2016 Risk Factor Study
Food and Community Safety Program

Tacoma-Pierce County
Health Department
Healthy People in Healthy Communities

341

1 Inspector

341 Data collections

43%

Food was not held at 135° or above.

60%

Food was not held at 41° or below.

67%
Holding time or temperatures were **out of compliance** across all types of facilities.

Types of facilities:
Full-service and fast food restaurants, schools, retirement homes, grocery stores.
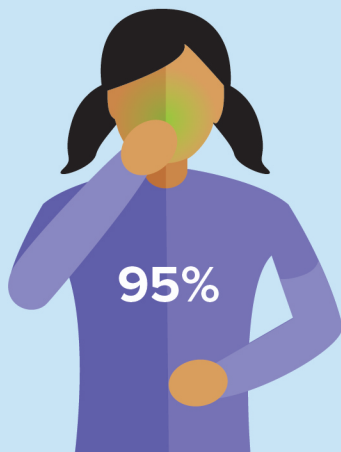
95%

Employees not aware of illness reporting policy and when not to work.

157 Facilities with certified manager.

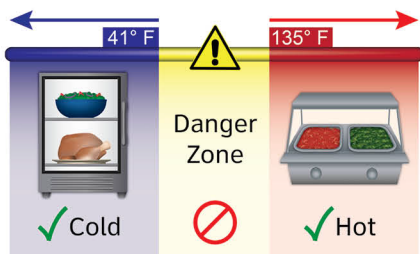**184** Facilities without certified manager.

Take Control, Take Temperatures

Temperature control is the most common food safety issue in Pierce County.

The "Danger Zone"

Keep potentially hazardous food cold or hot. Bacteria grows rapidly in food that is not cold enough or not hot enough. Temperatures between 41° and 135° are the "Danger Zone."

People who eat food that was held in the "Danger Zone" are more likely to get sick.

Daily temperature logs

Here is a tool to help you with active managerial control of food holding temperatures.

Place these logs where employees must monitor the temperature of food.

QR Codes can be used to help train employees about temperatures.

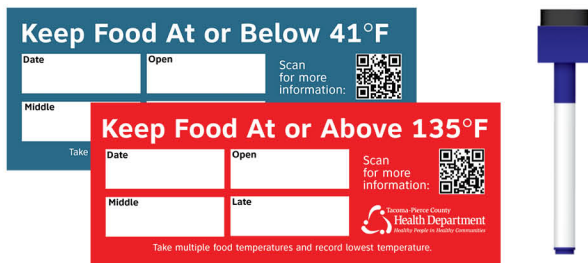### Person in charge and active managerial control

Managers and the Person in Charge (PIC) play an important role in actively managing food safety risks. You should have a designated PIC on staff at all times.
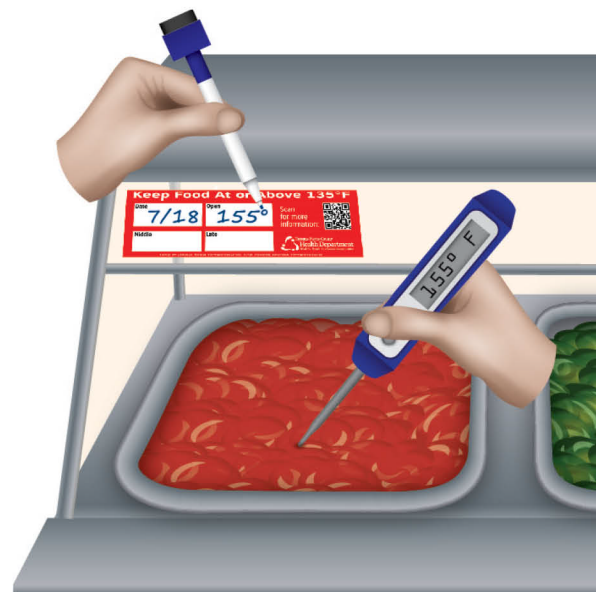

How to use the temperature logs

Check the multiple food temperatures in each unit.

- Cold food: write the highest temperature.
- Hot food: write the lowest temperature.

If a food item is not hot enough or cold enough, take the appropriate corrective action (cool, reheat, or discard) and tell the person in charge.

The PIC checks daily to make sure that each box is filled out at the appropriate time.

Tacoma-Pierce County
Health Department
Healthy People in Healthy Communities

Keep Food At or Below 41°F

Date

Open

Middle

Late

Scan
for more
information:

Take multiple food temperatures and record highest temperature.

Keep Food At or Above 135°F

Date

Open

Middle

Late

Tacoma-Pierce County
Health Department
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Take multiple food temperatures and record lowest temperature.