

Introduction to PTV

Food safety doesn't happen by accident—it needs to be built into the way things are done in your operation. Besides having general food safety knowledge you need to have:

- a) Standard **procedures** for eliminating or minimizing food safety risks,
- b) Staff **training** on the standard procedures, and
- c) **Verification** by management that staff are following the standard procedures.

These 3 principles are based on the Duties of the Certified Food Manager in the Minnesota Food Code (MR 4626.2010 Subp. 5) and will be referred to by their initials: **PTV**.

Defining P, T, and V

Procedure: A defined set of actions for accomplishing a task in a way that minimizes food safety risks.

Training: Teaching the procedure along with the expectation that everyone will use it all the time.

Verification: Making sure that employees are following the procedure, mostly through observation.


Using PTV

You and your Sanitarian will be discussing your procedures, training, and verification. Your Sanitarian will rate P, T, and V using the 1-5 scale described below. These ratings will be used in the short term to identify areas for improvement, and in the long term to measure progress.

Description of the PTV Ratings

This is the scale that will be used to rate P, T, & V during your routine assessment; 1 is the lowest rating and 5 is the highest. The ratings are a way to help measure your level of risk control.

The system for risk control is:

<p>LOW</p>  <p>HIGH</p>	1	<p>Non-existent</p> <p>No recognizable system.</p>
	2	<p>Inadequate</p> <p>System is in early development. Efforts are being made, but there are crucial gaps.</p>
	3	<p>Basic</p> <p>Systems have been developed, but there are still significant gaps.</p>
	4	<p>Adequate</p> <p>System is fully developed with no significant gaps. This is the goal for all establishments.</p>
	5	<p>Proactive</p> <p>System goes above and beyond Adequate.</p>