



NORTHWEST IOWA FOOD SAFETY TASKFORCE

WOODBURY COUNTY ISU EXTENSION

JANUARY 25, 2018

CHECKLIST

- FOOD SERVICE ESTABLISHMENT
- RETAIL ESTABLISHMENT
- MOBILE FOOD UNIT
- PUSHCART
- TEMPORARY FOOD STAND
- HOME BAKERY
- FARMER'S MARKET
- <http://www.siouxlanddistricthealth.org/forms.html>

Basic Requirements for a Food Establishment

1. Submit floor plans and anticipated menu to the Siouxland District Health Department for review and approval at least 30 days in advance.
2. Complete and submit the application and fee for a food establishment license to the Siouxland District Health Department.
3. Pre-operational inspection and approval is required before opening for business.
4. All food items must be obtained from a licensed or approved source.
5. All equipment must be properly constructed, located, and installed, and must be easily cleanable.
6. All cooling units/refrigerators used in the facility must be capable of maintaining 41°F or below.
7. Proper and approved equipment for cooking, storing, displaying, and serving hot foods.
8. Adequate lighting with shielded fixtures in food preparation, dishwashing, service and storage areas.
9. Bars and taverns need a three-compartment glasswashing sink, hot and cold running water, and a drainboard.
10. Kitchen areas must have a three-compartment warewashing sink or a properly equipped automatic dishwasher of an approved commercial type with either a booster heater or chemical rinse.
11. Handwashing sink with mixing faucet and hot and cold running water is required in food preparation areas and behind each bar area.
12. Utility/mop sink for mop and waste water equipped with hot and cold running water. A dual-use mop/hand sink is not allowed.
13. Restrooms: required number, properly located and equipped, power vented and with self-closing doors is required.
14. Approved light-colored walls and ceilings with smooth, easily cleanable surfaces in the food preparation areas.
15. Approved floor coverings: no carpet in the kitchen, food prep areas, behind bars, or in the restrooms.
16. Self-service operations must be provided with proper sneeze guards over the serving lines and all ice bins must be covered to prevent contamination.
17. All outer openings must be protected (screens) and all doors tightly closing (insect and rodent proof).
18. Outside garbage and storage areas must be properly located, equipped, and maintained.
19. Outside premises must be properly maintained at all times (no weeds, junk, litter, etc...).
20. Proper storage area for all toxic items (cleaning and caustic items, insecticides, rodenticides, etc...).
21. Provide proper storage area for personal clothing, belongings, medicines, etc...
22. Provide proper storage area for maintenance and cleaning equipment (mops, brooms, mop bucket, etc...).
23. Provide storage facilities for clean and soiled linens, etc...
24. Comply with all building, electrical, and plumbing codes (air gaps, traps, vacuum breakers, etc...).
25. Provide accurate, conspicuously located thermometers in all refrigerated units.
26. Provide an adequate ventilation and exhaust system (hoods, canopies, make-up air, etc...).
27. Provide proper sanitizers and test strips for three-compartment sinks.
28. Provide proper sanitizer and container for storage of wiping cloths in use.
29. Provide proper dispensers for soda/pop machines. Correctly installed and maintained.
30. Food establishments shall be separated from any living or sleeping quarters by complete partitioning and solid, self-closing doors.
31. Each time a licensed operation changes ownership, the establishment must be brought into compliance with current regulations.
32. All licensed facilities must comply with State and Local Fire and Building Code regulations. If you have any questions, feel free to contact their office at 515-281-5821.

Siouxland District Health Department – Environmental Health Division
1014 Nebraska Street, Sioux City, IA 51105 712-279-6119

Inspection Guide
Mobile Food Unit/Pushcarts
6/24/10

Mobile Units

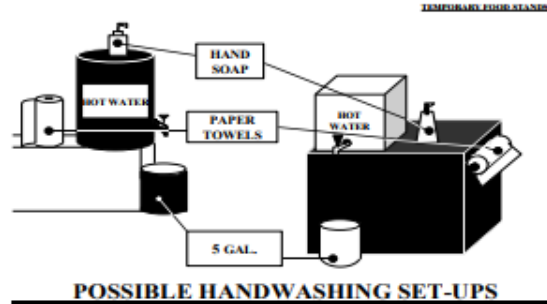
"Mobile food unit" means a food establishment that is self-contained, with the exception of grills and smokers, and readily movable, which either operates up to three consecutive days at one location or returns to a home base of operation at the end of each day

