

# Risk-Based Inspections in the Hospital Setting

---

Megan Reed  
Public Health Investigator  
Springfield-Greene County Health  
Department



# Food Program Overview

---



- Establishments are prioritized based on various factors
- Priority Level determines number of inspections per year
- Priority level can change based on certain factors

# Priority Violations vs. Core Violations



## Examples of Priority Violations

- Food contact surfaces
- Cooking temperatures
- Cooling process
- Reheating process
- Holding temperature (cold or hot)
- Food storage order

# Priority Violations vs. Core Violations



## Examples of Core Violations

- Non-food contact surfaces
- General maintenance
- General cleanliness

# Risk-Based Inspections

---



- What do we do during an inspection?
- Code Compliance
- Active Managerial Control
- Dynamic vs. Static
- Missouri Environmental Health Operational Guidelines



# Foodborne Illness Risk Factors

# Employee Personal Hygiene

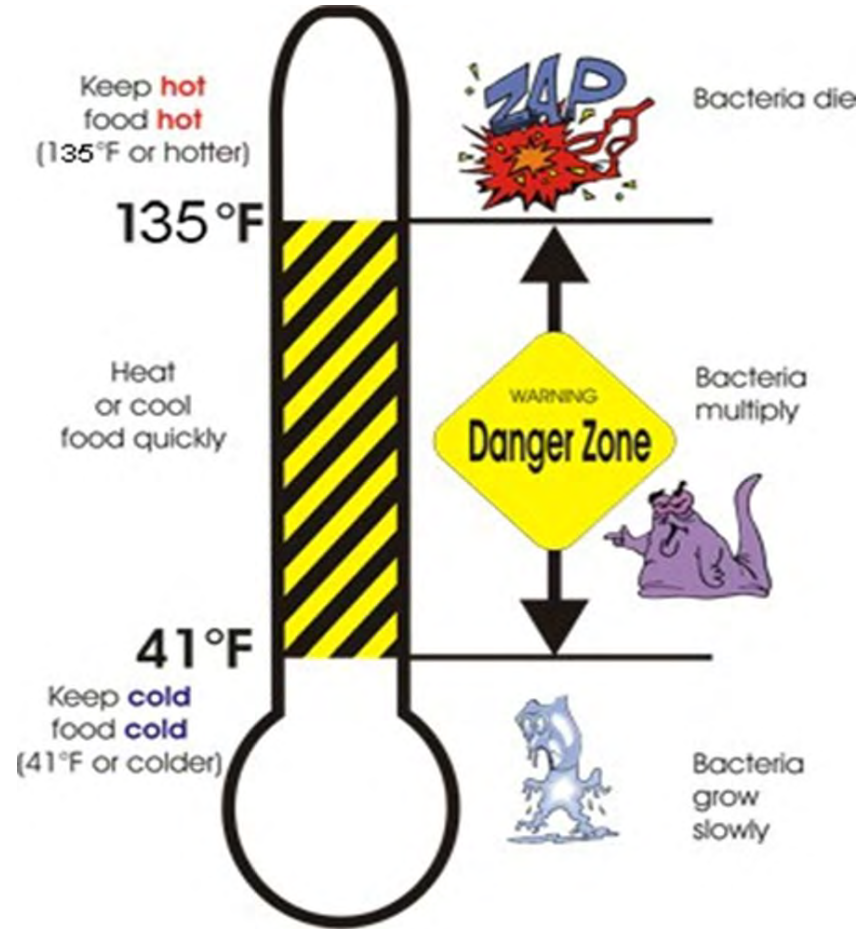


# Improper Cooking Temperatures





# Improper Holding Temperatures



# Cross Contamination



© vadyumdrobot - Fotolia.com

#112011033

# Food from Unsafe Sources



# High Risk Populations





---

**QUESTIONS?**