

# SIDNEY-SHELBY COUNTY HEALTH DEPARTMENT FOOD NEWS



**Public Health**  
Prevent. Promote. Protect.

JANUARY 2010

## FOOD SAFETY TRAINING AND CERTIFICATION

Last year, President Obama made improving food safety one of his top priorities. Every year, 76,000,000 Americans are sickened by foodborne disease, with 300,000 being hospitalized and 2000 dying (per CDC). There are more than 250 different foodborne diseases. Many foodborne diseases could be prevented with proper food handling techniques and cooking temperatures. And the best way to learn these techniques is for food managers and owners to take a certified food protection course.

**Beginning March 1, 2010, Ohio law requires persons-in charge (PIC) of a new food service or establishment to complete at least a Level 1 Certification course in food protection. Level 1 will also be required for any FSO/RFE involved in a foodborne outbreak or who faces license revocation due to insanitary conditions.** Level 1 training will not be as comprehensive as Level 2, but will contain all necessary information about foodborne illness risk factors. Both Level 1 & 2 courses have to be approved by the Ohio Department of Health (ODH) before they can be used for certification purposes

The rules do require all PICs of food businesses to be able to demonstrate knowledge of foodborne disease, HACCP, safe food handling practices, etc., in their own business. Obtaining level 2 certification in food protection is one way to demonstrate this knowledge.

There are several Level 2 food

certification courses that have been approved by ODH. Servsafe, a course put together by the National Restaurant Association, is the most well-known. This is usually taught in a classroom, though sometimes it can be found online. The National Registry of Food Safety Professionals offers a manager certification course that can be taken online. The National Environmental Health Association also offers both classroom and online manager's courses. There are others that have been approved and can be found online. A list of approved providers for both Level 1 & 2 courses is available at [www.odh.ohio.gov/odhprograms/eh/foods/cert.aspx](http://www.odh.ohio.gov/odhprograms/eh/foods/cert.aspx)

ODH Level 2 training must include the following:

1. Microbiology, foodborne illness contamination
2. Personal hygiene information
3. Food safety from purchasing to serving
4. Cleaning/sanitizing of equipment and utensils
5. Facility design and construction
6. Management, personnel training, supervision and in house inspection.

The course must be at least 15 hours long and include oral and written exercises and testing.

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*Food safety training*

## SERVSAFE COURSES IN THE AREA

Auglaize and Mercer County are offering Servsafe Manager's Training. Auglaize County will offer the course on March 3, 10, 17, and 24, 2010. Mercer County will offer it on October 5 and 12, 2010. They are also offering Servsafe Person-in-Charge Training on March 16, 2010, in Celina, and September 8, 2010, in Wapakoneta. Recertification is also being offered.

Servsafe Manager's Training is also being offered in Clark, Logan and Champaign

Counties. Logan County training will be June 21 and 28, 2010. Champaign County will have the course November 8 and 15, 2010. Clark County will offer classes March 15 and 22, 2010 and again on September 7 and 14, 2010.

Brochures detailing locations, times, instructors and more can be downloaded from our home page at [www.shelbycountyhealthdept.org](http://www.shelbycountyhealthdept.org)

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## SIDNEY-SHELBY COUNTY HEALTH DEPARTMENT

### REPLACING OLD FOOD SERVICE EQUIPMENT

The Sidney-Shelby County Board of Health adopted a commercial equipment only policy in 2005. All new food services and establishments are required to have commercial food service equipment that has been approved by an independent testing agency as acceptable for use in a commercial food service.

Any existing equipment in continually licensed food services and establishments that becomes non-working or malfunctioning must be replaced with approved commercial equipment. This is true for all existing equipment, including any household equipment still being used.

Records are being kept of existing household equipment to insure this is done.

Approved commercial equipment is made to be more durable, easier to clean, and hold up to the constant use required in a food business. Many insurance companies require commercial equipment in a food service or establishment before they will issue liability insurance for the business.

One of the most well known independent testing agencies is National Sanitation Foundation (NSF), though there are others. All specify the tested equipment is for commercial use.



*National Sanitation Foundation logo.*

*“Dating foods made in a processing plant is not necessarily required by law (baby foods and formulas are required).”*

### STILLTASTY.COM

You look into the refrigerator and find a jar of mustard that says it should have been used 4 months ago! Those eggs are a week past the sell by date. Where can you go to find out if these foods are still safe to eat?

Though not widely known, manufacturers put a “use by”, “best if used by”, “sell by”, “expires on” or some other date on their products for a variety of reasons. Dating foods made in a processing plant is not necessarily required by

law (baby foods and formulas are required). A website called stilltasty.com is a site you can utilize to determine if a food is still safe. You enter the food or look it up under listed categories. All information sources are listed.

Of course, date marking is still required for potentially hazardous foods in your food service or establishment to insure it is used in 7 days. But stilltasty.com is a good site to check out!



*Temporary food service at a festival*

### CHANGES IN TEMPORARY FOOD SERVICE LICENSING APPROVAL

Temporary food service licenses are required for most food services that sell food and beverages to the public for no more than 5 days. There are exceptions to the rule, so it is always best to call the health department ahead of time to find out.

It is usually best make application for the license at least 10-14 days before the event. This much time is needed to set up inspection appointments, ask any necessary questions about the foods to be served, and to complete the administrative process for licensing.

