

2017 DIA Food and Consumer Safety Bureau Risk Factor Study

January 1, 2014 Iowa adopted a new data collection tool. The 2014 violation data serves as Iowa's baseline. Iowa has utilized all routine inspectional data to establish the baseline and will utilize all routine inspection data to conduct violation trend analysis.

FBI Risk Factor and Public Health Intervention Violation Reduction Strategy

2014-15 Strategy:

DIA's strategy for reducing the occurrence of Foodborne Illness Risk Factor and Public Health Intervention violations has four elements.

- **Element 1:** Conduct risk based inspections
- **Element 2:** Provide focused education of operators during inspections using a variety of educational methods including coaching; discussing long term corrective options; demonstration; and showing educational videos
- **Element 3:** Issue targeted guidance documents based on risk factor violations that are observed during routine and complaint inspections
- **Element 4:** Enhance working relationships with industry partners including educational outreach to industry associations and businesses

2016 Strategy Enhancement:

- **Element 4:** DIA will create short risk factor study presentations to share with industry associations

2017 Strategy Enhancement:

- **Element 4:** Develop software capabilities to conduct risk factor studies for specific businesses and franchises

2018 Strategy Enhancement:

- **(New Element) Element 5:** Develop additional plan review and inspectional guidance related to the license approval and inspections Mobile Food Units

- **Element 4:** Prepare individual Brand/Franchise risk factor studies and share the information with these businesses

Risk Factor Study Key:

1- Person in charge present, demonstrates knowledge, and performs duties

2- Certified Food Protection Manager

3- Management, food employee and conditional employee knowledge, responsibilities and reporting

4- Proper use of exclusions and restrictions

5- Procedures for responding to vomiting and diarrheal events

8- Hands clean and properly washed

9- No bare hand contact with ready to eat foods

10- Hand washing sinks properly supplied and accessible

15- Food separated and protected (Cross Contamination and Environmental)

16- Food contact surfaces: cleaned and sanitized

18- Proper cooking time and temperatures

19- Proper reheating procedures of hot holding

21- Proper hot holding temperatures

22- Proper cold holding temperatures

23- Proper date marking and disposition

24- Time as a public health control: procedures and records

25- Consumer advisory provided for raw or undercooked foods

29- Compliance with variance, specialized process, reduced oxygen packaging criteria, and HACCP plan

AS- Approved Source

FAE- Facilities have Adequate Equipment and Tools

GHP- Good Hygienic Practices

PC- Proper Cooling

TMI- Toxic Materials are identified, used, and stored properly