

# New Trends Impacting Retail Food Service Establishments' Food Safety

Lisa M. Berger, CP-FS  
Berger Food Safety Consulting  
[www.servingsafefood.com](http://www.servingsafefood.com)



## New Trends in Retail Food Service Establishments

<b>Trends</b>	<b>1999</b>	<b>Now</b>
News	“Traditional” News – Newspapers, TV, Magazines	Social Media – primary source for millennial’s and FAST
Liability	Jack-in-the-Box – William Marler	Many law-firms specializing in foodborne illness litigation
Culinary	“Traditional” cooking methods in fast food, ethnic (Chinese, Mexican, Italian, etc. . .), meat and potatoes, diners, family-style chains, etc. . .	Increase use of specialized processes at the retail level. Home delivery Meals in a bag. DIFM Food Delivery (Door Dash, Uber Eats)
Epidemiology	Very basic statistical tools to analyze outbreaks	PulseNet (detect multi-state outbreaks), Reportable Food Registry (identify and report contaminated food) National Outbreak Reporting System (electronic reporting)
Food Code	Based on trends and epidemiology at that time	More current with trends, science and advancements in technology
Technology	Basic tools – analog/digital food thermometers (thermocouple/infrared), flashlight, camera, fact sheets, clip board, inspection forms and pens.	Blue tooth data recording thermometers, TTI’s, electronic inspection reports.

## New Trends in Retail Food Service Establishments

<b>Trends</b>	<b>1999</b>	<b>Now</b>
<b>News</b>	"Traditional" News – Newspapers, TV, Magazines	Social Media – primary source for millennial's and FAST
<b>Liability</b>	Jack-in-the-Box – William Marler	Many law-firms specializing in foodborne illness litigation
<b>Culinary</b>	"Traditional" cooking methods in fast food, ethnic (Chinese, Mexican, Italian, etc. . .), meat and potatoes, diners, family-style chains, etc. . .	Increase use of specialized processes at the retail level. Home delivery Meals in a bag. DIFM Food Delivery (Door Dash, Uber Eats)
<b>Epidemiology</b>	Very basic statistical tools to analyze outbreaks	PulseNet (detect multi-state outbreaks), Reportable Food Registry (identify and report contaminated food) National Outbreak Reporting System (electronic reporting)
<b>Food Code</b>	Based on trends and epidemiology at that time	More current with trends, science and advancements in technology
<b>Technology</b>	Basic tools – analog/digital food thermometers (thermocouple/infrared), flashlight, camera, fact sheets, clip board, inspection forms and pens.	Blue tooth data recording thermometers, TTI's, electronic inspection reports.

# 'Nana' will be missed

## Salmonella confirmed as cause of death

By Lucas Mearian

**NATICK** — Salmonella apparently contracted last month from a Rte. 9 Wendy's restaurant led to the death of a 67-year-old Waltham woman Sunday, state and local health officials said yesterday.

### Salmonella strikes in Raynham, MA

Lorraine Hurley died after becoming ill from food she was brought by her two granddaughters from the eatery on June 11, according to Waltham Health Director Walter Sweder.

Her granddaughters also later came down with salmonella.

"The person who did the investigation here spoke to the granddaughters. The food was purchased and brought directly home and consumed upon arrival by this lady," Sweder said.

Natick Health Director Roger Wade said salmonella is most often fatal in the "very elderly, very young or those with compromised immune systems." And, according to an epidemiologist at Columbia MetroWest Medical Center in Framingham, where 17 were treated for salmonella poisoning from Wendy's, Hurley had a suppressed immune system from taking arthritis medication.

There have been no other fatalities involving the outbreak, state health officials said yesterday.

A total of 42 confirmed cases of salmonella food poisoning coming from the restaurant have been reported to date coming from 16 areas including Pennsylvania.

According to officials at Deaconess Waltham Hospital and Waltham health officials, Hurley and her



Lorraine Hurley, 67, died Sunday from complications which arose when she ate tainted food from Wendy's restaurant on Rte. 9 in Natick. She was "Nana" to all who knew her.