- Physical Facilities for mobile units shall meet code requirements for floors, walls, and ceilings. This includes protection of outer openings.
- Unit must be self contained aside from Grills or Smokers. All equipment including dry, freezer, and refrigerated storage shall be on one unit.
- Water supply (if required) hot/cold shall be adequate for operation.
- Water pressure hot/cold shall be adequate for operation. Gravity feed systems are not excluded.
- Sinks (if required) shall meet code requirements for depth and fixtures.
- If clean in place is allowed then items to be cleaned shall be limited and process shall be demonstrated to be adequate.
- A water supply tank or a connection to an approved water supply with backflow protection could be approved. In the case of a connection to a water supply, being connected would be a limitation of the license and should be outlined on the report.
- Refrigeration (if required) shall be mechanical.
- Hot holding (if required) shall be done by mechanical means.
- A home base of operation needs to be adequate. Free of gross insanitary conditions. If water is supplied from home base then supply shall be public or tested of private. Waste water shall be disposed of by law. Any storage or handling of food at a home base would require a license.
- Restrooms: In the case of a temporary event the mass gathering criteria (IAC Chapter 19) can apply which would allow the use of port-a-potties. In the event of a mobile unit setting up at a fixed location a plumbed restroom shall be required. An agreement with a neighboring business would be acceptable.
- Enforcement: Mobile food units that are clearly operating outside the approved limitations of the license can and should purchase a Temporary Food License. This would include a unit that has inadequate refrigeration and must use coolers to provide adequate temperatures. This would also include an inadequate water supply. This would also include an operation that is preparing or serving food outside the enclosed unit with the exception of cookers and smokers.
- Enforcement: For units that have been approved outside the guidelines, code violations must be marked out on the annual report and attempt to gain compliance. If the establishment disputes the violations they may apply for a waiver.
- Pre opening inspections shall include a menu and any limitations of the unit (refrigeration, water supply).

Pushcarts

"Pushcart" means a non-self-propelled vehicle food establishment limited to serving nonpotentially hazardous foods or commissary-wrapped foods maintained at proper temperatures, or precooked foods that require limited assembly such as frankfurters.

- Pushcarts are exempt from floors, walls, and ceilings requirements. Overhead protection may be required by environmental factors. The food shall be protected.
- The unit shall be self contained. One piece. All equipment shall be enclosed within the unit or mounted to the unit. Unit shall be readily moveable.
- Water supply hot/cold (if required) shall be adequate for the operation. A general rule of thumb for a supply would be 2 gallons as defined in the temporary rules. A tank or an on demand system could be used for hot water.
- Water pressure hot /cold (if required) shall be adequate for the operation. Gravity fed systems are not excluded.
- Sinks (if required) shall meet code requirements for depth and fixtures.
- If clean in place is allowed then items to be cleaned shall be limited and process shall be demonstrated to be adequate.
- Cold holding (if required) shall be adequate. Non mechanical means of temperature control may be approved if items to be held are limited, time products are held is limited, adequate temperatures are maintained and unit remains self contained. This shall be evaluated at the time of pre opening and menu and scope on the operation including limitations shall be documented on the report.
- Hot holding (if required) shall be done by mechanical means. Steam tables may be used to reheat commercially processed foods if 135 can be achieved within 2 hours.
- A home base of operation needs to be adequate and shall include overhead protection. Free of gross insanitary conditions. If water is supplied from home base then supply shall be public or tested of private. Waste water shall be disposed of by law. Any storage or handling of food at a home base would require a license.
- Pushcarts are exempt from restroom requirements.
- Enforcement: Push carts that are clearly operating outside the approved limitations of the license can and should purchase a Temporary Food License. This would include a unit that has inadequate refrigeration or cold holding capacity. This would also include an inadequate water supply hot/cold.
- Enforcement: For units that have been approved outside the guidelines, code violations must be marked out on the annual report and attempt to gain compliance. If the establishment disputes the violations they may apply for a waiver.
- Pre opening inspections shall include a menu and any limitations of the unit (refrigeration/cold holding, water supply).



