



## **Food Safety Risk Factors Public Health Interventions**

According to the Center for Disease Control and Prevention (CDC), five food safety risk factors related to employee behaviors and preparation practices have been identified as the leading contributing factors to food borne illness. A link to the CDC is available at the Placer County Environmental Health Website.

Those risk factors are:

1. Improper holding temperatures – Cold foods are to be maintained at or below 41 degree F. Hot foods are to be maintained at or above 135 degree F. California Health & Safety Code (CHSC) section 113996
2. Poor personal hygiene – Poor personal hygiene is one of the leading contributing factors to food borne illness. Food preparation employees can reduce the occurrence of food contamination by keeping fingernails trimmed and maintained, hair restrained, clean clothing, appropriate use of gloves at change of duties, not participating in food handling or preparation while experiencing cold and flu symptoms, not sampling with same utensil more than once, not eating, drinking, touching the face or nose, or using tobacco product during food preparation activities. CHSC sec 113953-113977
3. Inadequate cooking – A complete guide to final cooking temperatures can be found within CHSC sec 114004 – 114014.
4. Contaminated equipment – Equipment and other food contact surfaces can become contaminated as a result of inadequate cleaning or it's proximity to food preparation activities. Before commencing food preparation activities the area and all preparation equipment needs to be properly cleaned and sanitized. Detailed description and discussion of the proper cleaning of equipment and food contact surfaces can be found in CHSC sec 114095 – 114125.
5. Food from an unsafe/unapproved source – All foods must be obtained from an approved source. Foods may not be prepared, stored, or processed from a private home. Food can only be obtained from a distributor or manufacturer that is properly permitted, licensed or registered by an agency which has regulatory responsibility for food safety. CHSC sec 114021-114029.

Immediate correction is required whenever a “Food Safety Risk Factor” occurs at a food facility, even if the health inspector is not conducting an inspection. Failure to make an immediate correction will increase the risk that a food borne illness could be caused by your food facility. The health inspector will focus on the five risk factors during their inspection of your facility. By focusing on these factors, the health inspector will help you identify areas that may increase the risk of food borne illness. Once identified, the health inspector can discuss methods for eliminating and or mitigating the unsafe condition.

The Federal Food & Drug Administration has identified five key public health interventions as methods to protect consumer health. Those five public health interventions are:

1. Demonstration of Knowledge – All food facilities that handle unpackaged potentially hazardous foods are required to have an owner or employee who has passed an approved food safety certification exam. A person can only be certified for one facility. Placer County Environmental Health offers one of the accredited classes/exams. Contact the Auburn office at 530-745-2300 or the Tahoe office at 530-581-6240 for more information on availability.

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Tahoe Administration Building, 775 North Lake Blvd, Suite 203, P.O. Box 1909, Tahoe City, CA 96145-1909 530.581.6240 ●  
fax 530.581.6242

2. Employee health controls – Food facility operators and employees share the main responsibility to control the use of employees which are sick or have lesions or wounds. Employees with an open sore on the hands must cover it with a fresh bandage and use gloves. Employees with symptoms of vomiting and or diarrhea must be excluded from food handling, preparation, and or cleaning utensils and dishes.
3. Controlling hands as a vehicle of contamination – Food preparation employees are required to wash their hands before beginning work and after using the toilet room. Food preparation employees are also required to wash hands before handling food, equipment, utensils, before putting on gloves, at change in work duties, and as often as necessary when switching from working with raw to ready to eat foods, after touching body parts, or any time when contamination occurs. Employees with long fingernails must wear gloves when handling food.
4. Time/Temperature parameters for controlling pathogens – Potentially hazardous foods (PHF) need to be held at /or above 135 F or at /or below 41 F at all times. When PHF's are reheated, it must be to an internal temperature at or above 165 F. Final cooking temperatures can be used to control food pathogens. Some examples of mandated cooking times and temperatures, as per the CHSC sec 114004-114014, are listed below:

<b>Food Item</b>	<b>Cooking Temp</b>
Fruits and vegetables cooked for hot holding	135F
Shell eggs cooked for immediate service , fish, single pieces of meat except poultry	145 F for 15 secs
Comminuted meat, injected meats, raw eggs for later service	155 F for 15 secs
Poultry, comminuted poultry, stuffed items such as fish, poultry, pasta), stuffing containing fish, meat, poultry, ratites.	165 F for 15 secs
Roasts	130 F or as stated in California Retail Food Code

5. The Consumer Advisory – If raw or undercooked beef, pork, poultry, fish, eggs, or foods containing raw or undercooked eggs are served; an advisory either verbally or in writing must be given to the customer that the food is raw or undercooked. A customer advisory is not required for Sashimi, seared Ahi Tuna, and steak tartare because it is common knowledge that these items are served raw. A consumer advisory is also not required when a customer specifically orders food raw or undercooked. Customer must also be advised either verbally or in writing that they must use clean tableware when returning to salad bars or buffets for second helpings.