CONTROLLING RISK FACTORS
The FDA recently published a study of risk factors in retail food establishments from data collected in establishments during 2013-2014.

A key finding was that restaurants with well-developed food safety management systems had less than ½ as many food safety practices out of compliance as those without food safety management systems.

A well-developed food safety management system incorporates the following:

- Procedures Defined actions adopted by management for accomplishing a task to minimize food safety risks
- Training Process of educating employees on food safety practices and how to implement them
- Monitoring Routine observations/measurements to determine if these procedures are being carried out

Source: FDA – Factsheet 2013-2014 FDA Retail Food Risk Factor Study

For more information on the FDA Risk Factor Study visit:
www.fda.gov/retailfoodprotection

Food Worker Top 10
- Only work when you are healthy.
- Wash your hands often and well.
- Don’t touch ready-to-eat food with bare hands.
- Keep food hot or cold.
- Cook food to proper temperatures.
- Cool hot food as quickly as possible.
- Keep raw meat away from other food.
- Wash, rinse, sanitize, air dry – always follow the 4 steps in order.
- Keep food preparation areas and utensils clean and sanitized.
- Ask questions if you have them.
Managers are the most important people at a food establishment – Inspector Matt Kaufman

The manager sets the standard and the tone for all the staff for good or bad. When food safety is important to the manager it will be important to the staff.

Most restaurants do very well on food inspections. I attribute this to managers who care about their kitchens and want to serve the best and safest food.

In addition to making customers sick, poor food safety can result in loss of sales. Re-inspections can also be costly. 35 or more points in critical violations or repeated critical violations can trigger re-inspection and enforcement with significant associated fees.

Manager oversight and training of employees can make the difference between a perfect inspection and an inspection that triggers permit suspension. It only takes one employee without adequate training and supervision to result in a 100+ point inspection (true story).

A watchful manager would be quick to note an expensive error such as a chef provided a 16 oz steak when an 8 oz steak was ordered. Food safety needs to be addressed with the same attitude of urgency. It all boils down to the manager stressing what is important to them. As the captain steers so goes the ship.

The Truth about Gloves – Inspector Jeanne King

Single-use gloves may be the preferred barrier to use to prepare foods that need to be handled a lot, such as when making sandwiches, slicing vegetables, or arranging food on a platter. It is important to remember that gloves are used to protect the food from germs on employee hands, not to protect hands from the food. Gloves must be changed often to keep the food safe.

Gloves must always be worn if you have sores, bandages, or cuts on your hands and you are working with food.

Important Rules for Using Gloves:

- Wash hands before putting on gloves.
- Change gloves that get ripped.
- Change gloves that might be contaminated.
- Never wash or reuse gloves.
- Change gloves between working with raw and ready-to-eat foods.
- Change gloves between tasks, such as handling garbage or money.
- Throw gloves away after use.

5 Ways to Encourage and Communicate Food Safety Requirements to Employees

- Food Safety Lead Steve Zimmerman

Food Safety should be a priority in every food establishment. Having great food safety practices can reduce liability and increase customer satisfaction. These 5 tips can help encourage a culture of food safety.

- Ensure every employee has their Food Worker Card (FWC).
  The Washington State’s online food handlers training can be found at: www.foodworkercard.wa.gov. The FWC is required for all employees who handle food. The training is available in several languages. Encourage employees to take the training more frequently if they are struggling with food safety concepts.

- Routine Food Safety Checks
  Supervisors/Managers should walk around the kitchen on a regular basis verifying that employees are performing their food safety duties appropriately.

- Take pictures of employees performing proper food safety practices.
  Post these pictures in your establishment for other employees to see. Create a rewards system for employees who demonstrate good food safety practices.

- Create a social media account or group for your employees.
  Use this platform to share stories and other helpful information. A bonus to creating this online presence is that employees can discuss swapping of shifts. This could ensure that no shift is missed and that food safety is never compromised.

- Post signage explaining proper food safety practices throughout the workplace.
  Place signs instructing employees on key food safety requirements. Be creative.