## Grandmother was loved by all

By Colleen Brush  
COMMUNITY NEWSPAPERS SERVICE

**WALTHAM** — Lorraine Hurley was so grandmotherly that even those who weren't related to her adopted her as their own.

"She was 'Nana' to all the kids. Even to

my kids she was 'Nana,'" said Carmine Nardone Jr., a close family friend, who is also the funeral director taking care of her burial arrangements.

"You would say 'Hi Nana,' and she just loved it," Nardone said yesterday. "Every-

SHE WAS 'NANA,' PAGE 7A

People

Photos

Videos

Pages

Places

Groups

Apps

Events



Articles

See All



### No More Foodborne Illness

No More Foodborne Illness, The Love Quotes  
thelovequotes.club · about 3 weeks ago



### Foodborne Illness Investigated

Foodborne Illness Investigated, The Love Quotes  
thelovequotes.club · 14 hours ago



### Here's what it costs restaurants when a foodborne illness outbreak occurs

A single foodborne illness outbreak could cost a restaurant ...  
CNBC · 5 hours ago · 3 shares

See All



Posts from Friends

See All

Engl

· Fra

Priv

[Home](#) > [Chipotle Mexican Grill](#)

FOOD POISONING

[SEE SOMETHING?](#)[CLOSURE](#)

## REPORT IT NOW

Protect others and help restaurants.

### \*SYMPTOMS

☐ Diarrhea☐ Fever☐ Nausea☐ Vomiting

I GOT SICK FROM...

Where? e.g. Moe's Tavern

-OR-

Type the product E.g. Acme Beans

☒ Show report on homepage☒ I agree to the [Terms & Conditions](#).

REPORT IT NOW

## Got Food Poisoning?

If you got food poisoning it's important to report it. You should drink fluids to prevent dehydration, and avoid solid foods until the vomiting has passed. If you experience severe belly pain, dehydration, high fever, bloody diarrhea, or prolonged or bloody vomiting, it is recommended to seek medical care.

## Chipotle Mexican Grill

### Reports Last 7 Days

#### Chipotle Mexican Grill, Red Cliffs Drive, St. George, UT, USA

May 3 9:47am

**Location:** Chipotle Mexican Grill, Red Cliffs Drive, St. George, UT, USA**Report Type:** Food Poisoning**Symptoms:** Diarrhea**Details:** Chicken burrito,

#### Chipotle Mexican Grill, Villa La Jolla Drive, La Jolla, CA, USA

May 3 10:08am

**Location:** Chipotle Mexican Grill, Villa La Jolla Drive, La Jolla, CA, USA**Report Type:** Food Poisoning**Symptoms:** Diarrhea Nausea**Details:** Burrito Bowl, Queso,





## (en) barf: Goodbye Jimmy- et on Holland America

Powell

has all but put an end to the self-serve buffet.

News writes the  
rally taken a hands-on,  
roach and heavily  
general dining areas of

its ships.

*The move could be just what's needed to restore  
Australia's faith in the industry following four gastro  
outbreaks on Holland America's sister line Princess  
Cruises over the past 15 months.*

*The most recent was in January when some 200  
passengers went down with the norovirus aboard  
the Sea Princess during a tour of New Zealand.*

*Both Holland America and Princess are  
subsidiaries of the Carnival Corporation, which has  
a number of cruise lines including P&O Australia*



## New Trends in Retail Food Service Establishments

<b>Trends</b>	<b>1999</b>	<b>Now</b>
News	“Traditional” News – Newspapers, TV, Magazines	Social Media – primary source for millennial’s and FAST
Liability	Jack-in-the-Box – William Marler	Many law firms specializing in foodborne illness litigation
Culinary	“Traditional” cooking methods in fast food, ethnic (Chinese, Mexican, Italian, etc. . .), meat and potatoes, diners, family-style chains, etc. . .	Increase use of specialized processes at the retail level. Home delivery Meals in a bag. DIFM Food Delivery (Door Dash, Uber Eats)
Epidemiology	Very basic statistical tools to analyze outbreaks	PulseNet (detect multi-state outbreaks), Reportable Food Registry (identify and report contaminated food) National Outbreak Reporting System (electronic reporting)
Food Code	Based on trends and epidemiology at that time	More current with trends, science and advancements in technology
Technology	Basic tools – analog/digital food thermometers (thermocouple/infrared), flashlight, camera, fact sheets, clip board, inspection forms and pens.	Blue tooth data recording thermometers, TTI’s, electronic inspection reports.

