

FOOD PROTECTION & PUBLIC SAFETY 2025 NEWS



TOP THREE HEALTH VIOLATIONS

As the new year approaches, the Health District has put high efforts into keeping food facilities clean and following health regulations.

The top three most common violations were pulled for the 2024 licensing period:

1. 3717-1-06.4(B)
 - a. Facility being maintained clean. Noncritical violation.
2. 3717-1-04.5(A)(3)
 - a. Nonfood contact surfaces of equipment are clean to sight and touch. Noncritical violation.
3. 3717-1-03.4(F)(1)(b)
 - a. Maintaining cold temperatures of food below 41 degrees. Critical violation.

The general cleanliness of facilities and the equipment that is being used daily did not meet the general standards of the food code.

Additionally, it was common to find food that is required to be held at 41 degrees or below, above that temperature. Warmer temperatures are found when equipment experiences issues, breaks, or food is left out for an extended period of time.

Critical violations are more likely to contribute to food contamination, illness, or environmental health hazards, whereas non-critical violations pose less serious hazards to food safety. While the violation is not considered critical, it is still the responsibility of each facility to maintain a safe and clean environment in order to best serve the community.

Increasing how often equipment and facilities are cleaned would improve food safety and decrease the common occurrence of the top two violations. Providing proper cold holding for temperature-controlled foods should always be a top priority and could be better maintained by checking food temperatures multiple times a day, securing equipment that is in good working condition, and preventing cold foods from being stored improperly for long periods of time.



ALLERGEN AWARENESS

There have been some updates to the Ohio Uniform Food Safety Code that may affect your business. Most significantly is the addition of sesame as a major allergen. Included with this update is a requirement for the facility to notify consumers of the presence of major allergens.

In 2024, section 3717-1-03.5(D)(6) was added to the Ohio Uniform Food Safety Code which states: "The license holder will notify consumers by written notification of the presence of major food allergens as an ingredient in unpackaged food items that are served or sold to the consumer." This rule applies to all licensed food service operations (FSOs) and retail food establishments (RFEs) that offer unpackaged foods, including temporary and mobile FSO's and RFE's.

As specified in section 3717-1-01(B)(68) of the food code, the major food allergens include milk, egg, fish (such as bass, flounder, cod, and including crustacean shellfish such as crab, lobster, or shrimp), tree nuts (such as almonds, pecans, or walnuts), wheat, peanuts, soybeans, and sesame.

The written allergen notification may be provided in FSO's and RFE's in different ways such as physical or electronic means, including, but not limited to, brochures, deli case or menu notifications, label statements, table tents, placards, or other effective written means. The Ohio Uniform Food Safety Code can be found at [Chapter 3717-1 - Ohio Administrative Code | Ohio Laws](#)



SUSTAINABLE FOOD SERVICE OPPORTUNITIES

The Health District's Keep Delaware County Beautiful program is available to work with businesses in Delaware County to help reduce waste and increase recycling.

Included is a link to our [Sustainable Food Service Opportunities](#) flyer for ideas.

Keep Delaware County can also use your help! Each year, the Delaware, Knox, Marion, Morrow (DKMM) Solid Waste District is required to collect recycling information so that we can see if we are meeting goals.

An area that has not been included is grease disposal. If your food service is using a grease disposal service, please consider filling out the form in the following link: <https://forms.delawarehealth.org/Forms/LjAgy>

If you would like more information or have questions, email Jenifer Way-Young at jway-young@delawarehealth.org.

FOOD TRUCK

Rodeo

4
APR

9AM-12PM
DELAWARE PUBLIC HEALTH DISTRICT
470 S. SANDUSKY STREET | DELAWARE, OH

One-stop
Food Truck
inspections!



*We're hosting a food truck inspection rodeo with local fire departments -
Get your food truck inspected by public health & local fire all in one place!*

- You must sign up for a time slot by March 28, 2025. Drive-ups/walk-ins will not be accepted.
- Please note: water and electricity will not be provided. Your mobile unit must be able to be powered sufficiently to complete the mobile FSO/RFE inspection.
- Local Delaware County fire departments will be providing FREE fire inspections. (Propane users, please have current leak test results available).

