

**Report on a Survey of Food Safety Practices in  
Victorian Food Businesses  
2002**

Paul Strickland, Strategic Information Officer  
Bill Clancy,, Information Analyst

## **1 Project Background and Description**

- 1.1 In May 2001 the Food Act (1984) was amended. The amendments introduced:
- 1.2 Standard Food Safety Programs and compliance checks as an alternative to independent Food Safety Programs and 3<sup>rd</sup> party audits for most registered businesses,  
The requirement for businesses to nominate a Food Safety Supervisor which replaces the previous requirement for a Food Safety Instructor,  
The adoption of national Food Safety Standards which reflect international best practice,  
The maintenance of requirements for all declared businesses to have a Food Safety Program as a condition of their registration,
- 1.3 It is anticipated that these amendments will significantly change the way food businesses undertake their food preparation and handling processes in Victoria. The expectation is that there will be an increased awareness of food safety and a consequent reduction in hazardous processes.
- 1.4 In order to measure such a change, it was determined that data should be gathered to show the current state of the practice of businesses as well as their awareness of food safety issues. It was intended that this data would provide a baseline against which industry and regulatory efforts to change behavior and practices can be measured.
- 1.5 To allow for national comparisons this survey closely followed the ANZFA Food Safety Standards Survey which was conducted nationally in early 2001.
- 1.6 The project involved taking several food safety risk factors and determining their prevalence within a representative sample of food retail businesses (or businesses that have food preparation as a component of their business). The survey was undertaken against preset criteria by staff with food performance auditing and industry experience. The survey was based on observation of the business and, if necessary, interview of staff. To gain access to the business within reasonable timeframes, meant that some practices could not be directly observed in each case, so management were questioned to determine current practice.
- 1.7 The survey and analysis will need to be conducted at least once more in order to measure any change by the reforms. The next survey cycle will be late 2003, approximately one year after the implementation of Food Safety Programs in order to measure the impact of the reforms as laid out in the amended Food Act.

## **2 Project Scope**

- 2.1 The survey was undertaken at a random sample of at least two persons (one "senior" and one "junior") in 400 businesses over a varied range of diverse food operations and sites (including metro and non-metro). The sample took account of variations in processes, menus, culture, language, food safety knowledge and resources, but excluded major manufacturing operations. The survey was conducted from February to March 2002.
- 2.2 Questions were structured to provide for possible answers of:
  - "Yes" (The business does this),
  - "No" (The business doesn't do this),
  - "Not Observed" (The business may or may not do this, but it was not observed), and
  - "Not Applicable" (Process not relevant to this business)

### **3 Surveyed population**

- 3.1 Businesses observed were 70 % metro  
30% non-metro
- 82% small business
- 11% service vulnerable populations
- 98% provide ready-to-eat food
- 34% had a written Food Safety Program
- 3.2 The rural/metro split reflects closely the numbers of registered businesses, whereas the number of small businesses in the survey reflects a survey bias deriving from the decision to exclude large manufacturers. These businesses were excluded from this survey due to the difficulties of undertaking this form of survey in a large production line, and the higher system control and auditing meaning any practises are more available to scrutiny in other ways.

### **4 Summary of Results**

- 4.1 The results show that, in general, good food safety practises predominate with around 95% meeting basic standards. While the level of non-compliance in individual cases may vary from minor to significant it might be argued that, as many of these issues have been within the enforcement regime for some years, it is disappointing that the result is not even closer to 100%. In 2001 Councils issued 6940 rectification of orders (18.5% of registrations), while prosecutions totalled only 48 (0.001% of registrations), indication that 5% non-compliance may be conservative, but also that non – compliance is of a relatively minor nature and is corrected when drawn to attention.
- 4.2 Predictably many aspects of the incoming Code and Legislative requirements are not so widely practised such as the possession and use of a probe thermometer (just under 60%), possession of a Food Safety Program (34%) or possession of written recall plans in manufacturing (33%). This could be expected to rise significantly early in 2003.
- 4.3 As is the case for the general public, most confusion appears to exist around the issue of correct temperature control, though generally people appeared to be achieving the required performance without necessarily knowing how or why. For example 99% of businesses handling hot potentially hazardous food cooked it to the correct temperature, but only 75% were assessed as having adequate equipment for the job, and only 66% had a probe thermometer in order to confirm this themselves.
- 4.4 A practise of some concern is that nearly one in five businesses that display potentially hazardous foods mixed food removed from display with new batches for the next day. Because of the limitations of the survey, where the practise may not have been carried out when the surveyor was present, the majority of these answers were based on the self-report of the businesses, which could reflect a desire by businesses to report what they believe to be a right answer, rather than an answer that reflect their actual process.
- 4.5 This survey will provide a solid information base from which to measure any improvements arising from the activities arising from the new Code, amendments to the Act, and supporting actions by the Food safety Unit and Local Government.

