



# Are We Focusing on Risk? Insights from the Retail Inspection Data Analytics Project

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# What makes an inspection “risk-based”?

- **Focuses** on factors most likely to cause foodborne diseases
- **Supports** the systematic identification, evaluation, and control of food safety hazards
- **Promotes** preventive rather than reactive actions



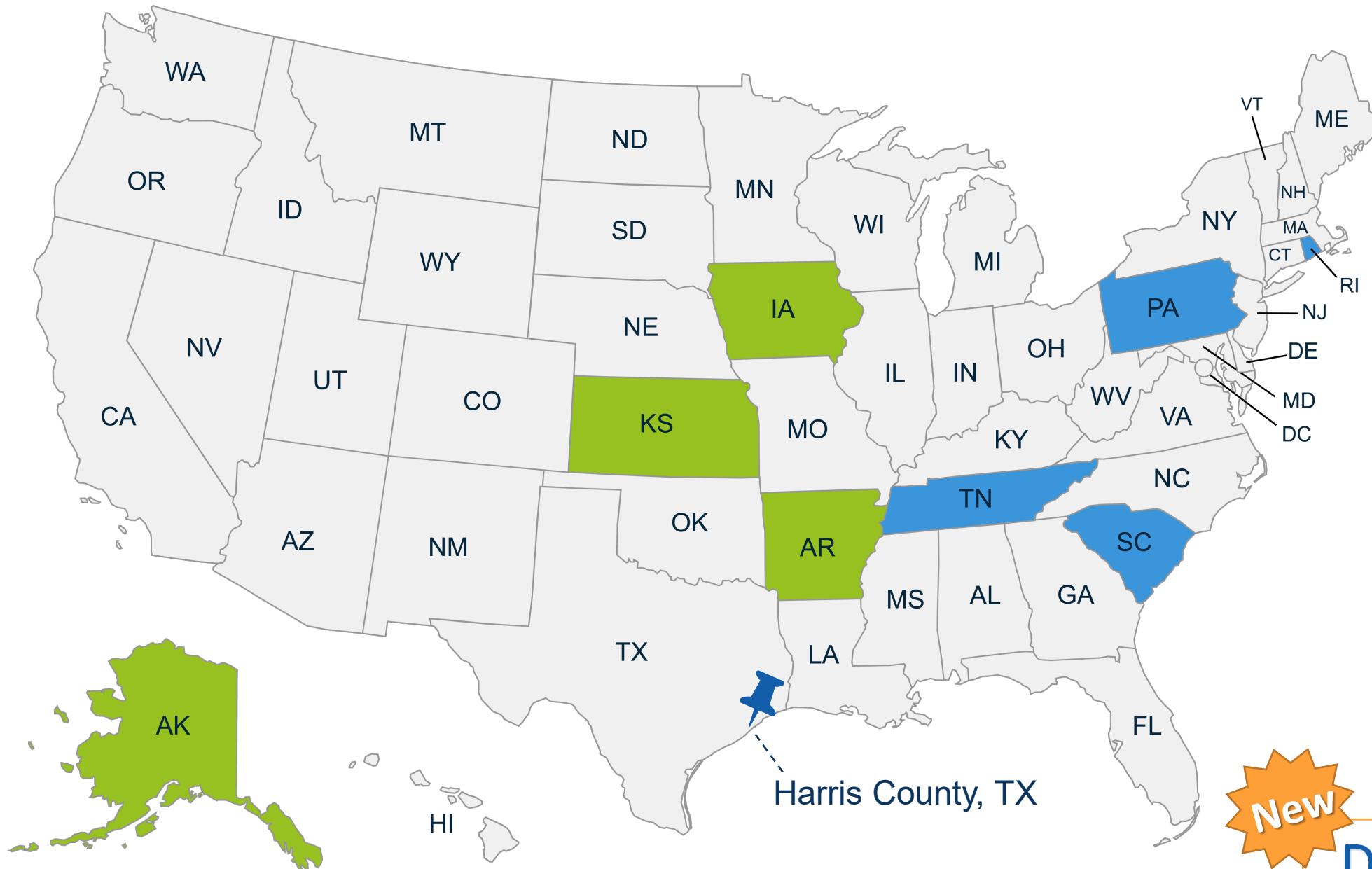
# How do we know we know we are on target?

