



NORTHWEST IOWA FOOD SAFETY TASKFORCE

JUNE 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>
- 2023 WanaBana USA is voluntarily recalling all lots of WanaBana Apple Cinnamon Fruit Purée pouches due to reports of elevated levels of lead found in certain units of the product.
- WanaBana Apple Cinnamon Fruit Purée Pouches were distributed nationwide through online and retail stores. The affected product information is WanaBana Apple Cinnamon Fruit Puree in 3-pack pouches of 2.5 oz.
- Audit Check @ Dollar Tree

HOW TO GAIN LONG TERM CORRECTIVE ACTION

- Active Managerial Control
 - Regulatory inspections are very infrequent
- Your Duties as the Person in Charge
 - Staff training
 - Oversight, Monitoring & Corrective Action
 - You become the inspector!!!!
 - Remember that Food Service Daily Inspection Guide!!
 - <https://www.siouxlanddistricthealth.org/services/environmental-health/food-safety-task-force>

Daily Self Inspection

Recommended that all types of staff initiate mock inspection. (General Manager, Manager, line cook, etc.)

Employee Hygiene

- Employees appear healthy; no observations of ill employees.
- Employees wear hairnets, and male employees cover facial hair.
- Eating and smoking are limited to designated areas away from food prep areas.
- Employees wash their hands after sneezing, coughing, blowing their nose, or using the restroom.
- Cuts and bandages are covered when handling food.
- Employees wash their hands after working with raw food, handling money, or switching between stations. Employees wash their hands regularly using proper hand-washing techniques.
- Employees wear clean clothes and proper, closed-toed shoes.

Correction Action:

Food Storage

- Food is kept at least 6" off the ground.
- Chemicals and food are separated.
- Food is stored in a clean, dry location that is not exposed to contamination.
- Containers are labeled with the food name.

Correction Action:

Freezer and Refrigerator Maintenance:

- Thermometer is easily visible.
- Food is stored at least 6" off the ground in walk-in refrigerators.
- Refrigeration temperature is 41° or below.
- Refrigerators and freezers are clean.
- Food is stored covered.
- All food items are correctly labeled and dated.

Correction Action:

Daily Self Inspection

Food Preparation

- Food is protected from cross-contamination.
- Frozen food is thawed properly in a refrigerator or under running water.
- Staff uses gloves, clean hands, or utensils when handling food.
- Food is heated to the correct temperature to remove all bacteria before being placed in the hot holding area.
- Tasting utensils are not used more than once before being cleaned.

Correction Action:

Sanitization

- Washing station is organized into three sections for washing, rinsing, and sanitizing.
- Equipment is clean to sight and touch. Utensils are covered to protect them from dust and contaminants when stored. Food preparation area, shelving, and cabinets are all clean to sight and touch.
- Small equipment and utensils are cleaned between uses.
- Water temperature is heated to the correct temperature for sanitizing.
- The sanitizer is mixed to the correct concentration.
- Utensils are allowed to air dry after washing.

Correction Action:

Refuse and Garbage Disposal

- Garbage and refuse is properly disposed of.
- Outside receptacles have lids or covers.
- Garbage and recycling bins are emptied when full.
- The area around the dumpster is clean and free of pests.
- Garbage bins are cleaned regularly to prevent pests.
- The lid of the dumpster is shut.

Correction Action:

LET'S THINK ABOUT IT

- Common Scenarios in establishments
 - Ware washing
 - Handling of Foods
 - Cold Holding
 - Storage of Foods

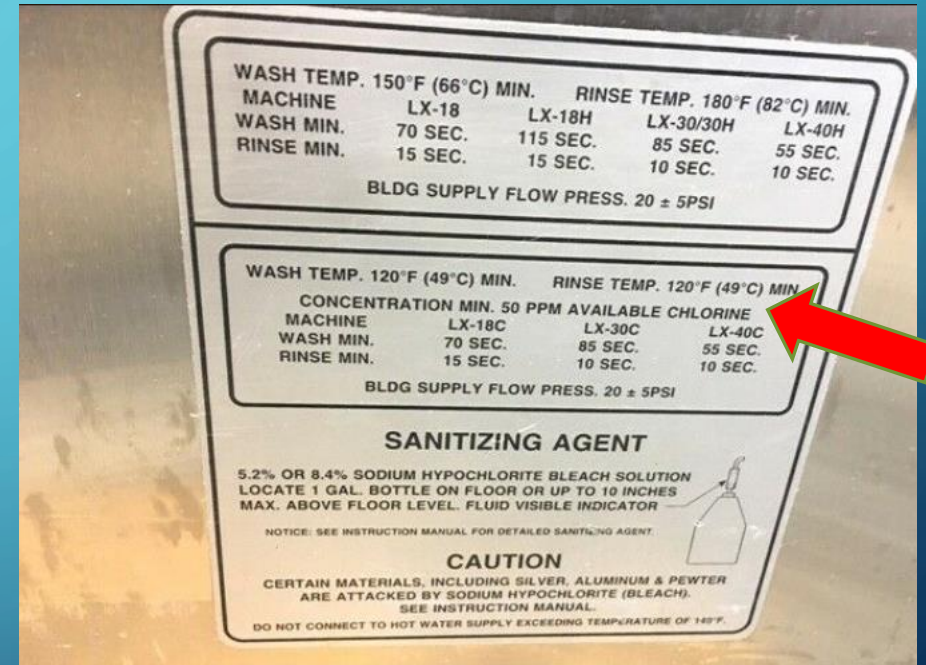
WARE WASHING



You have a mechanical dish machine

IS IT WORKING PROPERLY?

