2019 Regional Meeting #2

Food Protection Team



Overview – QA

- Components of the QA Policy
- QA Field Assessments Requirements
- QA File Review Requirements
- Recap of Presentation
- Questions/discussion by counties



New Statewide QA Policy

- •What does the new policy require?
 - Creation and use of a prioritization policy
 - Evaluation of staffing levels and needs
 - Specific details on field assessments of REHS
 - Regional Staff involvement
 - Documentation of field assessments and file review



Quality Assurance workgroup

- Erik Johnson, Hoke
- Stacy Harris, Beaufort
- Doc Thompson, Gaston
- Paula Cox/James Priddy, Guilford
- Susan Cole/Matthew Muris, Mecklenburg
- Holly Haire/Tommy Jarrell, Richmond
- Alicia Pickett, New Hanover
- Cris Harrelson, Brunswick

Regional Food Protection Staff:

- Carolyn Griffin
- Terri Ritter
- Shane Smith
- Cheryl Slachta
- Jennifer Moore
- Melissa Ham



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Pilot Counties for QA Project





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QA Field Assessments

- July 1, 2019 June 30, 2020
- Must complete \geq 2 QA Field Assessments per REHS
 - Routine Inspections
 - Standardization
 - County options for review (Regional vs. Leader vs. Peer)
 - Planning and communication



Has your county started QA field assessments this FY?

- A. Yes; completely finished
- B. Yes; work in progress
- C. No; but started planning
- D. Haven't done anything yet
- E. Don't know



Before you begin...

• Understand how to do a risk-based inspection



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Have you taken the RBI Course?

- A. Yes; FDA 218
- B. Yes; CIT abbreviated course
- C. Yes; RBI 1-day courseD. No



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Before you begin...

- Read Annex 5 of the FDA Food Code: Conducting Risk-Based Inspections (p. 589)
- Read and understand the NC Quality Assurance Field Assessment Marking Instructions
- Ask questions



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Documentation of QA Assessments

Fieldwork Evaluation Checklist												
Establishment Name		s Name	<									
ID #		EHS#: Date:										
lu *		aluator:										
Items Evaluated	IN	OUT	NA	Comments								
Prior to Inspection												
1. I exiews (1-3) previous inspections												
2.1 eviews permit conditions, TPHC, variance/HACCP												
3. FEHS properly equipped												
Conducting the Inspection												
4. Froperty identifies hin herself												
5. Nenu review												
Asks PIC to accompany during inspection												
7. Verifies ownership, den ographics												
 Surveys facility; prioritizing risk factors 												
9. Appropriate attire/complies with facilities policies												
10. Professional Rapport												
Risk Factors/Processes												
11. Verifies Food Certification Manager; duties 1												
12. Employee health 2,3												
13. Good Hygienic Practices 4,5												
14. Handwashing 6,8												
15. No bare hand contact 7												
16. Approved Sources -9, 10, 11, 12, 15, 30												
17. Food storage and protection 13,37,12,31												
 Cleaning & sanitizing food contact surfaces 14 												
19. Cooking 16												
20. Reheat 17												
21. Cooling Parameters 18												
22. Hot Holding 19												
23. Cold Holding 20												
24. Datemarking 21												