HANDWASHING STATION REQUIREMENTS

1. An accessible and functional handwashing facility with hot water shall be provided within any food stand in which unpackaged food or beverages are handled. This can include everything from dispensing ice for drinks, pouring beverages, and preparing food. If only pre-packaged food products are sold, handwashing facilities are not required, i.e., canned pop, bottled beverages, boxed candy, pre-packaged snack foods.
2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or for dumping of liquid waste.
3. All foods, equipment, and utensils shall be protected from splashing and spillage caused by handwashing.
4. Disposable paper towels and soap shall be provided at each handwashing facility.
5. An easily-accessible waste basket shall be provided for disposal of used paper towels.
6. Any one of the following set-ups can be used as a handwashing facility:
 - Portable commercial hand sinks that produce water flow within 10 seconds of activating a hand pump or opening a dispensing valve.
 - A minimum of 2-5 gallons of potable water will be maintained in a container capable of dispensing water through a spigot or valve. The valve shall allow a constant flow of water when opened without having to continually hold it open or press a button. The waste water shall be collected in a basin to be disposed of in a sanitary sewer.
 - A fully plumbed sink if available within the food stand.
7. An accessible and functioning hand sink will accompany any toilet utilized by food handlers. Soap and disposable towels shall be provided.
8. Handwashing facilities shall be monitored regularly for adequate soap, towels, and water.

HANDWASHING STATIONS AND SANITIZER BUCKETS WITH WIPING CLOTHS MUST BE SET UP AND USED PRIOR TO ANY FOOD HANDLING, PREPARATION, OR SALES.

Temporary Food Stand Permitting and General Information

What is a "temporary food stand"?

A temporary food stand is a food establishment that operates in one location for a period of no more than 14 consecutive days in conjunction with a single event or celebration. An "event or celebration" is a significant occurrence; such as a fair, carnival, or festival; sponsored by a civic, business, educational, government, community, or veteran's organization.

When is a license required to operate a food stand in Iowa?

- When handling or selling unpackaged food or beverages such as tacos, burgers, bbq, cut watermelon, fountain pop, etc...
- When providing commercially prepackaged food or beverages that require temperature control for safety such as ice cream treats, milk, yogurt, prepackaged sandwiches, etc...

What can be sold without a license?

- Commercially prepared prepackaged foods and beverages that do not require temperature control for safety such as bottled soda, packaged candy, packaged chips, wrapped granola bars, etc...
- Whole, uncut fruits and vegetables

Who must be licensed?

- For profit organizations and individuals
- Non-profit organizations that do not meet the exemption requirements
- Iowa licensed Mobile Food Units that operate more than three consecutive days at an event
- Iowa licensed food establishments that operate away from their own licensed premises

Non-profit license exemptions:

- Non-profit organizations are exempt from licensing if they sell food only one day per week, not on two consecutive days, from their own premises.
- There are two additional exemptions for non-profit organizations:
 - Twice per calendar year—may serve to the public up to three consecutive days from their own premises
 - Twice per year, the non-profit can use the premises of another non-profit organization to serve food for one day (Property owned by a city, county, or state entity such as streets and most parks are not considered non-profit premises)

Siouxland District Health Department issues Temporary Food Stand licenses for the Iowa counties of Woodbury, Plymouth, Sioux, Lyon, Osceola, O'Brien, Cherokee, Clay, Dickinson, Emmet, and Palo Alto. It is recommended that license applications are received in our office at least one week prior to the event. Applications received less than three business days before an event may not be reviewed and a license not issued. Applications are available to print on our website at www.siouxlanddistricthealth.org, or you can contact our office. Licenses must be displayed in the stand for the duration of the event.



**Siouxland District Health Department
1014 Nebraska Street
Sioux City, Iowa 51105**

**712-279-6119
800-587-3005**

www.siouxlanddistricthealth.org

LICENSE FEE—\$33.50

1. FOOD SUPPLIES

All food supplies shall be obtained from a licensed commercial manufacturer or an approved source. All meat and poultry products must be either USDA or Iowa Department of Agriculture inspected products. Be prepared to show documentation of the source of any meats used at the stand, such as receipts, boxes, or labels. The use of canned foods that are not prepared in a licensed food processing establishment is prohibited. All fruits and vegetables must be washed before being used or sold. All foods shall be prepared in a licensed kitchen or on-site at the stand, with the exception of the non-profit exemption stated below. Foods must be kept protected from contamination and maintained at proper temperatures during transport.

