



The goal of the Partnership for Food Safety (Partnership) program is to reduce the occurrence of foodborne illness risk factors by recognizing food establishments that use active managerial control (AMC) measures and have excellent food safety practices. This document provides expectations for retail food establishments that have met the Partnership requirements. In order to remain in good standing and continue the Partnership, the following conditions apply:

- The facility cannot have a confirmed foodborne illness.
- The facility cannot receive a notice of non-compliance or be in the civil penalty process. Late/unpaid license renewal fees result in a notice of non-compliance so please submit your annual license renewal by January 1<sup>st</sup> each year.
- Attendance at one Industry and Consumer meeting annually is the minimum requirement. Any staff member from the facility may attend the meetings.

Partners should strive for excellence in food safety practices and continue to develop and implement procedures to manage risk factors. AMC measures will be verified during inspections. The AMC measures the Partner submitted on their initial self-assessment to qualify for the Partnership must be evident during inspections.

Routine, unannounced inspections will be conducted in accordance with the determined frequency for each establishment. Perfect inspection results are not required to remain in the Partnership. Without a current inspection rating system in place, the following guidelines will be used to determine acceptable limits for inspections in order to remain in the Partnership:

- No more than three critical violations may be cited during an inspection
- No more than one high risk citation of a critical violation may occur during an inspection
- Any inspection that results in a closure of the facility will disqualify the facility from the Partnership. The Partner is required to contact the Health Department when adverse situations occur. When advance notification has been provided and closure of the facility is determined necessary, the facility will not forfeit Partnership.
- Critical violations should be thoroughly addressed to avoid a repeat of the same violation. If a violation trend is identified the operator will be asked to provide a corrective action plan that may require a change in procedure and staff training

For additional information concerning the Partnership, please contact the Mesa County Health Department at (970) 248-6900.

<b><i>Critical Violations</i></b>	<b><i>Lower Risk Citations</i></b>	<b><i>Higher Risk Citations</i></b>
<b>*1a - Approved source</b>	Shellfish tags are not held for 90 days, shellfish are not in original containers, date container was used is not marked; appropriately labeled cottage food, home prepared non-PHF	Unapproved source of PHF, home prepared PHF
1b - Wholesome, free of spoilage	Food in unsound condition in storage, lack docs for freezing but fish is frozen	Serving never frozen fish without documentation; adulterated/contaminated food is served
<b>*1c - Cross-contamination</b>	Potential cross contamination due to improper storage	Observed cross contamination
1d - HACCP plan	Safely following regs but no documentation; did not notify but following regs	Not following regs correctly, specialized process w/out plan
1e - Date marking	Most foods are marked	No knowledge of date marking
1f - Consumer advisory	No advisory or does not meet requirements	
2a - Personnel with infections restricted		<i>Considered a high violation- no exceptions</i>
2b - Wounds properly covered	Not properly covered	No cover at all on open sore
<b>*2c - Hands washed as needed</b>	Hands are not washed between gloves with same task; Not washing after soiled dishes;	Raw to ready to eat, restroom use
<b>*2d - Hygienic practices</b>	Something is stored in the sink but the sink can still be used; Hands are washed properly but in the wrong sink, hand sink used as dump sink, single use gloves go walking; long nails w/out gloves and open food; unclean or un-kept nails; washing equipment in hand sink	Hand sinks used for food prep, using common towel
2e - Smoking, eating, drinking	Eating/drinking in kitchen, food/drink improper storage	Using tobacco in kitchen
2f - Demonstration of knowledge		<i>Considered a high violation- no exceptions</i>
<b>*2g - Preventing food contamination from bare hands</b>	Isolated	Pervasive
<b>*3a - Rapidly cool to 41°F or less</b>	Isolated	Pervasive, results in discard
<b>*3b - Rapidly reheat to 165°F or greater</b>	Isolated	Pervasive, results in discard
<b>*3c - Hot hold <math>\geq</math> 135°F</b>	< 135°F for less than 4 hours	< 135°F for more than 4 hours

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<b>*3d - Required cooking temperature</b>		<i>Considered a high violation- no exceptions</i>
<b>*3e - Cold hold at 41°F or less</b>	>41°F isolated or limited discard	Several PHFs >41°F, pervasive
3f - Food thermometer (probe type)	No thin mass but does have probe	No food thermometer available
<b>*3g - Adequate equipment to maintain food temps</b>	Pushcart using more than 2 coolers	All equipment issues that impact the safe storage of PHF
4a - Manual	Insufficient sanitizer	
4b -Mechanical	Insufficient sanitizer	
4c - In-place	Insufficient sanitizer	
5a - Safe water source		
5b - Hot & cold water under pressure	Low pressure, low temp at handsink, can still wash hands; metered faucet does not stay for 15 seconds	No hot and/or cold water in facility, cannot adequately wash hands
5c - Backflow prevention	Inadequate prevention (wrong type of backflow preventer)	Cross connection
5d - Sewage disposal	Mop water discharged to ground	Sewage overflowing
<b>*6a - Adequate number, location</b>		<i>Considered a high violation- no exceptions</i>
<b>*6b - Accessible</b>	Temporarily blocked sink, restroom hand sink is just outside the restroom	Permanently blocked sink that cannot be used by easily relocating barrier
<b>*6c - Soap &amp; drying devices available</b>	No paper towels and/or soap; Must have replacement paper towels in facility	No replacement paper towels/soap available in facility
7a - Evidence of insects or rodents	Insects present, some control methods in place	Evidence of infestation (numerous dead or alive insects)
7b- Pesticide application	Using unapproved aerosol	
7c- Animals prohibited	Unapproved animal in dining area (front of the house)	Animal in food prep/storage/serving area (back of the house)
8a - Toxics properly stored	Stored wrong but no evidence of contamination	
8b - Toxics properly labeled		
8c - Toxics properly used		