

Environmental Health Outlook

A publication of the Clay County Public Health Center ♦ Section of Environmental Health

Contributing Factors Associated with Foodborne Illness Outbreaks

The Environmental Health Section conducted a risk factor study to assess the food protection program's progress in reducing the occurrence of foodborne illness risk factors. To effectively measure the six major risk factors relating to employee behaviors and preparation practices. The risk factor study used inspection data of various types of foodservice and retail food establishments to measure practices and behaviors that are related to contributing factors associated with foodborne illness outbreaks. Once a risk factor study is conducted it will assist food protection programs to evaluate their program against national criteria.

This in effect identifies two purposes: 1) To identify risk factors most in need of priority attention and to develop strategies to reduce their occurrence. 2) To evaluate trends over time to determine whether progress is being made toward reducing the occurrence of foodborne illness risk factors.

Risk Factors that Cause the Most Foodborne Illness

1. Poor Personal Hygiene
2. Improper Holding/Time & Temperature
3. Inadequate Cooking
4. Contaminated Equipment
5. Food from Unsafe Sources
6. Lack of Active Managerial Control

For all facility types, the percentage out-of-compliance for each risk factor in 2019.

Risk Factor	% OUT
Supervision	33.4
Time/Temperature Control for Safety	17.9
Protection from Contamination	16.7
Chemical Storage	16.3
Preventing Contamination by Hands	13.9
Conformance with Approved Procedures (HACCP)	27.8
Consumer Advisory	6.0
Approved Source	4.4
Good Hygienic Practices	2.3
Employee Health Policy	0.3

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TOP 10 FOOD CODE CITATIONS IN 2021



Most Cited Violations for 2021

The following Food Code Priority and Priority Foundation violations were the most frequently cited on food establishment inspections from January 2021 to December 2021.

- # 1 2-103.12 Food Employee Certificates,**
Required for any person engaged in food preparation, handling, dispensing, or service to the public shall possess a valid Food Handler Card, approved by the REGULATORY AUTHORITY. ^{Pf}
- # 2 3-501.16 Time/Temperature Control for Safety Food, Cold Holding,**
(A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: At 5°C (41°F) or less. ^P
- # 3 4-501.114 Chemical Sanitization-Temp, pH, Concentration,**
A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA- registered label use instructions, ^P
- # 4 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking,**
refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded max 7 days. ^P
- # 5 5-205.11 Using a Handwashing Sink,**
(A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. ^{Pf}
(B) A HANDWASHING SINK may not be used for purposes other than handwashing. ^{Pf}
- # 6 2-102.12 Certified Food Protection Manager,**
(A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM. ^{Pf}
- # 7 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation,**
(A) FOOD shall be protected from cross contamination by:
(1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELL FISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, ^P and
(b) Cooked READY-TO-EAT FOOD; ^P
(c) Fruits and vegetables before they are washed; ^P
- # 8 4-602.11 Equipment Food-Contact Surfaces and Utensils,**
(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; ^P
(2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; ^P (3) Between uses with raw fruits and vegetables and with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; ^P (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; ^P and (5) At any time during the operation when contamination may have occurred. ^P
- # 9 3-501.18 Ready-to-Eat, Time/Temperature Control for Safety Food, Disposition,**
(A) A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
(1) Exceeds the temperature and time combination specified in ¶ 3-501.17 (A), except time that the product is frozen; ^P
(2) Is in a container or PACKAGE that does not bear a date or day; ^P or
(3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). ^P
- # 10 6-401.11 Equipment, Food-Contact Surfaces, Nonfood- Contact Surfaces, and Utensils,**
(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. ^{Pf}

Food Safety Excellence Awards

Clay County Public Health Center is proud to recognize the recipients of the Food Safety Excellence Awards for outstanding efforts in 2021. This award recognizes establishments that continue to successfully follow the Clay County Food Code, exhibit outstanding food safety and sanitation practices and achieve exceptional inspection results during the calendar year.

