

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 in 2014-17 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

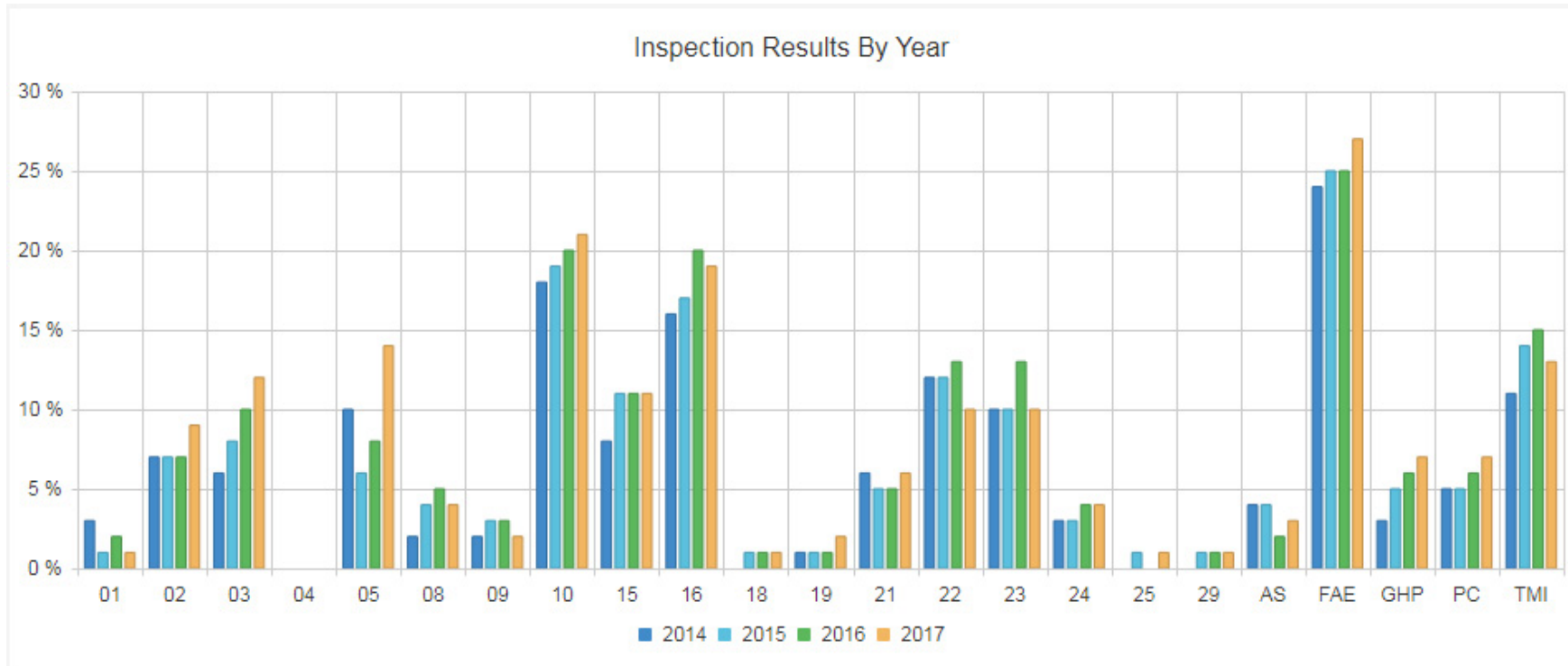
GHP- Good Hygienic Practices

PC- Proper Cooling

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

Brand X Risk Factor Study

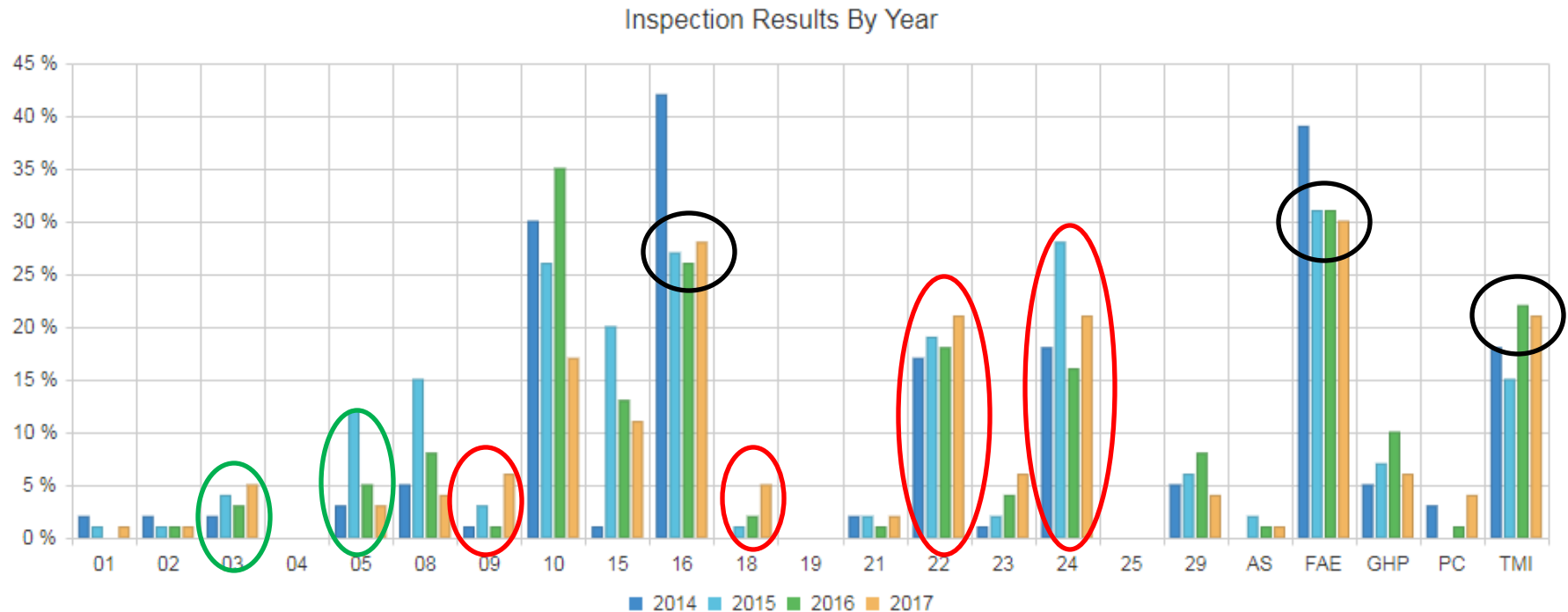
Industry Segment – Quick Serve Restaurants (no table service)



Inspection results from 3731 Routine inspections were used in this study. We have seen a upward trend in several risk factor areas over the last four years. Specifically: 2, 3, 5, 10, 16, FAE, GHP and PC. Several reasons may account for this trend including but not limited to; decreased regulatory presence, identification of more violations due to an increased focus on risk factors during inspections and industry challenges such as economic, workforce and market conditions. An additional explanation for the upward trend in areas 2, 3 and 5 may be attributed to full implementation of the regulations and an expectation of compliance. This facility type has seen a static or downward trend in the following areas: 8, 9, 15, 21, 22, 23, 24. We will continue to “stay the course” with our current strategy. This information will be shared with our inspections staff and we will focus more on discussing and fostering the implementation of long term corrective actions. This information will also be shared with industry associations and businesses in this sector.

