

## Critical Violations Observed during Routine Inspections, 2013-2016

CDC Risk Factors		2013-2014		2014-2015		2015-2016	
		#	%	#	%	#	%
<b>Food Source</b>							
CDC Risk Factor - Foods from unsafe source							
1. <b>Approved Source</b> - food from regulated food processing sources		1	1%	0	0%	0	0%
2. <b>Receiving/Condition</b> - food rec'd at proper temperatures, protected from contamination, safe		0	0%	0	0%	0	0%
3. <b>Records</b> - records maintained as required		0	0%	0	0%	0	0%
<b>Pathogen Destruction</b>							
CDC Risk Factor - Inadequate cooking							
4. <b>Proper Cooking Temperature for Time/Temperature Controlled for Safety (TCS) Food</b>		0	0%	0	0%	0	0%
5. <b>Rapid Reheating for Hot Holding</b> - TCS food reheated to 165°F within 2 hours for hot holding		2	1%	3	2%	1	1%
<b>Limitation of Growth of Organisms of Public Health Concern</b>							
CDC Risk Factor - Improper holding							
6. <b>Proper Cooling Procedure</b> - TCS food cooled using proper procedures, time/temp control		6	4%	4	3%	5	3%
7/8. <b>Hot &amp; Cold Holding</b> - TCS food held HOT at or above 135°F, or COLD at or below 41°F		26	18%	31	22%	29	20%
9. <b>Time/Date Marking</b> - TCS food time/date marked as required		39	27%	23	16%	46	31%
<b>Protection from Contamination</b>							
CDC Risk Factor - Contaminated equipment							
10. <b>Separation/Segregation/Protection</b> - food protected against contamination		20	14%	24	17%	21	14%
11. <b>Food Contact Surfaces</b> - clean to sight & touch, properly sanitized		15	10%	26	18%	18	12%
<b>Personnel</b>							
CDC Risk Factor - Poor personal hygiene							
12. <b>Proper, Adequate Handwashing</b> - hands clean & properly washed, when & as required		0	0%	0	0%	0	0%
13. <b>Good Hygienic Practices</b> - prevent contamination when tasting		0	0%	0	0%	0	0%
14. <b>Prevention of Contamination from Hands</b> - no bare hand contact with ready-to-eat foods		2	1%	1	1%	2	1%
15. <b>Handwashing Facilities</b> - conveniently located, accessible, properly supplied		0	0%	9	6%	0	0%
<b>Foreign Substances</b>							
16. <b>Chemical</b> - properly identified, stored & used		45	31%	16	11%	27	18%
<b>Other Factors</b>							
OAC 3717-1-02.4 (B) <b>Person in Charge</b> - assign responsibility, demonstrate knowledge, duties		40	28%	28	19%	39	26%
OAC 3717-1-03.5 (E) <b>Consumer Advisory</b> - advise consumers of risk of illness eating raw/undercooked		0	0%	2	1%	5	3%
<i>Total # of Critical Violations</i>		196		167		193	
<i>Total # of Inspections</i>		134		144		148	