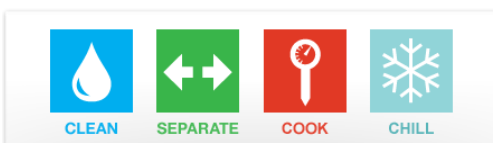


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## Inspections

During the 2nd quarter, Siouxland District Health Department completed approximately 298 food service establishment inspections, 89 pre-openings, 59 physical follow-ups, 79 letters of corrections and 39 other inspections (illness complaints, non-illness complaints, etc.)



## Risk Levels & Frequencies

The Siouxland District Health Department conducts routine inspections for food establishments based on risk assessments.

There are five levels of risk: Very high, high, medium, low, and very low. The following Risk Assessment Criteria are used to determine risk level.

**Very Low** – No cook step • Limited menu and very limited preparation or handling of foods – no CFPM required • Types of facilities may include bars or taverns without food preparation; retail stores with mostly prepackaged items or unpackaged non TCS foods

**Low** – Cook step, without a consumer advisory • Types of establishments covered may include snack bars, sandwich shops that do not cook, convenience stores with limited food prep that do not cook raw animal foods, and pizza places that do not cook from raw and without buffets and salad bars

**Medium**– Same day service/cook-serve • Types of establishments may include, depending on the menu, bar and grills, pizza places with chicken or salad bars and buffets, typical fast food establishments or quick service operations, seasonal concession stands • Highly susceptible population – service sites only • School service sites only

**High** – Complex food preparation • Types of facilities include buffet restaurants, production cafeterias, food establishments that cook, cool, and reheat. • Operations that regularly provide catering services • School production kitchens • Highly susceptible population production kitchens • Class 3 or 4 Mobile food units

**Very High** • Facilities with an issued special process variance or HACCP Plan

## How To

### CLEAN YOUR ICE MACHINE OR ICE CHUTE

THIS IS A COMMON VIOLATION THAT IS OBSERVED ON A REGULAR BASIS. THE FDA DEFINES ICE AS A FOOD, WHICH MEANS IT MUST BE HANDLED OR CARED FOR IN THE SAME MANNER AS OTHER FOOD PRODUCTS. ANY PART OF YOUR ICE MACHINE THAT HAS CONTACT WITH WATER CAN DEVELOP SCALE, SLIME OR MOLD AT ANY TIME, WHICH WILL CONTAMINATE YOUR ICE AND POTENTIALLY HARM YOUR CUSTOMERS. HERE IS SOME GUIDANCE ON PROPER CLEANING.

#### CLEANING

1. FOLLOW YOUR MANUFACTURER'S GUIDANCE
2. REMOVE ALL ICE FROM THE ICE BIN OR DISPENSER
3. UNPLUG UNIT
4. WASH WITH RECOMMENDED CHEMICALS
5. RINSE WITH WARM WATER
6. SANITIZE WITH RECOMMENDED CHEMICALS
7. ALLOW TO DRY BEFORE TURNING ON CYCLE TO MAKE ICE



## Most Frequent Violations

- Sanitizer: Sanitizer is not at proper concentration.
- Cold Holding Temperatures: Time/Temperature Control Foods are not held at 41 degrees or below.
- Food Contact Surfaces: Ice machines, cutting boards, pop dispenser nozzles, etc. are visibly soiled to sight and touch.