# MARLER CLARK

— THE FOOD SAFETY LAW FIRM —





## Hospitality and Food-Borne Illness Litigation

[Home](#) » [Areas of Practice](#) » [Hospitality and Food-Borne Illness  
Litigation](#)



we are trial attorneys  
**WHO GET RESULTS**

[REQUEST A FREE CONSULTATION](#)[TRANSPORTATION](#) ▼[PRODUCT LIABILITY /  
PRODUCT RECALLS](#) ▼[OTHER AREAS](#) ▼

## SALMONELLA

Salmonellosis is an infection that results from exposure to the bacteria Salmonella. The symptoms of a salmonella infection often dissipate after a week, but some victims require hospitalization. If a salmonella infection spreads into the blood stream, it can even prove fatal. It is important for anyone exhibiting signs of a salmonella infection to seek medical attention and treatment right away.



## FOOD BORNE ILLNESS PRACTICE

Paul L. Kassirer leads the firm's nationally-recognized Foodborne Illness Practice Group and is recognized as a leading attorney in the defense of foodborne claims and lawsuits. Paul is routinely retained to assist primary and excess liability insurers as well as self-insured clients in nationwide, multi-state and local foodborne outbreaks, including defending personal injury and wrongful death claims, analyzing coverage positions, and assisting with crisis and risk-management.





## Welcome to NRRDA

Lighting the way to advance the common interests of legal and claims professionals in the retail and restaurant industries.

NRRDA is an independent, non-profit, networking association of attorney retail and restaurant industries. Membership in NRRDA places you at the forefront of the development of strategies to reduce the number and severity of claims, manage common risks, and enhance our defense position in litigated matters.

### SAVE THE DATE - 2nd LIGHTHOUSE SEMINAR - Columbus, Ohio

Opening reception, Wednesday evening, October 10.

One day seminar, Thursday, October 11.

## Event Listings

### NRRDA 2017 Annual Conference



Event Host: NRRDA - National Retail and Restaurant Defense Association

Location: Wyndham San Diego Bayside 1355 N Harbor Dr , San Diego, CA

Date/Time: Wednesday, March 1, 2017 - 7:00pm to Friday, March 3, 2017 - 12:30pm

NRRDA is an independent, non-profit, networking association of legal and claims professionals in the retail and restaurant industries. Membership in NRRDA places you at the forefront of the development of strategies to reduce the number and severity of claims, manage common risks, and enhance our defense position in litigated matters.

The NRRDA Annual Conference provides the chance to learn and share information in one place. This year's three-day event is full of educational opportunities on a variety of subjects that range from employment law, casualty strategies, technology, crisis management, risk, workers' compensation, ethics, mediation, experts and deposition preparation.

**Jacqueline Canter**, a shareholder in the Casualty Department, will be speaking at the National Retail and Restaurant Defense Association 2017 Annual Conference in San Diego.

#### The Spice is (Not So) Right! Best Practices in Handling Foodborne Illness and Foreign Object Cases

Come on down! And learn the best practices for handling foodborne illness and foreign object claims. Listen to an experienced lawyer and an experienced claims handler discuss what works best and what to avoid. Learn how to gather and preserve vital evidence needed to successfully defend this type of case. Get a glimpse of the type of experts who can help build your defense. Learn what to look for in the laws of each jurisdiction.

For more information, click [here](#).



