

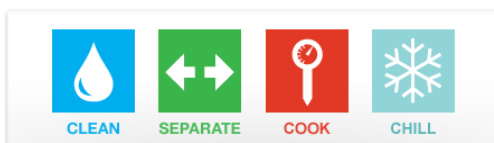
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Inspections

During the 4th quarter, Siouxland District Health Department completed approximately 488 food service establishment inspections, 49 pre-openings, 84 physical follow-ups, 95 letters of corrections and 30 other inspections (illness complaints, non-illness complaints, etc.)

4 SIMPLE STEPS TO FOOD SAFETY

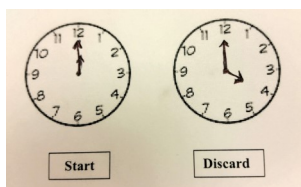


How To

Use Time as A Public Health Control

A food item that would normally be kept hot or cold may be safely kept at any temperature, even room temperature, for a certain length of time. To implement time as a public health control, an establishment must take these steps:

1. **Set Up Written Procedures:** The procedures must include which items you will hold using time as a control, how long you will keep these items, what you will do with the leftover items that reach the time limit, what you will do with unmarked items, and how you will track the times for the items. The written procedures must be kept at the establishment.
2. **Establish Time Tracking Method:** Foods that require temperature control may be held in the temperature danger zone (41°F - 135°F) for a maximum of four hours. The time that food items are held in this zone must be tracked and recorded.
3. **Train Employees:** All employees using time as a control must be trained to properly record the times, monitor the time the product is out, and ensure the product is discarded once the time limit is up.



Keep a Healthy Workplace

Did you know bacteria that cause disease can survive on cell phones?

In March 2018, researchers at the FDA's Center for Food Safety and Applied Nutrition found that 49% of consumers used devices such as smartphones or tablets while preparing food.

Of those, only 37% washed their hands with soap after touching a device (compared to 85% who washed their hands after handling raw meat, chicken, or fish).

Previous research has found that cell phones can harbor bacteria, including *Staphylococcus aureus*, *Streptococcus*, *Bacillus*, and others.

So what can you do to reduce the potential for bacterial cross-contamination of foods from cell phones?

Remember to always wash hands before and after touching a cell phone during the cooking process. When possible, use voice activation instead of touch screens to perform tasks.

Source: U.S. Food And Drug Administration. June 2018

Most Frequent Violations

- Date Marking: Time/temperature control or prepared foods are not date marked for keeping over 24 hours.
- 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.