



FoodLogiQ<sup>®</sup>

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APRIL 30 – MAY 2



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# Gatekeepers of Food Safety

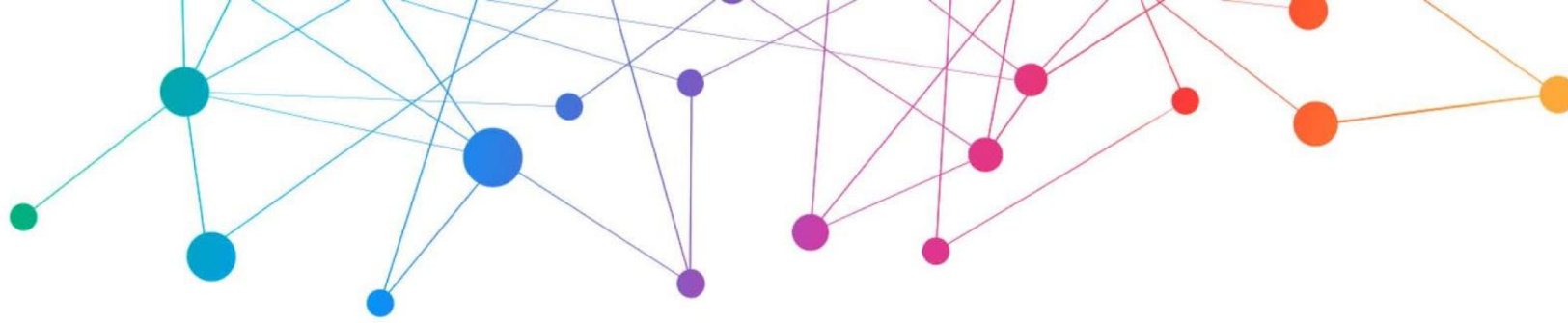


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Extension Food Safety Specialist  
and Associate Professor  
NC State University



**Eric Moore**  
Director Food Safety &  
Regulatory Compliance  
Testo North America

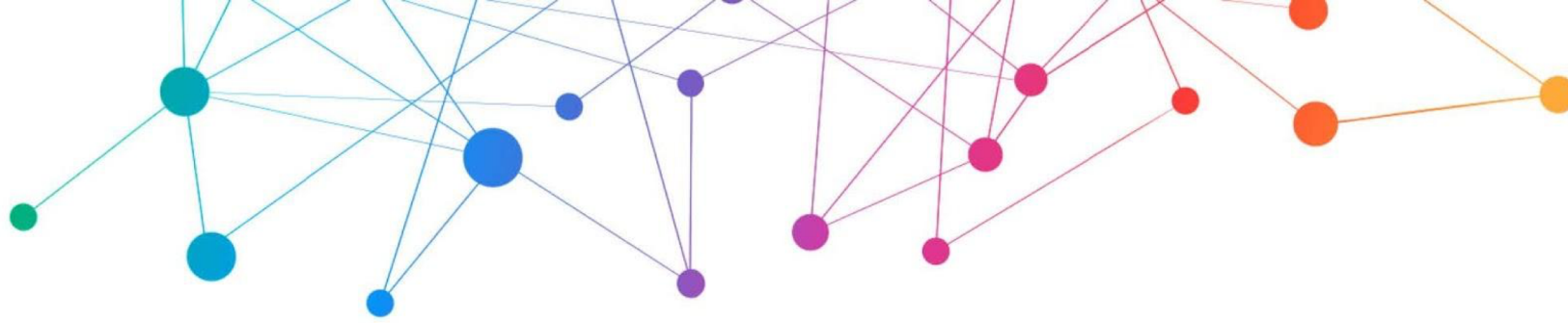




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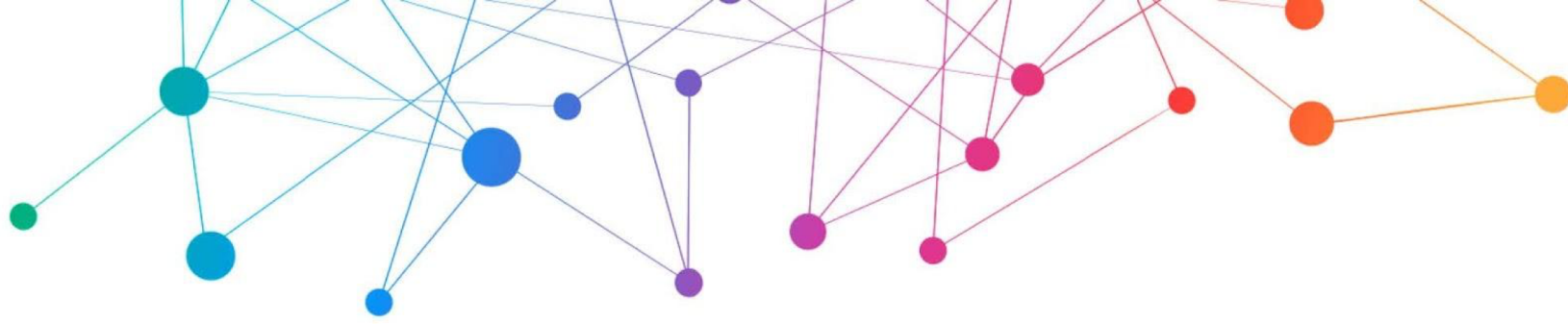
# Agenda

