

Grocery Store Survey with Narrative

Date: _____ Data Collector: _____

Establishment Name: _____

Establishment Address: _____ Zip Code: _____

Store Manager Questions:

1. What is the approximate size in square feet of this establishment? _____ Unsure
 Refused

Estimate the size if the owner or store manager cannot provide an answer.

2. Including yourself, how many persons are employed at this location? _____ Unsure
 Refused

This will include all employees of the operation including full-time and part-time department staff, clerks, baggers, stockers and any other personnel employed.

3. Is food safety certification required for management staff?

- Yes
- No
- Unsure
- Refused

Food safety certification refers to formal food safety training with a certificate awarded to successful participants. Answer yes if the operation requires any form of food safety certification for management staff. The following question will help identify the type of certification.

4. Are any managers food safety certified through ServSafe, National Registry of Food Safety Professionals, Thomas Prometric (formerly Experior Assessments, National Assessment Institute, Chauncy, Educational Testing Service) or the Local Health Department?

- Yes
- No
- Unsure
- Refused

5. Does the establishment have a “no bare hand contact” policy?

- Yes
- No
- Unsure
- Refused

Select yes if a policy exists forbidding bare hand contact of any ready-to-eat food. This policy may or may not be written.

6. At what maximum temperature are cold, potentially hazardous foods held?

- 41°F
- 45°F
- Other: _____
- Unsure
- Refused

Potentially Hazardous foods are any food generally recognized as capable of supporting the rapid and progressive growth of pathogenic bacteria. Unless clearly indicated by documentation, this will include any food of animal origin and heat processed vegetables.

7. Does the establishment have a store policy requiring documentation of the following: (read answers aloud and select all that apply)

- Time or temperature logs
- Meat or poultry grinding logs
- Sanitation logs
- Unsure
- Refused

Time or temperature logs include any form of routine documentation which includes temperatures or time notation for PHF/TCS. Grinding logs are routine documentation of grinding and/or cleaning the grinder. Sanitation logs include any routine documentation of department activities including cleaning schedules, sanitizer concentration/temperature checks or preventative maintenance schedules.

8. Does the establishment vacuum package any foods for sale or service?

- Yes
- No
- Unsure
- Refused

For purposes of the questionnaire, "vacuum packaging" includes all forms of reduced oxygen packaging such as vacuum packaging, sous vide packaging, modified atmosphere packaging and controlled atmosphere packaging.

9. Which department types are present? (Check all that apply)

- Deli
- Bakery
- Combination Deli-Bakery
- Meat
- Seafood
- Produce
- Grocery
- Other (*describe*) _____
- Unsure
- Refused

Select all departments reported by the manager being interviewed. Select "Combination Deli-Bakery" ONLY if the deli and bakery share the same dish washing facilities, preparation areas and storage areas. Complete all proceeding department observation sections for the department types selected in question 9.

10. Are additional foodservice operations not directly managed by store management (such as, restaurants, coffee shops, sushi bars etc.) present within this facility?

- Yes
- No
- Unsure
- Refused

Select yes if a restaurant or foodservice operation is present within the grocery store and operates independent of the bakery, deli, meat/seafood or produce departments. This may include fast food restaurants such as Pizza Hut, McDonalds or Taco Bell. This may also include coffee, sushi or specialty foods bars or kiosks.

BAKERY

Answer questions 11-15 for the bakery department (if applicable). If bakery and deli departments are combined, skip to COMBINATION DELI-BAKERY section.

11. BAKERY processes reported or observed. (Check all that apply)

- Mixing or combining ingredients
- Reduce in size (slice, dice, chop, portion, etc.)
- Proof
- Cook
- Cool
- Other (*describe*) _____
- Unsure
- Refused

List all processes that occur. This information may be obtained through observation and interview of department personnel. "Proof" is the refrigeration process for bread production. Cooking refers only to processes that involve raw animal products that are heat pasteurized to the minimum internal cook temperatures. Cooling refers to the process of reducing a potentially hazardous food from 140° F or above to below 41°F.

12. BAKERY equipment present. (Check all that apply)

- Mixer
- Convection Oven
- Microwave Oven
- Proofer
- Slicer
- Hand washing sinks
- Dish washing sink or machine
- Other (describe) _____
- Unsure
- Refused

List all equipment present within the department. This information may be obtained through observation and interview of department personnel. Select proofer if a dedicated proofer is present. This does not refer to operations that use a walk-in cooler as both proofer and food storage unit.

13. Foods reported or observe. (Check all that apply)

- Raw animal product (RAP)
- Potentially Hazardous Foods (PHF)/Time/temperature Control for Safety (TCS)
- Fresh produce
- Shellfish
- Unsure
- Refused

14. Are hand barriers (tongs, gloves, etc.) provided for ready-to-eat foods?

- Yes
- No
- Unsure
- Refused

Select yes if food handling and service areas show evidence of the proper use of hand barrier devices. These devices include but are not limited to scoops, long-handled spoons/ladles, tongs, deli paper and disposable gloves.