# ACI's 7th National Forum on Food-Borne Illness Litigation

📅 January 27 - 28, 2016 📍 Sheraton Fisherman's Wharf, San Francisco, CA

[Overview](#)[Agenda](#)[Speakers](#)[Sponsors](#)[Resources](#)[Connect With Us](#)[Event Contact](#)[Accreditation](#)[Who Should Attend](#)[Agenda At-A-Glance](#)[Venue & Accommodation](#)[in Share](#)[🐦 Share](#)[📅 Add to cal](#)[✉ Email](#)

## Overview

"Recalls of Organic Food on the Rise, Report Says" — New York Times, August 2015

"Conagra Fined \$11.2. Million for Salmonella-Tainted Peanut Butter" — New York Times, May 2015

At ACI's acclaimed **7<sup>th</sup> National Forum on Food-Borne Illness Litigation**, you can benchmark your defense strategies with not only the leading defense counsel and in-house counsel from food and beverage companies, but have the unique opportunity to hear directly from those who are bringing the cases against your companies – the plaintiffs' lawyers. This diversity of perspectives is what sets ACI's Food Litigation conferences apart from other events.

Designed to minimize time spent out of the office while still providing the most relevant, high-level content, this *one-day information-packed conference* will deliver proven effective litigation strategies.

ACI has conducted extensive research to design a unique program with an expert faculty to provide practical solutions to addressing your most pressing concerns surrounding:





## New Trends in Retail Food Service Establishments

<b>Trends</b>	<b>1999</b>	<b>Now</b>
News	"Traditional" News – Newspapers, TV, Magazines	Social Media – primary source for millennial's and FAST
Liability	Jack-in-the-Box – William Marler	Many law firms specializing in foodborne illness litigation
Culinary	"Traditional" cooking methods in fast food, ethnic (Chinese, Mexican, Italian, etc. . .), meat and potatoes, diners, family-style chains, etc. . .	Increase use of specialized processes at the retail level. Home delivery Meals in a bag. DIFM Food Delivery (Door Dash, Uber Eats)
Epidemiology	Very basic statistical tools to analyze outbreaks	PulseNet (detect multi-state outbreaks), Reportable Food Registry (identify and report contaminated food) National Outbreak Reporting System (electronic reporting)
Food Code	Based on trends and epidemiology at that time	More current with trends, science and advancements in technology
Technology	Basic tools – analog/digital food thermometers (thermocouple/infrared), flashlight, camera, fact sheets, clip board, inspection forms and pens.	Blue tooth data recording thermometers, TTI's, electronic inspection reports.





**UBER**  
EATS



**DOORDASH**  
delightful delivery

## New Trends in Retail Food Service Establishments

<b>Trends</b>	<b>1999</b>	<b>Now</b>
News	“Traditional” News – Newspapers, TV, Magazines	Social Media – primary source for millennial’s and FAST
Liability	Jack-in-the-Box – William Marler	Many law firms specializing in foodborne illness litigation
Culinary	“Traditional” cooking methods in fast food, ethnic (Chinese, Mexican, Italian, etc. . .), meat and potatoes, diners, family-style chains, etc. . .	Increase use of specialized processes at the retail level. Home delivery Meals in a bag. DIFM Food Delivery (Door Dash, Uber Eats)
Epidemiology	Very basic statistical tools to analyze outbreaks	PulseNet (detect multi-state outbreaks), Reportable Food Registry (identify and report contaminated food) National Outbreak Reporting System (electronic reporting)
Food Code	Based on trends and epidemiology at that time	More current with trends, science and advancements in technology
Technology	Basic tools – analog/digital food thermometers (thermocouple/infrared), flashlight, camera, fact sheets, clip board, inspection forms and pens.	Blue tooth data recording thermometers, TTI’s, electronic inspection reports.

## New Tools in Epidemiology and Disease Reporting

### 1996 – PulseNet

Connects FBI cases to detect outbreaks. Uses DNA fingerprinting to detect multi-state outbreaks.

### 2009 – Reportable Food Registry (RFR)

Identify and contain contaminated ingredients in our food supply. We can now find the source and alert the public sooner.

