

# Memorandum



CITY OF DALLAS

<sup>DATE</sup> June 21, 2018

<sup>TO</sup> Honorable Members of the Quality of Life, Arts & Culture Committee: Sandy Greyson (Chair), Mark Clayton (Vice Chair), Rickey D. Callahan, Jennifer S. Gates, Scott Griggs, B. Adam McGough, Omar Narvaez

<sup>SUBJECT</sup> Proposed Reform of Food Inspection Model

On Monday, June 25, 2018, you will be briefed on the Proposed Reform of Food Inspection Model. The briefing materials are attached for your review.

Please feel free to contact me if you have any questions or concerns.

A handwritten signature in blue ink that reads "Joey Zapata".

Joey Zapata  
Assistant City Manager

c: Honorable Mayor and Members of City Council  
T.C. Broadnax, City Manager  
Larry Casto, City Attorney  
Craig D. Kinton, City Auditor  
Billierae Johnson, City Secretary  
Daniel F. Solis, Administrative Judge  
Kimberly Bizer Tolbert, Chief of Staff to the City Manager  
Majed A. Al-Ghafry, Assistant City Manager

Jo M. (Jody) Puckett, P.E., Assistant City Manager (Interim)  
Jon Fortune, Assistant City Manager  
M. Elizabeth Reich, Chief Financial Officer  
Nadia Chandler Hardy, Chief of Community Services  
Raquel Favela, Chief of Economic Development & Neighborhood Services  
Theresa O'Donnell, Chief of Resilience  
Directors and Assistant Directors

# Proposed Reform of Food Inspection Model

Quality of Life, Arts & Culture  
Committee  
June 25, 2018

Kris Sweckard, Director  
Code Compliance Services

Mandy Shreve, Assistant Director  
Code Compliance Services



# Presentation Overview

- Background on Consumer Health Operations
- Current Food Inspection Model
- Challenges with Current Food Inspection Model
- Proposed Inspection Model Reform
- Implementation Plan
- Update on Temporary Food Events
  - Temporary Food Permit Process
- Staff Recommendation & Proposed Action
- Next Steps



# Background on Consumer Health Operations

- Operates primarily under Chapter 17 food safety regulations for food establishments in the City of Dallas and under the State of Texas Food Establishment Rules
- Building Inspection ensures new food establishments are built to Code and authorizes the release of food inspection permit and Certificate of Occupancy
- Consumer Health provides health inspections for:
  - Fixed food establishments, which includes
    - Restaurants
    - Schools
    - Nursing homes
    - Hospitals
    - Grocery Stores
    - Convenience Stores
    - General merchandise stores that serve food (i.e. Dollar General, Walgreens, etc.)
  - Mobile vehicles and push carts



# Background on Consumer Health Operations (Continued)

- Consumer Health provides health inspections for (continued):
  - Temporary Events- (i.e. State fair, Irish festivals, Taste of Dallas etc.)
  - Farmers Market
  - Homeless Feedings
  - Pools (commercial)
  - Complaints related to food safety
- In addition, Consumer Health administers the City's Mosquito Abatement Program
  - 90 mosquito traps set a week during Mosquito season over a 6 month period
  - 3 Sanitarians are assigned to this group
    - During the off season, this group conducts fixed food establishment inspections, pool inspections and continues to set approximately 20 traps a week and respond to 311 service requests

