

*Controlling Risk Factors at Retail/
Active Managerial Control*

AFDOSS

September 13, 2016

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5 Major Risk Factors contributing to foodborne illness

- Improper holding temperature
- Inadequate cooking
- Poor personal hygiene
- Contaminated equipment
- Food from unsafe sources



Active Managerial Control

The purposeful incorporation of specific actions or procedures by industry management into the operation of their business to attain control over foodborne illness risk factors.

(FDA Food Code Annex 4)



Controlling Risk Factors/ Active Managerial Control

Industry is responsible for developing and implementing food safety management systems to prevent, eliminate, or reduce the occurrence of foodborne illness risk factors.



Controlling Risk Factors/ Active Managerial Control

What does it really mean?

- Processes in place
- Manager involvement
- Follow-through and Accountability



Controlling Risk Factors/ Active Managerial Control

Key Components

- Written Policies & Procedures
- Training of Personnel
- Monitoring
- Accountability



Controlling Risk Factors/ Active Managerial Control

Written Policies & Procedures

- Purchasing specifications
- Private label supplier audits
- Receiving specifications
- SOP's & SSOP's



Controlling Risk Factors/ Active Managerial Control

SOP's & SSOP's

- Company & Each department
- Food preparation, holding & service
- Personal hygiene & Employee health
- Sanitation
- Local purchasing





Created 03/1998
Revision 03/2014

POLICY RO-37 FOOD SAFETY

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APPLICATION

Applies to all associates who perform food-handling functions.

OBJECTIVE

To ensure that the food handling and other practices of Harris Teeter associates create a safe environment for all food products. Accordingly, the failure to abide by this policy will result in disciplinary action, up to and including the immediate termination of employment.

POLICY

- I. **DATING AND/OR ROTATION.** All food products are required to be properly dated and rotated as established in the standards manuals. Outdated products are required to be removed from sale. Products shall not be re-dated beyond the original package date.
- II. **FOOD TEMPERATURE.** Associates are to check the temperature of perishable and frozen product when the product is being delivered and unloaded from refrigerated trucks. All food products must be maintained in the following temperature ranges:
 - A. **Frozen Foods** - 0 to 32 degrees Fahrenheit. The general rule is that the product should be *“firm to the touch.”*
 - B. **Raw meats, seafood, dairy products** - 41 degrees Fahrenheit or below.
 - C. **Prepared foods** - 41 degrees Fahrenheit or below.
- III. **CROSS CONTAMINATION.** Raw and ready-to-eat food products must be stored separately. Food-contact surfaces and utensils must be properly washed, rinsed, and sanitized between uses.
- IV. **SANITATION PROCESS.** The proper cycle of wash, rinse, and sanitize must be followed at all times. All chemicals used in the sanitation process must be at the proper concentration.



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Super Flagship Stores

Controlling Risk Factors/ Active Managerial Control

Training of Personnel

- New employee training
- Food Safety CBT (annually for all food handlers)
- Department training
- Food Manager Certification
(Store & Dept managers, CSM's)



Controlling Risk Factors/ Active Managerial Control

Monitoring – Inspect What You Expect

- Quarterly internal audits
- Regulatory inspections
- Merchandising specialists
- Log sheets (temp, time, pH)



Controlling Risk Factors/ Active Managerial Control

Accountability

- Manager scorecard (bonus program)
- Employee evaluations
- Senior management
- Quarter review
- Disciplinary action



Thank you for your attention!

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