### 2009 – National Outbreak Reporting System (NORS)

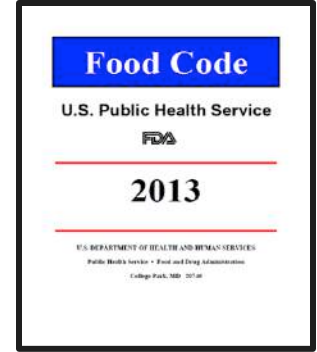
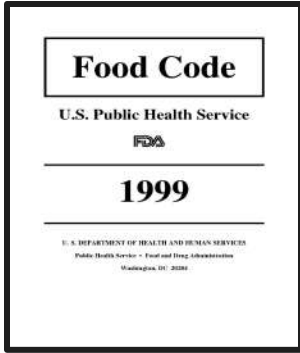
Web-based platform that allows easy reporting of water and foodborne outbreaks

## New Trends in Retail Food Service Establishments

<b>Trends</b>	<b>1999</b>	<b>Now</b>
News	"Traditional" News – Newspapers, TV, Magazines	Social Media – primary source for millennial's and FAST
Liability	Jack-in-the-Box – William Marler	Many law firms specializing in foodborne illness litigation
Culinary	"Traditional" cooking methods in fast food, ethnic (Chinese, Mexican, Italian, etc. . .), meat and potatoes, diners, family-style chains, etc. . .	Increase use of specialized processes at the retail level. Home delivery Meals in a bag. DIFM Food Delivery (Door Dash, Uber Eats)
Epidemiology	Very basic statistical tools to analyze outbreaks	PulseNet (detect multi-state outbreaks), Reportable Food Registry (identify and report contaminated food) National Outbreak Reporting System (electronic reporting)
Food Code	Based on trends and epidemiology at that time	More current with trends, science and advancements in technology
Technology	Basic tools – analog/digital food thermometers (thermocouple/infrared), flashlight, camera, fact sheets, clip board, inspection forms and pens.	Blue tooth data recording thermometers, TTI's, electronic inspection reports.



# Food Code: Key Changes

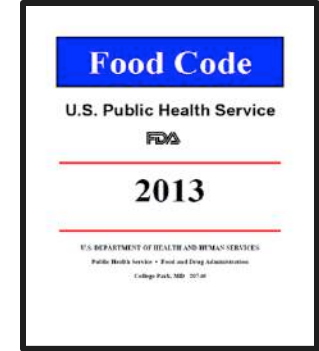
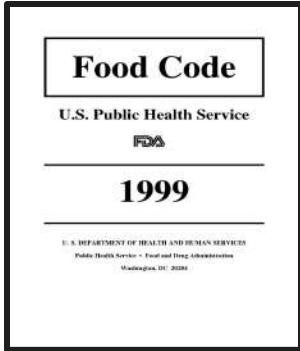


## Item Numbers

Item Numbers: 1-30

Item Numbers: 1-56

# Food Code: Key Changes



## Risk Assignment

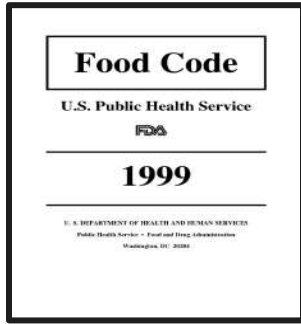
Red Critical  
Black/Blue Critical  
Non-Critical

Priority  
Priority Foundation  
Core

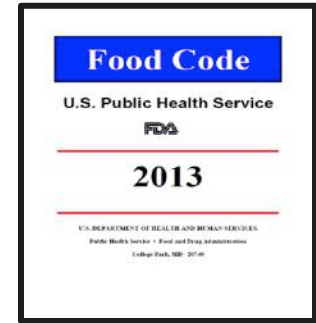
PRIORITY ITEM “contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard”

PRIORITY FOUNDATION ITEM “supports, facilitates or enables one or more PRIORITY ITEMS)

CORE ITEM “relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance”



# Food Code: Key Changes



## Handwashing

### Priority (P)

2-301.12 Cleaning Procedure

Observation – Employees not washing hands

### Priority Foundation (Pf)

6.301.11 Handwashing Cleanser, Availability

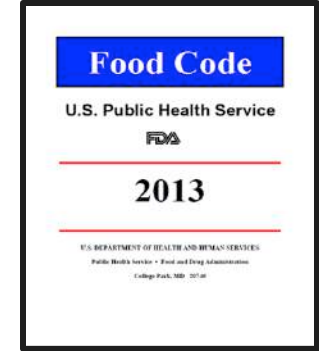
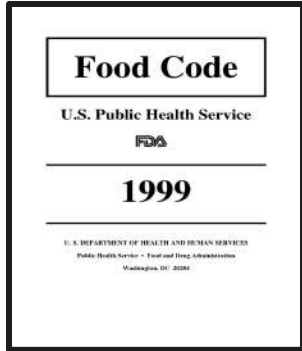
Observation – No soap available at the handwashing sink.

