



Aspects of a Retail Operation in a Food Service Establishment

And now they're selling groceries????



Michigan Department of Agriculture & Rural Development

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Don't Panic

It's really no different than how you are currently doing restaurant evaluations.

Ask Yourself...

1. What are the Risk Factors?
2. What foods are they selling?
3. Are they making food in their restaurant and selling it their grocery store?



Risk Factors

Think of a menu review

- What do you really need to inspect to assure food safety?
- Look at each type of food offered for sale

One step at a time...



Types of Food Offered for Sale

- **Canned goods:** Commercial / Canned at the facility / Home Canned? (YIKES!)
- **Prepackaged foods**
 - Dry Goods (Non TCS Foods)
 - Off the restaurant menu (TCS)
- **Produce**
- **Bakery products**
- **Dairy / Eggs**
- **Meat and or Seafood Case**

Again... one step at a time



Canned Goods

Commercial canned goods offered for sale:

- Look for dented, rusted or swollen cans
- Are the cans rotated? FIFO

Good resource for can defects

AFDOs pocket guide for can defects

Restaurant processed canned foods offered for sale:

(You will already have inspected the process as part of your normal evaluation)

Are they labeled according to law?

- English labeled
- Lot coding

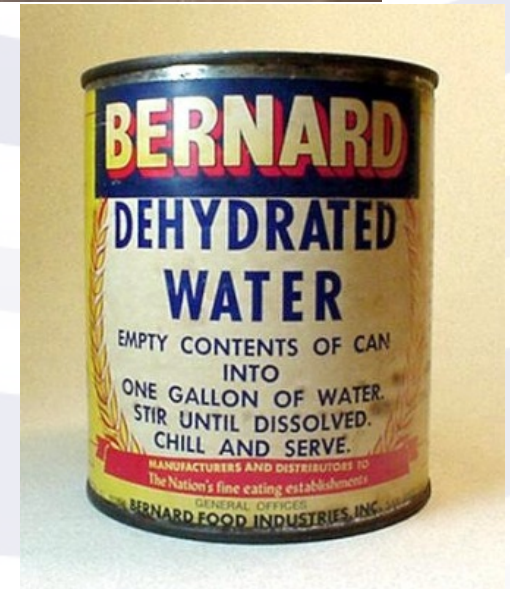


Example Slide

Can defects



19th century can of soup c. 1856.





Prepackaged food: Non-TCS Foods

- Is it a perishable or nonperishable food?
 - Perishable 90 days or less shelf life
- Package Integrity
- Evidence of Pests
- Properly labeled



Prepackaged food from menu

TCS Food- Cold Holding

Process has already been inspected as part of the routine evaluation.

- Held at proper temperature (41°F or less)
- Sell by date
- Package Integrity
- Properly Labeled
- Evidence of Pests



Prepackaged item in a freezer

- Foods prepared from the facility menu
 - Prepared hot, ambient, or cold
 - If hot or ambient, how cooled prior to freezing
- Temperature range
 - Must be in a frozen state, normally -10°F
- For frozen products a sell by date is not required
- Best use by date recommended, but not required for non perishable items



What is the risk associated with produce?

Is the produce whole and uncut?

- These are not a TCF Foods

Do they offered sliced fruits or vegetables?

- Cut melons and tomatoes considered TCS Foods (Suggest that they refrigerate prior to cutting to make cooling easier)

Fruits and or vegetables need to be washed prior to cutting



Produce

- Do they sell cut leafy greens / sprouts
 - This is a TCF food as defined in the food code
 - The term “leafy greens” does not include herbs such as cilantro or parsley
- County of Origin Labeling (COOL)
 - This is NOT a food safety issue
 - Administered by the USDA



Bakery Items

A Time/Temperature Controlled for Safety (TCS) food?

- Cannoli's made with shelf stable products?
- TCS Food: Cheesecake, Cheese Danish, Pepperoni Rolls
 - Labeling information (ingredients, allergens)
 - Items offered for sale from a self service case
 - Posted
 - Booklet



Dairy Cooler: Milk, Cheese, Eggs

- Approved Source: We get this question about eggs all the time
 - Pasteurized milk? (may not sell raw milk)
 - Farm Eggs- only if from a licensed source
 - Cheese- only if from an licensed source
- Temperature
- Sell by date

If in doubt, contact your Food Service Consultant



Meat / Seafood Case

- Temperature
- Packaged: What is required on the package?
- Unpackaged: sell by date required? Michigan?
- Storage- cross-contamination
- Consumer advisory
 - Shellfish
 - Sushi
 - Safe handling instructions for raw meat (USDA)
- Check condensate lines/tray



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Questions?



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