Can inspection data tell us if we are conducting quality risk-based inspections?





# Retail Food Inspection Data Analytics Project



## Retail Data Analytics Participation

- Phase 1
- Phase 2

## SUMMARY DATA

**DATE RANGE:**  
1/1/2017 – 12/31/2019

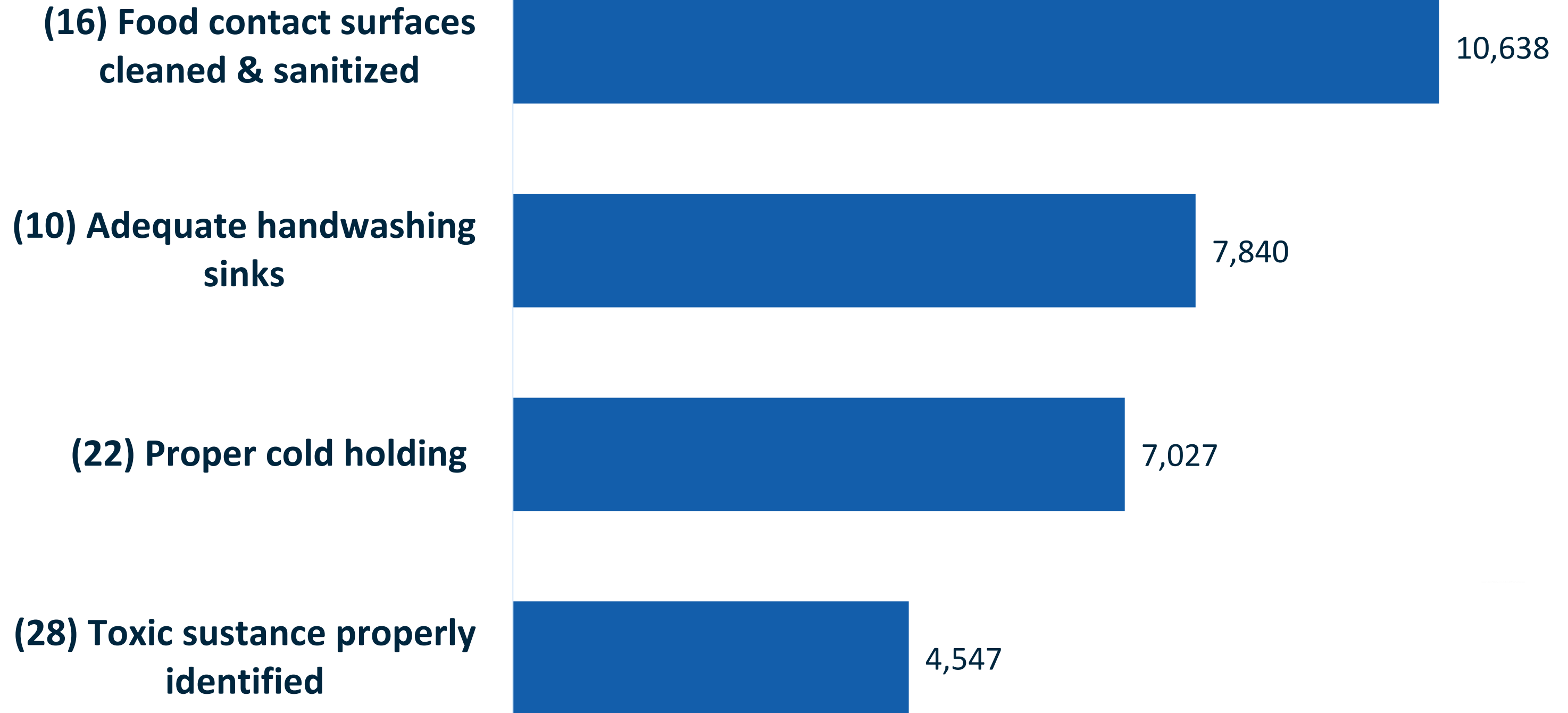
**NUMBER OF FACILITIES:**  
172,000

**NUMBER OF INSPECTIONS:**  
436,000

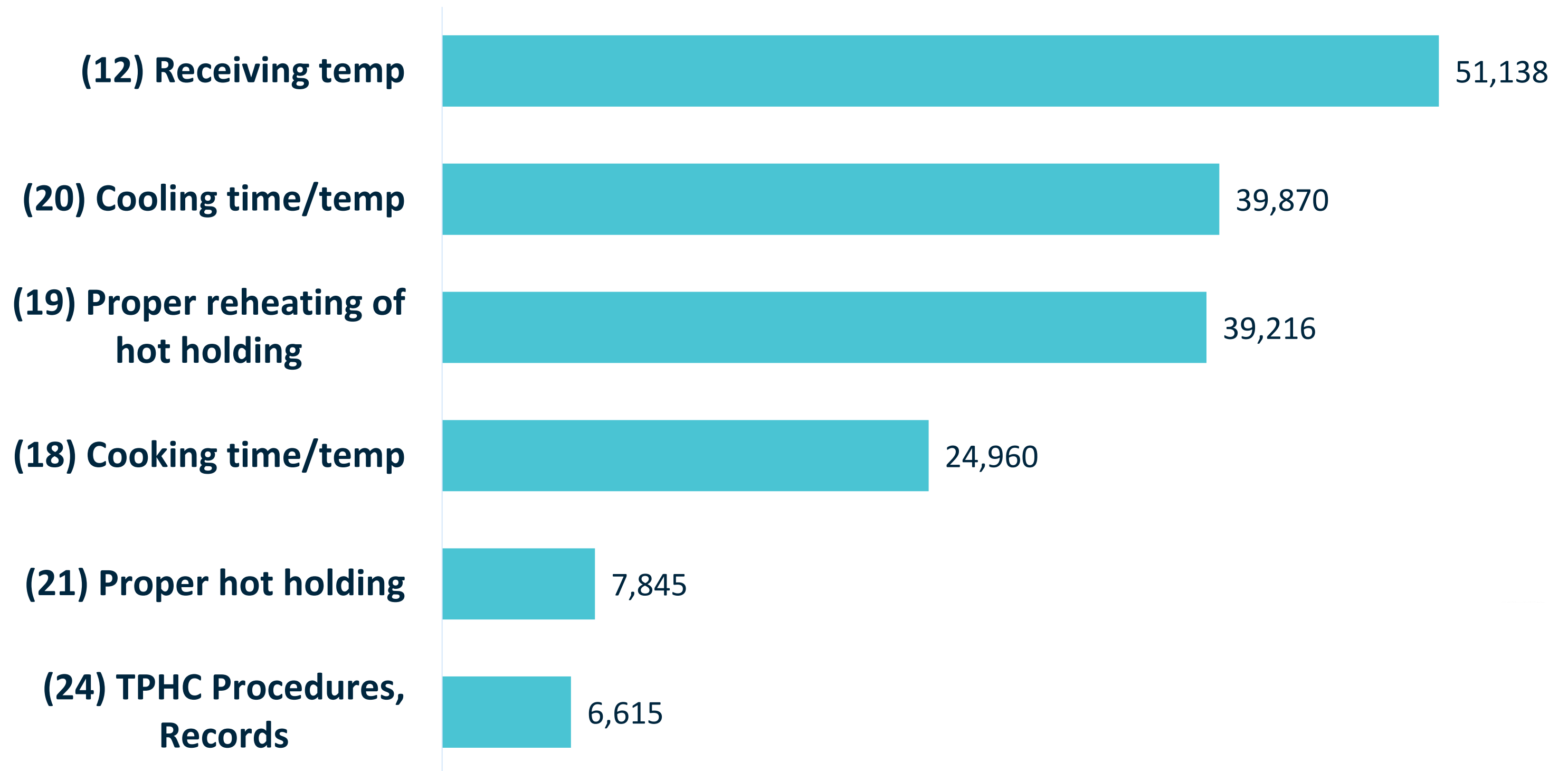
**New**

Dataset now includes 2017-2022 & has over 850,000 inspections from 257,000 facilities.