Health District mobile FSO/RFE units that will be having their standard food inspection completed during this time must ensure the following for your mobile license to be issued:

- Complete & bring your mobile FSO/RFE renewal application with license fee of \$298.00 for high risk, \$163.00 for low risk.
- Hot & cold running water under pressure must be available to verify hand washing & ware washing capabilities for FSO/RFE mobiles that offer unpackaged menu items. i.e. food handling/portioning.
- Refrigeration & freezers must be powered on and holding below 41 degrees Fahrenheit & freezing.
- If selling time/temperature controlled for safety (TCS) foods ensure a calibrated metal stem probe thermometer.
- Ensure you have your food contact surface sanitizer available and compatible sanitizer test kit on site.
- Ensure your mobile is equipped with a wastewater collection tank.
- Please ensure the interior of your mobile is organized and clean.

CLICK HERE TO REGISTER YOUR SPOT!
forms.DelawareHealth.org/Forms/FoodTruckRoundup

For more info: (740) 368-1700 | EH@DelawareHealth.org



LACTATION ACCOMMODATIONS GOOD FOR BUSINESS

Allowing employees to express human milk while at work is not only important for infants and mothers health, but also good for business. Employers who support lactation accommodation have a 3:1 return on investment ROI. The 3:1 return is found through lower healthcare costs, lower absenteeism for both mothers and fathers, lower turnover rates, and improved employee morale, while also following Federal law requirements. The Ohio Department of Health even recognizes businesses with the Ohio Breastfeeding Workplace Award, helping to highlight a family friendly business atmosphere which helps aid in recruitment.

Accommodating lactation in the workplace is easier than you think. The Health District is here to support you in every step of the way, from finding creative or temporary solutions that comply with the federal law. DPHD has some funding to assist employers in creating or improving lactation accommodations in the workplace. For more information and tips specifically for restaurants see the tip sheet here: <https://go.delawarehealth.org/2zu>. You can reach out to our lactation team to assist you and answer questions by phone (740) 203-2061 or email lactationcare@delawarehealth.org.



NEW CARE COORDINATION PROGRAM INTRODUCED

The Health District is excited to announce its new Care Coordination Program, along with the arrival of its first ever Community Health Worker, Krista Allen. The Health District Care Coordination Program is a service to help you and your family navigate a path to better health.

A Community Health Worker can:

- Offer support for health insurance, medications, food, housing, transportation, utilities and more.
- Link to transportation so you can visit health care providers.
- Identify resources to improve your health.
- Offer training and opportunities to pursue education and employment resources.
- Help you prepare for a safe, healthy pregnancy and delivery with medical care, social services and other support.

Who is eligible?

- Pregnant women
- Anyone in need of help with resources
- Residents of Delaware County

How does it work?

When you work with a Pathway Hub agency such as the Health District, a Community Health Worker is assigned to support you or your family to meet your health, social and economic needs.

For more information, email Krista Allen at kallen@delawarehealth.org or call 740-203-2082.

For a referral form, visit <https://forms.delawarehealth.org/Forms/sY4OJ>.



VACCINES CRUCIAL FOR FOOD WORKERS

Tdap (Tetanus, Diphtheria, Pertussis) and Hepatitis A vaccinations are crucial for food industry workers to ensure public health and food safety.

The Tdap vaccine protects against bacterial infections that could indirectly affect food handling through workplace injuries or illnesses.

Meanwhile, the Hepatitis A vaccine prevents the spread of this highly contagious virus, which can be transmitted through contaminated food or water.

By staying vaccinated, food industry professionals reduce the risk of outbreaks, safeguard consumer health, and uphold industry standards for hygiene and safety.

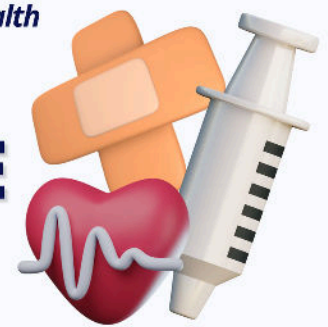
There are programs available to assist anyone that does not have insurance get vaccines such as the Tdap and Hepatitis A.