- The Psychology of Behavior
- Smart Kitchen Study
- Q & A



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# The Psychology of Behavior



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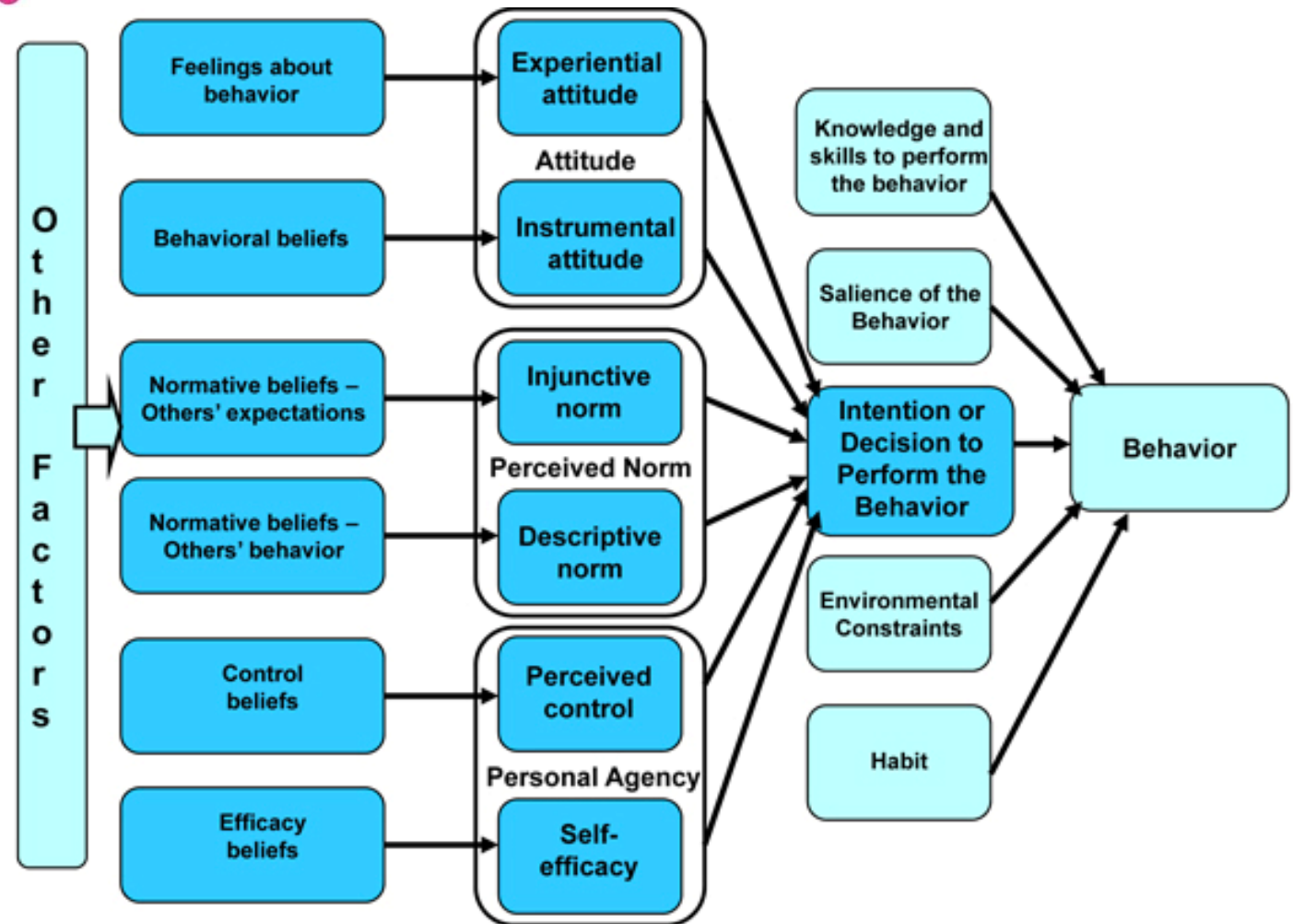
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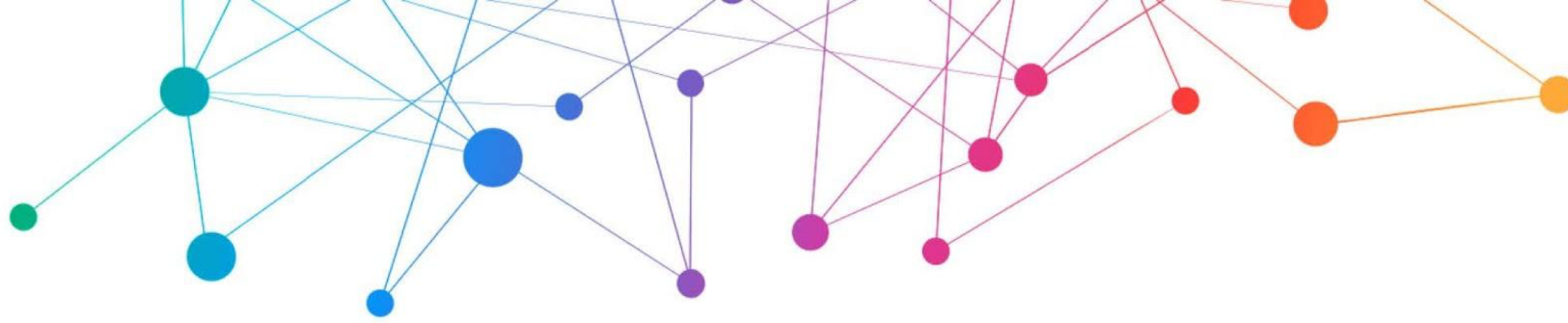