### Core (C)

2-301.15 Where to Wash

Observation – Employee washing hands in ware washing sink

# Food Code: Key Changes

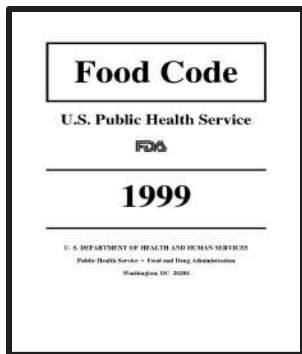


## Terminology / Additions

Potentially Hazardous Foods  
(PHF's)

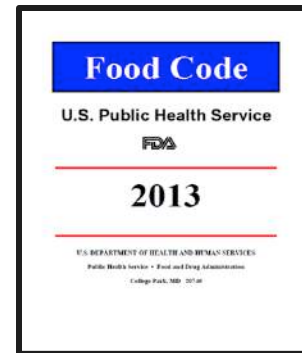
Time/Temperature Control for Safety Food  
(TCS)

Added:  
Cut leafy greens / Sliced Tomatoes



# Food Code: Key Changes

## New Regulations



- Non-Continuous Cooking requirements identified
- Mushrooms – “Mushroom species picked in the wild . . . “
- Clean up procedures for vomiting and diarrheal events
- Irreversible test strips for high temp. machines



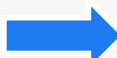


# Food Code: Key Changes

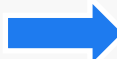


## Temperature Issues: Hot/Cold Holding

**Item #19** 3-501.16 Hot and Cold Holding \* (F)  
**Red Critical**



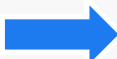
**Item #21** 3-501.16 (A) (1) Proper Hot Holding  
**Priority**



**Item #22** 3-501.16 (A) (2) and (B) Proper Cold Holding  
**Priority**

## Jewelry

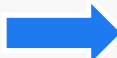
**Item #23** 2-303.11 Jewelry Prohibitions  
**Non-Critical**



**Item #40** 2-303.11 Jewelry Prohibitions  
**Core**

## Clean to Sight & Touch

**Item #9** 4-601.11 (A) Equip, Food-Contact Surfaces  
**Red Critical**



**Item #16** 4-601.11 (A) Equip, Food-Contact Surfaces  
**Priority Foundation (Pf)**

## New Trends in Retail Food Service Establishments

<b>Trends</b>	<b>1999</b>	<b>Now</b>
News	"Traditional" News – Newspapers, TV, Magazines	Social Media – primary source for millennial's and FAST
Liability	Jack-in-the-Box – William Marler	Many law firms specializing in foodborne illness litigation
Culinary	"Traditional" cooking methods in fast food, ethnic (Chinese, Mexican, Italian, etc. . .), meat and potatoes, diners, family-style chains, etc. . .	Increase use of specialized processes at the retail level. Home delivery Meals in a bag. DIFM Food Delivery (Door Dash, Uber Eats)
Epidemiology	Very basic statistical tools to analyze outbreaks	PulseNet (detect multi-state outbreaks), Reportable Food Registry (identify and report contaminated food) National Outbreak Reporting System (electronic reporting)
Food Code	Based on trends and epidemiology at that time	More current with trends, science and advancements in technology
Technology	Basic tools – analog/digital food thermometers (thermocouple/infrared), flashlight, camera, fact sheets, clip board, inspection forms and pens.	Blue tooth data recording thermometers, TTI's, electronic inspection reports.