### **5 Detailed analysis of practices**

- 5.1.1 In general food safety practices were of a high standard and widely applied, but there were areas of concern.

5.1.2 Many basic practices are correctly applied by 95% of businesses or more, but after many years of information and inspection by Local Council officers it may be asked why up to 1 in 20 businesses still cannot achieve acceptable standards in these basic practices.

5.1.3 Some practises are of more concern, showing a lack of understanding of many basic food safety principles.

## **5.2 Temperature control, monitoring and protection of food.**

5.2.1 18% (nearly one in five) of businesses have food delivered out of hours, and 13% do not have a person available to check the temperature of potentially hazardous foods. As the survey was largely conducted during business hours, this result depended on survey staff questioning business management, so the result may be better than is the actual case.

5.2.2 That at least one in ten businesses do not know if they are receiving food at a safe temperature is an issue of concern.

5.2.3 95% of businesses stored potentially hazardous food at 5°C or less. While this is clearly a positive result, this is an issue that Local Government EHOs have been emphasising for some time and it may be seen as disappointing that the result is not closer to 100%.

5.2.4 94% of businesses that handle both raw and ready to eat food keep them adequately separated. Again, while this is clearly a positive result, this is an issue that Local Government EHOs have been emphasising for some time and it may be disappointing that the result is not closer to 100%.

5.2.5 91% of businesses handling foods requiring chilling have adequate storage for potentially hazardous foods in the cool room. This however means that nearly one in ten businesses do not have adequate facilities to protect the safety of foods requiring temperature control.

5.2.6 95% of businesses that store dry food had it protected from contamination and free of pests. Again, while this is clearly a positive result, this is an issue that Local Government EHOs have been emphasising for some time and it may be disappointing that the result is not closer to 100%.

5.2.7 97% of businesses holding potentially hazardous hot food held it at the correct temperature. This was confirmed generally by observation, but would appear to be achieved by the business through a process of trial and error (and perhaps good luck) rather than controlled management. 75% of businesses had adequate and appropriate equipment for the job and just under 60% of businesses had a probe thermometer (albeit 98% of those who had a probe thermometer had staff that knew how to use it). 99% of businesses handling hot potentially hazardous food cooked it to the correct temperature for the correct amount of time at least by self report. It needs to be noted that a little less than half this number of correct results were based on interview rather than observation because the process was not being undertaken at the time the interviewers were at the business. This at least indicates that the businesses know what the correct procedure and temperatures are, though as noted previously, as less than 60% have probe thermometers it is hard to know what basis would be used to assess the temperature.

5.2.8 Of businesses which used a cooking and cooling process, 88% appeared to be using an appropriate, safe method of time and temperature control although, due to the process not taking place at the time of interview the majority of these were based on interview rather than observation.

5.2.9 96% of businesses with food on display had appropriate protection. Again, while this is clearly a positive result, this is an issue that Local Government EHOs have been emphasising for some time and it may be disappointing that the result is not closer to 100%.

5.2.10 Nearly 99% of businesses that displayed ready to eat food intended for self service had staff supervision. This is an area that received considerable publicity, resulting in the implementation of strict procedures or many businesses withdrawing from this kind of service.

5.2.11 Nearly 94% of businesses that display potentially hazardous foods do so at the correct temperature. Approximately one in 20 did not.

5.2.12 Nearly 17% (almost 1 in 5) businesses that display potentially hazardous foods then mixed food that is removed from display with new batches of food for display on the next day. It needs to be noted that the vast majority of all answers to this question were based on interview rather than observation because the process was not being undertaken at the time the interviewers were at the business. This could mean that the result is an underestimate as businesses could be expected to appear to be doing the correct thing.

### **5.3 Sanitisation of utensils**

5.3.1 Nearly 60% of business were sanitising utensils and food contact surfaces either in a commercial dishwasher, a domestic dishwasher operating at correct temperature, or hand washing at correct temperature. This means that 4 in 10 businesses are not sanitising correctly. It would appear that this may raise an issue of concern.

5.3.2 80% of businesses that use chemical sanitizers for some or all of its equipment, used them appropriately. Again this raises an issue of concern for the 1 in 5 that do not.

### **5.4 Cross contamination protection**

5.4.1 Almost 80% of businesses use separate equipment for preparing and processing raw and ready to eat food, or equipment is cleaned and sanitized between these uses and a similar number have staff with specific work clean outer clothing (ie not street clothes). Just over 85% use a barrier (utensils or gloves) when handling ready to eat foods, and just over 80% change gloves when necessary.

