

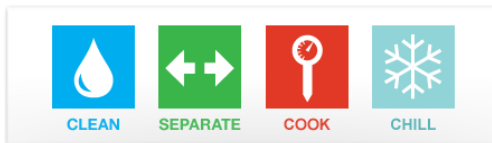
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Inspections

During the 2nd quarter, Siouxland District Health Department completed approximately **370** food service establishment inspections, **99** pre-openings, **67** physical follow-ups, **95** letters of corrections and **56** other inspections (illness complaints, non-illness complaints, etc.)

4 SIMPLE STEPS TO FOOD SAFETY



How To

EMERGENCY RESPONSE

BEFORE PLAN AHEAD (IF YOU CAN) ...

- Freeze containers of water and gel packs to help keep food cold if the power goes out.
- Put appliance thermometers in your refrigerator and freezer.
- Keep freezer **0°F** or below
- Refrigerator **40°F** or below
- Group foods together in the freezer to help food stay colder longer.
- Freeze refrigerated items such as leftovers, milk, and fresh meat and poultry that you do not need immediately.
- If you think power will be out for more than 4 hours, consider moving food to a cooler with ice. If available, buy dry or block ice to keep the refrigerator or freezer cold.
- Store non-perishable foods on higher shelves to avoid flood water.

DURING WHILE THE POWER IS OUT ...

- Keep the refrigerator and freezer doors closed to maintain cold temperature.
- IF DOORS STAY CLOSED ...**
 - ... a full freezer will hold its temperature for **48 HOURS** if half-full **24 HOURS**
 - ... a fridge will keep food safe for **4 HOURS**
- Place perishable foods in a cooler with ice before food starts to go bad.

AFTER ONCE THE POWER IS BACK ON ...

- Check the temperature inside your refrigerator and freezer. If they're still at safe temperatures, your food should be fine. Discard perishable foods that have been at an unsafe temperature.
- Never taste food to determine its safety!

WHAT CAN I KEEP?

- Hard cheeses (Cheddar, Colby, Swiss, Parmesan, Provolone, Romano)
- Grated Parmesan, Romano, or combination (in can or jar)
- Butter or margarine
- Opened fruit juices
- Opened canned fruits
- Jelly, relish, taco sauce, mustard, ketchup, olives, pickles
- Worcestershire, soy, barbecue, and Hoisin sauces
- Peanut butter
- Opened vinegar-based dressings
- Bread, rolls, cakes, muffins, quick breads, tortillas
- Breakfast foods (waffles, pancakes, bagels)
- Fruit pies
- Fresh mushrooms, herbs, and spices
- Uncut raw vegetables and fruit

WHAT SHOULD I THROW OUT?

- Raw meat, poultry or seafood products
- Soft cheeses and shredded cheeses
- Milk, cream, yogurt, and other dairy products
- Opened baby formula
- Eggs and egg products
- Dough, cooked pasta
- Leftovers
- Cooked or cut produce

WHEN IN DOUBT, THROW IT OUT!

FOLLOW THESE STEPS AFTER A FLOOD:

- DO NOT EAT any food that may have touched flood water.
- DISCARD FOOD not in waterproof containers; screw-caps, snap lids, pull tops, and crimped tops are not waterproof.
- DISCARD cardboard juice/milk/baby formula boxes and home canned foods.
- DISCARD any damaged cans that have swelling, leakage, punctures, holes, fractures, extensive deep rusting, or crushing/denting severe enough to prevent normal stacking or opening.

SANITIZE
1 tbsp. bleach + 1 gallon water

Pots, pans, dishes and utensils
Undamaged all-metal cans after removing labels

CALIBRATE YOUR THERMOMETER

Thermometers should be calibrated regularly to ensure accurate temperatures.

The ice-point method is the most widely used method to calibrate a dial and digital thermometer

- Fill a large container with crushed ice, and then add clean cold tap water until container is full. Stir. Place the thermometer stem/probe into the ice water. Make sure the thermometer is not touching bottom or sides of the glass. Hold the thermometer by its top for 30 seconds or until the reading stays steady. Adjust the thermometer to 32°F

- Dial thermometers: With the thermometer still in the ice water, use a wrench to securely hold the nut below dial head, (the thermometer sleeve may be equipped with an internal wrench) then rotate the thermometer until the needle points to 32°F

- Digital thermometers: With the thermometer still in the ice water, push the reset button and adjust to read 32°F. If there is no reset or calibration button, try changing the battery or replacing the thermometer

Most Frequent Violations

- Food separated and protected (Cross Contamination and Environmental)
- Hand washing sinks properly supplied and accessible
- Facilities have Adequate Equipment and Tools