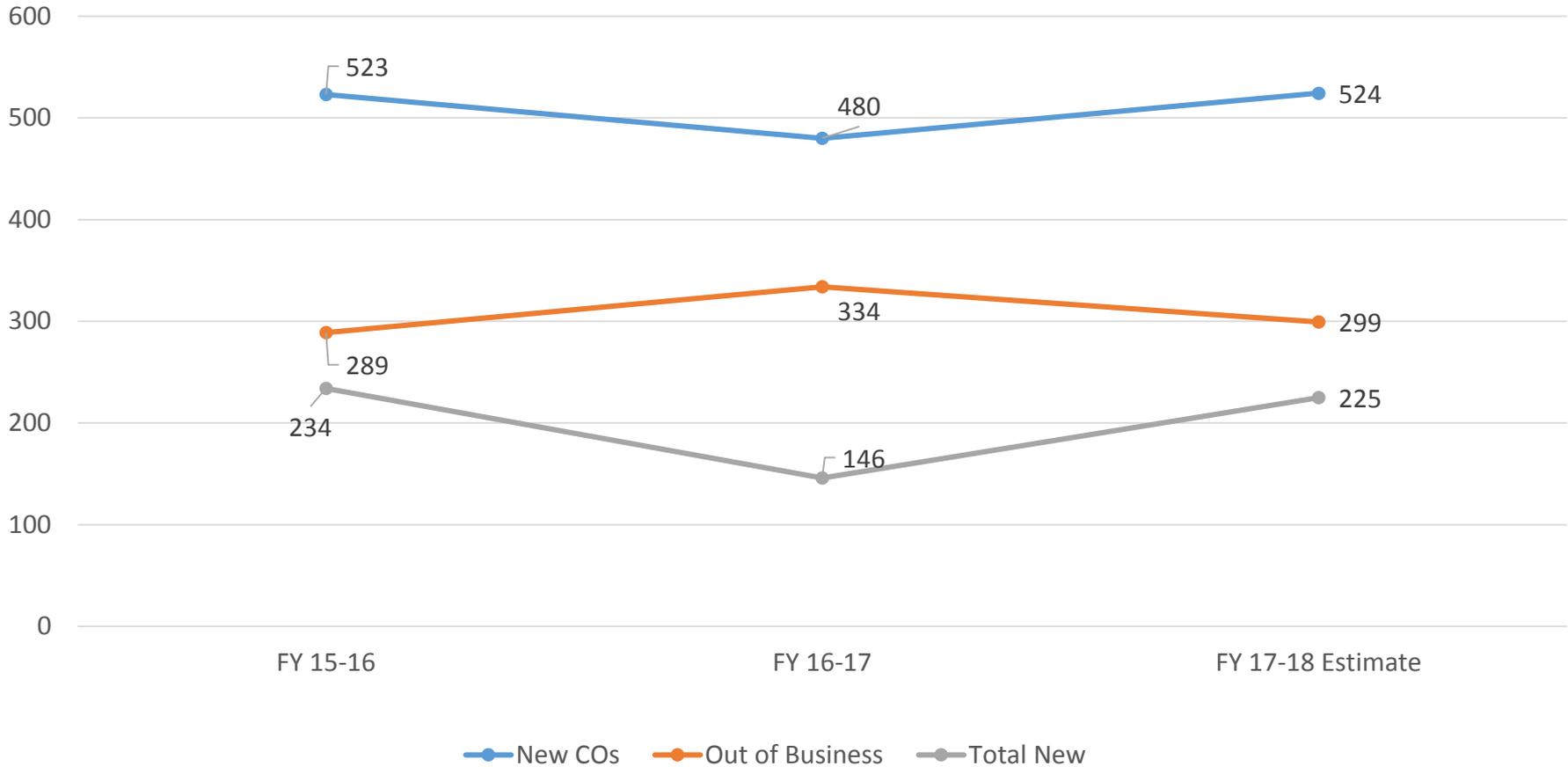


# Current Food Inspection Model

- Currently Consumer Health inspects each food facility once every 6 months
  - Approximately 14,200 inspections for 7,100 food facilities a year
- Inspections are graded on point system ranging from 1-100
  - Establishments must score at least 80 to avoid re-inspection
  - Re-inspection dates are based on a scoring range:
    - A score of 70-79 results in a 30 day re-inspection
    - A score of 60-69 results in a 10 day re-inspection
    - A score of below 59 results in a 24 hour re-inspection
- Upon receipt of a food complaint the facility is inspected within 10 days

# Challenges with Current Food Inspection Model

## New Food Establishments a Year



# Challenges with Current Food Inspection Model (Continued)

- Food establishments are currently growing at a rate of approximately 200 a year
  - We have had an increase of approximately 1,100 food establishments in 10 years
- Managed increase in workload the past 2 years by:
  - Reassigning the workload of 2 Sanitarians
    - Pool inspections and mobiles use to be assigned to one individual and now have been divided up among all Sanitarians
  - Creating another food district to keep up with the increase in growing food establishments
    - 22 food districts with approximately 323 food establishments in each district
  - Utilizing a contractor to assist with vacancies in food districts and to assist if sanitarians get behind on workload due to competing demands
  - Assigning overtime

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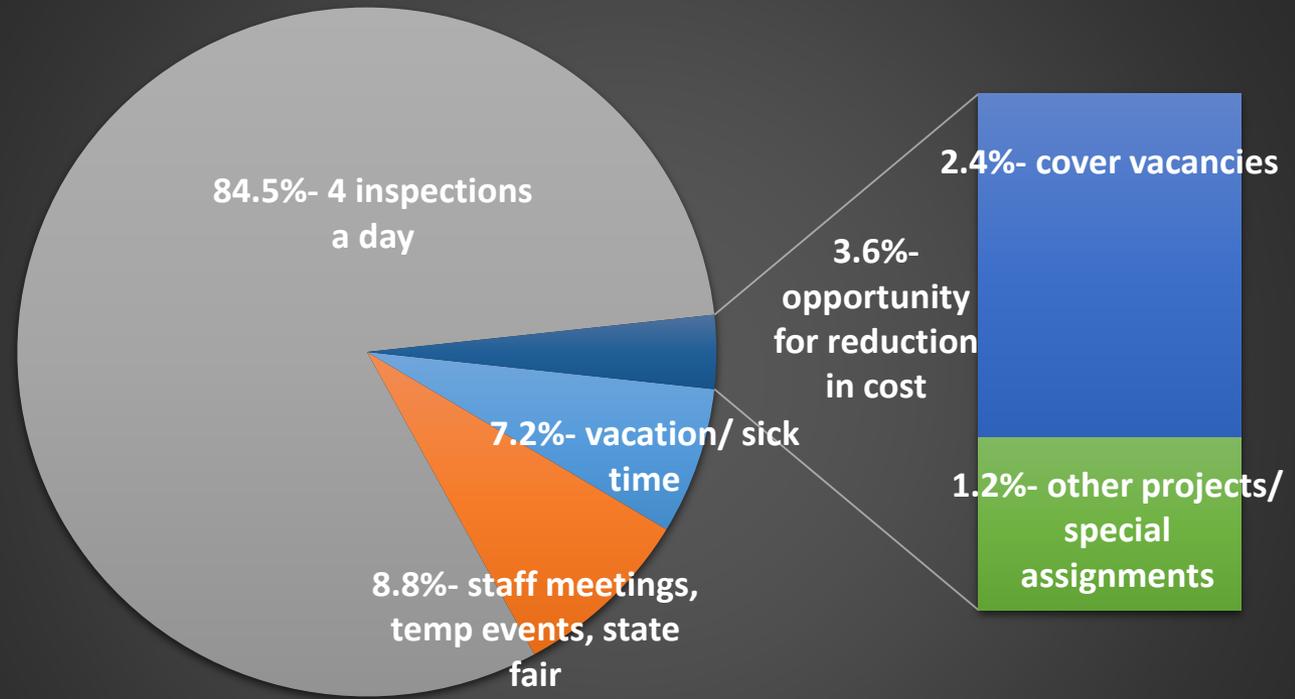