Non-profit organizations that operate a licensed temporary food stand may sell non-potentially hazardous foods such as cookies, cakes, and fruit pies that have been prepared in a private home or unlicensed kitchen.

NON-APPROVED FOODS WILL BE PLACED ON HOLD AND NOT PERMITTED TO BE SOLD. THIS INCLUDES MEATS LABELED "NOT FOR SALE" AND FOODS PREPARED IN AN UNLICENSED HOME KITCHEN.

2. PERSON IN CHARGE

There must be a designated person in charge present at the food stand during all hours of operation. All employees, including volunteers, shall be under the direction of the designated person in charge. The person in charge shall ensure that all food handlers are washing their hands, not handling ready-to-eat food with their bare hands, are cooking and holding foods at the proper temperatures, mixing sanitizer to the proper concentration, and following the other Temporary Food Stand Requirements. Every employee and volunteer must sign a logbook with their name, address, telephone number, and the date and hours worked. This logbook must be maintained by the person in charge for 30 days.

3. PERSONNEL

All food handlers shall be free of contagious or communicable diseases, vomiting and diarrhea, open sores, or infected wounds. If a worker has a cut or sore of any kind on his or her hand, it shall be covered with a bandage and a disposable glove. Employees shall keep their hands and exposed parts of their arms clean, wear clean clothes, and must keep their hair properly restrained. Tobacco use of any kind is not permitted inside the stand or while attending grills outside the stand. Personal belongings shall be stored in a designated place adequately separated from food, food contact surfaces, and dishwashing areas. Any individuals who are not working should be kept out of the stand.

4. HANDWASHING

Hands must be washed at the designated handwashing station as frequently as necessary to maintain good sanitation and always before beginning work and after going to the restroom, eating, taking breaks, handling garbage, handling raw meat, handling cell phones, or using tobacco products. Convenient and adequate handwashing facilities as described on the back page shall be provided in each stand. Hand sanitizers or wipes do not replace the need for hand washing.

5. FOOD PREPARATION AND HANDLING

Bare hand contact with ready-to-eat food is strictly prohibited. Workers shall use one of the following methods when handling ready-to-eat food: disposable gloves, utensils, deli tissues, tongs, or other dispensing equipment. Hands must be washed before putting on gloves. Gloves can become contaminated and shall only be used for food preparation, and gloves must be changed when they come into contact with non-food items, or when changing tasks. Food must be thawed, reheated, and cooled using procedures approved in the Food Code.

6. COOKING TEMPERATURES

Minimum cooking temperatures for meat and poultry products and reheating shall be:

Poultry and ground poultry	165°F or higher
Stuffed meats and stuffing	165°F or higher
All other ground meats	155°F or higher
Whole pork, lamb, and fish	145°F or higher
Beef steaks and roasts	145°F or higher
Reheated or microwaved items	165°F or higher

If raw or undercooked animal foods such as meat, eggs, or fish are served, a consumer advisory as required by the Food Code must be conspicuously posted or included in the menu. The intent of the consumer advisory is to assure that all consumers are aware of items that are undercooked, and of the increased health risk to vulnerable populations of eating raw or undercooked animal foods.

7. HOT AND COLD STORAGE TEMPERATURES

All potentially hazardous foods shall be refrigerated at 41°F or below or held at 135°F or higher. Refrigeration units must be turned on in advance so the proper temperature is reached before food is placed inside. An insulated, hard-sided cooler with sufficient ice may be approved for storage of less hazardous foods or for events of short duration only if they are capable of keeping the food at 41°F or below. Hot food storage units shall be used to keep potentially hazardous food at 135°F or above. Sterno cans are allowed for hot holding only if adequate temperatures can be maintained throughout the product. Hot held foods that are not used by the end of the day shall be discarded.

Potentially hazardous foods are those that require temperature control to limit the growth of bacteria. Examples include animal foods such as meat, dairy and eggs; garlic and oil mixtures, raw sprouts, cut melons, fish, cooked vegetables, refried beans, cooked pasta and rice, cut tomatoes and salad greens, and potato salad.