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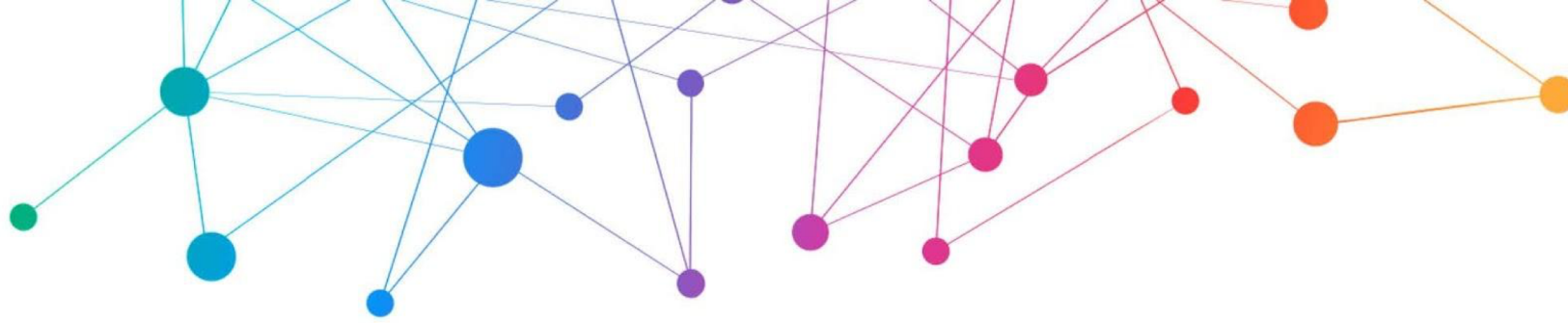




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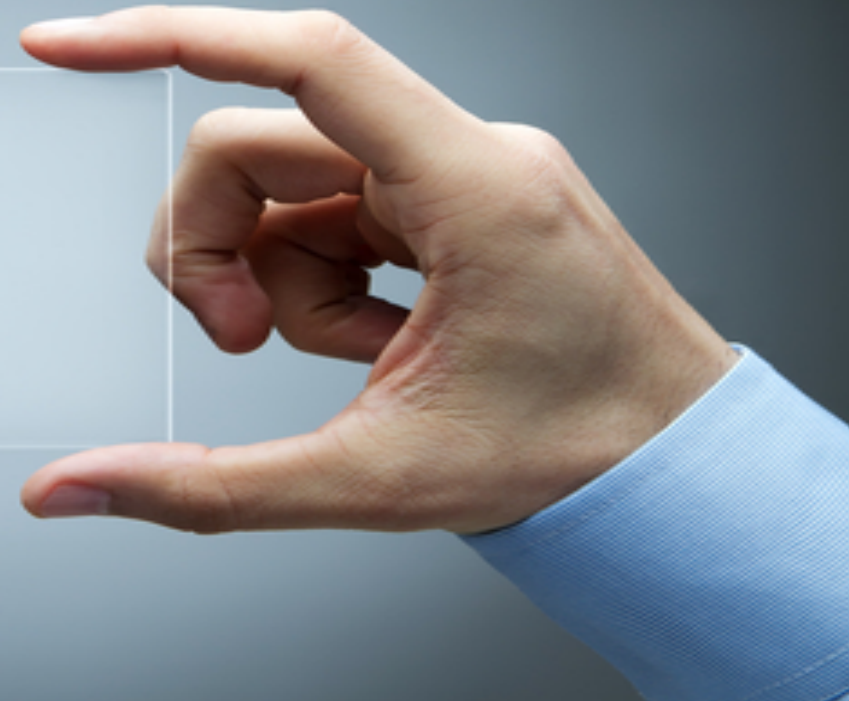