Brand X Risk Factor Study

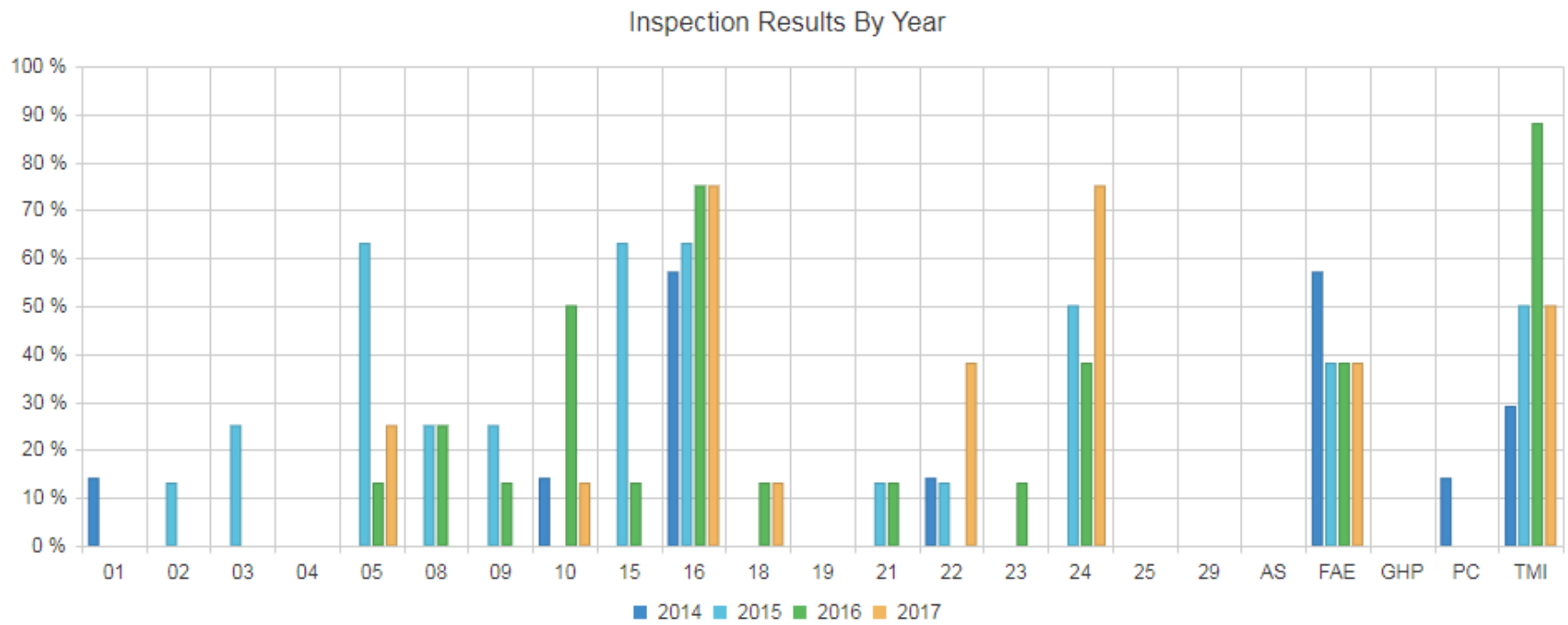
All Iowa Brand X Restaurants:



This study includes the inspection results from over 400 routine inspections conducted at Brand X restaurants between January 1, 2014 and December 31, 2017. Most areas observed in Brand X restaurants are the similar to the overall industry segment. However, there are some notable differences. Violations in risk factor areas **3 (Management, food employee, conditional employee knowledge, responsibility, and reporting)** and **5 (Procedures for responding to vomiting and diarrheal events)** were observed less frequently in Brand X restaurants compared to the overall industry segment. These areas are primarily documentation driven. Violations in risk factor areas **9 (Bare hand contact with RTE foods), 22 (Cold holding temperatures), 24 (Time as a public health control), and 18 (Proper cooking temperatures)** were observed at a higher frequency in Brand X branded restaurants as compared to the overall industry segment. These areas are primarily food employee execution driven. Risk factor areas of concern that are not significantly different from the overall industry segment but are observed out of control during more than 20% of routine inspections are; **16 (Food contact surfaces cleaned and sanitized), FAE (Facilities and equipment) and TMI (Toxic materials identified, used and stored).**