# Challenges with Current Food Inspection Model (Continued)

- The average inspections per Sanitarian is approximately 66 inspections per month:
  - 54 food establishment inspections
  - 4 mobile inspections
  - 4 inspections that are complaint related
  - 3 follow-up inspections
  - 1 pool inspection

# Challenges with Current Food Inspection Model (Continued)

Percent time related to available days to work- 104.1%



# Challenges with Current Food Inspection Model (Continued)

- Costs with managing operation gap:
  - Utilizing overtime- approx. \$60,000 a year
  - Utilizing a contractor to assist with inspections when there are vacancies- approximately \$130,000 a year
- Utilizing overtime and a contractor for increased workload demand is not a long term solution
- Propose revising the current food inspections model to manage our costs without asking for additional funding by changing the frequency in which we inspect food establishments and mobiles

# Proposed Inspection Model Reform

## State Rules on Inspection Frequency, Chapter 228.249:

### CURRENT METHOD:

(a) The regulatory authority shall inspect each food establishment at least once every six months

### PROPOSED NEW METHOD:

(b) If the regulatory authority cannot meet this inspection frequency, frequency shall be prioritized and uniformly applied throughout the jurisdiction based upon assessment of a food establishment's history of compliance with this chapter and the potential for causing foodborne illness by evaluating:

- (1) past performance, for nonconformance with code or HACCP\* plan requirements that are priority items or priority foundation items;
- (2) past performance, for numerous or repeat violations of code or HACCP\* plan requirements that are core items;
- (3) past performance, for complaints investigated and found to be valid;

Currently we meet requirements 1-3 through our reinspection process

*\*HACCP- Hazard Analysis Critical Control Point- a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.*

# Proposed Inspection Model Reform (Continued)

## State Rules on Inspection Frequency. Chapter 228.249 (continued)

- (4) the hazards associated with the particular foods that are prepared, stored, or served;
- (5) the type of operation including the methods and extent of food storage, preparation, and service;
- (6) the number of people served;
- (7) whether the population served is a highly susceptible population; and
- (8) any other risk factors deemed relevant to the operation by the regulatory authority.

Proposed new requirements to add to inspection model as criteria to determining the frequency of inspections

# Proposed Inspection Model Reform (Continued)

- Consumer Health proposes to adopt the assessment used by the State of Texas, Department of Health Services to determine frequency of inspections based on the following, and categories and scoring weight:
  - Type of food preparation (up to 35 points)
  - Food served or sold (up to 30 points)
  - Average number of meals served per day (up to 15 points)
  - Type of population served (up to 5 points)

# Proposed Inspection Model Reform (Continued)

Proposed New Food Risk Category	Characteristics	Example	Frequency	Current Volume
1- Low	Establishments with no cooking processes of any kind, no heat holding, no open exposed food handling	CVS, Dollar General, C-stores with no kitchen, beer and wine store	Every other year	299 <i>(estimate volume to increase by 11 per year)</i>
2- Medium	Limited menu selection, serving only commercially processed time and temperature controlled foods, heat and serve with no cooking or reheating process, minimal heat holding	QTs, 7-11, Race Track, sandwich and coffee shops (i.e. Starbucks, Subways)	Once a Year	1,128 <i>(estimate volume to increase by 54 per year)</i>
3- High	Establishment that cooks time and temperature products from the raw state, heat hold, reheat food items. May have an extensive menu and/or extensive handling of food ingredients	Restaurants, fast food, schools, nursing homes, hospitals	2 times a year	5,685 <i>(estimate volume to increase by 135 per year)</i>

# Proposed Inspection Model Reform (Continued)

## Inspection Frequency Assessment- Categories and Scoring

### 1. Type of Food Preparation:

Value	35	28	21	14	7
	Cook/chill/reheat/ hold/serve/ specialized processes	Cook/hold/serve with same day service	Cook and serve- immediate service- holding time <u>not</u> used as a public health control	Preparation of ready to eat foods with no cooking	No food preparation



# Proposed Inspection Model Reform (Continued)

## Inspection Frequency Assessment- Categories and Scoring

### 2. Food Served and Sold:

Value	30	24	18	12	6
	<ul style="list-style-type: none"> <li>- Cooked meat products– (i.e. chicken, ham, roast beef, turkey)</li> <li>- Eggs served</li> <li>- Raw shellfish</li> </ul>	<ul style="list-style-type: none"> <li>- Pork</li> <li>- Sausage</li> <li>- Cooked rice</li> <li>- Cooked pinto beans</li> <li>- Macaroni salad</li> <li>- Potato salad</li> <li>- Tuna salad</li> <li>- Eggrolls</li> <li>- Gravy</li> </ul>	<ul style="list-style-type: none"> <li>- Fish, shrimp or beef steak</li> <li>- Reheated packaged time and temperature control food</li> <li>- Guacamole dip</li> <li>- Milk or cheese</li> <li>- Cream filled pastries</li> <li>- Baked potatoes</li> <li>- Cut tomatoes</li> <li>- Cut leafy greens</li> <li>- Raw seed sprouts</li> </ul>	<ul style="list-style-type: none"> <li>- Packaged time and temperature controlled foods (no prep)</li> <li>- Raw meat products (cut or sold)</li> <li>- Shell eggs sold</li> <li>- Cold deli meats</li> <li>- Commercially cooked meats</li> <li>- Commercially prepared salads</li> <li>- Hot dogs, pizza</li> <li>- Pasta dishes</li> <li>- Vegetable salad</li> <li>- Cooked vegetables</li> <li>- Time and temp control batters</li> </ul>	<ul style="list-style-type: none"> <li>- Non time and temperature controlled foods (with prep)</li> </ul>



