Most food items produced in a retail or food service establishment can be categorized into one of three preparation processes based on the number of times the food passes through the temperature danger zone between 41°F to 135°F:

**Process 1: Food Preparation with No Cook Step**
- **Example flow:** Receive - Store - Prepare - Hold - Serve (other food flows are included in this process, but there is no cook step to destroy pathogens)

**Process 2: Preparation for Same Day Service**
- **Example flow:** Receive - Store - Prepare - Cook - Hold - Serve (other food flows are included in this process, but there is only one trip through the temperature danger zone)

**Process 3: Complex Food Preparation**
- **Example flow:** Receive - Store - Prepare - Cook - Cool - Reheat - Hot Hold - Serve (other food flows are included in this process, but there are always two or more complete trips through the temperature danger zone)

Note that while foods produced using process 1 may enter the danger zone, they are neither cooked to destroy pathogens, nor are they hot held. Foods that go through the danger zone only once are classified as Same Day Service, while foods that go through more than once are classified as Complex food preparation.

In developing a food safety management system, active managerial control of risk factors common to each process can be achieved by either designating certain operational steps as critical control points (CCPs) or by implementing prerequisite programs. A HACCP plan in combination with prerequisite programs will constitute a complete food safety management system.
Hepatitis A from a Well-Known Restaurant  

August 2011

August 22 marks the last day that the Cumberland County Health Department will be administering the Hepatitis A vaccine to those patrons of the Italian restaurant in Fayetteville, North Carolina who may have been exposed to Hepatitis A. Patrons who ate at this restaurant on August 8 are still eligible to receive the Hepatitis A vaccine, as it is still within the 14 day window. So far, Cumberland County health officials have immunized close to 3,000 people. That does not include individuals who may have received the shot in a different county or state or from their primary care physician. A class action lawsuit was filed against the well-known restaurant on Wednesday, August 17, 2011. The firm continues to receive phone calls and emails from those individuals affected by the Hepatitis A seeking to join the class action.

By: Food Poison Journal, Claire Mitchell

Restaurant Closed for Insanitary Conditions  

August 2011

The New York City Department of Health and Mental Hygiene announced that it is closing a restaurant in the West Village of Manhattan as a result of finding 62 health violations during an inspection on Friday, August 12, 2011, earning the establishment a letter grade of C.

In its inspection report, the health department noted that it found flies, evidence of mice, and improperly washed surfaces that come in contact with food at the restaurant.

During its last inspection earlier in the summer on June 3, 2011, this restaurant received a warning from the health department after inspectors found 38 violations which included evidence of mice and cold foods being kept at temperatures that were too high.

By: By Andrea Swalec, DNAinfo Reporter/Producer

Restaurant Closed for Health Violations  

August 2011

In early to mid-July, multiple people suffered confirmed Salmonella infections after eating various Mexican dishes from a Mexican restaurant located in the Chicagoland area.

One client, who ate there on Wednesday July 6, 2011, began to feel ill with severe gastrointestinal symptoms on July 8. Her symptoms worsened dramatically over the next 24 hours, causing her to seek medical attention at the University of Illinois Medical Center on July 9. She remained hospitalized for treatment of her confirmed Salmonella infection through July 13, 2011.

Once the cluster of illnesses was discovered by local health authorities, the restaurant was closed down. No word whether it remains shuttered, or whether the investigating health authorities were able to determine exactly how the food that made a bunch of people sick became contaminated.

By: Poison Journal, Drew Falkenstein

For more information about these topics and others, please contact:

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