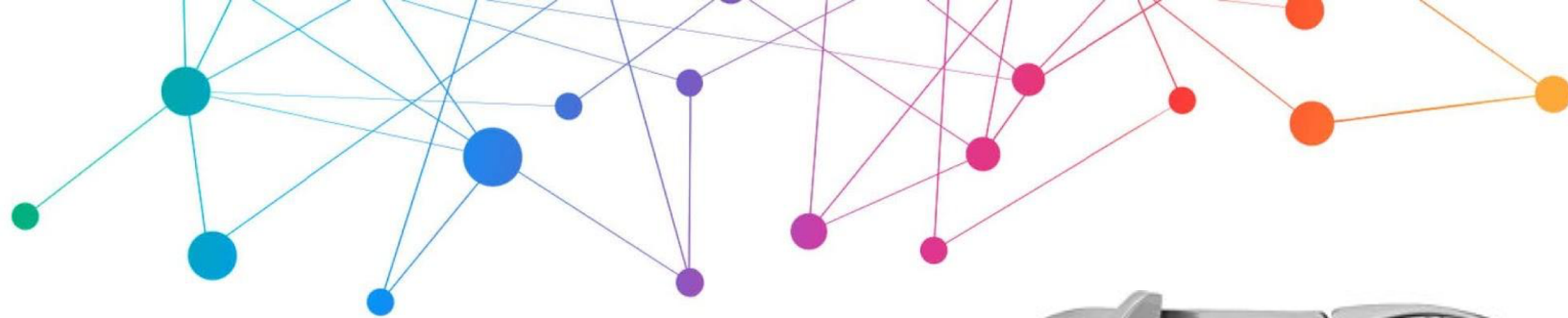


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They have to  
know why.

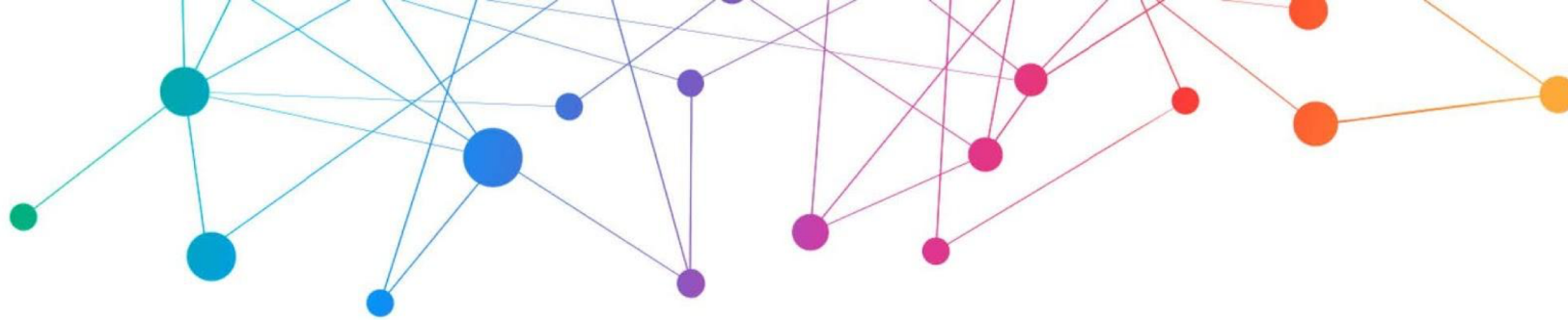




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**TABLE 1. Reported slicer cleaning frequency, and deli, manager, and worker characteristics, obtained from manager interviews and surveys, and worker interviews\*— six EHS-Net sites,<sup>†</sup> 2012**

