

RISK FACTOR PROFILES EXPLAINED

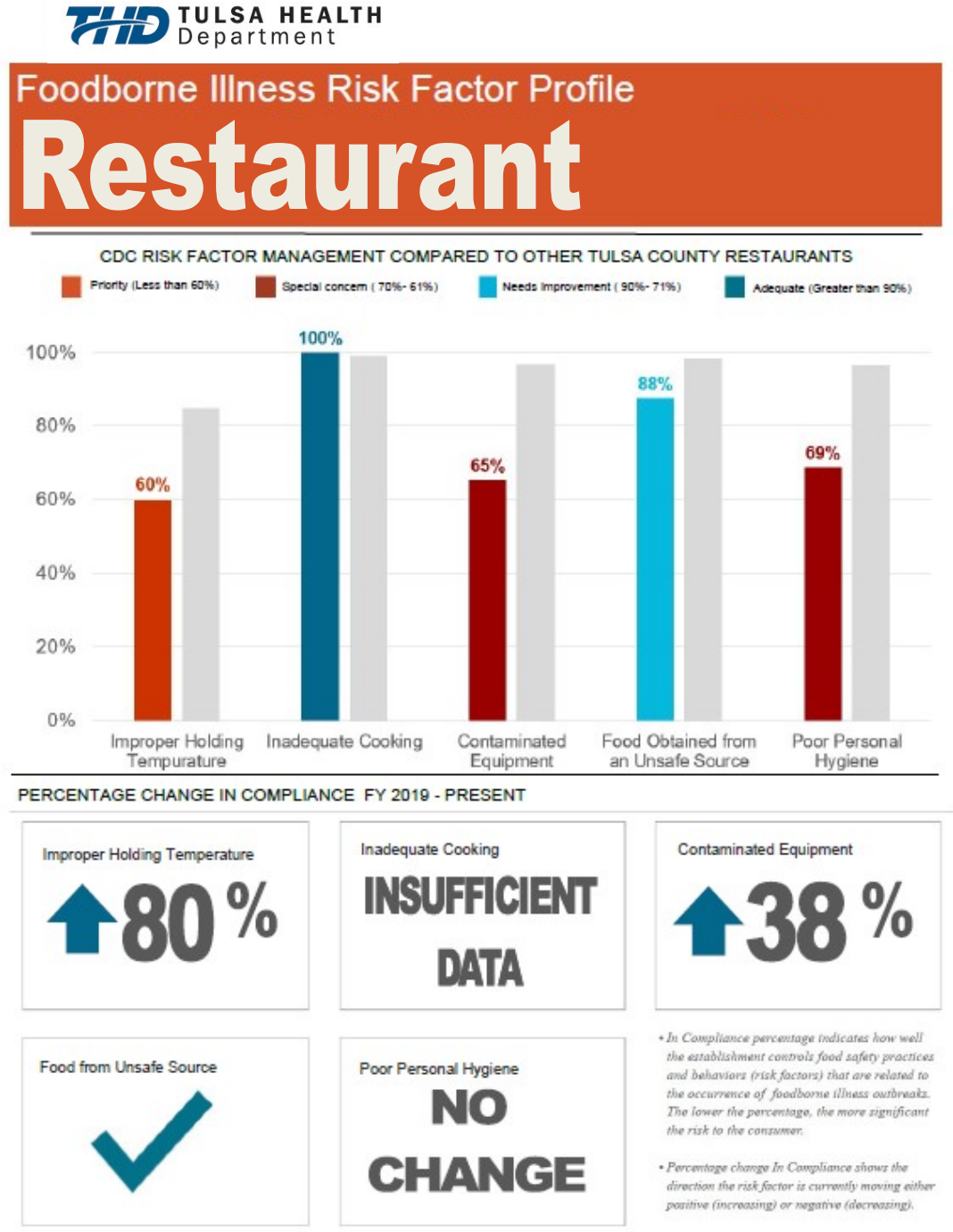
There are two types of risk factor profiles a full profile or a profile with no violation history. A full profile is created when there are two or more fiscal years’ worth of data. A profile with no violation history is created when there is only one fiscal year’s worth of data. The main difference is whether there is enough data to compare fiscal years.

FULL RISK FACTOR PROFILE

There are 5 CDC risk factors. The bar graph compares an establishment to all Tulsa county restaurants. The IN compliance percentage for each risk factor for the establishment is in various colors according to priority and in gray are the risk factors for all of Tulsa county restaurants.

The lower the IN compliance percentage the greater the risk.