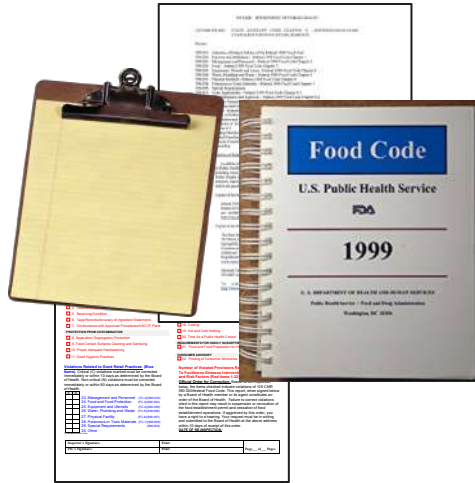
1999

Now

# Inspection Tools



# 1999



## Inspection Reports



# Now



# FOODCODE PRO



Brought to you by: **RELAVENT**

## A System For Inspectors, by Inspectors

The screenshot displays the Inspirometer app interface. At the top, there are navigation tabs: 'Inspection Data', 'Inspection Log', 'Client Address', 'Notes', and 'Global Info'. Below these, there are buttons for 'Show All', 'One Others', and a search icon. The main content area shows a violation record for '2-402.11 Hair Restraint Effectiveness' at 'The Tavern'. The record includes a date and time '9:04:10 9/6/14', a location '1C3A-4063-B49E', and a type 'Routine'. Below this, there is a section for 'Violations' with a list of items. The first item is '2-402.11 Hair Restraint Effectiveness' with a status of 'C' and a location of 'Front of House'. The second item is '2-402.11 (A), (C) & (D) Temperature' with a status of 'Pr' and a location of 'Main Kitchen'. The interface also shows a 'Inspector Signature' and a 'Manager Signature' section at the bottom.

