



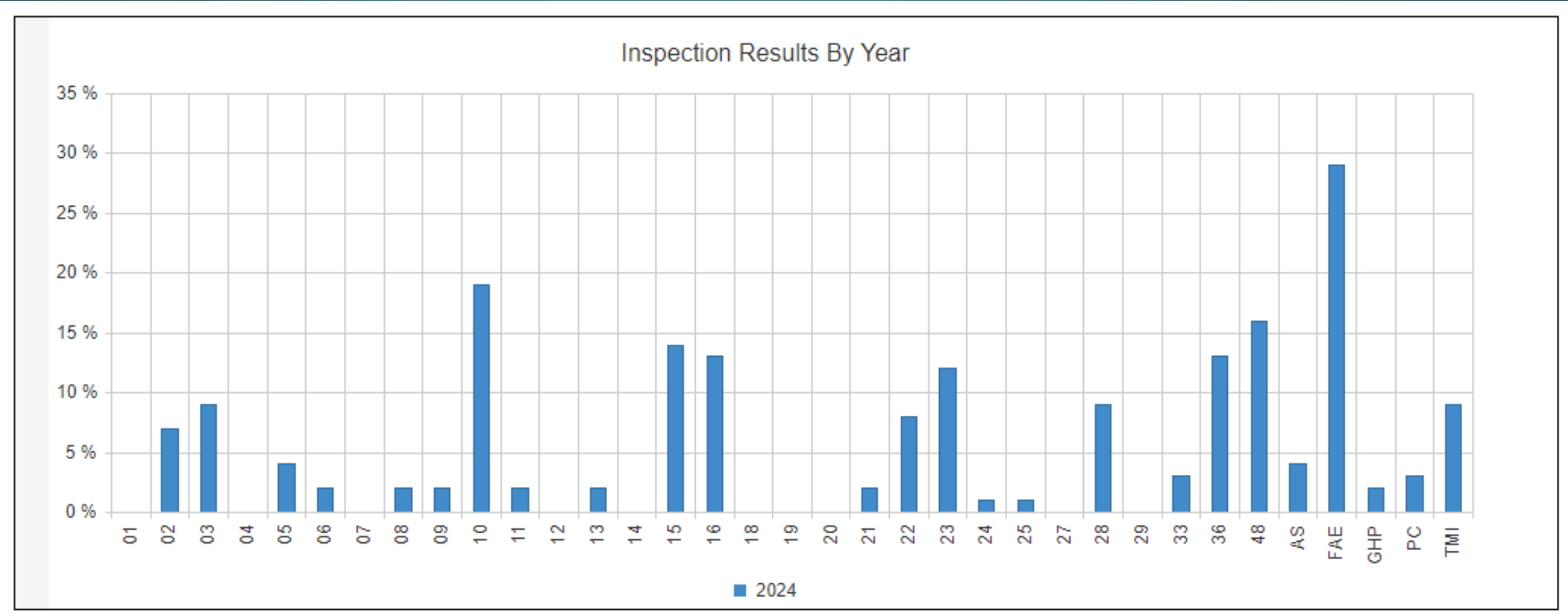
Northwest Iowa Food Safety Taskforce

SEPTEMBER 2024

Recent recalls

- ▶ A **food recall** is a voluntary action by a manufacturer or distributor to protect the public from products that may cause health problems or possible death. A **recall** is intended to remove **food** products from commerce when there is reason to believe the products may be adulterated or misbranded.
- ▶ <https://www.fda.gov/safety/recalls-market-withdrawals-safety-alerts>
- ▶ July 30, 2024 – Boar's Head Provisions Co., Inc., a Jarratt, Va., establishment, [recall of deli meat products that may be adulterated with *Listeria monocytogenes*](#),
- ▶ [Boar's Head announced on Friday](#) that it would indefinitely shut down the troubled Virginia deli meat plant that it acknowledged had caused a deadly listeria outbreak, killing nine people and sickening dozens more in 18 states.

COMMON VIOLATIONS



Do you know what to
do in an emergency?

