

# 14

## Food Safety Regulation and Standards

### Chapter Overview

Chapter 14 introduces students to the basics of preparing for a food safety inspection.

### Learning Objectives

- 14-1** Summarize the roles of federal, state, and local regulatory agencies as related to food safety
- 14-2** Describe the importance of regulatory inspections and self-inspections
- 14-3** State the key components of an inspection
- 14-4** Identify corrective actions to take when found to be in violation of a regulation

### Opening Case Study

#### 1. What did Nicolas do wrong?

Here is what Nicolas did wrong:

- He failed to ask the inspector for identification.
- He refused the inspector entry to the operation.
- He was not cooperative.
- He failed to walk with the inspector or take notes during the inspection.
- He failed to provide the records the inspector asked for.
- He was not polite or friendly, nor did he treat the inspector with respect.
- He failed to discuss any violations or time frames for correction with the inspector.

## Chapter Breakdown

Pages 284 to 286

### 14.1 Government Agencies Responsible for Preventing Foodborne Illness

#### Resources

PowerPoint Slides 3 to 4

#### Reinforce and Review:

- Government control regarding food safety in the United States is exercised at three levels: federal, state, and local.
- Recommendations for restaurant and foodservice regulations are issued at the federal level by the FDA in the form of the FDA Food Code. Regulations are written and enforced at the state and local level.

#### Key Terms

- **Food and Drug Administration (FDA):** Federal agency that inspects all food except meat, poultry, and eggs; regulates food transported across state lines; and issues the FDA Food Code.
- **U.S. Department of Agriculture (USDA):** Federal agency responsible for regulating and inspecting meat, poultry, and eggs, and food that crosses state boundaries or involves more than one state.
- **FDA Food Code:** Science-based recommendations on food safety regulations for city, county, state, and tribal agencies that regulate foodservice for retail food operations, vending operations, schools and day-care centers, and hospitals and nursing homes.
- **Centers for Disease Control and Prevention (CDC):** Agencies of the U.S. Department of Health and Human Services that investigate foodborne-illness outbreaks, study the causes and control of disease, publish statistical data, provide educational services in the field of sanitation, and conduct the Vessel Sanitation Program.
- **Public Health Service (PHS):** A federal agency that conducts research into the causes of foodborne illness outbreaks and assists with the investigation of outbreaks.
- **Food codes:** State or local food safety regulations for retail and foodservice operations.
- **Health inspectors:** City, county, or state staff members who conduct foodservice inspections. Health inspectors are also known as sanitarians, health officials, and environmental health specialists.

#### Knowledge Check Answers

1. The FDA Food Code is a science-based set of recommendations for food safety regulations, but it is not a law. Regulatory authorities, such as those at the county or state level, write or adopt their own food codes that may differ from the FDA recommendations. For example, a local regulator may choose to require holding temperatures that differ from the FDA recommendations.
2. Inspection and enforcement of food safety at local businesses can vary from place to place. In a large city, the local regulatory authority will probably be responsible for enforcing regulatory requirements. In smaller cities or in rural areas, a county or state regulatory authority may be responsible for enforcement. State and local health inspectors (also called sanitarians, health officials, or environmental health specialists) conduct restaurant and foodservice inspections in most states. Managers need to be familiar with their local authorities and enforcement system.

# Chapter Breakdown

**Pages 286 to 290****14.2 The Inspection Process**

## Resources

PowerPoint Slides 5 to 9

## Reinforce and Review:

- All operations need to follow practices critical to the safety of the food they serve. The inspection process lets the operation know that it is meeting the minimum standards.
- During the inspection, cooperate with the health inspector and keep the relationship professional. Accompany them during the inspection. If the inspector points out a problem, take notes. If a deficiency can be corrected right away, do so. Be prepared to provide records that are requested. Discuss any violations and time frames for correction, and then follow up.

## Key Terms

No key terms in this section

## Knowledge Check Answers

1. Be prepared to provide the following records an inspector might request:
  - Purchasing records to make sure that food has been received from an approved source
  - Pest control operator (PCO) treatment plan or service reports
  - Proof of food safety knowledge, such as a food protection manager certificate
  - HACCP records (if applicable)
  - Temperature logs
2. Violations of priority items usually must be corrected within 72 hours. Violations of priority foundation items typically must be corrected within 10 calendar days.