15. Using the Risk Categorization Table, indicate the Risk Category for the BAKERY Department:

Assign the most appropriate risk category 1-4 using the Risk Categorization Table.

DELI

Answer questions 16-20 for the deli department (if applicable). If deli and bakery departments are combined, skip to COMBINATION DELI-BAKERY section.

16. DELI processes reported or observed. (Check all that apply)

- Mixing or combining ingredients
- Reduce in size (slice, dice, chop, portion, etc.)
- Defrost
- Cook/reheat
- Cool
- Hot or cold hold
- Salad bar
- Other (describe) _____
- Unsure
- Refused

List all processes that occur. This information may be obtained through observation and interview of department personnel. Cooking refers only to processes that involve raw animal products that are heat pasteurized to the minimum internal cook temperatures. Reheating is the process of taking a cold food to temperatures above 140°F. Cooling refers to the process of reducing a potentially hazardous food from 140° F or above to below 41°F. Hot and cold hold are the process of holding foods for service (buffets, salad bars, preparation station coolers, steam tables, crock pots, etc.)

17. DELI equipment present. (Check all that apply)

- Grill/stove
- Convection Oven
- Microwave Oven
- Slicer
- Food preparation sink
- Hand washing sinks
- Dish washing sink or machine
- Other (describe) _____
- Unsure
- Refused

List all equipment present within the department. This information may be obtained through observation and interview of department personnel.

18. Foods reported or observe. (Check all that apply)

- Raw animal product (RAP)
- Potentially Hazardous Foods (PHF)/Time/temperature Control for Safety (TCS)
- Fresh produce
- Shellfish
- Unsure
- Refused

19. Are hand barriers (tongs, gloves, etc.) provided for ready-to-eat foods?

- Yes
- No
- Unsure
- Refused

Select yes if food handling and service areas show evidence of the proper use of hand barrier devices. These devices include but are not limited to scoops, long-handled spoons/ladles, tongs, deli paper and disposable gloves.

20. Using the Risk Categorization Table, indicate the Risk Category for the DELI Department:

Assign the most appropriate risk category 1-4 using the Risk Categorization Table.

COMBINATION DELI-BAKERY

Answer questions 21-25 for combination deli-bakery department (if applicable).

21. Processes reported or observed. (Check all that apply)

- Mixing or combining ingredients
- Reduce in size (slice, dice, chop, portion, etc.)
- Defrost
- Proof
- Cook/reheat
- Cool
- Hot or cold hold
- Salad bar
- Other (describe) _____
- Unsure
- Refused

List all processes that occur. This information may be obtained through observation and interview of department personnel. "Proof" is the refrigeration process for bread production. Cooking refers only to processes that involve raw animal products that are heat pasteurized to the minimum internal cook temperatures. Reheating is the process of taking a cold food to temperatures above 140°F. Cooling refers to the process of reducing a potentially hazardous food from 140° F or above to below 41°F. Hot and cold hold are the process of holding foods for service (buffets, salad bars, preparation station coolers, steam tables, crock pots, etc.)

22. Equipment present. (Check all that apply)

- Grill/stove
- Convection Oven
- Microwave Oven
- Slicer
- Mixer
- Proofer
- Food preparation sink
- Hand washing sinks
- Dish washing sink or machine
- Other (*describe*) _____
- Unsure
- Refused

List all equipment present within the department. This information may be obtained through observation and interview of department personnel.

23. Foods reported or observe. (Check all that apply)

- Raw animal product (RAP)
- Potentially Hazardous Foods (PHF)/Time/temperature Control for Safety (TCS)
- Fresh produce
- Shellfish
- Unsure
- Refused

24. Are hand barriers (tongs, gloves, etc.) provided for ready-to-eat foods?

- Yes
- No
- Unsure
- Refused

Select yes if food handling and service areas show evidence of the proper use of hand barrier devices. These devices include but are not limited to scoops, long-handled spoons/ladles, tongs, deli paper and disposable gloves.

25. Using the Risk Categorization Table, indicate the Risk Category for the Combination Deli-Bakery Department: _____

Assign the most appropriate risk category 1-4 using the Risk Categorization Table.

MEAT and/or SEAFOOD

Answer questions 26-30 for the meat and/or seafood department (if applicable).

26. MEAT and/or SEAFOOD processes reported or observed. (Check all that apply)

- Mixing or combining ingredients
- Reduce in size (slice, dice, chop, portion, etc.)
- Grinding
- Tenderizing
- Injection
- Fresh shellfish handling or preparation
- Smoking or curing below cooking temperatures
- Defrosting
- Other (*describe*) _____
- Unsure
- Refused

List all processes that occur. This information may be obtained through observation and interview of department personnel.