8. THERMOMETERS

All cold storage units must be equipped with an accurate, easily-visible thermometer so that the air temperature can be monitored. An accurate metal stem food thermometer must be provided to check internal cooking temperatures and the internal temperature of foods being held hot or cold.

9. FOOD AND FOOD CONTACT ITEM STORAGE

All food supplies and food contact items shall be stored at least six inches off of the ground, and shall be properly covered to protect from dust, rain or other contamination. Potentially hazardous foods must meet temperature requirements as previously stated. Store raw foods such as meat and poultry separate from or below ready-to-eat-foods.

10. FOOD AND CONDIMENT DISPLAY

All foods on display shall be covered or individually packaged and meet appropriate temperature requirements. All food must be protected from customer handling, coughing or sneezing, and other contamination by wrapping, sneeze guards, or other effective means. The public is not allowed to serve itself from opened containers of food. Sugar, ketchup, mustard and other condiments must be individually packaged or dispensed from closed squeeze, pour, or pump type dispensers.

11. ICE

Ice shall be from an approved source. Food not sealed in packaging shall not be stored in contact with water or ice. Packaged food, canned and bottled beverages may be stored in drained ice bins. Ice that has previously been used for cooling may not be reused in beverages. Beverage ice shall be stored in the bag in which it was purchased or in clean, properly constructed ice storage units which are easily cleanable and kept drained. Ice shall be dispensed with scoops, tongs, or other utensils with a handle, not with hands or drink cups. Scoop or tong handles shall not come in contact with ice.

12. WATER SUPPLY AND STORAGE

An adequate supply of clean water from an approved source must be provided for food preparation, utensil and equipment washing, wiping cloths, and hand washing. Water storage units and hoses must be made from food grade material and used only for potable water. Do not use containers that previously held toxic items. Water supply systems, including hoses, shall be protected against backflow or contamination.

13. EQUIPMENT AND UTENSILS

All food preparation and contact surfaces must be of a safe design with durable, smooth, and easily-cleanable surfaces. Use disposable single-service plates, cups and utensils. All equipment and utensils must be maintained in a sanitary manner. Food contact utensils must be washed, rinsed, and sanitized, or changed out with clean utensils a minimum of every four hours, between working with raw and ready-to-eat products, if they are dropped on the ground, or become otherwise contaminated. If dishwashing is done on-site, an adequate supply of hot water and a minimum of three basins large enough for complete immersion of the utensils are required to wash, rinse, and sanitize utensils or food contact equipment.

14. SANITIZERS AND WIPING CLOTHS

Chlorine bleach or another approved sanitizer shall be provided for sanitization following dishwashing and for use with wiping cloths. Sanitizing solutions shall be of an appropriate concentration, such as a solution of approximately 1/2 to 3/4 of a teaspoon of ultra bleach per gallon of water (100 ppm). If using chlorine bleach, only the unscented type is acceptable. An appropriate test kit shall be provided to check the concentration of the sanitizer used. Wiping cloths shall be provided for wiping counters, tables, prep areas, and other food contact surfaces. Cloths shall be stored in a clean 100 ppm chlorine sanitizer solution or equivalent between uses. Sanitizing solution shall be changed as needed to maintain the solution in a clean condition.

15. WASTE WATER AND GARBAGE DISPOSAL

Waste water must be disposed of in an approved manner. Connect to an approved sewage collection system when available. Do not dump wastewater containers onto the ground or street. Do not dump grease into a storm sewer. Water or melting ice shall not create a wet or muddy area around the stand. An adequate number of trash containers shall be provided both inside and outside each stand, and shall be emptied often to prevent flies, odors, and other nuisances.

16. STAND CONSTRUCTION

Stands shall be constructed to protect food and shall include overhead shelter. All cooking and serving areas shall be adequately protected from contamination. If necessary, side screening shall be provided to protect from insects, dust, and weather. If required, floors shall be constructed of tight wood, asphalt, rubber or plastic matting to control dust, mud, and insects. Adequate lighting shall be provided, and lights above exposed food preparation areas shall be shielded or shatterproof. Grill and barbecue areas shall be roped off or otherwise protected from the public.

17. STORAGE OF CHEMICALS AND CLEANERS

Label all chemicals and cleaners clearly. Store these items separate from and below food and food contact surfaces to prevent them from contaminating food.