# Proposed Inspection Model Reform (Continued)

Inspection Frequency Assessment- Categories and Scoring

## 3. Average Number of Meals Served Per Day:

Value	15	12	9	6	3
	>200	151-200	101-150	51-100	1-50

## 4. Population Served

Value	5	1
	Hospitals/senior citizens/ child care/ immune compromised	General population



# Proposed Inspection Model Reform (Continued)

## Inspection Frequency Assessment- Categories and Scoring

Total Value Range	70- 85	40-69	17-39
Establishment of Significance or Priority	3 - High Risk	2 - Medium	1 - Low



# Proposed Inspection Remodel Reform (Continued)

Example of Inspection Frequency Assessment

- Convenience Store with Kitchen

## 1. Type of Preparation

Value	35	28	21	14	7
28	Cook/chill/reheat/hold/serve/ specialized processes	Cook/hold/serve with same day service	Cook and serve- immediate service- holding time <u>not</u> used as a public health control	Preparation of ready to eat foods with no cooking	No preparation



# Proposed Inspection Model Reform (Continued)

## Example of Inspection Frequency Assessment

- Convenience Store with Kitchen

### 2. Food Served and Sold

Value	30	24	18	12	6
18	<ul style="list-style-type: none"> <li>- Cooked meat products—(i.e. chicken, ham, roast beef, turkey)</li> <li>- Eggs served</li> <li>- Raw Shellfish</li> </ul>	<ul style="list-style-type: none"> <li>- Pork</li> <li>- Sausage</li> <li>- Cooked rice</li> <li>- Cooked pinto beans</li> <li>- Macaroni salad</li> <li>- Potato salad</li> <li>- Tuna salad</li> <li>- Eggrolls</li> <li>- Gravy</li> </ul>	<ul style="list-style-type: none"> <li>- Fish, shrimp or beef steak</li> <li>- Reheated packaged time and temperature control food</li> <li>- Guacamole dip</li> <li>- Milk or cheese cream filled pastries</li> <li>- Baked potatoes</li> <li>- Cut tomatoes</li> <li>- Cut leafy greens</li> <li>- Raw seed sprouts</li> </ul>	<ul style="list-style-type: none"> <li>- Packaged time and temperature controlled foods (no prep)</li> <li>- Raw meat products (cut or sold)</li> <li>- Shell eggs sold</li> <li>- Cold deli meats</li> <li>- Commercially cooked meats</li> <li>- Commercially prepared salads</li> <li>- Hot dogs, pizza</li> <li>- Pasta dishes</li> <li>- Vegetable salad</li> <li>- Cooked vegetables</li> <li>- time and temp control batters</li> </ul>	<ul style="list-style-type: none"> <li>- Non time and temperature controlled foods (with prep)</li> </ul>



# Proposed Inspection Model Reform (Continued)

Example of Inspection Frequency Assessment

- Convenience Store with Kitchen

### 3. Average Meals Served Per Day

Value	15	12	9	6	3
12	>200	151-200	101-150	51-100	1-50

### 4. Population Served

Value	5	1
1	Hospitals/senior citizens/ child care/ immune compromised	General population



# Proposed Inspection Model Reform (Continued)

## Inspection Frequency Assessment- Categories and Scoring

- Convenience Store with Kitchen

### Total Value Range:

- Type of Food Preparation- 28 pts
- Food Served and Sold- 18 pts
- Average Number of Meals Per Day- 12 pts
- Population Served- 1pt
- Total: 59 points

Total Value Range	70- 85	40-69	17-39
Establishment of Significance or Priority	3- High	2- Medium	1- Low

Higher to Lower Risk

# Proposed Inspection Model Reform (Continued)

Action: Inspect once a year (Convenience Store with Kitchen)

Proposed New Food Risk Category	Characteristics	Example	Frequency	Current Volume
1- Low	Establishments with no cooking processes of any kind, no heat holding, no open exposed food handling	CVS, Dollar General, C-stores with no kitchen, beer and wine store	Every other year	299
2- Medium	Limited menu selection, serving only commercially processed time and temperature controlled foods, heat and serve with no cooking or reheating process, minimal heat holding	QTs, 7-11, Race Track, sandwich and coffee shops (i.e. Starbucks, Subway)	Once a year	1,128
3- High	Establishment that cooks time and temperature products from the raw state, heat hold, reheat food items. May have an extensive menu and/or extensive handling of food ingredients	Restaurants, fast food, schools, nursing homes, hospitals	2 times a year	5,685

# Proposed Inspection Model Reform (Continued)

- Proposed Revenue Changes- \$220K reduction

Annual Permit Fee	Current Fee- 2 inspections a year	If move to one time a year*	If move to every other year*
Food Establishment 1-2,000 sq. ft.	\$280	\$140	\$70
Food Establishment 2,001 or more sq. ft.	\$318	\$159	\$80
Volume in each category	5,685	1,128	299

*\*We will conduct a fee study to revise the annual permit fee for food establishments moving to risk category 1 and 2. The above fees are estimates.*

