



The 2007 Miami County Health District...

Food Safety News

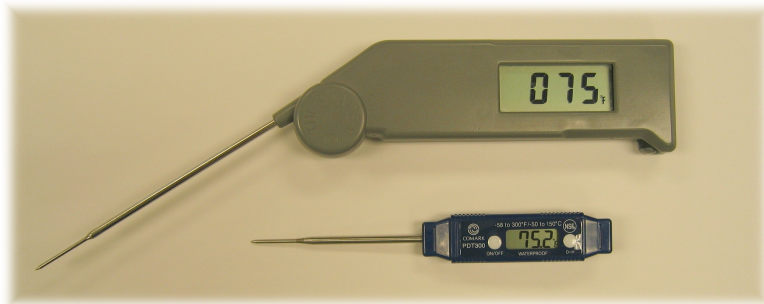


EMPLOYEE HEALTH & HYGIENE

What's the #1 cause of foodborne illness outbreaks? Poor handwashing and sick employees! Do you have a written plan for employees to report illnesses to you? Do your employees know that they can't work around food when they are sick? Protect your customers and your business by keeping sick employees out of the kitchen! Encourage and practice proper handwashing.



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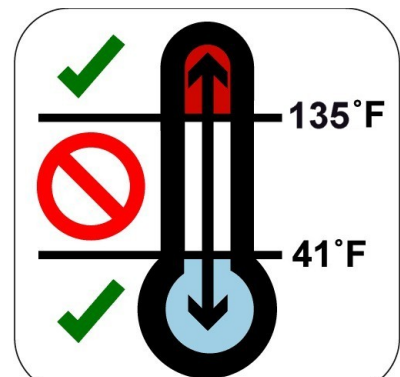


THINKING OF REMODELING?

Did you know that before you remodel, build an addition, or replace a piece of equipment you must let the Health District know about it? Whether you put in a new sink or replace a refrigerator, the Health District must approve of your plans before you take action.

THIN-TIP THERMOMETERS

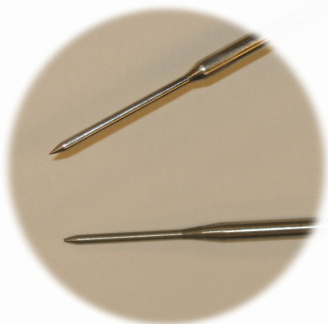
Recent changes to the Uniform Food Code included a requirement for "thin-tip" thermometers for any operation that prepares thin foods such as meat patties or fish filets. If you prepare thin foods you must provide a thin-tipped thermometer to accurately measure cooking and holding temperatures.



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HOT OR COLD?

Do you know your food safety temperatures? Keep food out of the Danger Zone: After you cook hot foods, keep them at 135° F and keep cold foods at 41°F or colder. How do you check these temperatures? With your thin-tip thermometer of course!



COOLING

Improper cooling of hot foods can make people sick. Do you remember how to properly cool hot foods? Hot foods must cool from 135°F to 41°F in 6 hours or less. Hot foods must cool from 135°F to 70°F in the first 2 hours. Leave foods uncovered when cooling and use shallow pans, cooling sticks, and freezers to rapidly cool hot foods.



CONSUMER ADVISORY

Do you serve steaks, eggs, hamburgers, oysters, or any other foods “cooked to order?” If you offer raw or undercooked foods for sale, your menu must contain a consumer advisory reminder **and** disclosure for food products that can be ordered in this manner. If you would like more information about the consumer advisory statement, please contact the Miami County Health District or visit the following website: <http://vm.cfsan.fda.gov/~dms/fc99guid.html> Remember, failure to have a consumer advisory is a **critical** violation.

FOOD CODE CHANGES

- In March of 2008, the cold holding temperature will be 41 °F ~ no exceptions. Coolers that can't hold 41°F must be replaced.
- Later this year, food safety training will be mandatory for new facilities and for establishments that have recurring violations.

DATE MARKING

Once a cold, potentially hazardous food (those foods that must be kept in a refrigerator) is prepared or an original manufacturer's package is opened, an important “time clock” starts. After you open or prepare something, you have 7 days to use or sell it – if it's not gone in those 7 days, you have to throw it out. (this assumes that your refrigerator is holding food at 41°F)



Item: CHILI

Date: 3/1 Time: 12:00 AM PM

Use By: 3/6 Time: 12:00 AM PM

Emp: CE Mgr: MUB



UNIFORM FOOD SAFETY CODE

The Uniform Food Safety Code is the written set of rules that all food operations must follow. As a license holder (or Person-In-Charge) you are responsible for knowing the Uniform Code requirements. If you would like to download a copy of the Uniform Food Safety Code, please visit our website at: http://www.miamicountyhealth.net/eh/eh_foodsafety_main.htm



Ohio Uniform Food Safety Code



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