

Common Violations Found During Inspections

The most common violations inspectors have seen throughout the past year are...

1. Floors, walls, and ceilings which are not clean. Routine cleaning of these areas can reduce the potential for pests to want to enter your establishment. Without a meal, there is no reason for the pests to want to stay.

To assist you with routine cleaning, we have provided an example of a cleaning schedule below. If you would like help with a cleaning schedule for your establishment, please contact the Food Protection staff. We will be happy to work with you on a schedule specific to your operation.

	M	T	W	TH	F	S
Floor	X	X	X	X	X	X
Cooler		X	X	X		X
Grill	X		X		X	

2. Maintaining the equipment in your facility. Properly maintained equipment will work more efficiently and save you money. For example, if the walk in freezer always has a large piece of ice coming out of the condenser and it is on food product, the food might have to be thrown away. That is a cost to your business.

3. Out of compliance food temperatures. Keep cold food cold and hot food hot. Remember, cold food needs to be held at 41°F or below and hot food needs to be held at 135°F or above. The only way to know if food is at the right temperature is to use a calibrated thermometer.

4. Improper cooling of cooked potentially hazardous food (TCS) . Per the Ohio Food Code cooked TCS food needs to cool from 135°F to 70°F within two hours and 70°F to 41°F within an additional four hours. There are many ways to cool food this quickly. The options are: and ice bath in the prep sink, ice wand, or in shallow pans without lids in a cooler or freezer. If you are going to put food in a shallow pan in a cooler or freezer, place the product on the top shelf and leave the lid off. There should be more air circulating at the top and the lid off will allow the hot air to escape and allow the cold air to cool the food. Use caution with this method due to the fact that the air temperature may rise in the cooler with the addition of the hot product.



Ice wand in ice bath

Buying or Selling an Existing Operation?

If you are considering buying or selling a food establishment, please be advised that some critical upgrades may be required. Some older facilities formerly approved under older versions of the Food Code may not meet the current Code requirements for facility layout and design. This may entail upgrading equipment, floor, wall, ceiling finishes, or addition of more sinks.

Another thing to consider is whether the menu you will be changing under the new owners versus what has been served. If new menu items are being added some upgrades may need to be done, such as new equipment. New ownership means that facilities must adhere to all design requirements set forth in the current Code. If you are in doubt, the best thing to do is call the Food Protection & Public Safety Staff at 740-368-1700. Planning is the key!



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Food Rules to Change

On July 8th the Retail Food Safety Advisory Council met to discuss upcoming rule changes to the Ohio Uniform Food Code. Ohio models its food rules after the FDA model food code that is updated every two years. To duplicate FDA rules Ohio is moving through the process of updating our current rules. The tentative effective date for the changes, additions, and deletions is set for March 1, 2009.

Some of the changes are:

- *Addition of definitions (asymptomatic, balut, conditional employee, critical control point, critical limit, egg product, hand-washing sink, and major food allergens are just a few of the additions)
- *The term 'potentially hazardous food' (phf) will be replaced with the term 'time/temperature control for safety food' (TCS)
- *Changes in employee health
 - * Hand sanitizer changed to Hand antiseptics
 - Have to be an approved drug listed by FDA in their publication entitled: "Approved Drug Products with Therapeutic Equivalence Evaluations"

- *Hair restraints – employees are to effectively restrain hair or wear hair restraints.
- *PIC to be knowledgeable in identifying major food allergens
- *Consumer advisories to include an asterisk next to foods that contain any of the major allergens unless the food is already part of the common name of the food item. (Example: Kung Pao Chicken contains peanuts, so an asterisk should be placed after the name)
- *Specifications for parasite destruction via freezing for service or sale of ready to eat forms of raw fish
- * Date marking systems
- *Clorox-type wipes can be used as counter top sanitizer

For a copy of the new rules visit the Ohio Department of Health website at www.odh.ohio.gov/rules/final/f3717-1.aspx



TCS Now Includes Sliced & Cut Tomatoes

Included in the new definition of time/temperature control for safety (TCS) foods will be cut tomatoes. The reason behind the addition of cut tomatoes as a TCS food is due to the ability of bacteria to grow on cut tomatoes. Studies have shown that bacterial growth can be controlled with refrigeration of 41°F and below.

In the meantime, per a letter from the Ohio Department of Health and the Ohio Department of Agriculture on July 8, 2008, it is their opinion that "cut tomatoes" be added to the definition of

TCS immediately. Many fresh produce items have been in the news lately due to possible bacterial contamination and should be cleaned prior to use and handled safely to protect consumers.

