

The Center of Excellence for
**FOOD SAFETY RESEARCH IN
CHILD NUTRITION PROGRAMS**

FOOD SAFETY RISK IDENTIFICATION AT CHILD NUTRITION PROGRAMS IN THE U.S. THROUGH FOOD SAFETY INSPECTION REPORTS

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Introduction

- The Centers for Disease Control and Prevention reported 1,034 foodborne illness outbreaks in 2008 resulting in 23,152 illnesses, 1,276 hospitalizations, and 22 deaths.
- School foodservice operations are the third most likely setting for foodborne illness outbreaks followed by restaurants and private residences.
- The number of cases per outbreak is greater in school foodservice operations than restaurants.
- More than 31 million students eat meals daily in over 100,000 school cafeterias.
- The 2004 Child Nutrition and WIC Reauthorization Act mandated that all school foodservice operations have two health inspections annually.

Purpose

- To identify food safety risks in child nutrition programs by reviewing food safety inspection reports.



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Methodology

- Food safety inspection reports (n=28,171) from all school foodservice facilities in 21 states were collected.
- All food code violations were:
 - Recorded on the original state inspection form.
 - Categorized as behavioral, non-behavioral, critical, and non-critical violations.
 - Consolidated into 31 pre-determined food code categories.
- Descriptive statistics were calculated
- Based on the number of violations in each category, the most frequent food code violation categories were identified and ranked.

Results

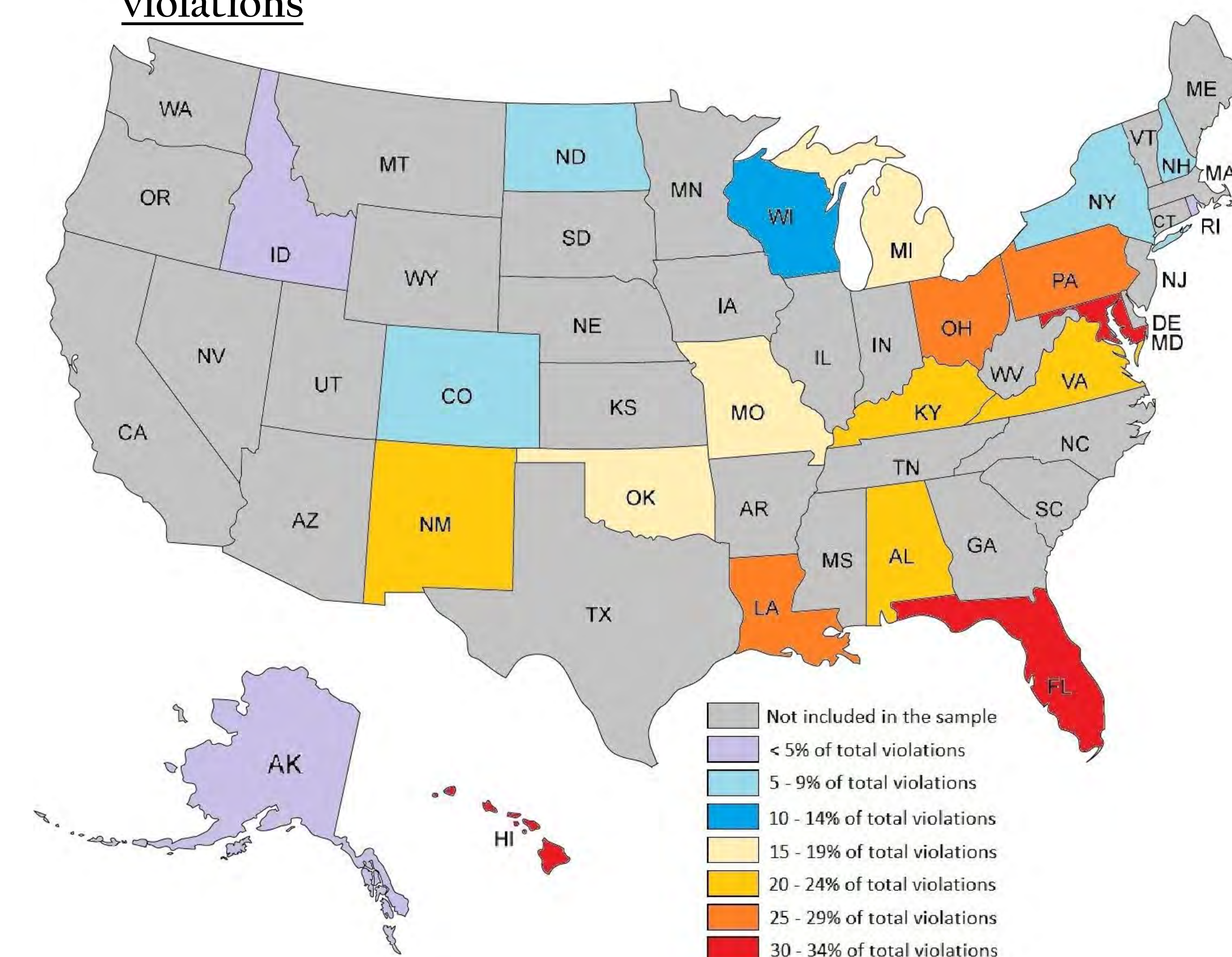
The most challenging food code violations in 21 states

Violation Categories	No. of Violations ^a (%)	No. of States Ranked as Top 5	Ranking ^b (M ± SD)
Premises & Equip Maintenance	9,797 (18.5)	18	3.8 ± 1.9
Protecting Food from Contamination	3,355 (6.3)	13	1.4 ± 1.6
Non-food Contact Surface Maintenance	2,988 (5.6)	11	1.4 ± 1.7
Time & Temperature Control	2,366 (4.5)	9	1.1 ± 1.6
Ware Washing	2,164 (4.1)	9	1.1 ± 1.5
Food Contact Surface Maintenance	2,317 (4.4)	7	1.0 ± 1.7

- a. Based on 52,900 total violations recorded from 28,171 facilities.
b. Ranking scores assigned as 5 for the most violated category followed by 4, 3, 2, and 1.

Results (Continued)

Percentage of premise & equipment maintenance related violations



Conclusions

- Food code violations in school foodservice appear to pose relatively low food safety risks.
- Directors may seek to address facility and equipment maintenance challenges with school administrators.
- Directors need to enhance food safety training related to behavioral food code violations.
- Food safety inspection reports often attract attention from the public, and CNP directors may benefit from identifying challenge areas by comparing their performance with our findings.

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