18. CONTROLLING INSECTS

Adequate insect control must be provided. Use pesticides approved for use in food establishments and always follow the manufacturer's instructions. Household insecticides are not approved for use in food stands. Screening is also a good method to control insects.

HOME BAKERY LICENSE APPLICATION

Siouxland District Health Department
1014 Nebraska Street
Sioux City, IA 51105
712-279-6119 • 800-587-3005
www.siouxlanddistricthealth.org

Application Date: _____
Anticipated Opening Date: _____
Has ownership changed since last licensed issued?
 Yes No New establishment
If yes, previous owner: _____
Business name: _____
License number (if known): _____

Application for home bakeries located in Woodbury, Plymouth, Sioux, Lyon, Osceola, O'Brien, Cherokee, Clay, Dickinson, Palo Alto, and Emmet counties in Iowa. Note: A new application is required for a change in the business address or ownership.

ESTABLISHMENT INFORMATION		
Name of Business:	Ownership Type:	
Owner Name:	Business Phone Number:	
Cell or Emergency Contact Number:	Business Email Address:	
Business Physical Address:	Suite:	County:
City:	State:	Zip Code:
Person-in-Charge (onsite):	Title of Person-in-Charge:	
Person-in-Charge Phone:	Person-in-Charge Email:	

Mailing address for all correspondence if different than above.

Attention:		Telephone Number:		
Street or Route:	Suite:	City:	State:	Zip Code:

A Home Bakery is a licensed bakery located in a residence. A Home Bakery may prepare refrigerated or unrefrigerated baked goods for sale directly to household consumers for off-premises consumption or to other retail outlets. Baked goods that do not require refrigeration may be sold directly from the residence or at a Farmer's Market without a Home Bakery license. Baked goods are defined as: breads, cakes, doughnuts, pastries, buns, rolls, cookies, biscuits, and pies (except meat pies). Annual gross sales of a home bakery may not exceed \$35,000.

Sales Type: Sales from residence Farmer's Market Internet Mail Order Other (specify) _____
 Other retail locations Restaurants Wholesale

Product Information: Breads Cakes Pastries Buns Rolls Cookies
 Biscuits Pies Refrigerated Items Other _____

Water Source: Public water supply Private well

License Fee \$33.75
(Nonrefundable)

Submit payment and completed application to Siouxland District Health Department
1014 Nebraska Street
Sioux City, IA 51105

Applicant Name (Print): _____ Applicant Signature: _____

Check #	Date Received	Amount Received
Check Name	Penalty Amount	Amount Due

APPLICATION TO OPERATE A FARMER'S MARKET FOOD ESTABLISHMENT

Siouxland District Health Department

1014 Nebraska Street

Sioux City, IA 51105

712-279-6119 • 800-587-3005

Date of Application _____

Anticipated opening date _____

A Farmer's Market Food Establishment License is valid in the County for which it was issued during market times only.

Applications not submitted at least three weekdays before operating may not be reviewed.

Penalties will be assessed if application is not submitted and approval to open has been granted prior to operating.

TYPE OR PRINT IN INK. Enter N/A where requested information does not apply. Leave NO BLANK SPACES.

FOOD ESTABLISHMENT INFORMATION	MARKET INFORMATION
Name of Owner and Business Name:	Market Name:
Mailing Address:	Location:
City/State/Zip Code:	Address:
Contact Information: phone () - cell phone () - email	City:
Type of Organization: <input type="checkbox"/> For Profit <input type="checkbox"/> Charitable – Not for Profit	County the market is located:
Hours of Operation: Set-up/Preparation Time: Service Time:	Market Date(s): Start date End Date Start time End Time Day(s) of the week
On-site (Person-in-Charge) Contact: Name phone () - cell phone () - email	Market Master's Name: cell phone () - email
Secondary on-site (Person-in-Charge) Contact: Name Cell phone () -	Market Location: <input type="checkbox"/> Indoor <input type="checkbox"/> Outdoor* * Event will occur regardless of the weather conditions: <input type="checkbox"/> Yes <input type="checkbox"/> No
	Facility Type: <input type="checkbox"/> Booth <input type="checkbox"/> Mobile Food Establishment <input type="checkbox"/> Permanent Building <input type="checkbox"/> Food Cart