5.4.2 95% of staff wash hands when necessary, and 88% wash hands correctly but only 80% show evidence of use the designated facility.

5.4.3 92% of businesses had hand washing facilities that had soap or cleanser but 88% of businesses had accessible hand washing facilities, almost all of which had adequate warm water (of about 40 degrees C) and only 84% of businesses had sufficient facilities. 81% had single use towels available, which is of concern given the importance of drying in reducing microbe load, and less than 80% showed evidence of recent use.

### **5.5 Policies**

5.5.1 Only 42% of businesses have a policy dealing with staff who are unwell but most were not able to present a written policy, but only reported the policy to the interviewer. This is greater than the number with a Food Safety program. In 66% of businesses staff cover open wounds with a waterproof dressing.

5.5.2 Overall 90% of premises and equipment were assessed as clean and well maintained, were free of pests, stored personal clothing appropriately and had chemicals stored safely. Only 42% had a pest control contract or program.

5.5.3 Only 33% of manufacturing businesses had a written food recall plan.

## Appendix 1 - Questionnaire

**This information is for the surveyor's administrative processes only. The information is not to form any part of the data passed on to Food Safety Victoria.**

Surveyor Details	
Officer's Name:	Council:
Date of Visit: _/ _/2001	Time of visit: _ am/pm
On which attempt were you able to survey this premise?( please circle)      1st      2nd      3rd      4th	
Trading name of business:	
Name of Proprietor:	
Name of person assisting you with the survey:	
Title of the person assisting with survey (eg manager):	
Phone number:	

## Details of food business surveyed

1.	Business type (circle number in list):	1. Manufacturer/Processor 2. Retailer 3. Food Service 4. Distributor/Importer 5. Packer 6. Storage 7. Transport 8. Restaurant/café 9. Snack Bar/takeaway 10. Caterer 11. Meals-on-Wheels 12. Hotel/motel/guesthouse 13. Pub/Tavern 14. Canteen/Kitchen 15. Hospital/Nursing Home 16. Childcare centre 17. Home Delivery 18. Mobile food operator 19. Market Stall 20. Charitable or community organisation 21. Temporary Food Premises 22. Other: _____	
2.	Describe the specific business in your own words:		
3.	What is the postcode of the business?		
		<i>Please Circle</i>	
4.	Is this a small business?  <b>Manufacturing:</b> A small business is a business that employs less than <b>50</b> people. <b>Food Service:</b> A small business is a business that employs less than <b>10</b> people.  <i>Note:</i> When determining the number of employees of a business, only staff involved in food handling operations should be included. Where casual or part-time employees are involved their weekly hours are added together to give full time equivalents.	<b>Yes</b>	<b>No</b>
5.	Is any of the food provided 'ready to eat' when sold to a customer?  <b>Ready to eat</b> food is ordinarily <b>consumed in the same state as that in which it is sold</b> , and does not include nuts totally enclosed in the shell, or whole fruit and vegetables intended for further processing by the customer.	<b>Yes</b>	<b>No</b>
6.	Does the business <b>manufacture</b> or <b>process</b> food before sale or distribution? <b>If No, go to Question 9</b>	<b>Yes</b>	<b>No</b>
7.	If business is a manufacturer or processor, does this business manufacture or produce foods that are not shelf stable?	<b>Yes</b>	<b>No</b>
8.	If business is a manufacturer or processor, does this business manufacture or produce uncooked, fermented comminuted (chopped) meat such as salami?	<b>Yes</b>	<b>No</b>

9.	Does the business <b>directly</b> supply or manufacture food for organisations catering for the elderly, children under 5 or pregnant women?	<b>Yes</b>	<b>No</b>
10.	Is the business a food service or retail business (include charitable and community organisations)?	<b>Yes</b>	<b>No</b>
11.	If the business is a food service or retail business, does this business sell ready to eat food at a different location from where it is prepared?	<b>Yes</b>	<b>No</b>
12.	Does the business have a written Food Safety Program?	<b>Yes</b>	<b>No</b>

# Observations of food handling processes

For the second section of the survey, please observe the food premise and record your observations of the food safety issues below. Record your observations by CLEARLY tacking the appropriate column in the right hand column of each table for each question:

- **Yes:** agree with statement
- **No:** do not agree with statement
- **NA:** element is *not applicable* to the business
- **Not Obs:** element was *not observed* during visit, and no one was able to provide an answer

If you have **Not Observed** a process please ask the question of an appropriate person in the business. From their response, answer the question under the **Not Observed** column (**Yes** or **No**).

