

Michigan Department of Agriculture and Local Health Department Optional Risk-Based Evaluation Schedule

<p style="text-align: center;">W</p> <p>Not Licensed</p>	<p>This category is for MDA to document food establishments exempt from licensure, but inspected on a complaint basis.</p> <p>Temporary establishments with non-potentially hazardous food that is pre-packaged and sold in single service quantities.</p> <ul style="list-style-type: none"> • Produce stands with whole, uncut produce. Does not include wholesale produce operations. • Retail establishments with non-potentially hazardous food that is pre-packaged and incidental in amount. • Retail Honey and Maple Syrup outlets of the seller's own production, pre-packaged and processed in a licensed facility. <p>Examples: card shops, gift shops, video stores, gas stations with a few candy bars and chips.</p>	<p>No Routine Inspection</p>
<p style="text-align: center;">X</p> <p>Low Risk Establishment</p>	<ul style="list-style-type: none"> • Serve or sell only raw or pre-packaged, non-potentially hazardous foods (non time/temperature control for safety (TCS) foods). • Do not prepare potentially hazardous foods (TCS foods). • Heat only commercially processed potentially hazardous foods (TCS foods) for hot holding. • No cooling of potentially hazardous foods (TCS foods). • Preparation/processing and or packaging limited to non-potentially hazardous food only. • Warehousing/storage limited to non-potentially hazardous food and/or pre-packaged potentially hazardous foods. <p>Examples: Most convenience store operations, convenience stores serving precooked hot dogs or sausages, popcorn, nachos, pretzels or frozen pizza.; hot dog carts, and coffee shops; cocktail lounges; theaters; nut kiosks; honey and maple syrup processors; most bakery operations; candy, snack, pasta, spice or other nonpotentially hazardous manufacturer, bottled water manufacturer; food warehouses.</p>	<p>Normal Inspection Schedule: X-18</p> <p>Increased inspection schedule: X- 12</p> <p>Frequency may be increased with enforcement</p>
<p style="text-align: center;">Y</p> <p>Medium Risk Establishment</p>	<ul style="list-style-type: none"> • Limited menu. • Products are prepared, cooked and served immediately. • Conducts hot and cold holding of potentially hazardous foods (TCS foods) after preparation or cooking. • Preparation of potentially hazardous foods (TCS foods) requiring cooking, cooling, and reheating for hot holding is limited to only a few potentially hazardous foods (TCS foods). • Seasonal establishments (operate 9 months or less per year.) • Sale of raw unprocessed potentially hazardous food to the customer for further processing/preparation • Warehousing/storage of unpackaged potentially hazardous foods • Sorting/reclamation of food <p>Examples: fast food operations; cook and serve operations; retail food store operations; schools; and buffets that change the entrees each meal period, do not save leftovers, and only prepare one or two items in advance of the day of service; grocery store with rotisserie chicken; packaged for sale sandwich manufacturer; soft serve machines.</p>	<p>Normal inspection Schedule: Y- 12</p> <p>Decreased schedule: Y-18</p> <p>Increased inspection schedule: Y- 6</p> <p>Frequency may be increased with enforcement</p>

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<p>Z</p> <p>High Risk Establishment</p>	<ul style="list-style-type: none"> • A food establishment which, upon investigation, is implicated in a foodborne illness outbreak or chemical intoxication shall be evaluated at least every six months for not less than the next 12 months. • Extensive menu and handling of raw ingredients. • Complex preparation including cooking, cooling, and reheating for hot holding involves many potentially hazardous foods (TCS foods). • Establishments serving a highly susceptible population • Service of raw or partially cooked food for immediate consumption • Establishments that conduct specialized processes, e.g., smoking and curing; reduced oxygen packaging. • Modified atmosphere packaging for extended shelf-life. • Canning of food under 21 CFR parts 113 or 114. • Complex manufacturing processes such as aseptic, acidification, dehydration, formulation control. • Establishment with mandatory HACCP systems. • Food salvage operations <p>Examples: A full service restaurant; some catering operations; establishments specializing in home-style cooking; hospitals; collecting surplus food from restaurants/facilities, distribute it to local programs on a regular basis; low acid and acidified processing; senior meal wholesale food preparation; smoked fish manufacturer; grocery store with significant cooling and/or reheating. Acidified Food eg. - Pickled vegetables, salsa, antipasto. Low Acid Food eg. - Peppers, some soups, asparagus, beans, some soups.</p>	<p>Normal inspection Schedule: Z- 6</p> <p>Decreased inspection schedule: Z- 12</p> <p>Increased inspection schedule: As specified through enforcement and/or agency specific schedule</p>
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ADJUSTING FREQUENCY OF EVALUATIONS:

- **These evaluation frequency schedules reflect minimum program requirements. A regulatory agency may set an inspection frequency, using the risk factor chart, at an increased evaluation frequency, but may NOT decrease the frequency to less than these requirements.**
- Within each risk factor category, evaluation frequency can be adjusted based on the active managerial control of the facility. This provides flexibility to increase an evaluation frequency when problems in a facility arise.
- Only those facilities that are at the extremes (in control or out of control) should have their evaluation frequency adjusted (the majority of facilities will remain at the normal evaluation frequency).
- A review of the facility's history should be done using the last 3 evaluations, or the last 3 years of evaluations, whichever is less. Violations observed should be grouped into the **five foodborne illness risk factors** and **good retail practices**. (The violations need not be the same one on each inspection, but will need to fit into the risk factors.)

FOODBORNE ILLNESS RISK FACTORS:

1. Food from approved sources
2. Adequate cooking
3. Proper holding temperatures
4. Employee health / Personal Hygiene
5. Contaminated food contact surfaces of equipment

GOOD RETAIL PRACTICES

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- Evaluators should discuss the facility's history with their supervisor and recommend evaluation frequency changes. The decision to change frequency of evaluations should be a joint decision of the supervisor and evaluator.
- The decision to notify a facility of evaluation frequency changes is an agency specific policy decision.
- It is important to clearly document why a change of evaluation frequency was made, and what the new evaluation frequency is. Document:
 - what the original evaluation frequency was (i.e.: Y-12)
 - why a change in frequency was made
 - when the change was made (date)
 - what is the new frequency schedule (i.e.: Y-6)
- During the accreditation process, the evaluation schedule for each licensee should be clearly documented. The method of documentation shall be determined by the agency.

VENDING MACHINE LOCATION EVALUATION SCHEDULES:

Every vending machine location is inspected at least once over a five year period. One-fifth of each operator's vending locations are inspected each year. For companies that have less than five locations, each location must be inspected within the 5 year period.

For accreditation program auditing purposes, each health department must maintain a vending machine location policy document stating their evaluation frequency.