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Fellowship in Food Protection

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IFPTI Fellowship Cohort VII: Research Presentation

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Survey of Food Handler Training and Knowledge

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Background

Food borne illness is a major health hazard

61% of outbreaks are reported to occur at a single location of preparation

48% of outbreaks are in restaurants with seating

Background

Currently in North Carolina



Minimum of one employee who is in a supervisor/manager position must be a certified food protection manager.



There is not a requirement for any type of formal training or certification for food handlers.

Problem Statement

Currently in North Carolina the relationship between the training obtained by a food handler and their knowledge of food safety is unknown.

Research Questions

1. What is the relationship between training and the current knowledge base of food safety in food handlers?
2. What opportunities are there for regulators to address the gaps in training?

Methodology

Phase 1 – Survey developed

- Piloted in Buncombe County
- Multiple choice format and verbally administered
- Surveys were conducted during routine inspections
 - Buncombe County
 - Union
 - Durham

Methodology

Phase 2 – Analyze the results of the survey

- Determine the effectiveness of training techniques on basic food safety concepts.
- Identify gaps in training and provide educational opportunities for food handlers.

Study Population



- Employees who are directly involved in activities related to food preparation.
- Employees working in risk category 3 and 4 restaurants.

Results

Breakdown of Scores	
100%	10
90%	27
80%	48
70%	38
60%	35
50%	12
40%	14
30%	2
20%	1

Sample size - **187**

Average score – **71%**

Results

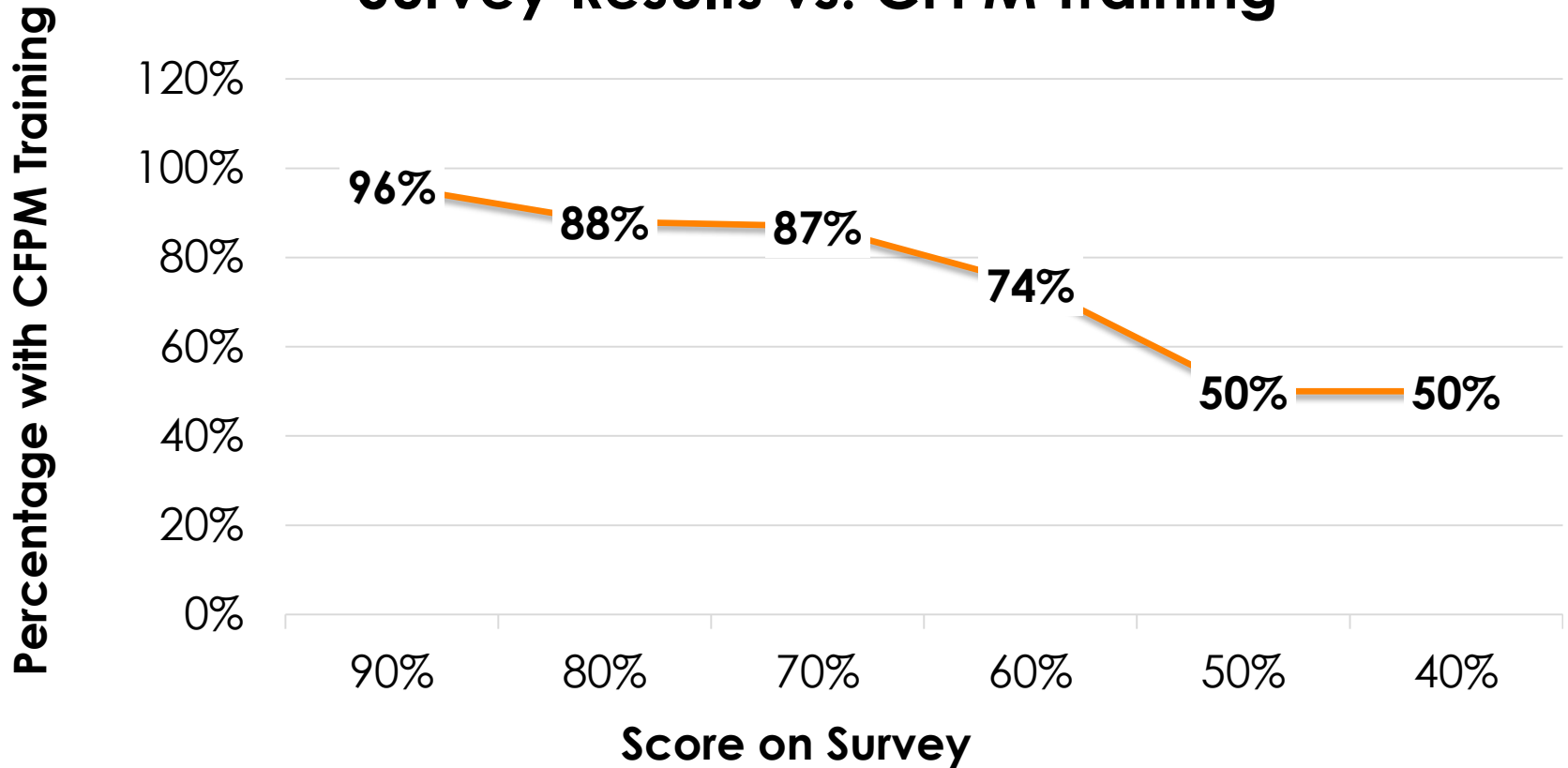
Type of Training	Number of Food Handlers	Average Score
Informal-On the Job	141	7.2
Continued Training	85	7.6
Written	66	6.4
Video	32	7.6
No Training	19	6.9

