

Pencil whipping

How to ensure accurate consistent recordings

Temperature logs are one of the most widely used tools by food safety professionals and are typically a fundamental component of a food safety program in the food industry. Having spent countless hours creating various food safety logs over the years, I can attest to the benefits and challenges they create. When used correctly and consistently they are a great tool to support temperature monitoring requirements identified in the FDA Model Food Code 2-103.11 Duties of the Person in Charge. However, the reality in most food service operations is the continued reliance on paper based food safety logs and this is where food safety professionals often have challenges.

THE CHALLENGE:

One specific challenge that food safety professionals that work in multi-site food service establishments constantly run into is the falsification of records, or pencil whipping. If you are not familiar; this is when an employee completes a form, record or document without having performed the required work or action. Most food safety professionals look at a large amount of food safety logs over the course of a day, week, month, etc. That provides us an advantage of being able to pick up on various patterns of possible falsified records; for example: the same hand writing for every shift over an entire month, same color pen or pencil (another warning sign), the paper free of creases, wear or stains.



The reasons for this are endless but the most frequent I have heard are:

"No one looks at these logs anyway, so what's the point?"

"I like to just write down all the temperatures that I took all day at one time."

"It takes too long to do during peak service periods."

Why is this a problem? For starters, it brings the location's entire food safety program into question which can place consumer safety and brand reputation at risk. Another major reason, your company's food safety logs can become discoverable records (like your company email) during a legal proceeding and the company's level of liability.

THE SOLUTION:

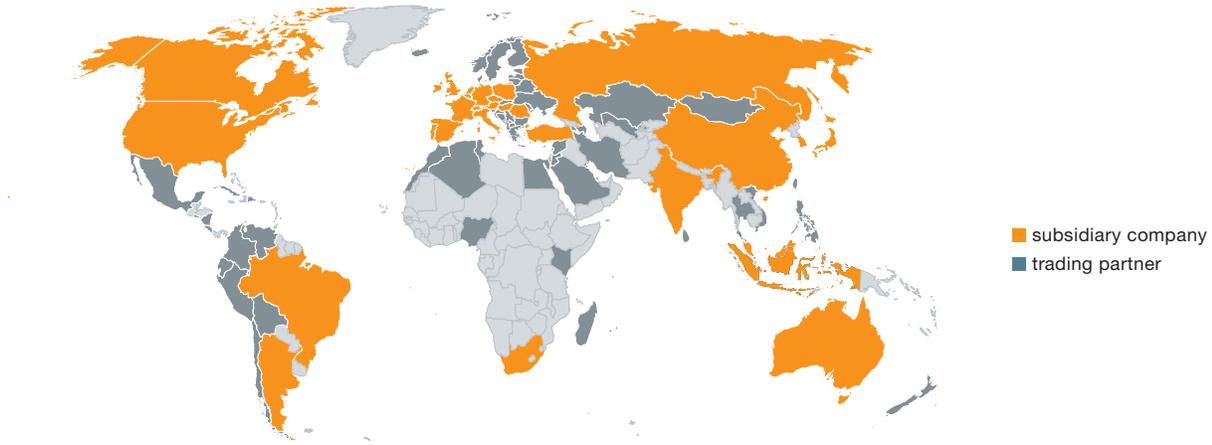
We've all heard the saying you inspect what you expect of your employees and operations teams. The importance of being able to actually do this in our industry is essential and will be an absolute in the years to come. Digital record keeping systems drive accuracy and consistency, support communication, enhance education and training efforts, generate operational efficiency and drive greater compliance.

As food safety professionals we often spend a great deal of time focusing on how to make it easier for operations teams and employees to follow our standards and policies. testo Saveris is a tool that is designed to meet those needs but also make your job easier, which in turn will make you more effective in your role.



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About Testo.



For 60 years, Testo has stood for innovative measuring solutions. With a North American headquarters in West Chester, PA, and global headquarters in Germany, Testo is a market leader in portable measurement technology. Testo helps over 650,000 customers worldwide save time and resources, protect the environment, ensure quality and increase the value of goods and services.

2,700 employees work in research, development, production and marketing in 33 subsidiaries throughout the world. Testo supplies numerous industries with highly

accurate measuring instruments and innovative solutions for comprehensive data management requirements.

With global revenues of about \$320 million, Testo maintains a commitment to precise, German-engineered instruments and advanced data management solutions. Testo is committed to innovation, with approximately 10% of annual global revenue allotted to research and development.

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Public health advocate and world-renowned food safety subject matter expert, Eric Moore, is the Testo North America Director of Food Safety and Regulatory Compliance. For the last 15 years, Eric has been a proactive leader in improving the food safety education, policies and procedures at multiple industry-leading food service and retail organizations, including Albertsons- Safeway, ARAMARK, and Compass Group. Over the span of his career, Moore has acquired various industry certifications and affiliations, has held his CPFS credential since 2005 and has been an active attendee and committee participant of the Conference for Food Protection since 2012. Moore also holds a HAACP certification from the National Sanitation Foundation International, and has been a food safety subject matter expert for both the National Restaurant Association and Safemark-Prometric.