PLAN AHEAD AND PREPARE YOURSELF

POWER OUTAGE



Immediately:

Write down the time the power went off.
Check food temperatures with a thermometer and write them down.



Keep temperature records while the power is out.

Check cold food every two hours for each unit.
Write down the times and temperatures.



For food being held cold (such as in a refrigerator at 41° F or below):

Write down the time when food rises above 41° F.
Discard all cold food that has been above 41° F for more than 4 hours.



For frozen foods that thaw out: If thawed food does not exceed 41° F for more than four hours, it may be refrozen. (However, refreezing may make some foods watery or mushy.)

POWER OUTAGE

To keep cold food cold longer:

- Keep the refrigerator and freezer doors closed as much as possible to maintain the cold temperature (except while checking temperatures every two hours).
- Cover open units with a tarp.
- Don't add hot food to units.
- Group chilled foods together to reduce warming.
- A closed refrigerator can keep food cold for up to four hours; a closed freezer for up to two days. A half-filled freezer will warm up twice as fast as a full one.

Recovery when the power returns:

- Review temperature records.
- Discard food as required (see #7 below).
- Reset all breakers, equipment, etc.

Discard or salvage:

- Refrigerated or frozen food should be discarded if: 1) Above 41° F for four hours or more, 2) Frozen and then thawed for four or more hours, or 3) Deteriorated in quality or has an unusual appearance, color, or odor.
- Potentially Hazardous Food (PHF) must be discarded if it has been in the “Temperature Danger Zone” (41° F-135° F) for more than 4 hours. PHFs include: 1) Animal food that is raw or heat-treated: Ground beef, cooked roast beef, veal, lamb, poultry, fish, seafood, luncheon meats, hot dogs, hams, etc.; 2) Plant foods that are heat-treated or consist of raw seed sprouts: Cooked pasta, rice, peas, corn, beans, etc.; 3) Cut melons: Watermelon, musk or honeydew melons; 4) Cut leafy greens: Cut, shredded, sliced, chopped or torn iceberg lettuce, romaine lettuce, leaf lettuce, escarole, endive, spring mix, spinach, cabbage, kale, arugula, chard, etc.; 5) Cut tomatoes or mixtures of cut tomatoes; 6) Garlic-in-oil mixtures; 7) Eggs and dairy products: a) Eggs or egg products, ice cream, yogurt, b) Milk, cream, buttermilk, cream-based foods or soups, c) Soft cheeses such as cream, ricotta, brie, etc.; 8) Desserts: Pies, cakes, and pastries containing custard cheese, chiffon, meringue or pumpkin; 9) Soups, stews, casseroles or similar dishes containing meats, pasta, rice, eggs, or cheeses

POWER OUTAGE

POWER OUTAGE

▶ Remember:

- ▶ Cancel incoming food supply shipments.
- ▶ Never taste food to determine its safety.
- ▶ When in doubt, throw it out.

WHAT IS A WATER ADVISORY

Why is a water advisory issued?

A water advisory is issued to protect the public from infectious agents (such as bacteria) or other threats that could be or are known to be present in drinking water.

What is a "boil water advisory?"

A boil water advisory is issued by a public water system when there is concern that a problem with drinking water exists.

What is "bottled water advisory?"

A bottled water advisory is issued by a public water system when boiling water from that system will concentrate the identified contaminate to a level that could cause a health concern.

What is a "do not use advisory?"

A do-not-use advisory may be issued if public health is at risk from contact or inhalation of contaminants or toxins in the water.

WATER ADVISORY: WHAT TO DO DURING!