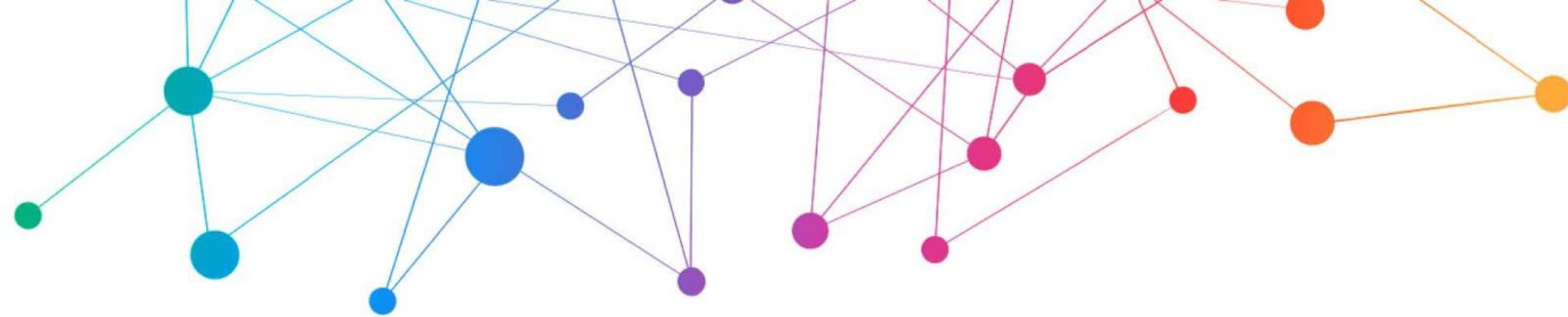
Reported slicer cleaning frequency (fully cleaned) <sup>§</sup>	No. (%)
<b>Manager-reported (N = 297)</b>	
Every 4 hours	147 (49.5)
Less frequently than every 4 hours	150 (50.5)
<b>Worker-reported (N = 273)</b>	
Every 4 hours	125 (45.8)
Less frequently than every 4 hours	148 (54.2)

Morbidity and Mortality Weekly Report

### Retail Deli Slicer Cleaning Frequency — Six Selected Sites, United States, 2012

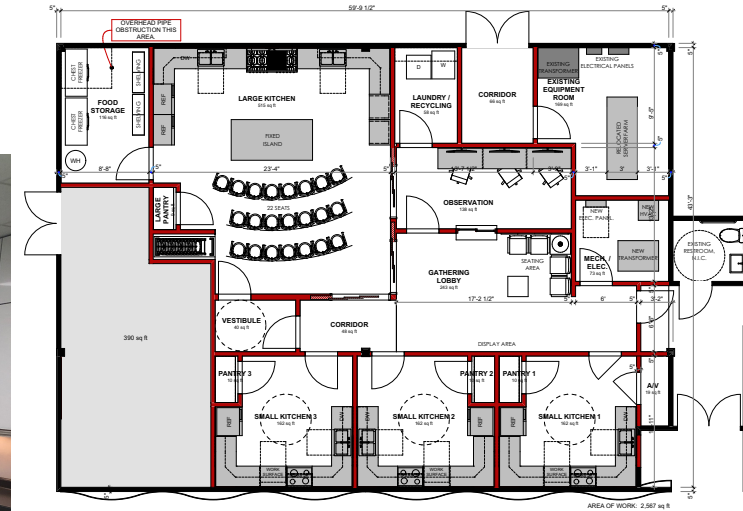
Laura G. Brown, PhD<sup>1</sup>; E. Rickamer Hoover, PhD<sup>1</sup>; Danny Ripley<sup>2</sup>; Bailey Matis, MPH<sup>3</sup>; David Nicholas, MPH<sup>4</sup>; Nicole Hedeem, MS<sup>5</sup>; Brenda Faw<sup>6</sup>

