NORTHWEST IOWA FOOD SAFETY TASKFORCE

JULY 25, 2019
**RECENT ILLNESS OUTBREAKS**

- **E. Coli O157: H7**
  - 11 total cases
    - 8 Iowa
    - 1 Illinois
    - 1 Minnesota
    - 1 Nebraska
- **Epi Investigation**
  - Tracking of diagnosed cases
  - Subject Interviews
- **Environmental Investigation**
  - Onsite Inspection
  - Product Testing
  - Cleaning of Establishment
- **Lab Testing**
  - Product testing at SHL
A **food recall** is a voluntary action by a manufacturer or distributor to protect the public from products that may cause health problems or possible death. A **recall** is intended to remove **food** products from commerce when there is reason to believe the products may be adulterated or misbranded.

- Archer Farms: Egg Salad, Tuna Salad
  - Listeria

- Ragu
  - Plastic Contamination

- **Green Giant, Trader Joe’s: Butternut squash, cauliflower, zucchini**
  - Listeria

- **Parent’s Choice: Powdered milk formula**
  - Potential presence of foreign metal material
HOW TO GAIN LONG TERM CORRECTIVE ACTION

• Active Managerial Control
  • Regulatory inspections are very infrequent

• Your Duties as the Person in Charge
  • Staff training
  • Oversight, Monitoring & Corrective Action
    • You become the inspector!!!!
    • Remember that Food Service Daily Inspection Guide!!
LET'S THINK ABOUT IT

- Common Scenarios in establishments
  - Ware washing
  - Handling of Foods
  - Cold Holding
  - Storage of Foods
WARE WASHING

You have a mechanical dish machine
IS IT WORKING PROPERLY?

• What kind of dish machine do you have?
• Chemical Dish Machine (50-100 ppm)
• Now, that we know it’s a chemical dish machine….
• Have you been trained on how to test it?
• How often do you test it?
• What happens if it isn’t at the correct concentration?
IS IT WORKING PROPERLY?

- Test strip measured at a concentration of 0 PPM
PROBLEM SOLVING/CORRECTIVE ACTION

• Have you run it today?

• Is the sanitizer bucket empty?

• Have you primed it?
  • Were you able to observe the chemical dispense into the dish basin?

• Who services your machine?

• Can we continue to wash and sanitize in the dish machine?
  • We can wash, but will need to set up manual ware washing for sanitizing step
PROBLEM SOLVING/CORRECTIVE ACTION

- What would you do differently with a high temp dish machine?
- Check gauges for a rinse temp of 180 degrees
- Use irreversible high temp measuring device
  - Thermolabel, t-strips, dish plate
- Check regularly and when you may suspect a concern
- Dishes are not hot to the touch when removing
- Gauge does not reach 180 degrees
FOOD HANDLING

- You observe staff cut raw peppers with bare hand
- What do you do?
FOOD HANDLING

• They are also cutting chicken on the same cutting board
• Is this a violation?
FOOD HANDLING

- Turns out the pepper is being cut for kabobs
- In this instance.... No, it’s not a violation
FOOD HANDLING

• What happens if the pepper is being cut up for a relish tray?
• What do you do with the food?
• Because there is cross contamination of raw chicken and a ready to eat vegetable...
• Try to reuse for another recipe that gets cooked
• Discard and discuss with staff about the importance of proper personal hygiene
• Have them wash hands, put on new gloves and start over
COLD HOLDING

• Thermometer reads 53 degrees
• Is this okay?
LETS THINK THIS THROUGH

• Have you had issues with the cooler?
• Do we need to discard?
• When was it prepared?
• Nothing has been prepared today
• In the event that you know it was prepared today or within the last few hours....
• You may be able to salvage the food, if you can cool it to 41 degrees in under 4 hours from the time of finished preparation
• However; if we do not know how long it has been out of temperature... time to discard
LETS THINK THIS THROUGH

• What should be discarded?
• Cantaloupe, meatballs, eggs, raw beef, turkey
• Should we put other time/temperature control foods back in the cooler?
• Move to alternate cooler or use time as a public health control
  • View your Northwest Iowa Food Safety Taskforce Newsletter for more information about time as a public health control!
ARE THERE ANY OTHER VIOLATIONS?

• Cross Contamination during storage
• Raw beef stored above raw peppers
• How can we fix this?
CROSS CONTAMINATION

• How should our storage look?
• Highest cook temperature should be stored on the bottom
THANK YOU

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