Percentage change IN compliance shows the direction the risk factor is moving when looking at the last two fiscal years. For example, if the risk factor increased by 100% then they doubled their percentage from the year before.



Insufficient Data—indicates there was not enough data to make a prediction on how the risk factor is progressing. In short, there was no data for either this fiscal year or last fiscal year. The check mark indicates the IN compliance percentage was at 100% for both this fiscal year and last fiscal year. No change indicates the IN compliance percentage didn’t change from one year to the next and the establishment is holding steady.

FULL RISK FACTOR PROFILE CONTINUED

The inspection summary gives an overview of all inspections including number of warnings, follow up notices and OUT of compliance violations.

Total risk factor violations observed out of compliance pie chart is a break down of which risk factors are an issue and to what degree of the total.

Violation frequency is the number of inspections a particular violation is out of compliance. For example, date marking issues correspond to violation 22. For this profile, 6 out of 8 inspections had date marking issues or violation 22 was marked OUT.

Overall violation comments are gathered from all past inspections and are primarily comments from violations 1-35 but not exclusively.

INSPECTION SUMMARY 2019-2022

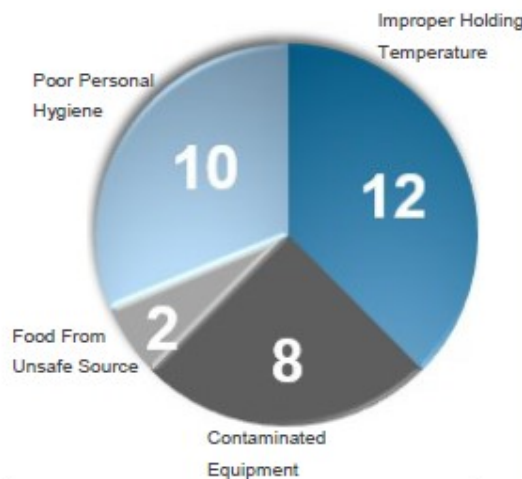
8 Inspections completed

- Warnings issued on 4 out of 8 inspections.
- Follow-up Notices issued on 1 out of 8 inspections.

17% of the time Risk Factor violations observed out of compliance

- 32 Risk Factor violations observed out of compliance
- 187 Total violations observed out of compliance

TOTAL RISK FACTOR VIOLATIONS OBSERVED OUT OF COMPLIANCE



VIOLATION FREQUENCY

- 8 inspections = Contaminated equipment issues
- 7 inspections = Handwashing/hand sink issues
- 6 inspections = Hot or cold holding temperature issues
- 6 inspections = Date marking issues
- 5 inspections = Food contamination issues
- 4 inspections = Pest control issues

OVERALL VIOLATION COMMENTS

Observed several employees prep food and not wash hands after being on cell phones. CDI**Asked each employee to wash their hands.

Hand sink near dish area blocked with trashcan, not easily accessible to encourage proper hand washing.// No paper towels dispensing from towel dispenser at hand sink near employee restroom.// No paper towels dispensing at paper towel dispenser at hand sink in employee restroom. **CDI: Trashcans moved out of hand sink area.

Observed approximately 12-15 flies in food prep areas of facility.

Queso in warmer unit in to go area at a temperature of 130-132. CDI**Sent to be reheated.

Fajita chicken and steak in workout cooler on prep line at a temperature of 47-48. CDI** Discarded.

Milk and tomatoes in walk-in cooler not properly date marked for use within 7 days of prep or opening. **NOTE: Instructed manager to have staff add date mark if items are kept overnight.

Several plates on prep table shelf in front service area dirty with food waste.// Several metal and plastic insert pans dirty with food waste on dish rack.// Several plates on shelf below hot hold unit in front service area dirty with food waste.// Glassware at bar dirty with lipstick. CDI** Sent all items to be clean.

Plates under warmer units on front cookline dirty with food waste and standing water.// Knife/scoops stored on wall next to warmer unit on front cookline dirty with food waste.// Metal insert pan on clean dish shelf dirty with food waste.

Bulk flour container in pastry fryer area not labeled.// Container of flour on prep table next to walk in cooler not properly labeled. CDI**Labeled

Raw eggs stored over beef in walk in cooler causing possible contamination.// No lids on tea kettles in wait station area causing possible contamination. CDI** Placed eggs on bottom shelf and put lids on tea kettles.