# Top Risk Factors OUT OF COMPLIANCE during High or Medium Risk Inspections

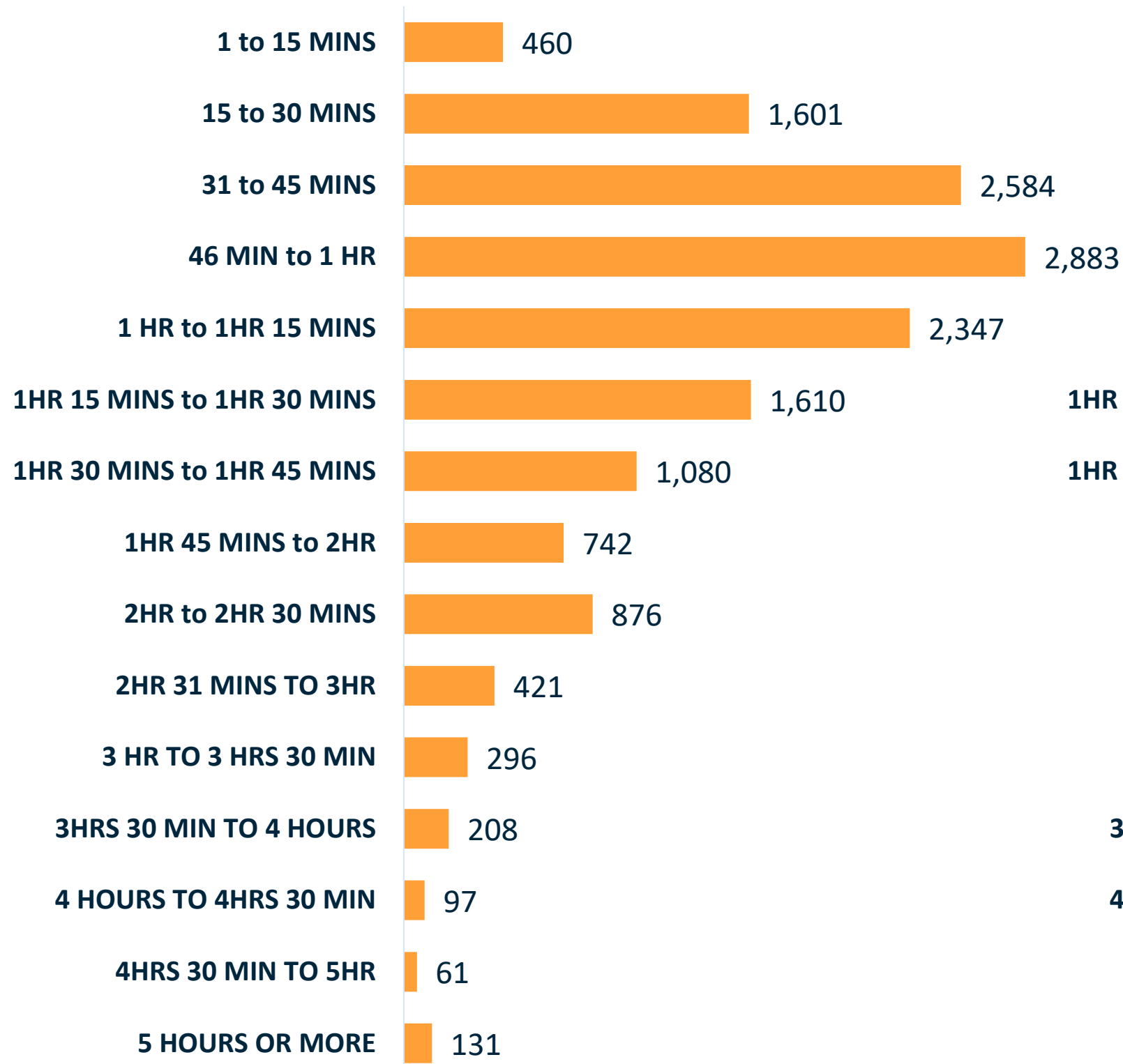


# Top Risk Factors NOT OBSERVED during High or