling or when time is used as a public health control.
				C. Roasts held at a temperature of 54°C (130°F) or above.
				D. Untreated shell eggs stored in 7°C (45°F) ambient air temperature.
				5.6 Date marking and discarding.*
				A. Date marking for RTE, PHF/TCS food prepared on-site or opened commercial container held for more than 24 hours.
				B. Discarding RTE, PHF/TCS food prepared on-site or opened commercial container held at <5°C (41°F) for < 7 days or >5°C - 7°C (41°F - 45°F) for < 4 days.
				5.7 Time.*
				A. When only time is used as a public health control, food is cooked and served within 4 hours or 6 hours as permitted.
				6. Food and food preparation for highly susceptible populations.*
				A. Prepackaged juice/beverage containing juice with at warning label (21 CFR, §101.17[g]) not served.
				B. Use pasteurized eggs in recipes if eggs are to be undercooked; or are combined unless: cooked to order and immediately served; used immediately before baking and thoroughly cooked; or prepared under a HACCP plan controlling Salmonella Eneritidis.
				C. Raw or partially cooked animal food, and raw seed sprouts not served.
				D. Foods not re-served under certain conditions.

				7. Protection from contamination.*
				A. Separating raw animal foods from raw RTE food and separating raw animal foods from cooked RTE food.
				B. Raw animal foods separated from each other during storage, preparation, holding, and display.
				C. Food protected from environmental contamination – critical items.
				D. After being served or sold to a consumer, food is not re-served.
				E. Discarding or reconditioning unsafe, adulterated, or contaminated food.
				8. Food-contact surfaces.
				A. Food-contact surfaces and utensils are clean to sight and touch and sanitized before use.*
				9. Proper, adequate handwashing.
				A. Hands clean and properly washed.*
				10. Good hygienic practices.*
				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, or unwrapped single-service or single-use articles.*
				11. Prevention of contamination from hands.*
				A. Exposed, RTE food not touched by bare hands.*
				12. Handwash facilities.
				A. Handwash facilities conveniently located and accessible for employees.*
				B. handwash facilities supplied with hand cleanser, sanitary towels, hand drying devices, signage.
				13. Chemical.
				A. If used, no unapproved food or color additives. Sulfites not applied to fresh fruits and vegetables intended for raw consumption.*
				B. Poisonous or toxic materials, chemicals, lubricants, pesticides, medicines, first aid supplies*, and other personal care items properly identified, stored, and used.
				C. Poisonous or toxic materials held for retail sale properly stored.*
				14. Conformance with approved/required procedures.*
				A. If conducting processing that requires a variance, complies with required variance and required HACCP procedures by monitoring CCPs and taking necessary corrective actions.
				B. If conducting reduced oxygen packaging with 2 barriers, HACCP plan required.

SCORE: Number of disagreements for Interventions/Risk Factors:			
GOOD RETAIL PRACTICES			
*Indicates items that are always critical according to the FDA Food Code. The item requires immediate attention.			
STATUS		PERSONNEL	
			15. Personal cleanliness (fingernails, jewelry, outer clothing, hair restraints).
FOOD AND FOOD PROTECTION			
			16. Food source*, original container, properly labeled, condition, used*, honestly presented*, segregated distressed products, shellstock tags maintained for 90 days.
			17. Plant food cooking for hot holding.
			18. Protection from contamination – noncritical items.
			19. Facilities, equipment to control product temperature.
			20. PFH/TCS food properly thawed.
			21. Dispensing of food, in-use utensils properly stored.
FOOD EQUIPMENT			
			22. Thermometers provided, conspicuous, and accurate.
			23. Food and nonfood contact surfaces; designed, constructed*, maintained, installed, located, operated, and cleanable*.
			24. Warewashing facility' designed, constructed, installed, located, operated, cleanable, used.
			25. Wiping cloths, linens, napkins, gloves, sponges; properly used, stored.
			26. Storage, handling of clean equipment, utensils.
			27. Single-serve; single-use articles, storage, dispensing, use, no reuse.
WATER			
			28. Safe water source*, hot and cold under pressure, adequate quantity*.
PLUMBING			
			29. Installed, maintained.*
			30. Cross connection*, back siphonage, backflow prevention*.

TOILET FACILITIES			
			31. Number, convenient, accessible, designed, installed.
			32. Toilet rooms enclosed, self-closing doors; proper waste receptacles.
SEWAGE			
			33. Sewage and waste water disposal.*
GARBAGE AND FEFUSE DISPOSAL			
			34. Containers or receptacles; covered, adequate number, insect, rodent proof, frequency of removal, clean, area properly constructed, necessary implements, supplies.
PHYSICAL FACILITY			
			35. Floors, walls, ceilings; designed, constructed, maintained, clean.
			36. Lighting, ventilation, dressing rooms, designated areas maintained.
			37. Premises maintained free of litter, unnecessary articles, cleaning, maintenance equipment properly stored.
			38. Complete separation from living, sleeping quarters; laundry.
PEST AND ANIMAL CONTROL			
			39. Presence of insects, rodents minimized; outer openings protected, animals as allowed.
DOCUMENTATION OF PROPOSED VARIANCE			
			40. Variance obtained for smoking for preservation, curing, using additives as preservatives, or using reduced oxygen (1 barrier only) to package food.