27. MEAT and/or SEAFOOD equipment present. (Check all that apply)

- Mill or grinder
- Tenderizer (mechanical)
- Electric slicer
- Food preparation sink
- Hand washing sinks
- Dish washing sink or machine
- Other (*describe*) _____
- Unsure
- Refused

Tenderizer is an electric device designed to mechanically tenderize whole cuts of meat or poultry by using multiple small knife blades attached to roller pins. This does not refer to chemical tenderizing.

28. Foods reported or observe. (Check all that apply)

- Raw animal product (RAP)
- Potentially Hazardous Foods (PHF)/Time/temperature Control for Safety (TCS)
- Fresh produce
- Shellfish
- Unsure
- Refused

29. Are hand barriers (tongs, gloves, etc.) provided for ready-to-eat foods?

- Yes
- No
- Unsure
- Refused

Select yes if food handling and service areas show evidence of the proper use of hand barrier devices. These devices include but are not limited to scoops, long-handled spoons/ladles, tongs, deli paper and disposable gloves.

30. Using the Risk Categorization Table, indicate the Risk Category for the MEAT/SEAFOOD Department: _____

Assign the most appropriate risk category 1-4 using the Risk Categorization Table.

PRODUCE

Answer questions 31-35 for the produce department (if applicable).

31. PRODUCE processes reported or observed. (Check all that apply)

- Reduce in size (slice, dice, chop, portion, etc.)
- Produce washing
- Salad bar
- Other (*describe*) _____
- Unsure
- Refused

List all processes that occur. This information may be obtained through observation and interview of department personnel.

32. PRODUCE equipment present. (Check all that apply)

- Electric slicer
- Pineapple core remover
- Exclusive produce preparation sink
- Exclusive produce cutting board system
- Hand washing sink
- Dish washing sink or machine
- Other (*describe*) _____
- Unsure
- Refused

33. Foods reported or observe. (Check all that apply)

- Raw animal product (RAP)
- Potentially Hazardous Foods (PHF)/Time/temperature Control for Safety (TCS)
- Fresh produce
- Shellfish
- Unsure
- Refused

34. Are hand barriers (tongs, gloves, etc.) provided for ready-to-eat foods?

- Yes
- No
- Unsure
- Refused

Select yes if food handling and service areas show evidence of the proper use of hand barrier devices. These devices include but are not limited to scoops, long-handled spoons/ladles, tongs, deli paper and disposable gloves.

35. Using the Risk Categorization Table, indicate the Risk Category for the PRODUCE Department: _____

Assign the most appropriate risk category 1-4 using the Risk Categorization Table.

GENERAL STORE QUESTIONS

36. Are any fresh produce at eye level at the entrance of the store?

- Yes
- No
- Unsure

37. Select the types of foods observed at the check out area

- Candy
- Chips
- Soda
- Fresh Produce
- Other (*describe*) _____
- Unsure
- Refused

Risk Categorization Table

Risk Category	Description
1	<p>Examples include most convenience store operations, hot dog carts, and coffee shops. Establishments that serve or sell only pre-packaged, non-potentially hazardous foods (non-time/temperature control for safety (TCS) foods). Establishments that prepare only non-potentially hazardous foods (non-TCS foods). Establishments that heat only commercially processed potentially hazardous foods (TCS foods) for hot holding. No cooling of potentially hazardous foods (TCS foods). Establishments that would otherwise be grouped in Category 2 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.</p>
2	<p>Examples may include retail food store operations, schools not serving a highly susceptible population, and quick service operations. Limited menu. Most products are prepared/cooked and served immediately. May involve hot and cold holding of potentially hazardous foods (TCS foods) after preparation or cooking. Complex preparation of potentially hazardous foods (TCS foods) requiring cooking, cooling, and reheating for hot holding is limited to only a few potentially hazardous foods (TCS foods). Establishments that would otherwise be grouped in Category 3 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 1 until history of active managerial control of foodborne illness risk factors is achieved and documented.</p>
3	<p>An example is a full service restaurant. Extensive menu and handling of raw ingredients. Complex preparation including cooking, cooling, and reheating for hot holding involves many potentially hazardous foods (TCS foods). Variety of processes require hot and cold holding of potentially hazardous food (TCS food). Establishments that would otherwise be grouped in Category 4 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 2 until history of active managerial control of foodborne illness risk factors is achieved and documented.</p>
4	<p>Examples include preschools, hospitals, nursing homes, and establishments conducting processing at retail. Includes establishments serving a highly susceptible population or that conduct specialized processes, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.</p>