FOOD INFORMATION: LIST ALL FOOD/BEVERAGE PRODUCTS THAT WILL BE PREPARED, SOLD OR GIVEN AWAY			
List menu item(s) (attach list of more space is needed)	Source of food (must provide invoice or receipt at the event)	All preparation done on site (including, cutting, seasoning, marinating, cooking, etc.)	If prepared at another location indicate what preparation will occur**
Example: Cut watermelon	Smithy Farms	Yes /No	
		Yes/No	
		Yes/No	
		Yes/No	
		Yes/No	
		Yes/No	

** FOR FOOD ITEMS THAT WILL BE PREPARED AT ANOTHER LOCATION, PROVIDE THE FOLLOWING INFORMATION	
Food Establishment Name	License #
Address and City	Name of License Holder
Date of Preparation	Phone Number

CHECKLIST

- Siouxland District Health Department
- Fire Code
- Electrical Code
- City ordinances
- Insurance
- Alcoholic Beverages Division
- Tax Information

NEWSLETTER

Northwest Iowa Food Safety Taskforce

January 23, 2018



In this issue:

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

Inspections

During the 4th quarter, ~~Seoul~~ District Health Department completed approximately 300 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.iowafda.com/inspections/inspections/iowa.html>

Check these items off your daily to-do 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 or 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.

4 SIMPLE STEPS TO FOOD SAFETY



How To

Need 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 125° to 70° and within a total of 6 hours from 125° 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.

2013 FDA FOOD CODE

CHAPTER 1

- Packaged: “does not include wrapped or placed in a carry-out container to protect the food during service or delivery to the consumer, by a food employee, upon consumer request.”
- Time/Temperature Control for Safety Food (TCS): Removed “Potentially Hazardous Food”
- Shiga toxin-producing *Escherichia coli* (STEC)



2013 FDA FOOD CODE

CHAPTER 2

2-201: EMPLOYEE HEALTH

- ADDITION OF NONTYPHOIDAL SALMONELLA
- MOVED FROM BIG 5 TO BIG 6
- INCLUDED IN EMPLOYEE HEALTH FORM 1 B

2-301.14 (H) WHEN TO WASH

- CLARIFIES GLOVE USE
- IF YOUR TASK DOES NOT REQUIRE HANDWASHING, THEN HANDWASHING IS NOT REQUIRED DURING A CHANGE OF GLOVES.

2013 FDA FOOD CODE

CHAPTER 3

3-301.11 Preventing Contamination from Hands

- Heat treatment of RTE ingredients and bare hand contact
- Moved from 165° to 145°

3-304.11 Food Contact with Equipment and Utensils

- Clarification that food may contact surfaces of linens and napkins
- Napkins refers to cloth napkins
- Requires laundering between each use

2013 FDA FOOD CODE

CHAPTER 3

3-403.11 Reheating for Hot Holding

- Clarifies that commercially processed TCS foods is a RTE food
- Reheat for hot hold is 135°

3-501.13 Thawing

- Thawing of ROP'd fish
- Concerned of botulism due to vacuum packing; creates conditions for toxin formation
- Follow manufacturer's guidance
- Remove from Packaging

2013 FDA FOOD CODE

CHAPTER 3

3-602.11 Food Labels

- Clarification of what information must be included in the statement of ingredients.
- Shall include subset of ingredients
- i.e. milk chocolate

2013 FDA FOOD CODE

CHAPTER 4

4-302-.13 Temperature Measuring Devices, Manual and Mechanical Warewashing

- Requires the availability of an irreversible registering temperature indicator for high temperature warewashing.
- Plate simulator, Temperature strips

4-602.11 Equipment Food-Contact Surfaces and Utensils

- Limited cleaning exception for surfaces in contact with different raw animal foods or allergens

2013 FDA FOOD CODE

CHAPTER 8

8-304.11 Responsibilities of the Permit Holder

- Public Notification

2013 ANNEX 3

4-101.15 Galvanized Metal, Use Limitation

- Explains health effects from zinc ingestion
- Zinc may leach from food contact surfaces into foods with high water content. Leaching increases with acidic foods.
- Toxic in large quantities.

RESOURCES

Mike Nordos

- Changes to 2013 FDA Food Code