If you have any questions regarding this change, please contact the Food Unit at 740-368-1700.

Mandatory Training

The current food code requires you to have a Person in Charge during all hours the business is in operation. The ServSafe course is offered by this office and a Person-in-Charge course is offered by Columbus Public Health (currently for no charge). Both of these courses meet the current code requirements.

A proposed revision to the Ohio Uniform Food Code has two proposed levels of certification. Level One would be a short course similar to the Person-in-Charge course. Level Two would be a longer class similar to the ServSafe class.

The proposed revision would require at a minimum the Level One training for at least one person per shift of a food establishment if: you are a new establishment; your operation is linked to a foodborne illness

outbreak; or if your establishment has a failure to maintain sanitary conditions.

If you want to teach your staff on your own you will need to get approval from the Ohio Department of Health. There are minimum requirements such as years of experience and materials to be used in the class. The Food Unit will have more information to share with you on this topic later.

The Delaware General Health District will continue to offer the ServSafe class twice a year and will be adding the equivalent of a Level One course in the future.

The next ServSafe class will be May 12 & 14. Keep watch for a mailing or contact the Food Unit Staff to get your name added to the list at 740-368-1700.

Bare Hand Contact with Ready-to-Eat Foods

Food employees are not to have contact with RTE foods with their bare hands and are to use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment. Our office is still noting bare hand contact on our inspection reports. One area of concern is with wait staff and bartenders when preparing drinks. Bare hand contact is not acceptable for any ready-to-eat foods including condiments such as lemons. One easy solution is to

place the lemon, or other condiment, onto a plate with a utensil and the customer can place it into their beverage.

With your help we can keep everyone safe from foodborne diseases!



E-Mail?

Want to receive this newsletter via e-mail? Want to receive information on recalls? If you answered yes, then e-mail your address so we can send you the latest news on recalls, changes in the food code, and upcoming trainings. If you would like to be added to our list, please e-mail Jackie Ward Jackie@delawarehealth.org.

Fees Have Changed—Time to Renew Licenses

On December 2, 2008 the Delaware General Health District Board of Health met in regular session. During this meeting they voted to approve changes in fees charged by the Health District.

Outlined below are the New Fees that became effective on January 1 of this year. Listed next to the New Fee is the fee that was charged last year. As you can see there are no major increases. Please also note that these amounts do not include the fee set by the Ohio Department of Health.

Your enclosed food application has the total amount that you must remit to the Delaware General Health District.

All food applications and applicable license fees must be remitted to the Delaware General Health District no later than March 2, 2009. This means that your application must be either into our office or postmarked no later than March 2nd. If you are late you will be charged a late penalty of 25% or \$50, whichever is less.

Food Op.s	New Fee	Old Fee	Plan Review	New Fee	Old Fee
C1S	\$258.00	\$235.00	C1S	\$148.00	\$117.50
C2S	\$286.00	\$260.00	C2S	\$161.00	\$130.00
C3S	\$525.00	\$500.00	C3S	\$267.00	\$250.00
C4S	\$650.00	\$625.00	C4S	\$327.00	\$312.50
C1L	\$350.00	\$330.00	C1L	\$194.00	\$165.00
C2L	\$360.00	\$340.00	C2L	\$202.00	\$170.00
C3L	\$1,230.00	\$1,228.00	C3L	\$603.00	\$614.00
C4L	\$1,300.00	\$1,280.00	C4L	\$637.00	\$640.00
NC1S	\$129.00	\$117.50	NC1S	\$74.00	\$58.75
NC2S	\$143.00	\$130.00	NC2S	\$80.50	\$65.00
NC3S	\$262.50	\$250.00	NC3S	\$133.50	\$125.00
NC4S	\$325.00	\$312.50	NC4S	\$163.50	\$156.25
NC1L	\$175.00	\$165.00	NC1L	\$97.00	\$82.50
NC2L	\$180.00	\$170.00	NC2L	\$101.00	\$85.00
NC3L	\$615.00	\$614.00	NC3L	\$301.50	\$307.00
NC4L	\$650.00	\$640.00	NC4L	\$318.50	\$320.00
Temporary			Remodel	\$50.00	
Commercial	\$75.00	\$70.00			
Non-Commercial	\$37.50	\$35.00			
Mobile	\$130.00	\$115.00			
Vending	\$49.00	\$48.00			
SERVSAFE	\$150.00	\$150.00			
Retest	\$50.00				