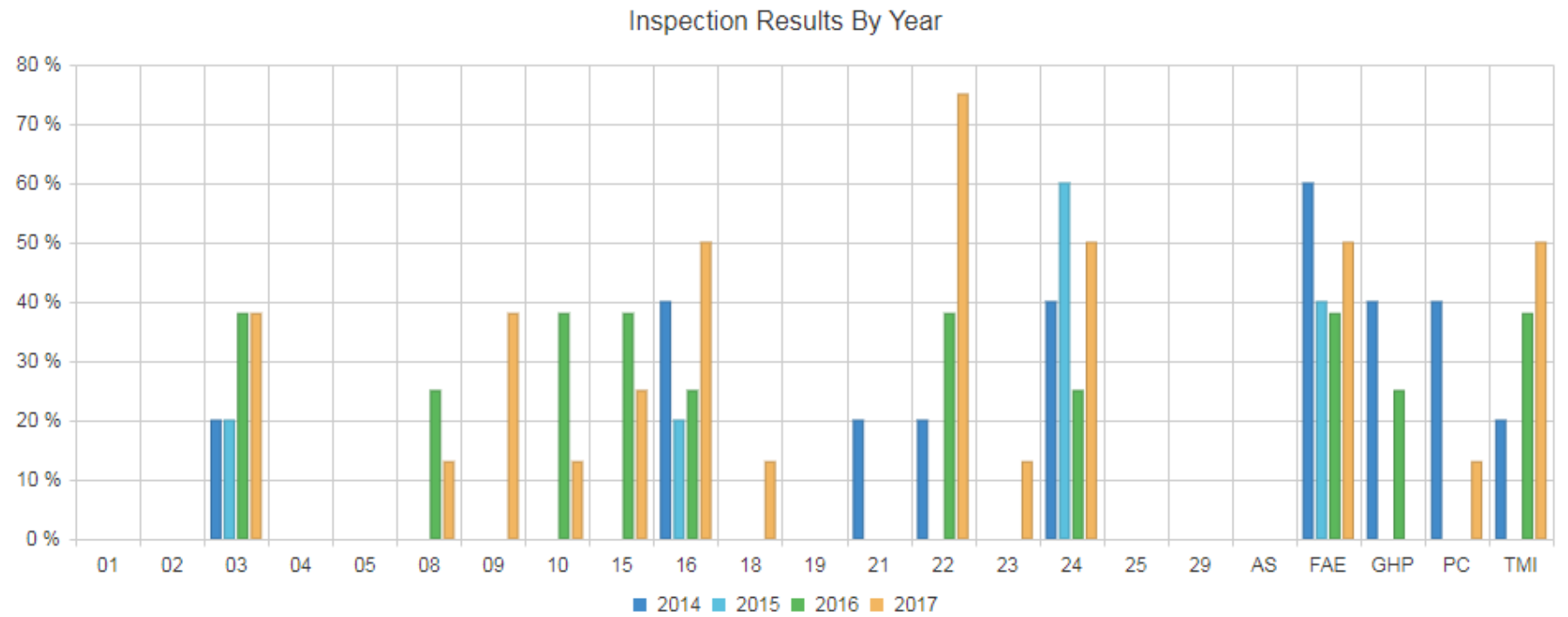
Brand X Risk Factor Study

Franchise 1:



Brand X Risk Factor Study

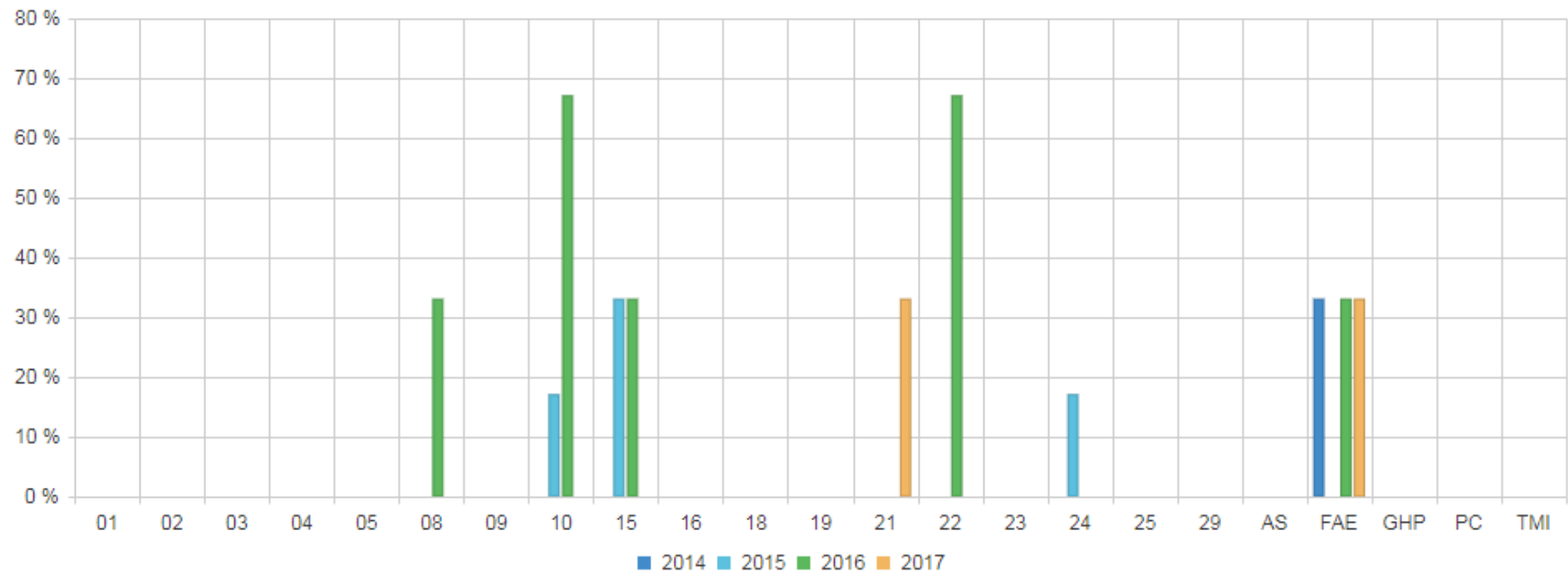
Franchise 2:



Brand X Risk Factor Study

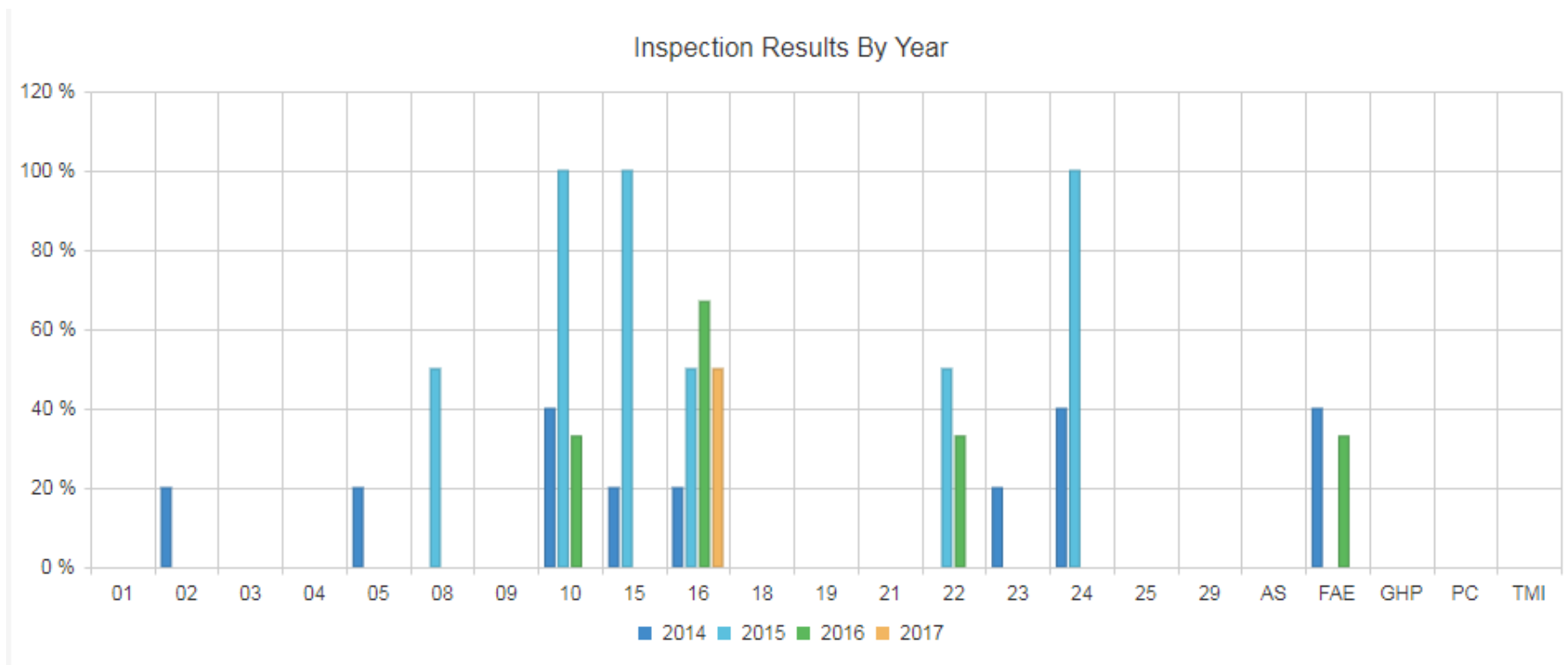
Franchise 3:

Inspection Results By Year



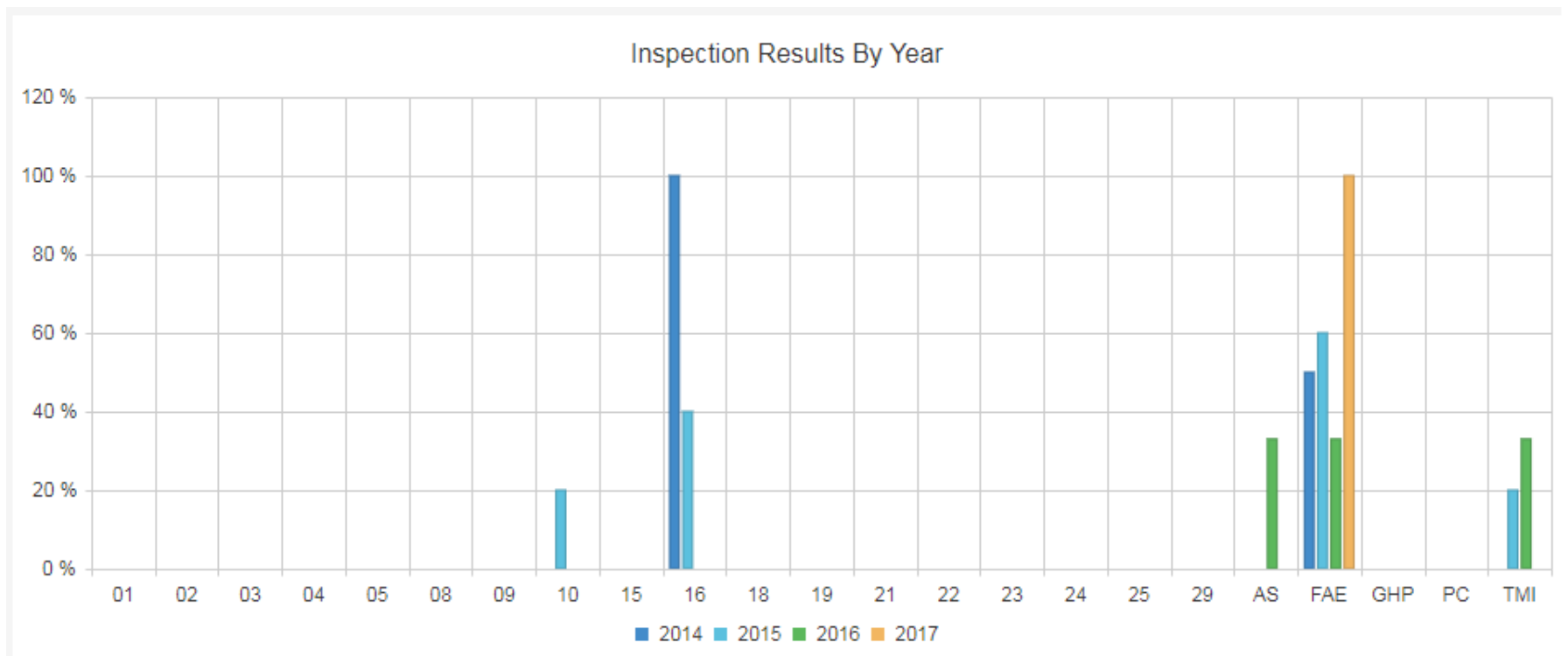
Brand X Risk Factor Study

Franchise 4:



Brand X Risk Factor Study

Franchise 5:



Brand X Risk Factor Study

Franchise 6:

Inspection Results By Year