# Proposed Inspection Model Reform (Continued)

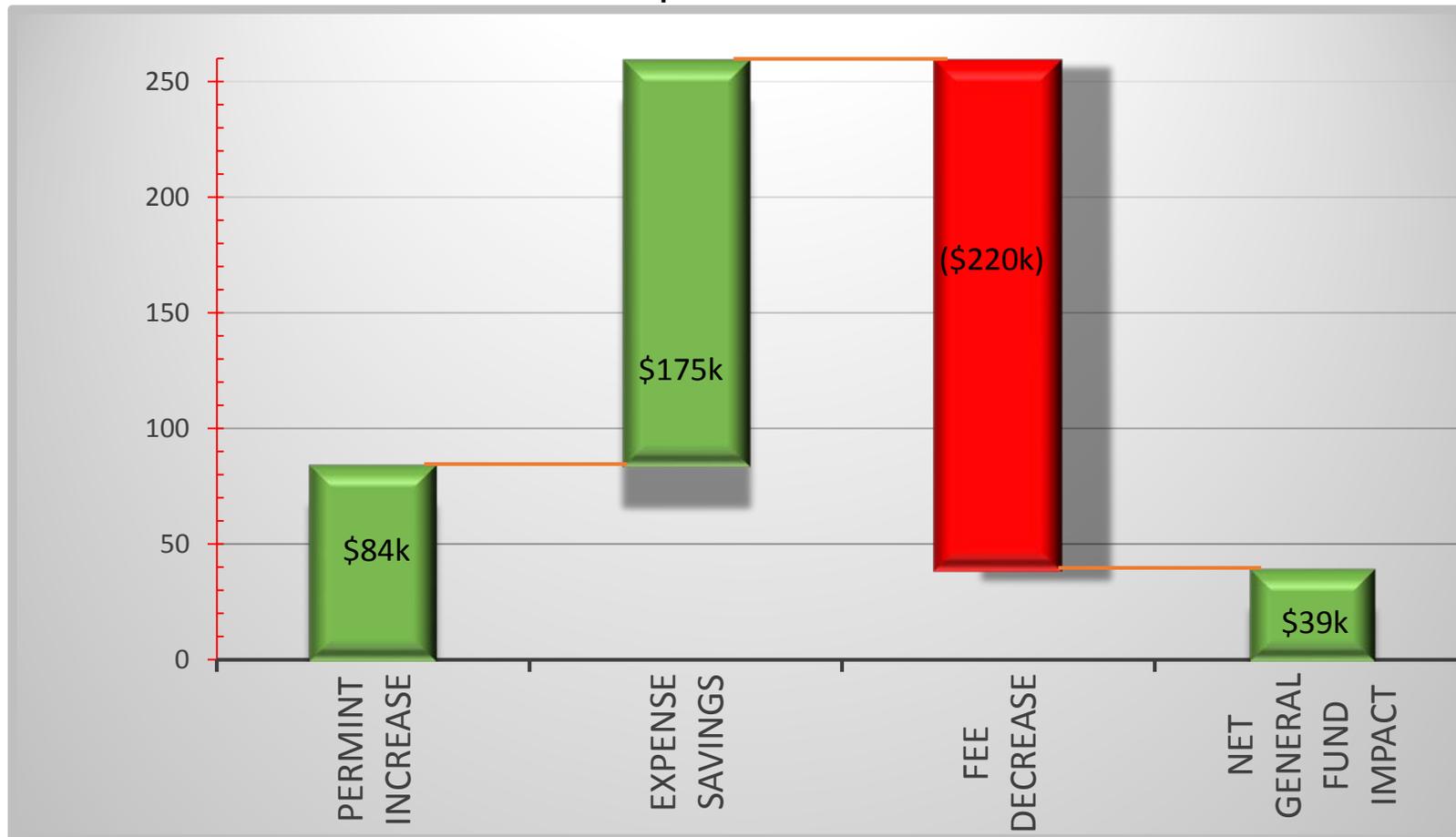
- Proposed Expense Changes- \$175K Savings

Expense	Current Costs	Proposed	Savings
Overtime Reduction	\$60k	\$10k	\$50K
Contract Savings	\$130k	\$5k*	\$125K
Total	\$190k	\$15k	\$175k

