

Accepted Manuscript

Consistency and risk-basis of using administrative enforcement measures in local food control

Karoliina Kettunen, Susanna Pesonen, Janne Lundén, Mari Nevas



PII: S0956-7135(17)30457-7
DOI: 10.1016/j.foodcont.2017.09.023
Reference: JFCO 5795
To appear in: *Food Control*
Received Date: 11 July 2017
Revised Date: 19 September 2017
Accepted Date: 21 September 2017

Please cite this article as: Karoliina Kettunen, Susanna Pesonen, Janne Lundén, Mari Nevas, Consistency and risk-basis of using administrative enforcement measures in local food control, *Food Control* (2017), doi: 10.1016/j.foodcont.2017.09.023

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Appendix. Interview form for food control officials regarding the use of enforcement measures as a consequence of a grade D given to a food business operator (FBO).

1. Food control unit: _____

2. Name of the official: _____

3. Working experience in food control: _____ years

4. Opinion of the official regarding their experience in food control (choose one option):

Very experienced Quite experienced Not very experienced

Not at all experienced Cannot say

5. Level of education (choose one option):

Veterinarian Other university/academic degree Polytechnic degree

College-level degree Vocational education Other, what _____

6. Name of the FBO: _____

Restaurant/food serving premises Retail store Other, what _____

7. Non-compliance(s) that has/have been given a grade D (choose all suitable options):

Self-checking plan

Suitability and maintenance of the premises and equipment

Cleanliness of premises, surfaces and equipment

Hygienic working practices and proficiency of the personnel

Food production hygiene

Temperature control and prevention of cross-contamination during preparation and storage

Temperature control and prevention of cross-contamination during selling and serving

Prevention of cross-contamination of substances causing allergies and intolerances

Food composition

Special requirements for certain foods

Information given on food (labelling and marketing)

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