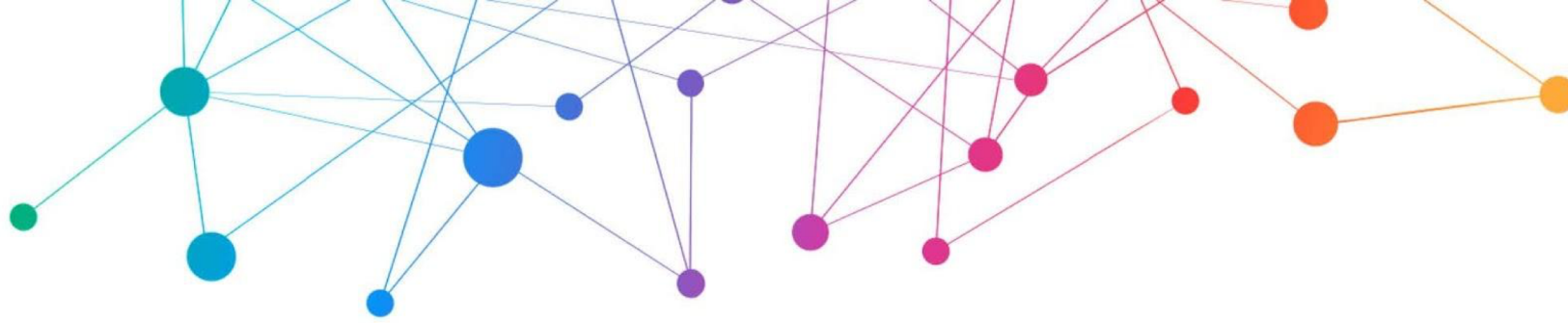




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# In the Beginning





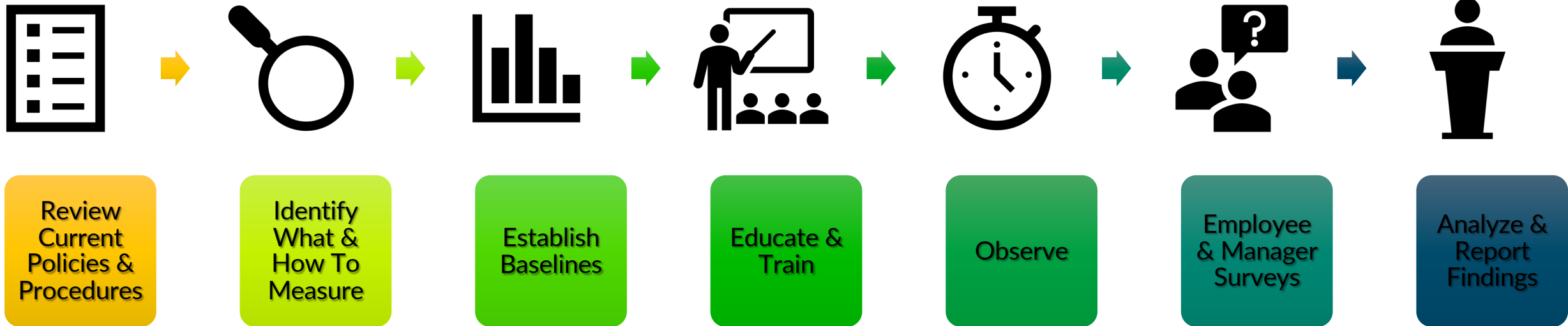
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# Morphed into...

## SMART KITCHEN vs STANDARD KITCHEN



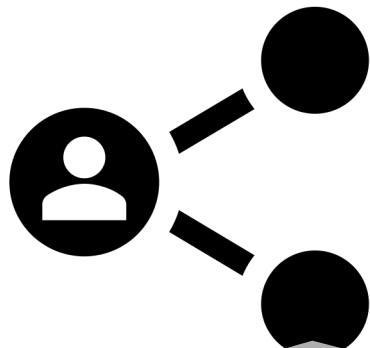
# Methods



# Challenges



Technology  
Aversion



Poor  
Communication

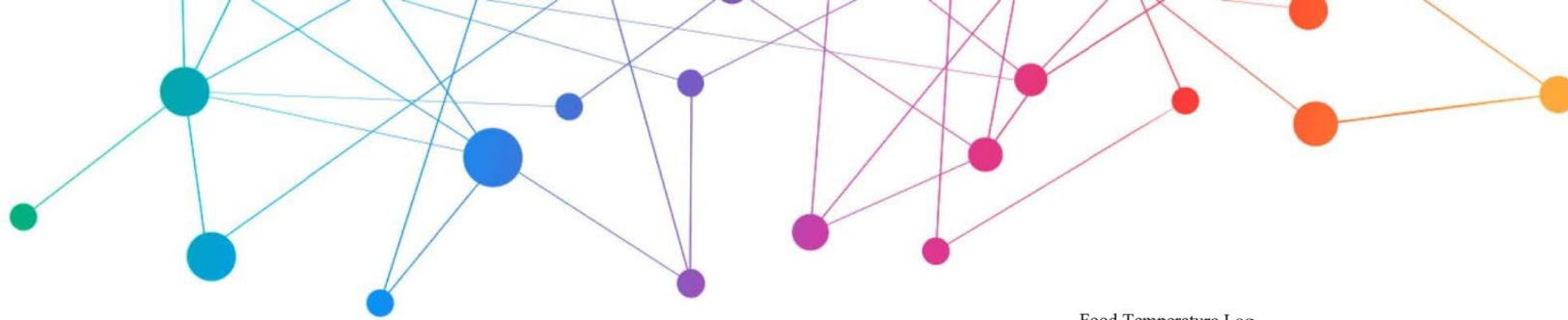


Low Knowledge of  
Risks



No Accountability





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- Average of 5.00 minutes to record temperatures
  - 14 time points taken between 11 employees
- Observations:
  - Time points often missed
  - Inaccurate temperatures recorded
  - Improper sanitization of thermometers