\* *Contract will remain intact to be utilized as a safety net only*

# Proposed Inspection Model Reform (Continued)

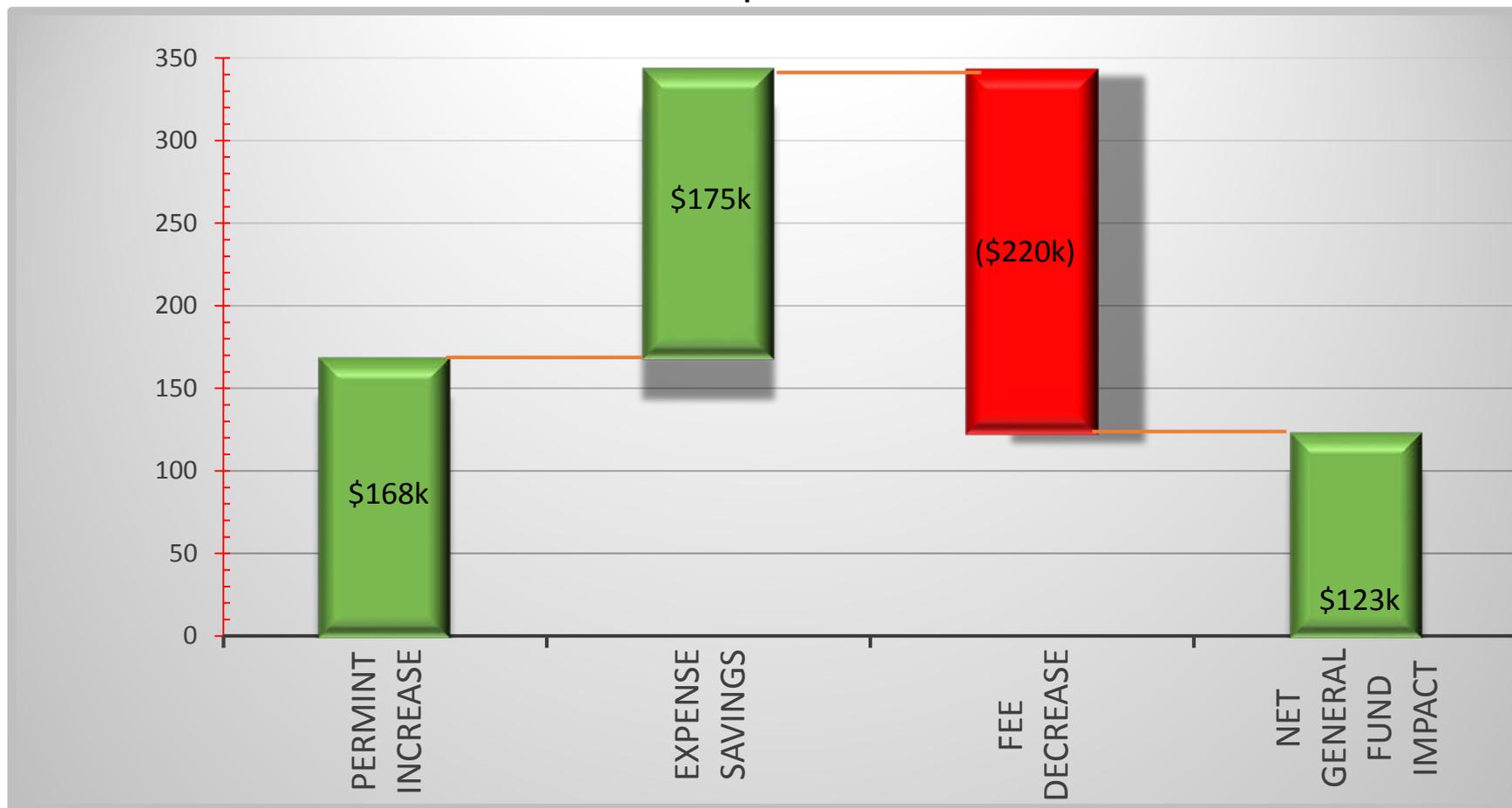
- Year One Net General Fund Impact



\*Assumes an increase of approx. 200 food establishments in year 1

# Proposed Inspection Model Reform (Continued)

- Year Two Net General Fund Impact



\*Assumes an increase of approx. 200 food establishments in year 2

# Proposed Inspection Reform (Continued)

- What other Cities are following a risk based assessment model?

City	What year implemented	# of Food Establishments	Staff	Frequency	Basis for frequency
Houston	1991	12,807	34 inspectors; 4 supervisors	Based on 3 classifications	Low- (ever other year)- prepackage foods Med- (once a year) cook and serve (i.e. fast food) High- (every 2 years) cooking and serving processes are extensive
Garland	1990	1,067	10 health specialists; 1 supervisor	Based on 3 Criteria	Twice a year- food preparation sites; Once a year- pre-packaged food; Score below a 70- inspected immediately the next quarter
Ft. Worth	2008	3,180	2 supervisors; 16 inspectors	Based on 5 classifications (1 to 5 times a year)	Once a year- grocery stores/bars; Twice a year-fast food or convenience snack stores; Three time a year- full service restaurants; Four times a year-hospitals and assisted livings; Five times a year-history of non compliance and complaints

# Implementation Plan

- Met with Greater Dallas Restaurant Association – Government Affairs Committee on June 14, 2018
- May 2018 to July 2018:
  - Complete approximately 800 risk profiles:
    - Risk assessments will represent a sample of types of food establishments
    - If a food establishment feels they have been incorrectly categorized they may request a re-assessment
- August 2018:
  - Notify all registered food establishments of the proposed changes
  - Work with Communication and Information Services to update our inspection and billing software
  - Complete fee study for risk categories 1 and 2
- September 2018:
  - Test software changes
- October 2018:
  - Begin new inspection process





# Update on Temporary Food Events

# Automated Temporary Food Permit Application Process

- Code Compliance worked with Communication and Information Services (CIS) to write business requirements to automate the current manual process
  - Working with CIS to identify a technology solution to automate permit process
- Efficiencies created:
  - No longer need temp help- savings of \$110k
  - No longer have to keep paper files
  - Increased customer service-payments online- no longer need to submit application and payment in person
    - Several companies that host temporary events are out of State



# Staff Recommendation & Proposed Action

- Seeking Council approval on staff recommendation to amend Chapter 17 to:
  - Adopt a risk based food inspection model for food establishments

# Next Steps

- On August 8, 2018 adopt recommendations from Quality of Life, Arts and Culture Council Committee on amending Chapter 17 to adopt a risk based food inspection model for food establishments

# Proposed Reform of Food Inspection Model

Quality of Life, Arts & Culture  
Committee  
June 25, 2018

Kris Sweckard, Director  
Code Compliance Services

Mandy Shreve, Assistant Director  
Code Compliance Services



# Additional Examples of Inspection Frequency Assessment

Appendix

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# Example: General Merchandise Store