Inspector Details Inspector Log Asset Address Name Asset Data

Inspector 1 Case Type: Retail

Inspector: Ted Smith - 606-445-0021 Insulation Last: 1/26/2016

Search: 32 0-193.3.1 Documentation of Proposed Ventilation

Item Use Location Short Description

32	0-193.3.1	Documentation of Proposed Ventilation	
33	0-193.3.2	Documentation of Proposed Ventilation	
34	0-193.3.3	Documentation of Proposed Ventilation	
35	0-193.3.4	Documentation of Proposed Ventilation	
36	0-193.3.5	Documentation of Proposed Ventilation	
37	0-193.3.6	Documentation of Proposed Ventilation	
38	0-193.3.7	Documentation of Proposed Ventilation	
39	0-193.3.8	Documentation of Proposed Ventilation	
40	0-193.3.9	Documentation of Proposed Ventilation	
41	0-193.3.10	Documentation of Proposed Ventilation	
42	0-193.3.11	Documentation of Proposed Ventilation	
43	0-193.3.12	Documentation of Proposed Ventilation	
44	0-193.3.13	Documentation of Proposed Ventilation	
45	0-193.3.14	Documentation of Proposed Ventilation	
46	0-193.3.15	Documentation of Proposed Ventilation	
47	0-193.3.16	Documentation of Proposed Ventilation	
48	0-193.3.17	Documentation of Proposed Ventilation	
49	0-193.3.18	Documentation of Proposed Ventilation	
50	0-193.3.19	Documentation of Proposed Ventilation	
51	0-193.3.20	Documentation of Proposed Ventilation	
52	0-193.3.21	Documentation of Proposed Ventilation	
53	0-193.3.22	Documentation of Proposed Ventilation	
54	0-193.3.23	Documentation of Proposed Ventilation	
55	0-193.3.24	Documentation of Proposed Ventilation	
56	0-193.3.25	Documentation of Proposed Ventilation	
57	0-193.3.26	Documentation of Proposed Ventilation	
58	0-193.3.27	Documentation of Proposed Ventilation	
59	0-193.3.28	Documentation of Proposed Ventilation	
60	0-193.3.29	Documentation of Proposed Ventilation	
61	0-193.3.30	Documentation of Proposed Ventilation	
62	0-193.3.31	Documentation of Proposed Ventilation	
63	0-193.3.32	Documentation of Proposed Ventilation	
64	0-193.3.33	Documentation of Proposed Ventilation	
65	0-193.3.34	Documentation of Proposed Ventilation	
66	0-193.3.35	Documentation of Proposed Ventilation	
67	0-193.3.36	Documentation of Proposed Ventilation	
68	0-193.3.37	Documentation of Proposed Ventilation	
69	0-193.3.38	Documentation of Proposed Ventilation	
70	0-193.3.39	Documentation of Proposed Ventilation	
71	0-193.3.40	Documentation of Proposed Ventilation	
72	0-193.3.41	Documentation of Proposed Ventilation	
73	0-193.3.42	Documentation of Proposed Ventilation	
74	0-193.3.43	Documentation of Proposed Ventilation	
75	0-193.3.44	Documentation of Proposed Ventilation	
76	0-193.3.45	Documentation of Proposed Ventilation	
77	0-193.3.46	Documentation of Proposed Ventilation	
78	0-193.3.47	Documentation of Proposed Ventilation	
79	0-193.3.48	Documentation of Proposed Ventilation	
80	0-193.3.49	Documentation of Proposed Ventilation	
81	0-193.3.50	Documentation of Proposed Ventilation	
82	0-193.3.51	Documentation of Proposed Ventilation	
83	0-193.3.52	Documentation of Proposed Ventilation	
84	0-193.3.53	Documentation of Proposed Ventilation	
85	0-193.3.54	Documentation of Proposed Ventilation	
86	0-193.3.55	Documentation of Proposed Ventilation	
87	0-193.3.56	Documentation of Proposed Ventilation	
88	0-193.3.57	Documentation of Proposed Ventilation	
89	0-193.3.58	Documentation of Proposed Ventilation	
90	0-193.3.59	Documentation of Proposed Ventilation	
91	0-193.3.60	Documentation of Proposed Ventilation	
92	0-193.3.61	Documentation of Proposed Ventilation	
93	0-193.3.62	Documentation of Proposed Ventilation	
94	0-193.3.63	Documentation of Proposed Ventilation	
95	0-193.3.64	Documentation of Proposed Ventilation	
96	0-193.3.65	Documentation of Proposed Ventilation	
97	0-193.3.66	Documentation of Proposed Ventilation	
98	0-193.3.67	Documentation of Proposed Ventilation	
99	0-193.3.68	Documentation of Proposed Ventilation	
100	0-193.3.69	Documentation of Proposed Ventilation	

Inspector Navigation Manager Navigation

REVENUE UTA Utah Safety Separators		FOOD ESTABLISHMENT INSPECTION				
Inspection Date	City	County	Inspection Type	Inspection Time	Inspector	
08/27/2018	SLC	UTAH	REGULAR	12:00 PM	DAVID L. HARRIS	
Site Name SLC College of Art & Design, 1600 S. 2000 E.		City	County	Inspection Time	Inspector	
		SLC	UTAH	12:00 PM	DAVID L. HARRIS	
<b>Food Service Risk Factor Categories</b>						
		A	B	C	D	E
<b>1. Food operations compliance with applicable codes</b>						
1.1. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.2. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.3. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.4. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.5. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.6. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.7. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.8. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.9. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.10. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.11. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.12. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.13. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.14. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.15. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.16. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.17. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.18. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.19. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.20. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.21. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.22. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.23. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.24. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.25. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.26. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.27. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.28. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.29. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.30. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.31. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.32. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.33. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.34. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.35. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.36. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.37. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.38. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.39. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.40. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.41. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.42. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.43. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.44. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.45. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.46. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.47. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.48. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.49. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.50. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.51. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.52. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.53. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.54. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.55. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.56. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.57. Food safety and sanitation	✓	✓	✓	✓	✓	✓
1.5						

[illegible]



Things have changed and so must we  
in our quest to reduce the morbidity  
and mortality due to foodborne illness

Questions???

Lisa M. Berger, CP-FS  
Berger Food Safety Consulting  
[www.servingsafefood.com](http://www.servingsafefood.com)

