

Northwest Iowa Food Safety Taskforce

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In this Issue:

- 2013 Food Code
- How to
- Most frequent Violations
- Helpful Tips

Inspections

During the 4th quarter, Siouxland District Health Department completed approximately 500 food service establishment inspections, 30 hotel inspections, 50 physical follow-ups, 140 letters of correction, and 35 other inspections (illness complaints, non-illness complaints, etc.)

2013 Food Code Changes

The State of Iowa, effective January 1, 2018 has moved from the 2009 to 2013 FDA Food Code. Numerous changes have been made to ensure consistency and provide clarification from the 2009 Food Code. Attached is a brief outline of some of the changes that may affect your establishment.

Helpful Tips for Compliance

Conduct your own daily inspection with Daily Self-Inspection found under Food Safety Information at <http://www.siouxlanddistricthealth.org/forms.html>

Check these items off your daily list!!!

All food that is prepared on-site, time/temperature control foods, ready to eat foods, or opened foods held under refrigeration shall be date marked if held over 24 hours.

Check the concentration of your sanitizing solution prior to cleaning any food contact surfaces.

Floors, walls and ceiling shall be smooth, durable and easily cleanable.

Label all cleaners, sanitizer sor other chemicals. Store all toxic substances away from food, single service utensils or food equipment.

Raw animal foods should never be stored over ready to eat foods. Store foods in succession of cooking temperatures. From top to bottom: cake, lettuce, fish, roast, ground meats, poultry.



CLEAN



SEPARATE



COOK



CHILL

How To

Read an Inspection Report

- Inspections are a “snap shot” of the day and time of an establishment during operational hours.
- Inspections are conducted prior to opening a new establishment, upon complaint, on a routine basis and as follow-up to ensure compliance.
- The frequency in which an establishment is inspected is based on food types, food preparation and past history.

Inspection Reports are divided into two categories:

- Foodborne Illness Risk Factors

These types of violations can lead to food borne illness if not corrected. Factors such as employee hygiene, holding temperatures, and ensuring food is supplied through an approved source are all critical to the public's health and safety. Violations should be corrected on site or within 10 days.

- Good Retail Practices

These violations are also important but have less potential to make someone ill. Core violations should be corrected as soon as possible or within 90 days.

Most Frequent Violations

- Cooling: Foods are not cooled within 2 hours from 135* to 70* and within a total of 6 hours from 135* to 41* or less.
- Food contact surfaces: Food contact surfaces are not clean to sight or touch. i.e. ice machine barriers
- Concentration of sanitizers: Quat or Chlorine sanitizers are too high or too low.