**A completed application to operate a temporary food service must be submitted by 12:00 noon on the normal non-holiday work day prior to start of the event.** Any temporary food service found operating without a license will be ordered to shut down and legal action may be taken against the operator.



*Common food allergens are milk, eggs, soy, wheat, peanuts, tree nuts, fish and shellfish.*

## INFORMATION FOR YOUR EMPLOYEE TRAININGS

Some websites offer free information that can be used during your employee training sessions. The Food safety Information Center (<http://foodsafety.nal.usda.gov>) has a wealth of information on food safety. [www.foodsafety.gov](http://www.foodsafety.gov) is another excellent site for up to date information. The Food Marketing Institute ([www.fmi.org/](http://www.fmi.org/)) has information about the business and regulation of food and is especially good for food markets. The National Restaurant Association's website, [www.restaurant.org](http://www.restaurant.org), is a good site to check for information geared toward food service. [http://](http://healthymeals.nal.usda.gov/)

[healthymeals.nal.usda.gov/](http://healthymeals.nal.usda.gov/) has information on making and serving foods to people with allergies as well as other food safety information. [www.ciaprochef.com/foodallergies/](http://www.ciaprochef.com/foodallergies/) is a website about food allergies and the responsibility of food service operators. The Food Allergy and Anaphylaxis Network has an excellent web page devoted to training of food workers and professionals in allergies. It is located at <http://www.foodallergy.org/section/for-food-industry-and-food-service>.

Remember, food safety in food businesses is your responsibility!

## E-NOTIFICATION SYSTEM

The state of Ohio has added an e-notification system to the Ohio Business Gateway's regulatory reform website.

Anyone interested in receiving notices regarding development, amendment or rescission of rules from the Ohio Department of Health and 12 other regulatory agencies can now sign up.

When individuals sign up, they can also make comments or recommendation online. Upgrades are planned in the near future to allow registered users

to access any proposed rule and leave comments directly. A search engine will also be added.

These features are part of the Ohio Administration's on-going commitment to ensuring transparency in the rule making process. Governor Strickland is committed to common sense business regulation (CSBR), per Executive Order 2008-45. A central requirement of this order is to require all rules be drafted to promote transparency, predictability and consistency of business regulation by adhering to common sense principles.

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## REPORTABLE FOODBORNE DISEASES

Last year, Shelby County had 10 confirmed cases of Campylobacter, 5 cases of Salmonella, 4 cases of Cryptosporidiosis, and 3 cases of Shiga toxin-producing E. coli. Why should this concern you, as a Person in Charge (PIC)? These all are diseases that can cause a foodborne outbreak. 3717-1-02.1 of the Ohio Uniform Food Safety Code states that's your employees confirmed with these diseases, plus 9 other diseases have to tell you so you can take steps to prevent a foodborne outbreak. They also are required to report vomiting, diarrhea, jaundice, a sore throat with

fever, and/or any infected lesions. But do they? Training employees on how diseases are spread is a good first step to take. Many don't realize that an infected hangnail could transfer disease, for example. Tell stories about how these diseases are spread. This helps them to remember why safe food handling and constant handwashing is so necessary.

Good supervision is a must. Make sure hands are washed. Observe if an employee is making many trips to the bathroom. Are gloves being changed when necessary? All are important!



*Make sure hands are washed.*



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[ We're on the Web!  
Shelbycountyhealthdept.org ]

The Sidney-Shelby County Health Department is committed to preventing the spread of disease, injury prevention, protecting against environmental hazards, and promoting and encouraging healthy behaviors. Our office also responds to disasters and assists communities in recovery within both Shelby County and in cooperation with surrounding counties. The health department works to assure the quality and accessibility of health services in our county.

The environmental health division uses inspection, enforcement, education, and surveillance to obtain their goals in promoting good health, protecting the public's health, and prevent diseases and injuries.

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## FOOD SAFETY TRAINING AND CERTIFICATION

(Continued from pg 1)

Managers already certified must be re-certified every 5 years. Some sites offer re-certification through taking the test only for those confident enough to pass without taking the course again.

Some web sites where you can find out more about manager certification or take an online course are:

[www.servsafe.com](http://www.servsafe.com)

[www.nehatraining.org](http://www.nehatraining.org)

[www.nrfsp.com](http://www.nrfsp.com)

[www.360training.com/products/online-learning/alcohol-food-safety/](http://www.360training.com/products/online-learning/alcohol-food-safety/)

[www.fmi.org/supersafemark/](http://www.fmi.org/supersafemark/)

[www.safefoods.tv/8.html](http://www.safefoods.tv/8.html)

Many more can be found by doing a search.

Many of these sites also offer training in

HACCP, Alcohol Handling and Food Worker training. HACCP (Hazard Analysis & Critical Control Points) is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product. This training would be invaluable for anyone working in a processing business, such as meat cutting or a bakery, but can also be applied in any food processing business. Alcohol Handling is geared towards those who serve alcohol on their premises to customers.

PICs are responsible for training their food employees in safe food handling practices and supervising these employees to insure those practices are being applied. Since new things are always being discovered in safe food handling and foodborne disease and its spread, it makes sense to keep up on this information and learn as much as you can.



*PICs are responsible for training their food employees in safe food handling practices.*