

# 10 MOST COMMONLY OBSERVED FOOD SAFETY CHALLENGES

In Quick Service, Fast Casual, and Casual Restaurants



In 29,872 Assessments Performed by **Steritech**® in Q4 of 2014 at

- 11 quick-service chains
- 19 fast-casual chains
- 23 casual dining chains

1



Cleanliness/Condition of Food Contact Surfaces

2



Cold Holding of TCS\* Food

\* Time/Temperature Control for Safety

3



Sanitizer Concentration

4



Chemical Labeling

5



Eating/Drinking/Smoking by Food Workers

Read more about these common food safety violations and benchmark against best-in-class performance in Steritech's Executing on Food Safety white paper. Download at <https://www.steritech.com/foodsafety>



6



Dating-Marking/Expiration

7



Handwashing

8



Pest Activity

9



Hot Holding of TCS Food

10



Potential Cross-Contamination  
(Physical, Chemical, Biological)