If no one is able to provide the information, then (and only then) tick the **Not Obs** column.

		<i>Place a tick (✓) in the column appropriate to the element observed</i>					
		<b>Observed</b>		<b>Not Observed</b>		<b>Not Obs</b>	<b>NA</b>
<b>Receiving food</b>		<b>Yes</b>	<b>No</b>	<b>Yes</b>	<b>No</b>		
		<b>1</b>	<b>2</b>	<b>3</b>	<b>4</b>		
13	Food is delivered to the premises outside of business hours?						
14	Is a member of staff available to check that potentially hazardous food is received at the proper temperature at the time of delivery?						
		<i>If No continue, Yes or NA go to Q. 17</i>					
15	Does the business have an alternative system for ensuring that potentially hazardous food is received at a temperature that will not adversely affect the business being able to use the food safely.						
		<i>If Yes continue, No or NA go to Q. 17</i>					
16	Does the business document that its alternative system is effective, in place and working?						

17	The business checks that potentially hazardous food that is intended to be frozen upon delivery, is frozen when accepted.						
18	Food received is protected from contamination.						
<b>Food Storage - Cool Rooms</b>							
19	Chilled potentially hazardous food is stored at or <i>below</i> 5 C						
If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.22							
20	Does the business have an alternative system for ensuring that chilled potentially hazardous food is stored safely?						
If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q. 22							
21	Does the business document that its alternative system for storing chilled potentially hazardous food is effective, in place and working?						
22	Raw food is separated from ready to eat food in the cold room.						
23	There is adequate space to store potentially hazardous food in the cool room.						
24	All food is protected from contamination in the cold room.						
<b>Food Storage – Dry goods</b>							
25	Dry goods are protected from contamination.						
26	Dry goods appear to be free of pests.						
<b>Food storage – Hot food</b>							
27	Hot potentially hazardous food is being held at correct temperature.						
If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.30							

28	Does the business have an alternative system for ensuring that hot potentially hazardous food is being held at a safe temperature?						
		If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q. 30					
29	Does the business document that its alternative system for holding hot potentially hazardous food is effective, in place and working?						
30	There is appropriate and adequate equipment for holding hot potentially hazardous food.						

**Hot Food Cooking**

31	Potentially hazardous food is cooked at the correct temperature for the correct amount of time.						
		If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.34					
32	The business does not check the temperature and time but has another way of ensuring that food is correctly cooked.						
		If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.34					
33	Does the business document that its alternative system for checking the temperature of potentially hazardous food is effective, in place and working?						

**Reheating of food**

34	Potentially hazardous food that has been cooked then cooled, and is being reheated for holding at hot temperatures, is reheated rapidly						
		If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.37					
35	Does the business have an alternative system for ensuring potentially hazardous food is reheated safely?						
		If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.37					
36	Does the business document that its alternative system for reheating potentially hazardous food is effective, in place and working?						

**Cooling of cooked foods**

37	Cooked potentially hazardous food is cooled to correct temperatures within the correct amount of time.						
		If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.40					

38	Cooked potentially hazardous food is cooled using a safe alternative system.						
		If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.40					
39	Does the business document that its alternative system for cooling potentially hazardous food is effective, in place and working?						

<b>Food on Display (buffets, salad bars, counters)</b>							
40	Food on display is protected from contamination.						
41	Displayed ready to eat food intended for self service is supervised by staff.						
42	Potentially hazardous food on display is held at the correct temperature.						
		If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.45					
43	Does the business have an alternative system for ensuring potentially hazardous food is displayed safely.						
		If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.45					
44	Does the business document that its alternative system for displaying potentially hazardous food is effective, in place and working?						
45	Is any food that is removed from display mixed with new batches of food for display on the next day?						
<b>Adequate Equipment</b>							
46	There is adequate equipment for preparing and processing food.						
<b>Transport of Food</b>							
47	The business transports potentially hazardous food.						
		If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.57					



		If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.56					
55	Does the business document that its alternative system for transporting potentially hazardous food is effective, in place and working?						
56	Food is protected from contamination during transportation?						
<b>Thermometer</b>							
57	The business has a probe thermometer.						
58	Staff know how to use a probe thermometer						
59	How do staff generally check the temperature of food? ( <b>circle all that apply</b> )	1. By touch 2. By appearance-looking at it 3. Using a thermometer 4. Temperature gauge in fridge/oven/vehicle etc 5. Other, please specify_____					
<b>Cleaning and Sanitising</b>							
60	Business uses a <b>commercial</b> dishwasher to wash and sanitise eating and drinking utensils and food contact surfaces.						
If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.63							
61	<b>Commercial</b> dishwashers operate at the correct sanitising temperature.						
If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.63							
62	Record the sanitizing temperature and the length of the sanitizing cycle of the dishwasher	Temperature (°C) _____			Length of cycle (minutes) _____		

