

## Food Service Risk Control Plan

1. Review the previous two 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 one violation (or, if you don't have any, choose one of the five 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 Risk Exists** - 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** - Temperature of the food; temperature of the dish machine; worker hand washing, handling of ready-to-eat foods.
  - **Who is Responsible for Control** - Manager, assistant manager, shift leaders, cooks, dish machine operators, other designated workers, etc.
  - **Where Will it be Controlled** - Steam table, stove, oven, walk-in, reach-ins, etc.
  - **When Will it be Controlled** - How often: once per hour, every 2 hours, 4 hours, etc.
  - **How Will it be Controlled** - Metal stem thermometers; ice bathes 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** - 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.

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