



Top 10 Violations

Elementary Schools

FDA Risk Factor Study

6 Risk Factors for Foodborne Illness

- Improper Holding Time and Temperature
- Contaminated equipment/ Foods not protected
- Poor personal hygiene
- Chemical and toxics risks
- Foods from unsafe sources
- Inadequate cooking



#1. Improper holding time/temp

Opened containers of commercially processed, Ready to eat foods, properly datemarked

- 35% Out of compliance



2. Improper holding time/temp

Potentially hazardous (TCS) foods properly held hot 140° F or higher

- 33% Out of compliance



3. Contaminated equipment

Food contact surfaces and utensils cleaned and sanitized

- 30% Out of compliance



4. Improper holding time/temp

Potentially hazardous (TCS) foods held cold at 41 F or below

- 29% Out of compliance



5. Poor Personal Hygiene

Proper, adequate handwashing

- 28% Out of compliance



6. Poor personal hygiene

Handwashing facility
convenient and accessible

- 22% Out of compliance



7. Contaminated foods and equipment

Raw and Ready-to-eat foods separated during preparation and storage

- 19% Out of compliance



8. Improper holding time/temp

Datemarking of Ready to eat TCS foods, if not used within 24 hours

- 16% Out of compliance



9. Improper holding time / temp

Ready to eat TCS foods
discarded after 7 days at 41° F or
after 4 days at 45° F

- 16% Out of compliance



10. Poisonous or toxics

Poisonous or toxic chemicals properly identified, stored and used

- 14% Out of compliance



Restaurants...

Top 10



1. Improper cooling 79%
2. Inadequate handwashing 76%
3. Improper cold holding temperatures 72%
4. Contaminated food-contact surfaces and utensils 63%
5. Improper Date marking of RTE Foods 58%

Restaurants... Top 10

6. Improper labeling of commercially-processed, ready-to-eat Foods 55%
7. Bare hand contact with foods 46%
8. Cross contamination of raw animal foods and ready-to-eat foods 43%
9. Inadequate hot holding temperatures for PHF/TCS Foods 40%
10. Improper Reheating of leftovers 41%