Average score for the **PIC** was **73%**

Average score for **food handler** was **65%**

Results

Survey Results vs. CFPM Training



CFPM training average score was 73%

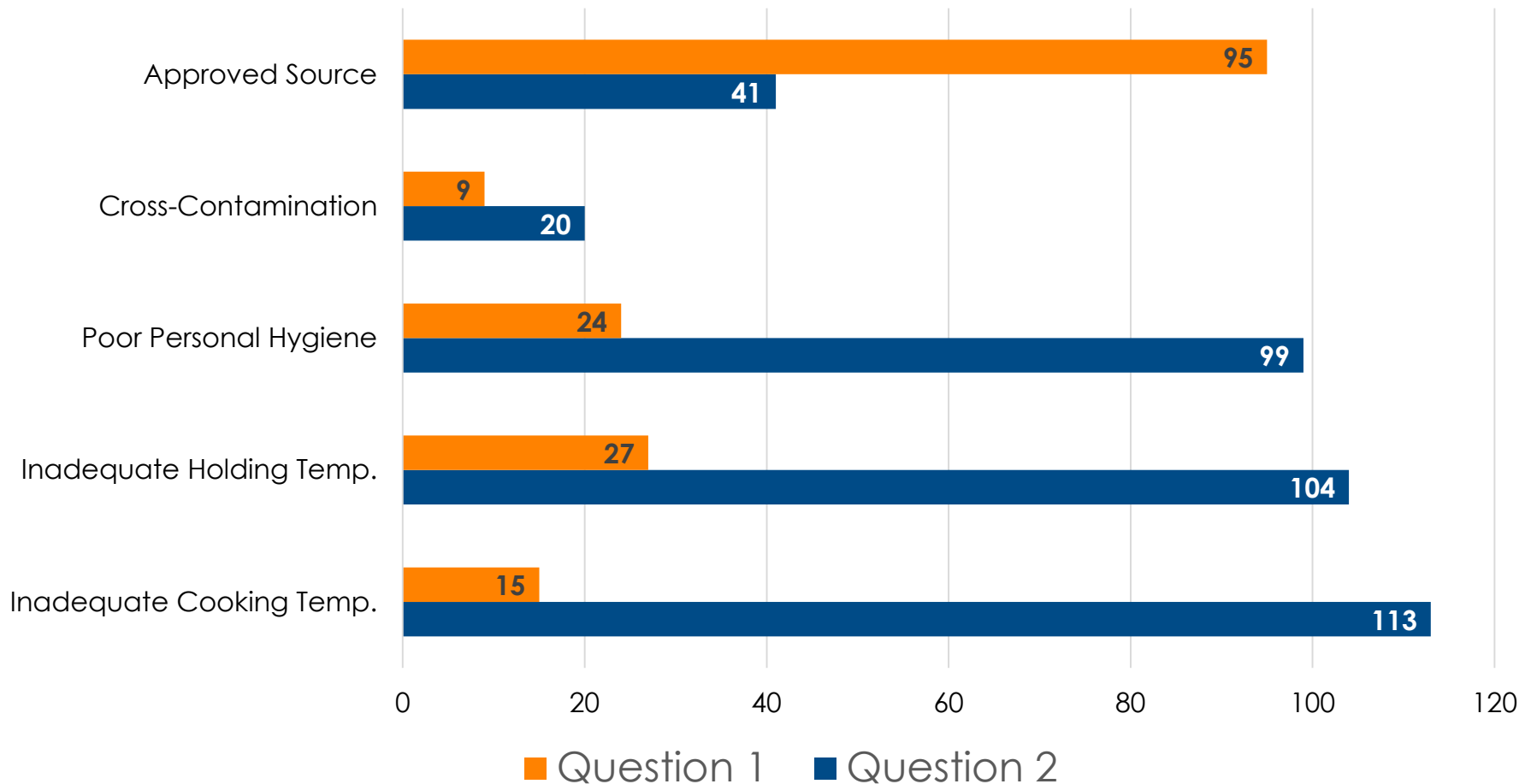
Without CFPM training average score was 58%

Results

- Those who scored **70% or above**
 - 89% had CFPM training
 - 51% had continued training
 - 54% had written SOP

- Those who scored **60% or below**
 - 62% had CFPM training
 - 37% had continued training
 - 46% had written SOP

Incorrect Answers Based on Risk Factors



Conclusions

- Respondents with CFPM training yielded higher results.
- Opportunity for local jurisdictions to offer basic food safety training.
- Future educational campaigns
 - cook temperatures for ground meat products
 - proper hot holding temperatures
 - personal hygiene
 - approved sources

Recommendations

1. Future educational campaigns should be aimed at addressing the risk factors that were commonly missed.
2. Implement risk control plans at food service establishments that are found to have a repeated history of non-compliance associated with one of the five risk factors.
3. Offer assistance to establishments on developing SOP's to facilitate training.

Recommendations (continued)

4. Agencies should consider allocating resources for short classes aimed at increasing compliance for out of control risk factors relating to foodborne illness for employees involved in the preparation of food.
5. Agencies should offer an ANSI certificate program for a food handler.

Recommendations (continued)

6. Additional research should be conducted to evaluate the factors involved for those who had the ANSI-certified food protection manager training but did not score well on the survey.

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Questions?

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