Maricopa County Cutting Edge Program

Food Service facilities, must submit policies for the following applicable Risk Factors:

- Cooking Temperatures
- Cooling
- Reheating
- Cold Holding
- Hot Holding
- Hand Washing / No Bare Hand Contact
- Cross Contamination
- Cleaning and Sanitizing Food Contact Surfaces
- Approved Food Source
- Employee Health and Illness

Policies are evaluated for minimum code compliance, training of staff, and verification.

Every other inspection is a Verification Visit that focuses on evaluating these risk factor areas.
The Maricopa County Environmental Services Department is proud to present an innovative program that promotes food safety practices and recognize industry for their food safety systems. All county food-related establishments have the opportunity to partner with Maricopa County in implementing a proactive approach to reducing foodborne illness risk factors.

**Map of Food Safety Partners**
Cutting Edge Program Participants

**Videos on the Food Safety Partnership Program**
The Cutting Edge

Businesses become a food safety partner

The Cutting Edge for Your Business

For You and Your Family

View Map
Cutting Edge participants map offers enhanced data to
Questions?
Conducting a Risk Factor Study: Benefits to your jurisdiction
Benefits to a Jurisdictions Food Protection Program

• In 2002 Maricopa County conducted its first self assessment on Program Standards.
  • Major gap at the time was not having a Long Term Intervention or Risk Control Plan Policy in place to address repetitive risk factor violations.
  • Involved training staff on how to assist operators in developing these plans.

• In 2015 Maricopa County was awarded a five year FDA Cooperative Agreement Grant.
  • MCESD applied for and was awarded a 5 year FDA Cooperative Agreement grant.
    • Year 1: Risk factor study
    • Year 2: AMC toolbox and training staff on AMC
    • Year 3: Outreach, videos linked to inspection reports
    • Year 4: Revisions/updates
    • Year 5: Risk factor study
Maricopa County
2015-2016 Risk Factor Survey Overview
(Cutting Edge Verses Non – Cutting Edge Establishments)

- 5A. TCS Food is maintained at 41°F (5°C) or below: 44%
- 1B. Hand washing when required: 36%
- 1A. Proper hand washing: 27%
- 7C. Proper cooling methods/equipment are used: 22%
- 6A. TCS Food is maintained at 135°F (57°C) or above: 15%
- 14% for other factors
- 14% for other factors
- 14% for other factors
- 14% for other factors
- 14% for other factors
- 14% for other factors
- 14% for other factors

Legend:
- Cutting Edge Percentage Out
- Non-Cutting Edge Percentage Out
Provides data that supports policy development and change

Employee Health Policy Compliance over time
Mechanisms to justify program
Lasting impact and buy-in

Active Managerial Control - FDA Definition

• The purposeful incorporation of specific actions or procedures by industry management into the operation of your business to attain control over foodborne illness risk factors.

• It embodies a preventative rather than reactive approach to food safety.

• Having active managerial control includes having procedures in place for controlling identified foodborne illness risk factors through a continuous system of monitoring and verification.
Credibility from statistically sound study – comparability over time
Study changes the dynamic between industry and regulator
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Questions?