Food Temperature Log  
Meal: BREAKFAST

Date: June 29, 2018  
LOCATION: FOUNTAIN

Record food temperature every 30 minutes

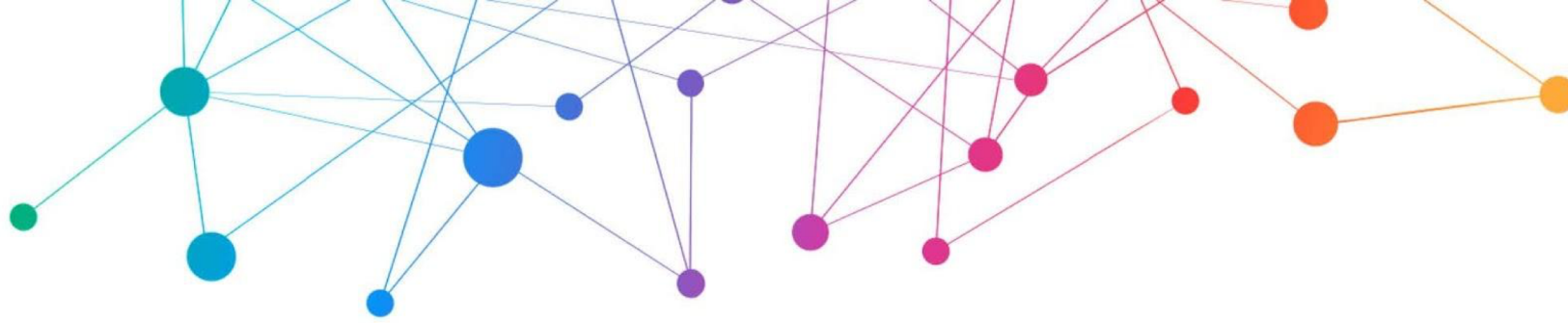
Food Item	Prepared By:	Time placed in hot box	Cook Temp	Temp when placed on line	7:30	8:00	8:30	9:00	9:30	10:00	Corrective Action Taken
HARD BOILED EGGS	JULIETTA	6:45	160	161							
SCRAMBLE EGGS	ANTHONY	6:45	160	158	159	157	156				
GRITS	JULIETTA	6:30	170	160	160	159	154				
TATOR TOTS	ANTHONY	6:15	155	155	153	150	151				
SAUSAGE EGG TORNADO	RENEE	6:30	158	160							
BISCUITS	RENEE	6:30	158	159	142	144	142				
SAUSAGE GRAVY	JULIETTA	6:30	170	171							
BACON	RENNE	6:30	155	162	142	143	140				
SAUSAGE PATTY	RENEE	6:15	154	157							
OATMEAL	JULIETTA	6:15	165	163							

- All food items must be labeled with completed cooking time.
- All food items must be at least 135 degrees.
- Any food under 135 degrees must be reheated to 165 degrees and then held above 135 degrees.
- Any food item held under 135 degrees for more than 2 hours must be discarded.