- Do not distribute any foods prepared with or containing water that was not bottled or boiled without pre-approval from regulatory authorities.
- Use only bottled or boiled water for the following:
 - To wash, rinse, and prepare food.
 - Serving drinking water or drinks mixed with water.
 - Using water as an ingredient in any food product.
 - To make consumable ice products (when possible, purchase commercially bagged ice from an approved source/supplier).
 - To wash hands before and during preparation of food, and after using the restroom.
- Use boiled or bottled water for washing, rinsing, and sanitizing steps in a three-compartment sink. See product label for proper sanitizer mixing instructions.
- Do not use high temperature dish machines since the water does not reach boiling temperature for one minute. Any alternative methods for dish washing/sanitizing must be approved by regulatory authorities.
- Do not use any equipment with water line connections. This includes but is not limited to beverage dispensing machines, ice machines, glass washers, dishwashers, spray misters, filters, coffee/tea urns, etc.

WATER ADVISORY: WHAT TO DO FOLLOWING!

- Flush all pipes and faucets. Run hot and cold-water faucets for at least five minutes.
- Thoroughly clean and sanitize all sinks before resuming use.
- Discard ice in ice machines that was produced with water during the water advisory.
- Flush, clean, and sanitize all equipment connected to water lines according to the manufacturers' instructions. This includes but is not limited to beverage-dispensing machines, ice machines, glass washers, dishwashers, spray misters, filters, coffee/tea urns, etc.
 - Contact beverage distributor for post-mix machine cleaning instructions.
- Run the empty dishwasher through the wash-rinse-sanitize cycle at least three times to flush the water lines and assure that the dishwasher is cleaned and sanitized inside before washing dishes and utensils in it.
 - Consult manufacturer instructions or contact product representative if further instructions are needed.
 - For chemical sanitizing machines, use approved test kit to ensure appropriate sanitizer strength has been reached.
 - For high temperature machines, the hot water temperature must reach 180°F.

WATER ADVISORY: WHAT TO DO FOLLOWING!

- After cleaning and sanitizing equipment, use dish washer to wash and sanitize any dirty dishes remaining since closure.
- Run water softeners through a generation cycle.
- Flush drinking fountains by running water continuously for at least five minutes.
- After completing the above procedures, notify your health inspector before resuming food operations.

FLOODING



After a flood, the water supply may be contaminated, and this can affect the health of persons living or working in the affected areas.



All flood water should be considered contaminated! Food establishments must not re-open until safe water service is restored and the local health department approves re-opening.



ALL PROCEDURES MUST BE COMPLETED WITH POTABLE WATER (water that is safe to drink). **POTABLE WATER MUST ALSO BE USED FOR HAND HYGIENE.**

FLOODING

- **First CHECK:**
 - Safety of structure (follow instructions on any warning sign placed by the building department).
 - Safety and availability of electrical, natural gas, and power supplies.
 - Potable water (water that is safe to drink) supply and sewer system.
 - For presence of rodents, snakes, or insects.
 - With insurance company and/or licensed food salvager for possible recovery of loss.

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- **Then REMOVE and DISCARD:**
 - Food exposed to flood water or debris.
 - Any food that has an unusual odor, color or texture.
 - Potentially hazardous foods at temperatures in the danger zone: between 41°F and 135°F.
 - Perishable foods (including meat, milk, poultry, fish, eggs and leftovers) that have been above 41°F for more than 4 hours due to an electrical outage.
 - Canned foods contaminated by flood or wastewater. You cannot ensure that all contaminants can be removed by washing and sanitizing.
 - Food containers with screw caps, snap-lids, crimped caps (soda pop bottles), twist caps, caps that snap-open and home-canned foods that have been contaminated by the flood or wastewater.
 - Water and ice in icemakers, coffee makers and soda pop dispensers.
 - Water filters, purifiers, and beverage cartridges attached to equipment — replace with new filters after the cleanup and before beginning operation (this includes coffee makers, ice machines, carbonated beverage machines, etc.).
 - Damaged building items that are contaminated or porous and cannot be cleaned.
 - Frozen food that contains ice crystals and is 41°F or below can be refrozen or cooked unless contaminated by flood or wastewater.

FLOODING

FLOODING

- **Then FLUSH and CLEAR:**
 - All water lines and equipment connected to the main water supply for at least five minutes (this includes all sink faucets – both hot and cold water, drink dispensers, ice makers, drinking fountains, hose bibs, etc.).
 - Any blockage of floor sinks and drains.
 - Equipment drain lines (flush from the interior of the equipment).