- What kind of dish machine do you have?
- Chemical Dish Machine (50-100 ppm)
- Now, that we know it's a chemical dish machine....
- Have you been trained on how to test it?
- How often do you test it?
- What happens if it isn't at the correct concentration?



IS IT WORKING PROPERLY?

- Test strip measured at a concentration of 0 PPM

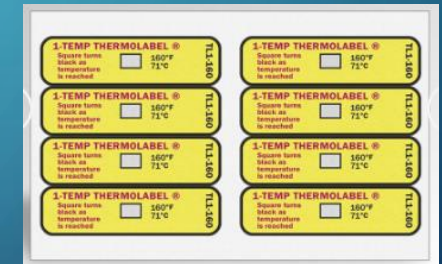


PROBLEM SOLVING/CORRECTIVE ACTION

- Have you run it today?
- Is the sanitizer bucket empty?
- Have you primed it?
 - Were you able to observe the chemical dispense into the dish basin?
- Who services your machine?
- Can we continue to wash and sanitize in the dish machine?
 - We can wash, but will need to set up manual ware washing for sanitizing step

PROBLEM SOLVING/CORRECTIVE ACTION

- What would you do differently with a high temp dish machine?
- Check gauges for a rinse temp of 180 degrees
- Use irreversible high temp measuring device
 - Thermolabel, t-strips, dish plate
- Check regularly and when you may suspect a concern
- Dishes are not hot to the touch when removing
- Gauge does not reach 180 degrees



FOOD HANDLING

- You observe staff cut raw peppers with bare hand
- What do you do?



FOOD HANDLING

- They are also cutting chicken on the same cutting board
- Is this a violation?



FOOD HANDLING

- Turns out the pepper is being cut for kabobs
- In this instance.... No, it's not a violation



FOOD HANDLING



- What happens if the pepper is being cut up for a relish tray?
- What do you do with the food?
- Because there is cross contamination of raw chicken and a ready to eat vegetable...
- Try to reuse for another recipe that gets cooked
- Discard and discuss with staff about the importance of proper personal hygiene
- Have them wash hands, put on new gloves and start over

COLD HOLDING

- Thermometer reads 53 degrees
- Is this okay?



LETS THINK THIS THROUGH

- Have you had issues with the cooler?
- Do we need to discard?
- When was it prepared?
- Nothing has been prepared today
- In the event that you **know** it was prepared today or within the last few hours....
- You may be able to salvage the food, if you can cool it to 41 degrees in under 4 hours from the time of finished preparation
- However; if we do not know how long it has been out of temperature... time to discard



LETS THINK THIS THROUGH

- What should be discarded?
- Cantaloupe, meatballs, eggs, raw beef, turkey
- Should we put other time/temperature control foods back in the cooler?
- Move to alternate cooler or use time as a public health control
 - View your Northwest Iowa Food Safety Taskforce Newsletter for more information about time as a public health control!



ARE THERE ANY OTHER VIOLATIONS?

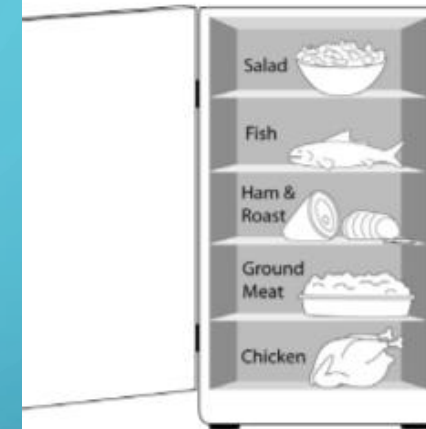
- Cross Contamination during storage
- Raw beef stored above raw peppers
- How can we fix this?



CROSS CONTAMINATION

- How should our storage look?
- Highest cook temperature should be stored on the bottom

PROPER REFRIGERATOR STORAGE



	Cooking Temp.
Ready to eat items	
Fish	145°F
Beef/Pork Roasts	145°F
Ground meat	155°F
Poultry	165°F

Remember this.....The higher the cooking temperature of the food, the lower it should be stored on the shelves.

Store raw meat, poultry, and fish separately from cooked and ready-to-eat foods whenever possible to prevent cross-contamination. If not possible, always store prepared or ready-to-eat foods above raw meat, poultry, and fish in refrigerators.

LONG TERM CORRECTIVE ACTION

- How can **WE** all work together to make change?

THANK YOU

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