### Corrective Action Steps

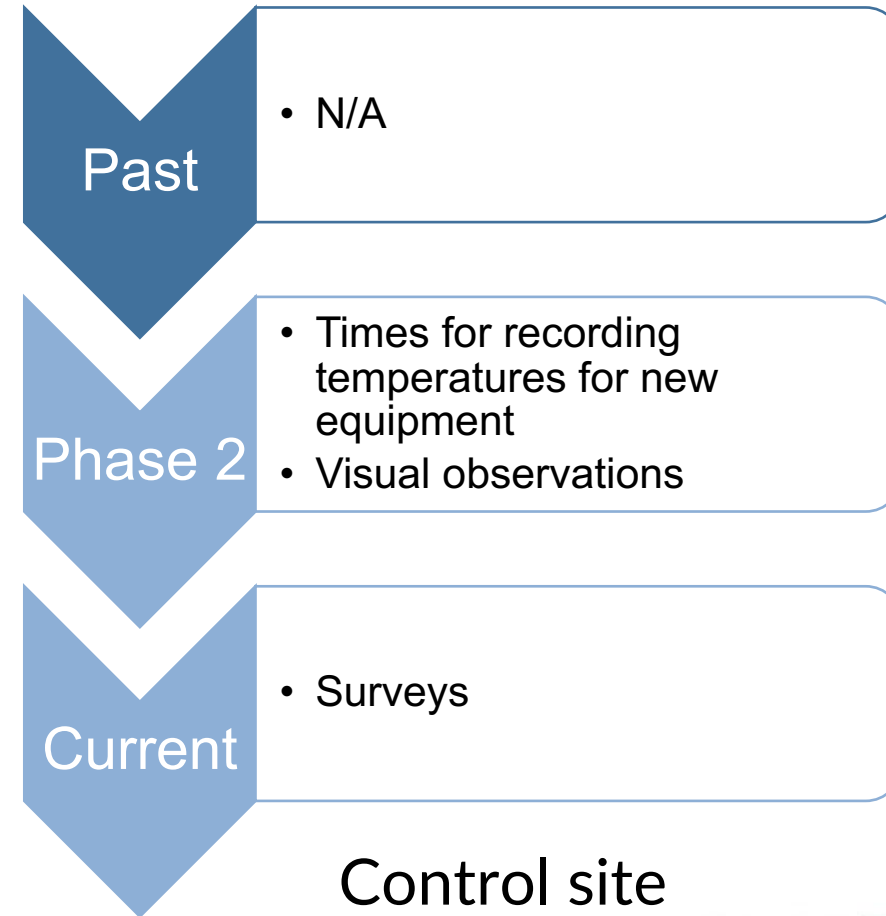
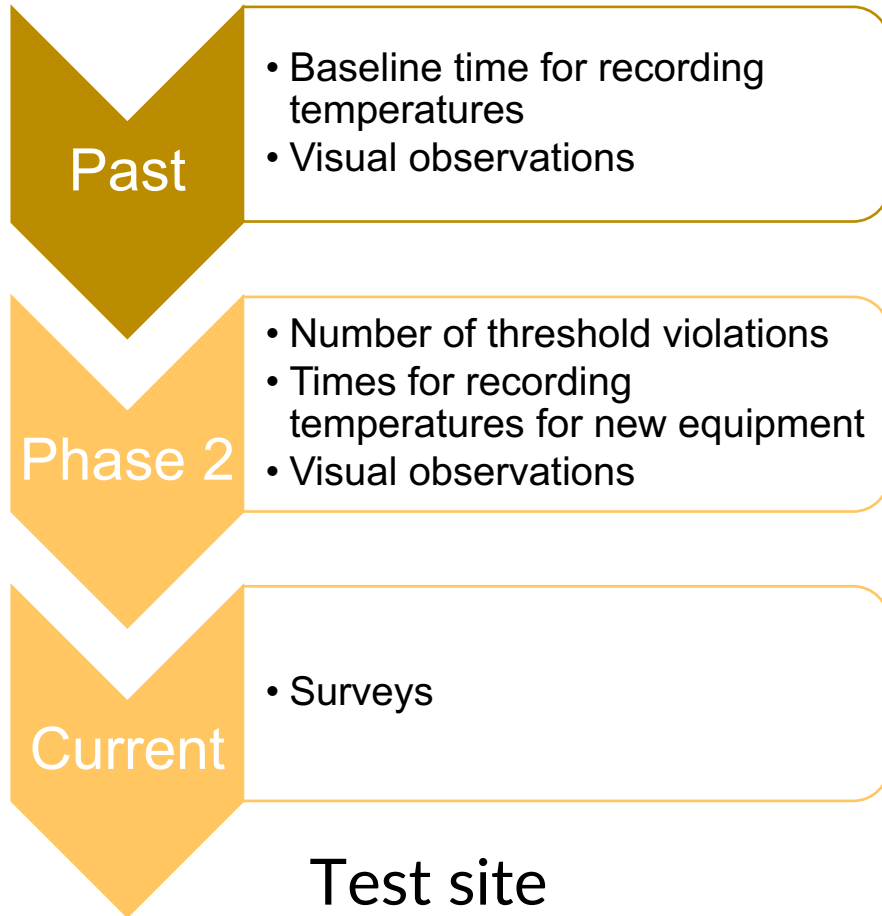
- Stir food item & retake temperature.
- Check to make sure wells are turned on.
- Check to see if hot box is working.

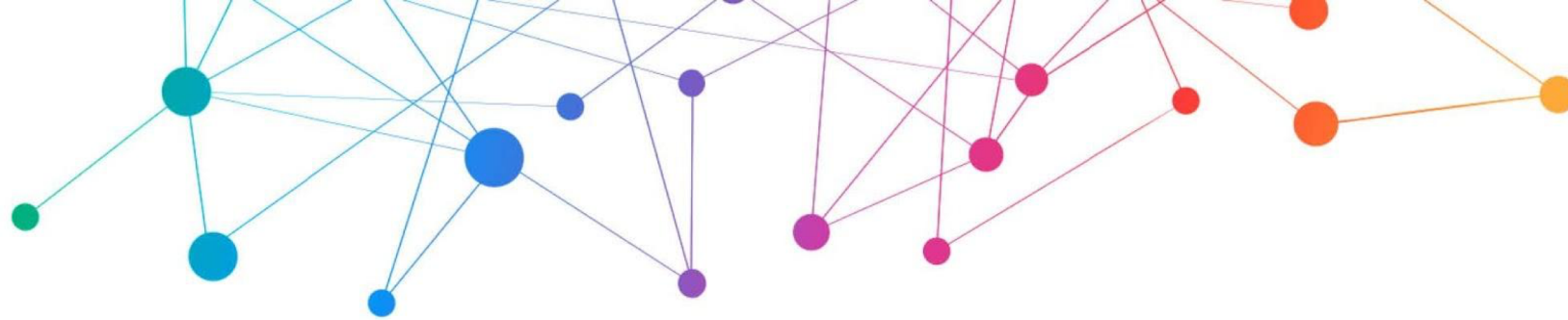
Any food item under 135 degrees must be reheated to 165 degrees.



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# Preliminary Results



Improved Food  
Safety Awareness



Takes no additional  
time



Improved Food  
Quality



Daily Reporting Makes  
Managing Easier



Easy to use



No paper logs = Less  
To Keep Track Of