FLOODING

- **Then CLEAN and SANITIZE (wear rubber boots, gloves, goggles, coveralls and appropriate respiratory protection):**All sinks before using them.
- Food contact surfaces, workstations and dining tables.
- Run the empty dishwasher through the wash-rinse-sanitize cycle at least three times before washing dishes and utensils in it.
 - Consult manufacturer instructions or contact the product representative if further instructions are needed.
 - For chemical sanitizing machines, use approved test kit to ensure appropriate sanitizer strength has been reached.
 - For high temperature machines, the hot water temperature must reach 180°F.

FLOODING

- After completing above step, use the dishwasher to wash and sanitize utensils, dishes, silverware and glassware.
- Exterior surfaces of equipment and furniture.
- Interior surfaces of equipment such as refrigerators, sinks, trash containers, etc.
- All floors, sinks and walls.
- Run water softeners through a generation cycle.
- Contact your service technician for the proper flushing and sanitizing of equipment such as dishwashers, water softeners, beverage dispensers and ice machines.

FLOODING

- **Finally, VERIFY:**
 - Toilets and hand washing stations with soap and paper towels are available.
 - Refrigeration and/or freezer units are capable of maintaining food temperatures at or below 41°F.
 - Hot holding units are capable of maintain food temperatures at or above 135°F.
 - Damaged food has been removed from sale.
 - All food is protected from contamination.
 - Rodent and insect infestations do not exist.



The top half of the image features a close-up, slightly blurred view of teal-colored water with gentle ripples and reflections. The bottom half is a solid, dark teal gradient.

RISING ABOVE: FLOOD RESPONSE STRATEGIES FOR FOOD
SERVICE ESTABLISHMENTS ACROSS 11 COUNTIES

October 10, 2024

Agenda



Discuss essential skills for flood response in food service establishments.