## Chapter Breakdown

**Pages 291 to 292****14.3 Self-Inspection and Voluntary Controls**

### Resources

PowerPoint Slides 10 to 11

### Reinforce and Review:

- Well-managed operations will inspect themselves often to keep food safe. These inspections are in addition to those by the regulatory authority. Operations with high food safety standards consider regulatory inspections only a supplement to their own self-inspection programs.

### Key Terms

No key terms in this section

### Knowledge Check Answers

1. Self-inspections can be conducted either in-house or by a third-party organization.
2. A good self-inspection program provides the following benefits:
  - Safer food
  - Improved food quality
  - Cleaner environment for staff and guests
  - Higher inspection scores

#### **CLASSROOM ACTIVITY: Checking Out the Check List**

LO: 14-2 Describe the importance of regulatory inspections and self-inspections

14-3 State the key components of an inspection

Materials: Inspection checklist/criteria from regulatory authority and blank sheets of paper

1. Before class, access an inspection checklist from your local or state regulatory authority's website.
2. Ask students to think of their kitchens at home. What signs tell them whether their kitchens are clean or dirty? What would they look for in a restaurant's kitchen? Go over student responses as a class.
3. Give students five minutes to independently create a self-inspection checklist that a restaurant could use to prepare for an inspection by the regulatory authority.
4. Ask students to compare their checklists with a partner.
5. Share the checklist from your local or state regulatory authority with the class.
6. Discuss how their self-inspections checklists compare with the official checklist.

## End of Chapter

**Page 293****Discussion Questions****1. What are some hazards that require the closure of an operation?**

The following hazards require the closure of an operation:

- Significant lack of refrigeration
- Backup of sewage into the operation or its water supply
- Emergency, such as a building fire or flood
- Significant infestation of insects or rodents
- Long interruption of electrical or water service
- Clear evidence of a foodborne-illness outbreak related to the operation

**2. What are the roles of federal, state, and local agencies regarding the regulation of food safety in operations?**

FDA and USDA inspect food and regulate food transported across state lines. The FDA also issues the FDA Food Code, which is the government's recommendations for food safety regulations. The CDC and the PHS assist the FDA and the USDA by conducting research into the causes of foodborne-illness outbreaks. State and local regulatory authorities write or adopt food codes that regulate retail and foodservice operations. These codes differ widely from one state or locality to another. State and local regulatory authorities enforce these food codes. In addition, they investigate complaints and illnesses, issue licenses and permits, and approve construction.

**3. What should a manager do during and after an inspection?**

During an inspection, a manager should do the following:

- Ask for identification.
- Cooperate.
- Take notes.
- Keep the relationship professional.
- Be prepared to provide records requested by the inspector.

After the inspection, the manager should do the following:

- Discuss violations and time frames for correction with the inspector.
- Act on all deficiencies noted in the report by determining why each problem occurred, and then establish new procedures or revise existing ones. It may also be necessary to retrain staff.

#### 4. What are some factors that determine the frequency of health inspections in an operation?

Factors that determine the frequency of a health inspection include:

- Size and complexity of the operation. Larger operations offering a large number of TCS food items might be inspected more frequently.
- Inspection history of the operation. Operations with a history of low sanitation scores or consecutive violations might be inspected more frequently.
- Clientele's susceptibility to foodborne illness. Nursing homes, schools, daycare centers, and hospitals might receive more frequent inspections.
- Workload of the local health department and the number of inspectors available.

#### 5. How frequently should self-inspections be conducted?

Well-managed operations perform frequent self-inspections to keep food safe. These are done in addition to—and more often than—regulatory inspections.

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**Apply Your Knowledge**

### Inspect Thy Self

#### 1. What are the benefits that a self-inspection program provides?

A self-inspection program provides the following benefits:

- Safer food
- Better food quality
- Cleaner environment for staff and customers
- Higher inspection scores

#### 2. What are some guidelines for conducting a self-inspection?

Consider these guidelines when conducting a self-inspection:

- Use the same type of checklist that the regulatory authority uses.
- Identify all risks to food safety.
- After the inspection, meet with staff to review any problems.

**Pages 294 to 295**

**Study Questions**

1. C. closure of the operation by the regulatory authority.
2. B. To provide recommendations to state and local regulators
3. B. The inspector's identification
4. B. State or local regulatory authority
5. C. Manager/operator
6. A. A priority item
7. C. 72 hours