63	Business uses a <b>domestic</b> dishwasher to wash and sanitise eating and drinking utensils and food contact surfaces.	<table border="1" style="width: 100%; height: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; height: 50px;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> </tr> </table> <p style="text-align: center;">If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.66</p>									
64	<b>Domestic</b> dishwashers operate at the correct sanitising temperature.	<table border="1" style="width: 100%; height: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; height: 50px;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> </tr> </table> <p style="text-align: center;">If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.66</p>									
65	Record the sanitizing temperature and the length of the sanitizing cycle of the dishwasher	Temperature (°C) <hr style="width: 100%;"/>	Length of cycle (minutes) <hr style="width: 100%;"/>								
66	The business uses <b>glasswashers</b> to sanitise using hot temperature.	<table border="1" style="width: 100%; height: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; height: 50px;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> </tr> </table> <p style="text-align: center;">If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.69</p>									
67	<b>Glasswashers</b> operate to correct temperature.	<table border="1" style="width: 100%; height: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; height: 50px;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> </tr> </table> <p style="text-align: center;">If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.69</p>									
68	Record the sanitizing temperature and the length of the sanitizing cycle of the glasswasher.	Temperature (°C) <hr style="width: 100%;"/>	Length of cycle (minutes) <hr style="width: 100%;"/>								
69	The business uses chemical sanitizers for some or all of its equipment.	<table border="1" style="width: 100%; height: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; height: 50px;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> </tr> </table> <p style="text-align: center;">If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.69</p>									
70	Chemical sanitizers are used appropriately.	<table border="1" style="width: 100%; height: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; height: 50px;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> </tr> </table>									
71	Business sanitises all or some of its equipment/surfaces manually using hot water(without chemicals), for example: in a sink.	<table border="1" style="width: 100%; height: 100%; border-collapse: collapse;"> <tr> <td style="width: 25%; height: 50px;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> <td style="width: 25%;"></td> </tr> </table> <p style="text-align: center;">If <b>Yes</b> continue, <b>No</b> or <b>NA</b> go to Q.74</p>									

72	If business manually sanitises using hot water, the temperature of the hot water used is 77°C or above.						
If <b>No</b> continue, <b>Yes</b> or <b>NA</b> go to Q.74							
73	Record the temperature of the hot water (either at the tap or in the sink as appropriate).	Temperature (°C)  _____					

**Protecting food from contamination during processing**

74	Separate equipment is used for preparing and processing raw and ready to eat food, or equipment is cleaned and sanitized between these uses.						
75	Staff preparing and processing food are wearing 'clean' outer clothing.						
76	Staff handle ready to eat food with utensils or other barriers (not hands).						
77	Staff change gloves when necessary.						

**Hand washing facilities**

78	Staff wash hands when necessary.						
79	When staff wash hands, they use the designated hand washing facilities.						
80	When staff wash hands they wash and dry their hands correctly.						
81	Sufficient hand washing facilities are provided.						
82	Hand washing facilities are accessible to employees.						
83	Hand washing facilities are supplied with soap/hand cleanser.						
84	Hand washing facilities have warm (about 40 °C) running water.						
85	Hand washing facilities are supplied with single use towels.						
86	Hand washing facilities show evidence of recent use.						

### General assessment of policy in relation to staff sickness

87	The business has a policy relating to staff who are unwell.						
88	Staff cover open wounds with a waterproof dressing.						

### General assessment of premises

89	Food Contact surfaces and utensils are clean and sanitized before use.						
90	Lighting is adequate for preparation and processing food.						
91	There is adequate ventilation when preparing and processing food.						
92	The overall business premises and equipment are clean and well maintained.						
93	If there are problem areas, please circle all that apply	<ol style="list-style-type: none"> <li>1. Food receiving area</li> <li>2. Cool room</li> <li>3. Dry goods storage</li> <li>4. Hot food holding equipment</li> <li>5. Preparation, processing &amp; cooking areas</li> <li>6. Other (specify) _____</li> </ol>					
94	The premises is free of pests.						
95	The business contracts a pest control company or has a pest control program						
96	Chemicals are stored safely						
97	Personal clothing is stored appropriately						

### Food Recall

98	If the business is engaged in wholesale supply, manufacturing or importation of food, the business has a written food recall plan.						

Do you have any other comments about this business (food handling, equipment, business premise)?

Length of time taken to complete survey:  Hours  Minutes