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Inspections

During the 1st quarter, Siouxland District Health Department completed approximately 415 food service establishment inspections, 41 pre-openings, 64 physical follow-ups, 109 letters of correction, and 60 other inspections (illness complaints, non-illness complaints, etc.)

2013 Food Code Chages

As of January 1, 2018 all establishments that utilize a high temperature dish machine are now required to use a irreversible temperature measuring device to ensure the sanitizing operation is effective. Optional equipment includes temperature strip indicators or a temperature plate.

Helpful Tips for Compliance

Handwashing

One of the most important things you can do to prevent the spread of foodborne illness is to **wash your hands**. By frequently washing your hands, you wash away germs that you have picked up from other people or from contaminated surfaces, and you prevent the spread of disease.

You should wash your hands often. Probably more often than you do now. You can't see germs, so you do not really know where they are hiding. Food handlers should always wash their hands:

- After using the restroom
- After touching your hair or face
- After coughing, sneezing, using tobacco, eating or drinking
- After handling soiled equipment or utensils
- After handing raw meats
- After handling chemicals
- After engaging in other activities that contaminate the hands, such as clearing tables, handling dirty dishes or taking out the trash

4 SIMPLE STEPS TO FOOD SAFETY



How To

Date Mark your Foods

Refrigeration prevents foods from becoming hazardous by slowing the growth of certain microbes. Over time, bacteria such as *Listeria monocytogenes* can continue to grow and increase the food safety risk in ready-to-eat foods. (Ready-to-eat foods are foods that will not go through a kill/cook step prior to consumption.)

To reduce the likelihood of illness, ready-to-eat foods shall be dated to ensure the foods have been consumed or discarded within 7 days.

A date marking system includes placing information on the food to identify the date of which the item was prepared or opened from its original container.

Know that freezing stops time. However; when product is removed from the freezer it shall be marked with a consume by date seven days MINUS any previous days under refrigeration.

Common Ready-to-eat Foods

- Cut Leafy Greens
- Deli Meats
- Cut Melons
- Cut tomatoes
- Prepared sauces, soups, gravies
- Cooked Meats or pastas

Most Frequent Violations

- Date Marking: (3-501.17) Refrigerated ready to eat/Time Temperature Control foods are not date marked for keeping to indicate the date by which the food shall be consumed, sold or discarded.
- Physical Facilities: (6-501.12) Facilities are not maintained clean. Physical facilities shall be cleaned as often as necessary to keep them clean.
- Cold Holding: (3-501.12) Time Temperature Control foods are not kept or maintained under refrigeration at 41°F or less.