## Example of Inspection Frequency Assessment

### 1. Type of Food Preparation

Value	35	28	21	14	7
7	Cook/chill/reheat/hold/serve/ specialized processes	Cook/hold/serve with same day service	Cook and serve- immediate service- holding time <u>not</u> used as a public health control	Preparation of ready to eat foods with no cooking	No preparation



# Example: General Merchandise Store

## Example of Inspection Frequency Assessment

### 2. Food Served and Sold

Value	30	24	18	12	6
12	<ul style="list-style-type: none"> <li>- Cooked meat products--( i.e. chicken, ham, roast beef, turkey)</li> <li>- Eggs served</li> <li>- Raw shellfish</li> </ul>	<ul style="list-style-type: none"> <li>- Pork</li> <li>- Sausage</li> <li>- Cooked rice</li> <li>- Cooked pinto beans</li> <li>- Macaroni salad</li> <li>- Potato salad</li> <li>- Tuna salad</li> <li>- Eggrolls</li> <li>- Gravy</li> </ul>	<ul style="list-style-type: none"> <li>- Fish, shrimp or beef steak</li> <li>- Reheated packaged time and temperature Control food</li> <li>- Guacamole dip</li> <li>- Milk or cheese</li> <li>- Cream filled pastries</li> <li>- Baked potatoes</li> <li>- Cut tomatoes</li> <li>- Cut leafy greens</li> <li>- Raw seed sprouts</li> </ul>	<ul style="list-style-type: none"> <li>- <b>Packaged time and temperature controlled foods (no prep)</b></li> <li>- Raw meat products (cut or sold)</li> <li>- Shell eggs sold</li> <li>- Cold deli meats</li> <li>- Commercially cooked meats</li> <li>- Commercially prepared salads</li> <li>- Hot dogs, pizza</li> <li>- Pasta dishes</li> <li>- Vegetable salad</li> <li>- Cooked vegetables</li> <li>- Time and temp control batters</li> </ul>	<ul style="list-style-type: none"> <li>- Non time and temperature controlled foods (with prep)</li> </ul>



# Example: General Merchandise Store

Example of Inspection Frequency Assessment

## 3. Average Meals Served Per Day

Value	15	12	9	6	3
6	>200	151-200	101-150	51-100	1-50

## 4. Population Served

Value	5	1
1	Hospitals/senior citizens/ child care/ immune compromised	General population

Higher to Lower Risk

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Quality of Life, Arts & Culture

# Example: General Merchandise Store

## Inspection Frequency Assessment- Categories and Scoring

### Total Value Range:

- Type of Food Preparation- 7 pts
- Food Served and Sold - 12 pts
- Average Number of Meals per Day- 6 pts
- Population Served- 1 pts
- Total: 26 pts

Total Value Range	70- 85	40-69	17-39
Establishment of Significance or Priority	3- High	2- Medium	1- Low

Higher to Lower Risk

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# Example: General Merchandise Store

Action: Inspect once every other year

Proposed New Food Risk Category	Characteristics	Example	Frequency	Current Volume
1- Low	Establishments with no cooking processes of any kind, no heat holding, no open exposed food handling	CVS, Dollar General, C-stores with no kitchen, beer and wine store	Every other year	299
2- Medium	Limited menu selection, serving only commercially processed time and temperature controlled foods, heat and serve with no cooking or reheating process, minimal heat holding	QTs, 7-11, Race Track, sandwich and coffee shops (i.e. Starbucks, Subway)	Once a Year	1,128
3- High	Establishment that cooks time and temperature products from the raw state, heat hold, reheat food items. May have an extensive menu and/or extensive handling of food ingredients	Restaurants, fast food, schools, nursing homes, hospitals	2 times a year	5,685

# Example: Restaurant

## Example of Inspection Frequency Assessment

### 1. Type of Food Preparation

Value	35	28	21	14	7
<b>35</b>	Cook/chill/reheat/hold/serve/ specialized processes	Cook/hold/serve with same day service	Cook and serve- immediate service- holding time <u>not</u> used as a public health control	Preparation of ready to eat foods with no cooking	No preparation



# Example: Restaurant

## Example of Inspection Frequency Assessment

### 2. Food Served and Sold

Value	30	24	18	12	6
30	<ul style="list-style-type: none"> <li>- Cooked meat products—(i.e. chicken, ham, roast beef, turkey)</li> <li>- Eggs served</li> <li>- Raw shellfish</li> </ul>	<ul style="list-style-type: none"> <li>- Pork</li> <li>- Sausage</li> <li>- Cooked rice</li> <li>- Cooked pinto beans</li> <li>- Macaroni salad</li> <li>- Potato salad</li> <li>- Tuna salad</li> <li>- Eggrolls</li> <li>- Gravy</li> </ul>	<ul style="list-style-type: none"> <li>- Fish, shrimp or beef steak</li> <li>- Reheated Packaged time and temperature Control food</li> <li>- Guacamole dip</li> <li>- Milk or cheese</li> <li>- Cream filled pastries</li> <li>- Baked potatoes</li> <li>- Cut tomatoes</li> <li>- Cut leafy greens</li> <li>- Raw seed sprouts</li> </ul>	<ul style="list-style-type: none"> <li>- Packaged time and temperature controlled foods (no prep)</li> <li>- Raw meat products (cut or sold)</li> <li>- Shell eggs sold</li> <li>- Cold deli meats</li> <li>- Commercially cooked meats</li> <li>- Commercially prepared salads</li> <li>- Hot dogs, pizza</li> <li>- Pasta dishes</li> <li>- Vegetable salad</li> <li>- Cooked vegetables</li> <li>- Time and temp Control batters</li> </ul>	<ul style="list-style-type: none"> <li>- Non time and temperature controlled foods (with prep)</li> </ul>