This year's winners represent the top 11% of establishments overseen by Clay County Public Health Center. In order to qualify for the award, they must meet multiple criteria such as having been open and operating the full year with no repeated violations, no follow-up inspections needed and no confirmed cases of food borne illnesses.



While most Clay County food establishments regularly meet high food safety standards, we are pleased to recognize the ones that consistently prove they exceed the health department's high standards of safety. CCPHC is grateful for the hard work these establishments put in last year and we appreciate their dedication to protect the public from foodborne illnesses.

Food Establishment Recipients

Multi Award Winners

- Burlington Head Start- NKC 2019, 2020, 2021
- Children's Learning Center- NKC 2019, 2020, 2021
- Chapel Hill Elementary School- Gladstone 2019, 2020, 2021
- Eileen's Colossal Cookies- Liberty 2019, 2020, 2021
- Epic Elementary- Liberty 2019, 2020, 2021
- Fair Share Farm- Kearney 2019, 2020, 2021
- Hand in Hand- Kearney 2019, 2020, 2021
- Horizon Elementary- Smithville 2019, 2020, 2021
- Lewis and Clark Elementary- Liberty 2019, 2020, 2021
- Seasons Express- NKC 2019, 2020, 2021

Award Winners

- Alexander Doniphan Elementary- Liberty
- Antioch Middle School- Gladstone
- Burger King- Kearney

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- Camp Branch Marina- Smithville
- Captain's Corner- Smithville
- Casey's #2678 Kearney
- Chops BBQ- Smithville
- Clay-Ray Veterans Association- Excelsior Springs
- Cornerstone Coffee- Smithville
- Culver's- Liberty
- Discovery Middle School- Liberty
- Dogwood Elementary- Kearney
- Double A Co Op- Smithville
- Franklin Elementary- Liberty
- Fresh Ideas Coffee Shop- Liberty
- Guardian Angels Care Center- Kearney
- Jimmy John's- Kearney

Food Establishment Recipients

- Kearney Early Ed. Center- Kearney
- Kearney Elementary- Kearney
- Kearney High School- Kearney
- Kearney Middle School- Kearney
- Kearney Senior Center- Kearney
- La Petite- Gladstone
- Lamar's Donuts #12- Liberty
- Lewis Elementary- Excelsior Springs
- Liberty Family Child Care- Liberty
- Liberty Middle School- Liberty
- Liberty Montessori Center- Liberty
- Liberty North Senior- High Liberty
- Lillian Schumacher Elementary- Liberty
- Linden West Elementary- Gladstone
- Local Seasons Catering & Events- NKC
- Manor Hill Elementary School- Liberty
- Maple Elementary School- Smithville
- Meadowbrook Elementary- Gladstone
- Missouri City School- Liberty
- Nellie's Sweet Shoppe- Smithville
- NKC High School Cafeteria- NKC
- Oakwood Manor Elementary- Gladstone
- Paisley Perk- Kearney
- Pizza Hut #034977- Kearney
- Pizza Shoppe- Smithville
- Post Coffee Company- NKC
- Price Chopper- Meat Smithville
- Price Chopper- Produce/Salad Bar- Smithville
- Price Chopper #120 (Bakery)- Liberty
- Price Chopper #404 (Bakery)- Kearney
- Price Chopper #404 (Deli)- Kearney
- Price Chopper #404 (Meat/seafood/produce)- Kearney
- Ridgeview Elementary School- Liberty
- Smithville Eagle Heights- Smithville
- Sonic Drive-In- Liberty
- Sonic Drive-In #4144- Smithville
- South Valley Middle School- Liberty
- Southview Elementary- Kearney
- St James Catholic School- Liberty
- St. Luke's Northland- Smithville
- Starbucks Hy-Vee- Liberty
- Subway- Liberty
- Subway- Randolph
- Subway- Claycomo
- The Brewery- NKC
- The Corner Bar- Liberty
- Ventana Gourmet Grill/Bakery- Excelsior Springs
- Walmart #1120 Bakery- Gladstone
- Walmart #1120 Deli- Gladstone
- Whole Harvest- NKC