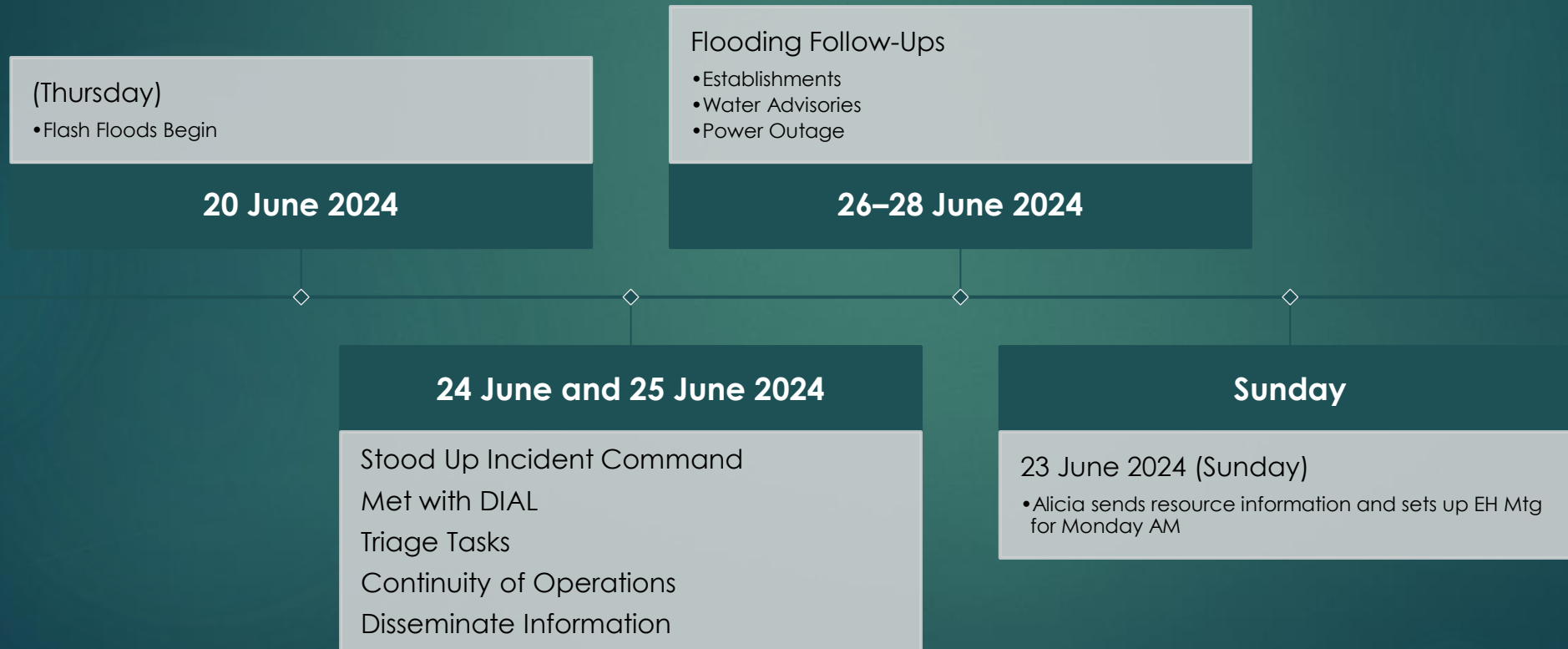


Provide new IT ideas for improved communication and coordination.



Review lessons learned from past flood events to enhance future preparedness and response efforts.

Timeline of Events



Incident Command

The **Incident Command System (ICS)** is a standardized approach used to manage emergencies or large events. It helps organize resources, personnel, and communication, making the response more efficient.

Flexibility: The system can expand or shrink depending on the size of the incident, whether it's a small local event or a large disaster.

Structure: ICS organizes everyone into specific roles. There is a clear chain of command, so everyone knows who they report to and what their responsibilities are.

Roles: There are five main parts:

- **Incident Commander:** The person in charge of the overall response.
- **Operations:** Manages the "boots on the ground" who are responding to the incident.
- **Planning:** Gathers information, tracks resources, and makes plans for what's next.
- **Logistics:** Provides all the necessary supplies, equipment, and support.
- **Finance/Administration:** Handles costs, contracts, and any financial aspects.

Incident Command

IC - Kevin Grieme

Planning Chief – Michelle Lewis

Operations Chief – Ivy Bremer

PIO – Angela Drent

Logistics – Alicia Sanders

Financial – Deb Lemmon

Continuity of Operations

Ceased all routine inspections

Ceased all pool, tanning, tattoo inspections

Limited well and septic inspections, by emergency only and scheduled morning and afternoon site visits

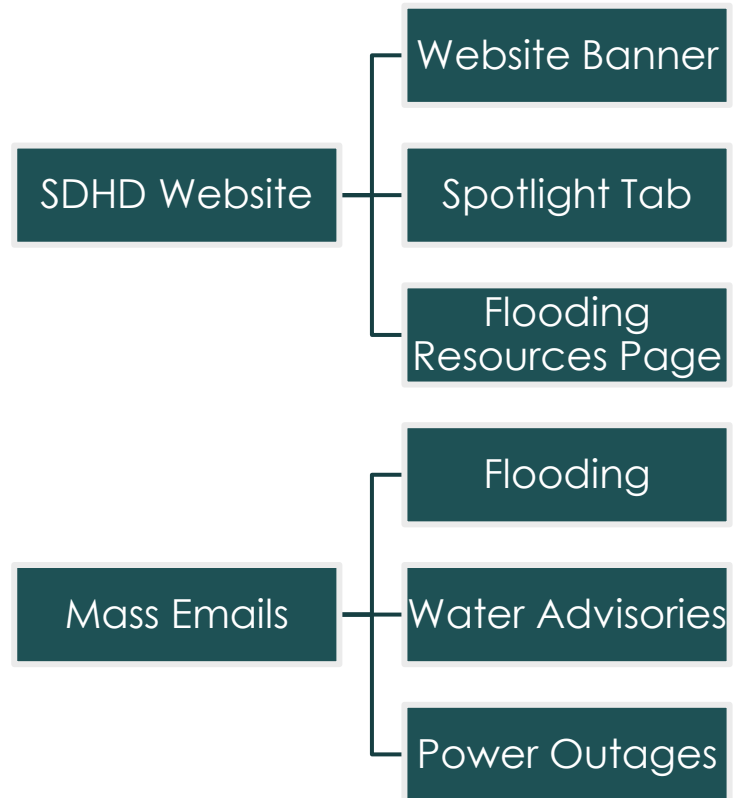
Followed all policy and procedures for complaints and high-risk inspections

