

**RIVERSTONE HEALTH
BILLINGS, MT**

DIVISION: PUBLIC HEALTH	ORIGINATION DATE: OCT 17, 2016
PROGRAM: FOOD PROTECTIONS	LATEST REVISION:
SERVICE: ENVIRONMENTAL HEALTH	<input type="checkbox"/> POLICY PROCEDURE <input checked="" type="checkbox"/> GUIDELINE <input type="checkbox"/> STANDING ORDER
TITLE: ON-SITE CORRECTIVE ACTION	
APPROVAL: MARILYN TAPIA, DIRECTOR	

Background

It is essential to consumer protection and to regulatory credibility for immediate corrective actions to be obtained for any out of control foodborne illness risk factors before completing the inspection and leaving the food establishment. Obtaining immediate corrective actions conveys the seriousness of the violation to management. Failure to require immediate corrective actions when an out of control risk factor has been identified implies that the risk factor has little importance to food safety.

Purpose

This document is intended to be a guideline to determine when and what corrective actions may need to be taken to prevent a possible foodborne illness due to the lack of compliance with risk factors. On-site correction must be obtained by the person in charge for any out-of-control foodborne illness risk factors before the inspector completes the food service establishment inspection.

Marking Instructions and Follow-Up Inspections

During an inspection if immediate corrective action is taken by the establishment to correct a risk factor violation. The violation should be marked “Corrected On-Site” (COS) and the action taken should be noted in the Observations and Corrective Actions text box. It’s up to the inspector to assess whether or not a follow-up is required if the violation was corrected onsite. Just because an establishment takes immediate corrective action during inspection doesn’t mean there will be long-term control. General factors to consider when assessing if a follow-up is needed are: does the establishment have active managerial control in place; does the establishment have a history of non-compliance with the same risk factor; history with the operator; was the immediate corrective action a shot term fix (dishwasher or cooler not working).

Suggested Immediate Corrective Actions

Risk Factor	Immediate Corrective Action
Handwashing <ul style="list-style-type: none"> Food employee observed not washing hands at appropriate time 	<ul style="list-style-type: none"> Employee must be instructed to wash hands immediately including where and when to wash hands.
Bare Hand Contact with RTE Food <ul style="list-style-type: none"> Ready-to-eat food is handled with bare hands 	<ul style="list-style-type: none"> Discard if touched and advise employee how to handle ready-to-eat food with tongs, gloves, utensils, etc.
Approved Source/Sound Condition <ul style="list-style-type: none"> Food from unapproved source/unsound condition – cross contamination of RTE foods with raw animal foods. 	<ul style="list-style-type: none"> Discard/Reject/Return
Food received at proper temperature <ul style="list-style-type: none"> Potentially hazardous foods received above 41°F Food labeled frozen is thawed Raw eggs received in an ambient temperature above 45°F 	<ul style="list-style-type: none"> Discard/Reject/Return
Food separated and protected <ul style="list-style-type: none"> Raw animal foods stored improperly with RTE foods Raw animal foods improperly stored 	<ul style="list-style-type: none"> Immediately relocate food items to minimize risk Immediately relocate food items to minimize risk
Cooking <ul style="list-style-type: none"> Potentially hazardous food is undercooked 	<ul style="list-style-type: none"> Continue cooking to proper temperature
Reheating for Hot Holding <ul style="list-style-type: none"> Potentially hazardous food is improperly reheated 	<ul style="list-style-type: none"> Use reheating method to achieve 165°F immediately
Cold Holding & Hot Holding <ul style="list-style-type: none"> Potentially hazardous food held above 41°F or below 135°F 	<ul style="list-style-type: none"> Refer to “Assessing Compliance With Temperature Holding Requirements”

Risk Factor	Immediate Corrective Action
Cooling <ul style="list-style-type: none"> • Potentially hazardous food cooled from 135°F to 70°F in more than 2 hours • Potentially hazardous food cooled from 135°F to 41°F in more than 6 hours • Potentially hazardous food made from room temperature ingredients cooled to 41°F in more than 4 hours 	<ul style="list-style-type: none"> • Discard; if 2 hours or less – reheat to 165°F and use another cooling method. • Discard • Discard
Date Marking <ul style="list-style-type: none"> • Potentially hazardous food held for over 24 hours that are RTE and are not date marked properly. • Potentially hazardous food that is beyond the 7 day discard date 	<ul style="list-style-type: none"> • Discard if the date when the product was made is unknown. Or apply date mark during inspection. • Discard
Freezing to Control Parasites <ul style="list-style-type: none"> • No written documentation of parasite destruction for fish intended for raw or undercooked consumption. 	<ul style="list-style-type: none"> • If capable freeze immediately, discard, cook, or provide documentation from supplier during inspection.
Food Contact Surfaces Cleaned and Sanitized <ul style="list-style-type: none"> • Mechanical dishwashing machine chlorine levels are not at adequate strength. • Food contact surface (can opener or slicer) is visible soiled during use and hasn't been cleaned in between raw and RTE foods or in the last 4 hours 	<ul style="list-style-type: none"> • Set-up three compartment sink to wash, rinse, and sanitize. • Discard food & Clean surfaces
Time as Public Health Control <ul style="list-style-type: none"> • Past time indicated • Indicated time is more than 4 hours • No written procedures and potentially hazardous food is not in compliance with cold or hot holding 	<ul style="list-style-type: none"> • Discard