Medium Risk Inspections

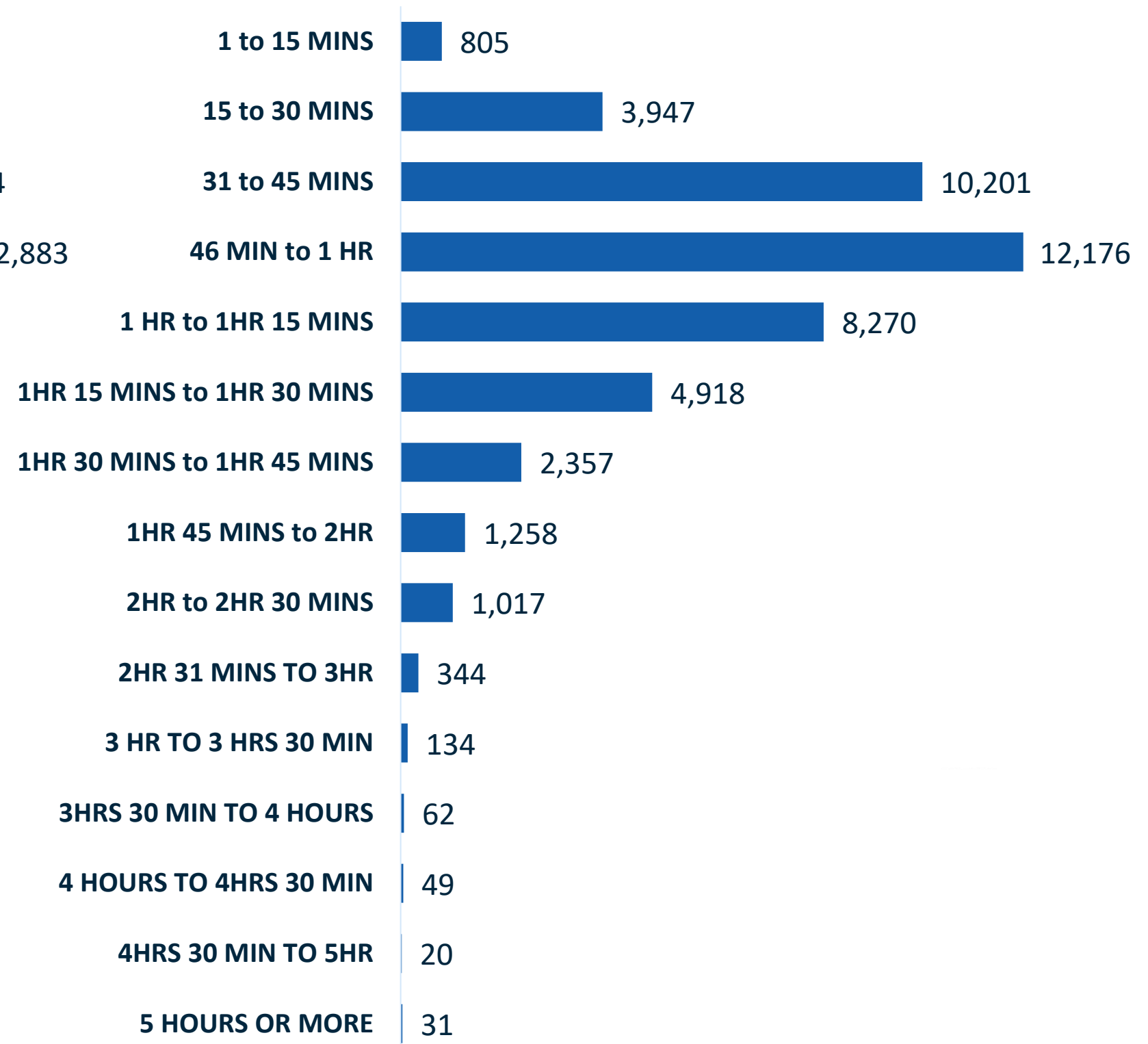


# Routine Inspection Duration – High and Medium Risk Facilities

High Risk (n = 15,397 facilities)

