MDA RISK REDUCTION INITIATIVE: REDUCING THE RISK OF FOODBORNE ILLNESS IN MICHIGAN BY 2011

PERSONAL HYGIENE
The 2005 MDA Baseline Survey showed that at least one personal hygiene violation was found in: **35% of full service restaurants and 54% of deli’s.**

IDENTIFYING PERSONAL HYGIENE VIOLATIONS:
- Are hands clean and properly washed when and as required?
- Eating, drinking, and tobacco use in designated areas?
- Employees sneezing, coughing, or have a runny nose?
- Bare hand contact with ready to eat foods?
- Hand washing facilities conveniently located and accessible?
- Hand sinks adequately supplied?

WHEN PERSONAL HYGIENE VIOLATIONS HAVE BEEN IDENTIFIED:
Questions to Assist the PIC in Developing a Risk Control Plan
- What are some reasons employees are not washing their hands? How might these concerns be addressed?
- Do you have a standard operating procedure for hand washing, employee illness issues, and bare hand contact with ready to eat foods? Are existing SOPs being followed? If an SOP has not been developed, would having a policy help control these violations?
- Are hand washing, bare hand contact, and employee illness issues monitored? How often? By whom? How are problems, corrections, and/or changes communicated between shift managers?
- What are corrective actions for these violations that will work in your facility?
- Would these changes bring about long-term corrections? What changes in behavior will have to occur to make them long term corrections?
- How would you monitor these changes?
- Share examples of recent food borne outbreaks from the MDA website.

At this point, you may want to provide a risk control plan form for the PIC and STAFF to use to develop a Risk Control Plan. If so, schedule a follow-up inspection to review the plan and evaluate the effectiveness of the plan in reducing personal hygiene violations.