RISK FACTOR PROFILE—NO VIOLATION HISTORY

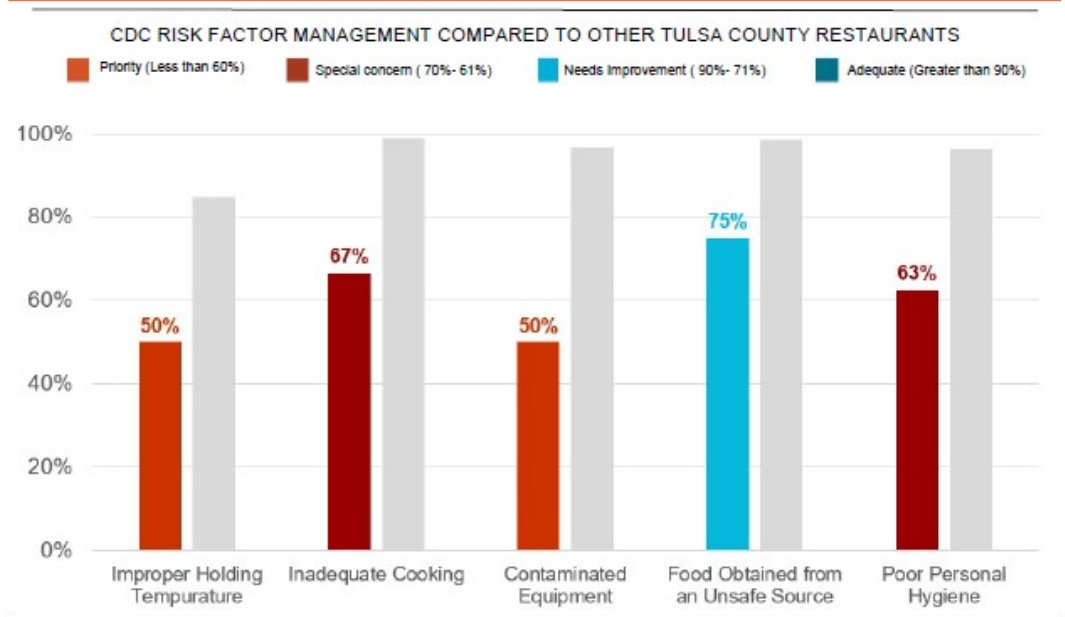
The bar graph is the same for a full profile as a profile with no violation history.

Since there is not enough data to make a determination on how the risk factors are moving either increasing or decreasing. The second half of the first page highlights the specific violations and comments for a corresponding risk factor that is of special concern or priority.

In this example, there were four risk factors in the red or less than 70% IN compliance and therefore highlighted.

THD TULSA HEALTH
Department

Foodborne Illness Risk Factor Profile
Restaurant



* In Compliance percentage indicates how well the establishment controls food safety practices and behaviors (risk factors) that are related to the occurrence of foodborne illness outbreaks. The lower the percentage, the more significant the risk to the consumer.

IMPROPER HOLDING TEMPERATURE RISK FACTORS OUT OF COMPLIANCE *

Compliance Item 21 — Cold holding temps; received at proper temp—Violation comments: Various items in reach-in cooler at wait station area reading at 45F-55F. **CDI: Food items discarded. **NOTE: For full list please see disposition sheet.

CONTAMINATED EQUIPMENT RISK FACTORS OUT OF COMPLIANCE *

Compliance Item 33— Food contact surfaces of equipment & utensils clean— Violation comments: Dishes (small insert pan, basting brush, plastic insert pan) stored as clean dirty with food waste. **CDI: Sent all to be washed.

INADEQUATE COOKING RISK FACTORS OUT OF COMPLIANCE *

Compliance Item 24 — Non-continuous cooking process / partial cook — Violation comments: Bacon stored at room temperature after being partially cooked. **NOTE: All partially cooked have to be held at under 41F or above 135F until fully cooked. After being fully cooked the bacon can be held at room temperature.

POOR PERSONAL HYGIENE RISK FACTORS OUT OF COMPLIANCE *

Compliance Item 7 — Adequate hand wash facilities: supplied, accessible; Toilets properly supplied — Violation comments: Slicer used and stored in back store room without hand sink. **NOTE: Hand sink is available in dish area and slicer will be moved to a different prep table that is accessible to hand sink before next use.// Hand sink blocked with knife and salad bar area. **NOTE: Hand sink must be not used for storage for utensils.

*Additional compliance items and comments per risk factor OUT of Compliance on inspection reports.

The second page of the profile with no violation history is identical to a full profile. The only slight difference is the overall violation comments will not include the comments already highlighted on the first page and will contain more comments from violations 36-58.