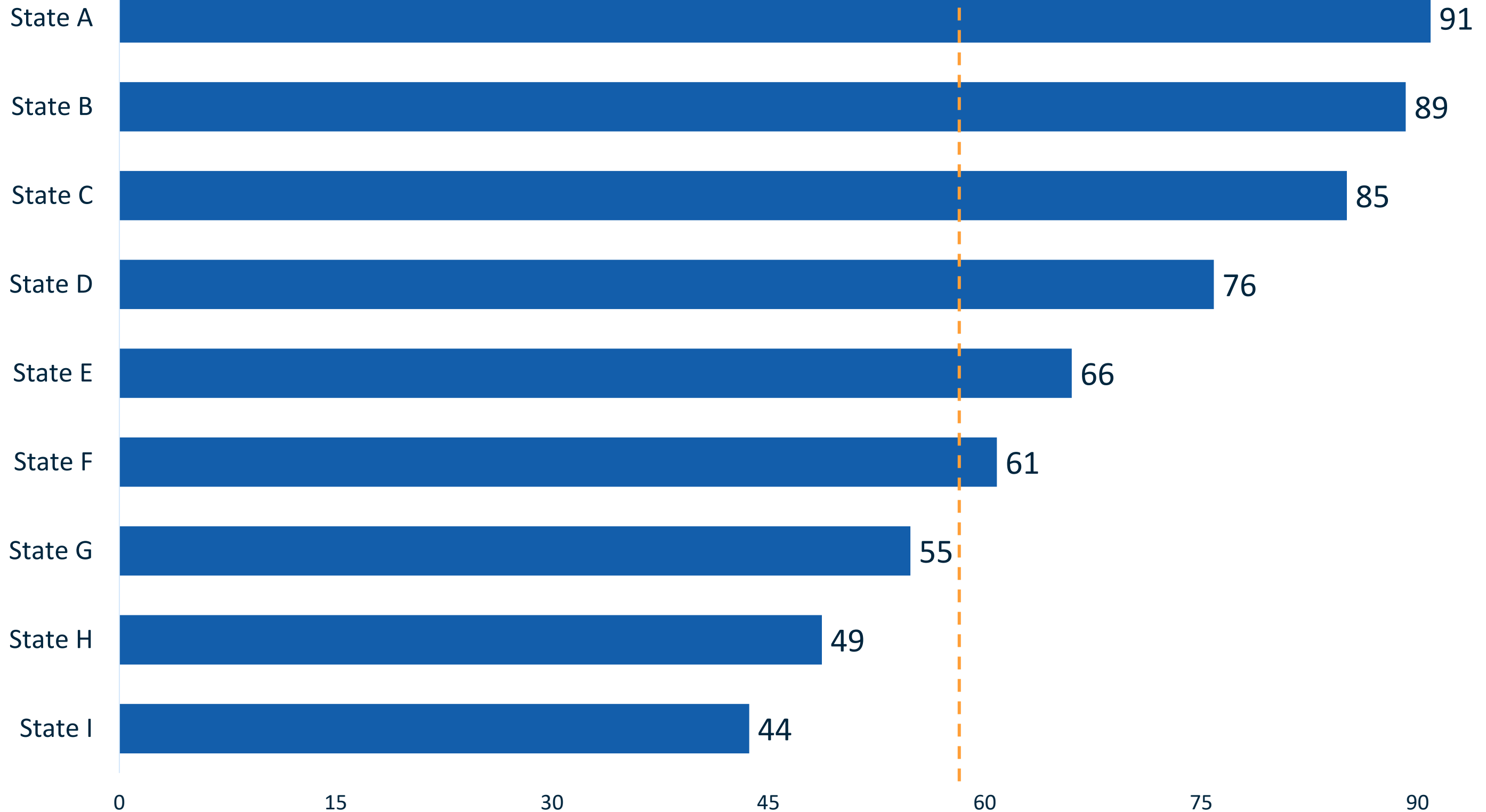


Medium Risk (n = 45,693)