Followed all policy and procedures for lead inspections

Intern completed arbovirus collection and water samples

Ceased all private well water samples

Disseminate Information



Triage Tasks

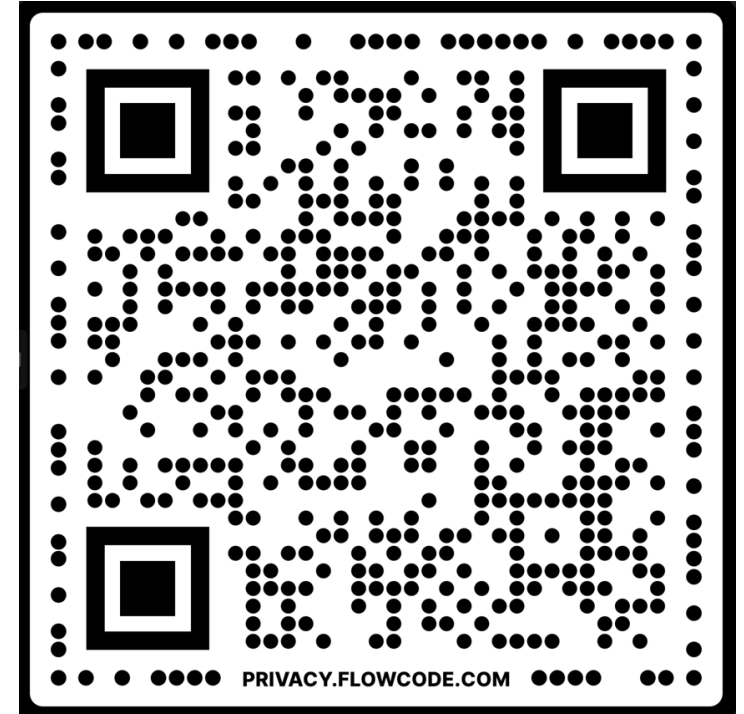
- Focus on directly affected areas
 - High priority (hospitals, assisted living, etc.)
 - Operating or requesting re-opening
- Set up triage call system with our front staff office to obtain information
 - Created phone script for staff
 - Encouraged to read all resources online and before requesting phone calls
 - Shared spreadsheet to document all information obtained by EH and support staff (share drive)

Useful Resources

- ▶ County Sanitarians
- ▶ Zoning Coordinators
- ▶ City Clerks
- ▶ EMA's
- ▶ DNR
 - ▶ LIVE GOOGLE ACCESS

Lessons Learned

- ▶ Well and septic flood updates: water sampling
- ▶ Mass feedings and food safety
- ▶ Water advisory map DNR or water operator
- ▶ Language requests
- ▶ SDHD email instead of personal email
- ▶ Food program mapping
- ▶ Water usage RO Systems
- ▶ Extra slip to request updated contact information
 - ▶ What is the best way to contact you?



Resources

- ▶ Guidance for Food Establishments before, during and after a Water Advisory or Flood
 - ▶ <https://www.siouxlanddistricthealth.org/home/showpublisheddocument/1189/638550850922230000>
- ▶ Discard/Salvage Protocol
 - ▶ <https://www.siouxlanddistricthealth.org/home/showpublisheddocument/430/637775721887030000>
- ▶ Food Emergency Pocketbook
 - ▶ <https://www.siouxlanddistricthealth.org/home/showpublisheddocument/428/637775721880800000>

Thank you

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