Make your appointment today! Call our clinic at (740) 203-2040 or visit DelawareHealth.org/immunizations.

Delaware Public Health District Dedicated to your health

CLINIC SCHEDULE

ADULT & CHILD IMMUNIZATIONS AND SCREENINGS



DAILY WALK-IN CLINIC (Appointments Preferred)

MONDAY - FRIDAY
8:30-11:30AM & 1:00-4:00PM

*No PM clinic third Monday of each month
No PM clinic fourth Friday of each month*

APPOINTMENT-ONLY CLINICS

THIRD SATURDAY OF EACH MONTH
9:00AM-12:00PM

FOURTH WEDNESDAY OF EACH MONTH
4:00-6:30PM

TO MAKE AN APPOINTMENT

Call us at:
(740) 203-2040

Visit us at:
DelawareHealth.org
/immunizations



DELAWARE PUBLIC HEALTH DISTRICT
470 S. Sandusky Street | Delaware, OH 43015



FREE NALOXONE KITS AVAILABLE FOR AREA BUSINESSES

DPHD is a Project DAWN site and currently receives free naloxone from the Ohio Department of Health. Naloxone kits are now available and are being offered to Delaware County businesses and food operations at no cost. Administration of naloxone counteracts opioids and can reverse an accidental overdose from a narcotic.



Opioids are a group of drugs that includes prescription pain medications, such as morphine, methadone, codeine, hydrocodone, hydromorphone, oxycodone, and buprenorphine. Vicodin®, Lortab®, Percocet®, OxyContin®, Dilaudid®, and Demerol® are common brand names of opioids. Heroin is also an opioid.

Fentanyl is an opioid prescription medication that is often manufactured illegally and mixed with heroin or other street drugs, such as cocaine and methamphetamine.

Who is at risk of opioid overdose?

Anyone who uses high doses of opioid pain medication or uses opioids recreationally is at risk of overdose. Even children or older adults can unintentionally be exposed to opioids and accidentally overdose.

Other risk factors include:

- Using opioids in combination with other drugs such as antidepressants, benzodiazepines (Xanax® or Valium®) or alcohol. Like opioids, these drugs affect your ability to breathe.
- Using street drugs such as methamphetamine and cocaine; these drugs can be contaminated with fentanyl.
- Certain health conditions such as asthma, liver or kidney disease, heart disease, or HIV/AIDS.
- Reduced tolerance caused by not having used opioids recently – for example, after release from jail or inpatient treatment.
- Having overdosed in the past.

If you are interested in receiving a free naloxone kit to store behind your counter or in the office, or if you would like a Naloxbox to install at your site or facility, please contact Lori Kannally at lkannally@delawarehealth.org or call 740-203-2029.

(Ohio Department of Health. (2021) Project DAWN-Deaths Avoided With Naloxone. [Brochure] [Resources](#) | [Ohio Department of Health](#)).



DELAWARE COUNTY HUNGER ALLIANCE LOCAL FOOD SYSTEM ASSESSMENT- FOOD BUSINESS SURVEY

Over the next few months, the Delaware County Hunger Alliance (DCHA), along with many community partners and organizations, will be conducting a Local Food System Assessment. With this assessment we will review the existing conditions in Delaware County related to the local food system, and we hope to accomplish two goals:

1. Learn and understand what the experiences are, including both helpful and unhelpful aspects of the food system that impact people who grow food, distribute and serve food, as well as any people who eat food.
2. Inform local stakeholders about the different contexts throughout the county to develop an actionable plan to create a thriving and resilient food system.

As a food business owner, operator, or worker in Delaware County you play a vital role in the local food system. Your feedback provided on this 15-minute survey will help the Hunger Alliance to best meet the needs of our community.

Your answers to this survey are anonymous, we will not ask for your name, address, citizen status, or other identifiable information. Those who are interested in how the results of this survey will be used or how to get involved with the Delaware County Hunger Alliance will have the option to provide limited information to be contacted by an advisory committee member of the DCHA.

Please click or visit the following link or scan the QR code to submit the survey:

<https://forms.office.com/r/RR3uJQ2eLQ>



