

Central District Health Department

FOOD SERVICE RISK CONTROL PLAN

1. Review the previous 2 or more Regular Inspections (and EPI Reports if they have occurred) to identify repeat High Risk Violations, which may indicate that a chronic problem exists that, has high potential for causing food-borne illness in your customers. (Low Risk Violations also may be important if related to a food protection issue such as: open food containers next to hand sinks or cleaning chemicals, or large gaps under the back door which may allow insects and mice to enter the building, etc.).
2. Choose 1 violation (or, if you don't have any, choose one of the 5 highest causes of food-borne illness, i.e., **risk factors**, you would like to control or monitor better. These are:
 - ❖ **Food From Unsafe Sources**
 - ❖ **Inadequate Cook Temperatures**
 - ❖ **Improper Holding Temperatures**
 - ❖ **Poor Personal Hygiene**
 - ❖ **Contaminated Equipment**
3. Develop a **written risk control plan** for the chosen violation or item. A risk control plan stresses **simple control measures**, which can be integrated **daily** into the establishment's routine **operations** to control a specific risk factor. The plan is **brief** and should address the following points:
 - **WHY A HAZARD OR RISK EXISTS**-e.g., identify the **risk factor**, agent, situation (or violation) that will cause a customer to become ill if allowed to exist or continue. Examples are: bacteria growing in food that is out of temperature (in the danger zone); bacteria or viruses on dishes due to dish machine not sanitizing, bare handling ready-to-eat foods.
 - **WHAT IS TO BE CONTROLLED**-e.g., temperature of the food; temperature of the dish machine; worker hand washing, handling of ready-to-eat foods.
 - **WHO IS RESPONSIBLE FOR CONTROL**-e.g., manager, assistant manager, shift leaders, cooks, dish machine operators, other designated workers, etc.
 - **WHERE WILL IT BE CONTROLLED**-e.g., steam table, stove, oven, walk-in, reach-ins, etc.
 - **WHEN WILL IT BE CONTROLLED**-i.e. how often: once per hour, every 2 hours, 4 hours, etc.
 - **HOW WILL IT BE CONTROLLED**-e.g., metal stem thermometers; ice baths and paddles; use of shallow metal pans; stirring and lidding of foods; manager observation of worker hand washing; use of utensils/gloves; worker observation of cooling/heating unit thermometers; monitoring of dish machine gauges and use of appropriate test strips; proper use and testing of wiping cloths/bucket solutions for cutting boards and utensils, etc.

- **WHAT CORRECTIVE CONTROL ACTIONS WILL BE TAKEN** if the chosen risk factor, agent, situation or violation is found to be still out of control or compliance. Describe the back-up or contingency plan or procedures to be used. Example: reheating food to the required temperature or discarding; using triple sink to dip dishes in approved sanitizer solution at required concentration/time after running through dish machine until machine is fixed; retraining/worker incentives to insure hand washing, changing cooling procedures.
 - **RECORD KEEPING IS REQUIRED**-i.e., log sheets for time and temperature control on food, dish machine, hot/cold holding units, etc.
4. **Follow this risk management plan for the chosen risk factor for at least six months** and your assigned Environmental Health Specialist will review and discuss how the plan is working at your next regular inspection