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Inspections

During the 3rd quarter, Siouxland District Health Department completed approximately 358 food service establishment inspections, 22 pre-openings, 61 physical follow-ups, 99 letters of correction, 141 temporary food stand inspections and 38 other inspections (illness complaints, non-illness complaints, etc.)

4 SIMPLE STEPS TO FOOD SAFETY



CLEAN



SEPARATE



COOK



CHILL

How To

Keep a healthy workplace

There are three species of cockroaches commonly found in Iowa; the American Cockroach, the German Cockroach and the Oriental Cockroach.



Most cockroaches are about the size of a thumbnail, but can be larger. Cockroaches will eat almost anything but particularly like starch, sugar, grease, meat and cheese. Cockroaches thrive in moist, warm places like kitchens and basements.

Enteric diseases can be transmitted by cockroaches through contaminated food or water and they are a common cause of allergic reactions. Enteric diseases usually cause nausea, vomiting, cramping and diarrhea.

What should you do if you have a cockroach problem?

- Contact a licensed pest control operator
- Seal any gaps or cracks
- Deep clean, especially seldom used areas
- Keep food in properly sealed containers
- Clean all food surfaces

Helpful Tips for Compliance

Properly Storing Your Chemicals

The following items can be poisonous or toxic if ingested:

- Detergents
- Sanitizers
- Polishes and cleaners
- Insecticides
- Rodenticides
- First aid supplies
- Personal medication

Store chemicals away from food and food contact surfaces. Chemicals are not to be stored over food or food preparation areas. Be aware that an unlabeled bottle of clear chemical could be mistaken for water and used incorrectly.



Most Frequent Violations

- Bare hand contact: (3-301.11) Food Employee is observed handling ready to eat foods with their bare hands.
- In Use Utensils Properly Stored: (3-304.12) Utensil is not cleaned and sanitized during use. Utensil is maintained in standing water. Utensils may be stored in hot water maintained at 135°.
- Wiping Cloths, Use Limitation: (3-301.14) Soiled wiping cloths are not stored in sanitizing solution.