Higher to Lower Risk

# Example: Restaurant

Example of Inspection Frequency Assessment

## 3. Average Meals Served Per Day

Value	15	12	9	6	3
15	>200	151-200	101-150	51-100	1-50

## 4. Population Served

Value	5	1
1	Hospitals/senior citizens/ child care/ immune compromised	General population



# Example: Restaurant

## Inspection Frequency Assessment- Categories and Scoring

### Total Value Range:

- Type of Food Preparation - 35 pts
- Food Served and Sold- 30 pts
- Average Number of Meals per Day- 15 pts
- Population Served- 1pt
- Total: 81 pts

Total Value Range	70- 85	40-69	17-39
Establishment of Significance or Priority	3- High	2- Medium	1- Low



# Example: Restaurant

Action: Inspect 2 times a year

Proposed New Food Risk Category	Characteristics	Example	Frequency	Current Volume
1- Low	Establishments with no cooking processes of any kind, no heat holding, no open exposed food handling	CVS, Dollar General, C-stores with no kitchen, beer and wine store	Every other year	299
2- Medium	Limited menu selection, serving only commercially processed time and temperature controlled foods, heat and serve with no cooking or reheating process, minimal heat holding	QTs, 7-11, Race Track, sandwich and coffee shops (i.e. Starbucks, Subway)	Once a Year	1,128
3- High	Establishment that cooks time and temperature products from the raw state, heat hold, reheat food items. May have an extensive menu and/or extensive handling of food ingredients	Restaurants, fast food, schools, nursing homes, hospitals	2 times a year	5,685



# Example: Coffee Shop

## Example of Inspection Frequency Assessment

### 1. Type of Food Preparation

Value	35	28	21	14	7
<b>21</b>	Cook/chill/reheat/hold/serve/ specialized processes	Cook/hold/serve with same day service	Cook and serve- immediate service- holding time <u>not</u> used as a public health control	Preparation of ready to eat foods with no cooking	No preparation



# Example: Coffee Shop

## Example of Inspection Frequency Assessment

### 1. Food Served and Sold

Value	30	24	18	12	6
18	<ul style="list-style-type: none"> <li>- Cooked meat products—(i.e. chicken, ham, roast beef, turkey)</li> <li>- Eggs served</li> <li>- Raw shellfish</li> </ul>	<ul style="list-style-type: none"> <li>- Pork</li> <li>- Sausage</li> <li>- Cooked rice</li> <li>- Cooked pinto beans</li> <li>- Macaroni salad</li> <li>- Potato salad</li> <li>- Tuna salad</li> <li>- Eggrolls</li> <li>- Gravy</li> </ul>	<ul style="list-style-type: none"> <li>- Fish, shrimp or beef steak</li> <li>- Reheated packaged time and temperature control food</li> <li>- Guacamole Dip</li> <li>- Milk or cheese</li> <li>- Cream filled pastries</li> <li>- Baked potatoes</li> <li>- Cut tomatoes</li> <li>- Cut leafy greens</li> <li>- Raw seed sprouts</li> </ul>	<ul style="list-style-type: none"> <li>- Packaged time and temperature controlled foods (no prep)</li> <li>- Raw meat products (cut or sold)</li> <li>- Shell eggs sold</li> <li>- Cold deli meats</li> <li>- Commercially cooked meats</li> <li>- Commercially prepared salads</li> <li>- Hot dogs, pizza</li> <li>- Pasta dishes</li> <li>- Vegetable salad</li> <li>- Cooked vegetables</li> <li>- time and temp Control batters</li> </ul>	<ul style="list-style-type: none"> <li>- Non time and temperature controlled foods (with prep)</li> </ul>

Higher to Lower Risk



# Example: Coffee Shop

## Example of Inspection Frequency Assessment

### 3. Average Meals Served Per Day

Value	15	12	9	6	3
15	>200	151-200	101-150	51-100	1-50

### 4. Population Served

Value	5	1
1	Hospitals/senior citizens/ child care/ immune compromised	General population

Higher to Lower Risk

# Example: Coffee Shop

## Inspection Frequency Assessment- Categories and Scoring

### Total Value Range:

- Type of Food Preparation- 21 pts
- Food Served and Sold- 18 pts
- Average Number of Meals per Day- 15 pts
- Population Served- 1pt
- Total: 55 pts

Total Value Range	70- 85	40-69	17-39
Establishment of Significance or Priority	3- High	2- Medium	1- Low

Higher to Lower Risk

# Example: Coffee Shop

Action: Inspect once a year

Proposed New Food Risk Category	Characteristics	Example	Frequency	Current Volume
1- Low	Establishments with no cooking processes of any kind, no heat holding, no open exposed food handling	CVS, Dollar General, C-stores with no kitchen, beer and wine store	Every other year	299
2- Medium	Limited menu selection, serving only commercially processed time and temperature controlled foods, heat and serve with no cooking or reheating process, minimal heat holding	QTs, 7-11, Race Track, sandwich and coffee shops (i.e. Starbucks, Subway)	Once a Year	1,128
3- High	Establishment that cooks time and temperature products from the raw state, heat hold, reheat food items. May have an extensive menu and/or extensive handling of food ingredients	Restaurants, fast food, schools, nursing homes, hospitals	2 times a year	5,685