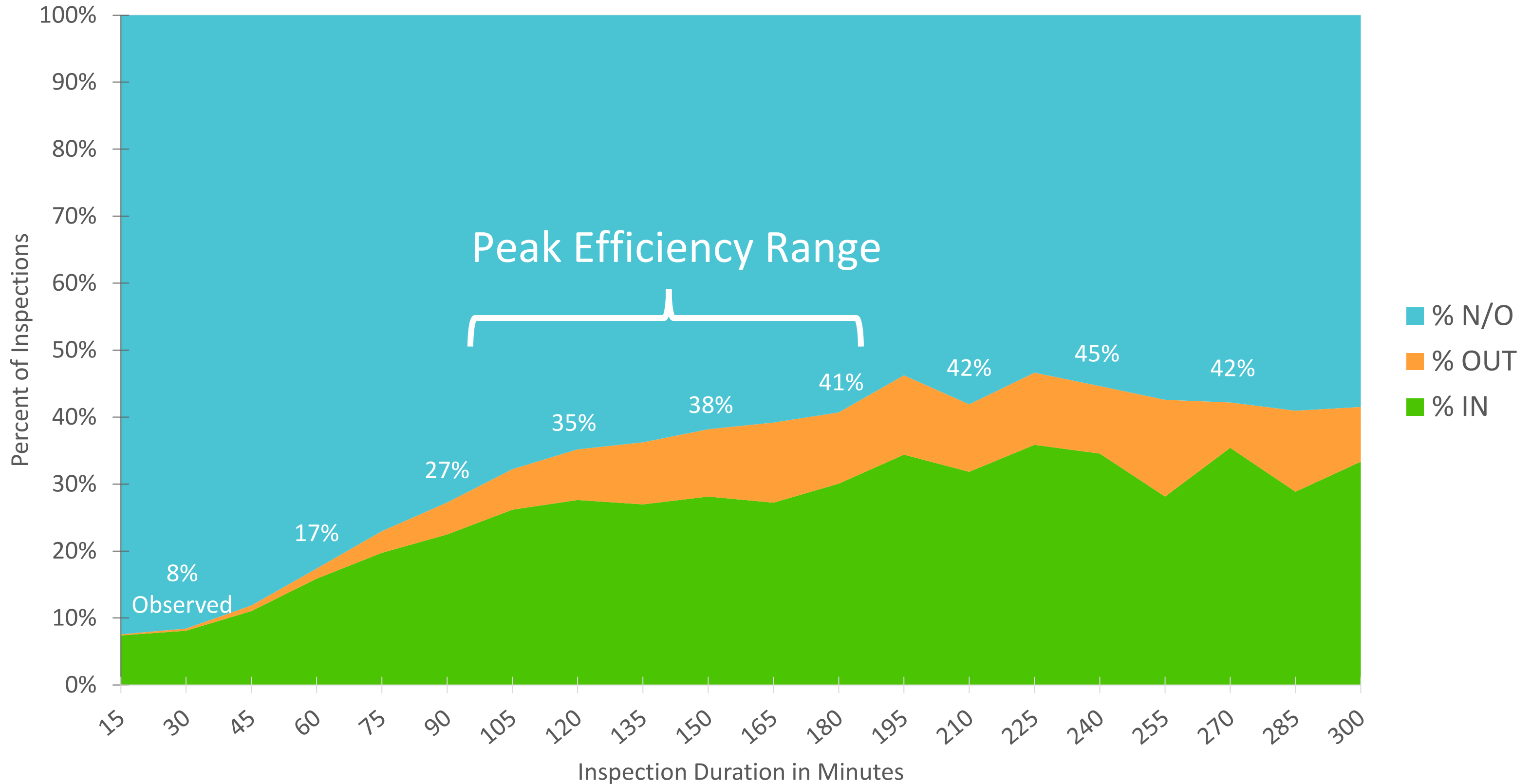
# Routine Inspection Duration by State

Overall Average = 59.2 minutes





# Proper Cooling Time and Temperature Compliance Status by Inspection Duration



Are we  
focused  
on the  
**right**  
things?



# Questions future data analysis can help answer



Are we observing the right things and inspecting at the right time?



Are we looking for and finding the root cause of risk factor violations?



Is compliance for the moment or permanent?



Are our actions having a positive public health impact?







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