Documentation of QA Assessments

Field Evaluation Checklist Data Table																																				
Total Number of Evaluations:			L																																	
EHS #:																																				
Evaluation Number:		1		3	2		- 3			4			5		6			7		4			9		1	0		11			12		10			14
Establishment:													_		_					_			_					_			_		_			
Items Evaluated	a k	and a	A	s los	n aa	I IN	lour	No.	IN .	out		n lo	ori N	l n	i lour	84		oun	84	n lo	n sa	154	ourt	a, Li	N OI	ri na		out	84	IN C	art w	A R	s Iour	l na l	IN D	OUT NA
Prior to Inspection																										-										
1. Reviews (1-3) previous inspections																													_			T				
2. Reviews permit conditions, TPHC, variance/HACCP				-	10										-			- 1		-	100				-						-17		-			
3. REHS property equipped		-8			-		-			- 1	-	-	- 62		-			- 1			-		- 1		-	-					-17					_
Equipment/Supplies		-	-		-	-			-	-			-			_		-	_		-		-			-	-						-			_
 Property identifies han/herself 		_	- 1			1	_	-		_	-	-	_	-	_			_	-	_			_	-	-	-	-		-	_			_			
5. Menu review		- 8		-	-		-		_	-	-	-	-		-			-	-	-	-		-		-	-	-			_	-#	-	-			_
5. Asks PIC to accompany during inspection	-	-		-	100	1	-	100	-		and a	-	-	<u> </u>	-	-	-	-	1	-	-	-	-	-	-	- 11	1		The second	-	-	the second	-	-	-	No. of Concession, name
7. Verifies ownership, demographics		-	-	-	-8		-	-	-		-	-	- 8		-	-				-	- 65			-	-	- 12		-	100		- 1	-	-	-87		1
8. Surveys facility; prioritizing risk factors		- 1			-10		-	-	-		-		- 8		-	-			-	-	- 60	-			-	-8		-	100				-	-100		1 100
9. Appropriate attire complex with facilities policies		-			-8		-	-	-		-		-8		-	-				-	-8				-	-8		-	-		-	-	-	-127		
10. Professional Rapport		-			-8		-	-	-				- 8		-	-				-	- 61	-			-	-8		-	-					-12	-	
Risk Factors/Processes					-	-							-			-	-				1000						100									-
11. Ventiles Food Certification Manager; duties 1		_			10	1	-	1					- 10	1		-					10			1		- 10			100			1	-	100		1.11
12 Employee health 2.3		-			-8		-	-					- 8		-	-				-	- 12	-			-	-8		-					-	-127	-	
13. Good Hygenic Practices 4,5		-			-8		-	-				-	- 8		-	-				-	-8				-	-8		-			-		-	-127		
14. Handwashing 6,8		-			-10		-	1					-#			10					- 12					-11		-						-12		
15. No bare hand contact 7		-			-8		-	-	-				- 8		-	-					- 12					- 11		-						-127		
16. Approved Sources-9, 10, 11, 12, 15, 30							-					-			-													-						100		
17. Food storage and protection 13,37,12,31		- 1					-												1									-						100		
18. Cleaning & sanitzing food contact surfaces 14		1																																100		
19. Cooking 16					-17								- 11								- 11					- 11			100					- 107		100
20. Reheat 17					-17								- 11			-										-11		-	100					100		
21. Cooling Parameters 18		-			10											-												-	100							
22. Hot Holding 19		1																																		
23. Cold Holding 20																																				
24. Datemarking 21					10																													10		
25. TPHC 22																																				
26. Consumer advisory & required pasteurized foods 23,28					100														1200		100								1000							100
27. Chemicals 25, 26					100														1000		100								1000							
28. Recognizes HSP requirements 24		1			10																								1972					100		10.00



Documentation of QA Assessments

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16. Approved Sources-9,10,11,12,15,30	1					pecial	1	1
17. Food storage and protection 13,37,12,31	1			P				
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19. Cooking 16	1					ncy o		
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22. Hot Holding 19	1					om Drop- Name	down Li	ist
23. Cold Holding 20	1					_		
Field Assessment Individual Totals From Field Assessment Compliance Totals File Review Data Tables File Review Summary	÷				: (Þ
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Public Health

Compilation of QA Assessments

- All assessments must be compiled together in the Totals from Field Assessment tab
- The Compliance Totals tab will tabulate based on this data
 - Shows strengths and weaknesses the FLI program
 - Identifies training needs

Items Evaluated	IN	OUT	NA	IN	OUT	NA
Prior to Inspection						
1. Reviews (1-3) previous inspections	4	1	0	80%	20%	0%
2. Reviews permit conditions, TPHS, variance/HACCP	5	0	0	100%	0%	0%
3. REHS properly equipped	5	0	0	100%	0%	0%
Equipment/Supplies						
4. Properly identifies him/herself	3	2	0	60%	40%	0%
5. Menu review	1	4	0	20%	80%	0%
6. Asks PIC to accompany during inspection	4	1	0	80%	20%	0%
7. Verifies ownership, demographics	2	3	0	40%	60%	0%
8. Surveys facility; prioritizing risk factors	0	5	0	0%	100%	0%
9. Appropriate attire/complies with facilities policies	5	0	0	100%	0%	0%
10. Professional Rapport	5	0	0	100%	0%	0%







Individual Score

• Scores are tabulated at the bottom of each inspection column on the Totals from Field Assessments tab and on the field assessment form. Scores are as follows:

 \geq 85% = Acceptable

70% - 84% = Acceptable, but needs improvement

< 70% = immediate training and re-assessment is needed





File Review Requirements

- With each QA Field Assessment a corresponding review of the establishment's file shall be completed.
 - The 3 most recent inspections will be used to set the time frame in which the file will be assessed (instructions provided in the File Review marking doc)
- In addition to those 2 file reviews, 1 randomly selected establishment file will be reviewed per REHS in the FLI program
- Total of <u>3 files reviewed per REHS per FY</u>
- The county may use the file review tabs provided in the QA workbook or use their own file review document as long as it includes the criteria in the workbook



Grievances

- An REHS may request a meeting to review any portion of the Quality Assurance assessment.
- This review should be done with the supervisor or director of the program and may include the Environmental Health Regional Specialist.
- A grievance may be requested for any area of disagreement related to the assessment.





Corrective Action Plans

- Regional will request and review the QA documentation as described in the QA policy
- A Corrective Action Plan (CAP) may be required from the Environmental Health Regional Specialist for any deficiencies noted in this policy.



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Overview of QA Requirements

- Implementation of a prioritization policy
- Staffing Levels will be assessed every accreditation cycle beginning Spring 2021
 - Activities must be tracked during this FY to prepare
- 2 QA Field Assessments per REHS per FY
- 3 File Reviews per REHS per FY
- QA activities began July 1, 2019 (FY 19-20)
- Counties and regional staff need to discuss individual QA plans throughout the FY



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Questions?

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