WHEN TO WASH YOUR HANDS

• Lack of or improper handwashing is a major cause of foodborne illness!
• Food service employees must wash their hands BEFORE
  • beginning food preparation or handling food
  • handling clean equipment, utensils, and other food-contact items
  • putting on gloves

https://ia.foodprotectiontaskforce.com/videos/english/preventing-contamination-from-hands/
HANDS ALSO MUST BE WASHED AGAIN AFTER

• using the restroom
• smoking or eating
• touching your face or hair
• handling raw meats
• handling unclean equipment, aprons, pot holders or oven mitts, and sponges or cloths
• using toxic chemicals
• taking out the garbage
• any other activity that may contaminate the hands
WHEN YOU WASH YOUR HANDS....

• ALWAYS use the designated handwashing sink
• Use soap and warm running water
• Rub hands and exposed portions of the arms together vigorously for at least 20 seconds, paying particular attention to areas between the fingers and under the fingernails
• Rinse thoroughly with clean, running water
• Dry with a single-use paper towel or air dryer
• DO NOT use a common cloth towel
HOW TO READ AN INSPECTION

• 2013 FDA Food Code

• 2013 FDA Supplemental Guide
  • https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm595139.htm
  • Marking Instructions: Guide 3B

• Iowa Department of Inspections and Appeals
  • Search an inspection
  • https://iowa.usasafeinspect.com/
HOW TO READ AN INSPECTION REPORT

• Read Inspection Report & Observations

• Use code violations to reference 2013 FDA Food Code
  • Marking Instructions or Index

• Use code violations to reference 2013 Annex
  • Provides the public health reasoning or food safety risk for each violation
  • e.g. 4-601.11
  • e.g. 3-301.11
RESOURCES

• Siouxland District Health Department
  • http://www.siouxlanddistricthealth.org/

• Iowa Food Safety Taskforce
  • https://ia.foodprotectiontaskforce.com/