

Tips

The Food Safety Newsletter for Brown, Nicollet, Watonwan and Cottonwood Counties

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**Certified Food Manager
Class Registration
Information**

Brown-Nicollet Environmental Health

622 South Front Street St. Peter, MN 56082

Phone 507.934.7089 Fax 507.934.7170

Website: www.co.nicollet.mn.us

Putting a Plan in Place.

Many of us have been affected by the crazy weather that Mother Nature has thrown at us this past year. We've seen blizzard conditions and flooding which has resulted in power outages, flooding of establishments, road closures, sewer back-ups, and unfortunately loss of business.

Sometimes things happen that are out of our control and the best thing we can do to prepare is to ensure that we have an emergency plan in place. If you haven't done so already, I urge you to start thinking about emergencies that you may be faced with and develop a plan to respond.

By creating a plan, you and your employees will better be able to respond and it will assist you in protecting your business and your customers. In this newsletter, you will find links to factsheets and a checklist to help you create your plan.



How Will You Respond?

Steps to Take

Power Outages & Fires

1. Stop operating if a significant threat to health exists or food safety cannot be assured.
2. Record the start time and length of the power outage.
3. Check temperatures of TCS food regularly during the power outage.
4. Use temperature and time records to determine how long TCS food was in the danger zone.
5. Determine if food must be discarded. A chart is provided on the following page to assist you.
6. Notify Brown-Nicollet Environmental Health. We will assist you with determining what items can be saved.
7. After a fire, clean and sanitize the establishment.

Flooding

1. For insurance claims, take pictures of your establishment before you start cleaning.
2. Discard porous items that soak up water as mold growth is a concern.
3. Scrub hard, “nonporous” surfaces with soap and safe water.
4. Scrub and rinse with safe water before using a bleach mix. Do not mix bleach and soap.
5. Dry out your establishment by opening doors or by using dehumidifiers.
6. Protect yourself by using personal protective equipment such as a N-95 respirator
7. Wash your hands after touching contaminated surfaces.
8. Notify Brown-Nicollet Environmental Health. We will assist you with determining what items can be saved.

Temperature Danger Zone

Bacteria can grow best when food is in the temperature danger zone. The temperature danger zone is between 41°F and 135°F. It is important that you are using a food thermometer to ensure food is staying at proper temperatures.

How Will You Respond?

Chart 1: Procedures for Handling Refrigerated TCS Food During A Power Outage

TIME (HOURS)	PRODUCT TEMPERATURE					
	Maximum Temp up to 45°F (7°C)	Maximum Temp up to 50°F (10°C)	Maximum Temp up to 55°F (13°C)	Maximum Temp up to 60°F (15°C)		
Up to 4	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell		
				At 4 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F within the 4 hours it can be held/served/sold.		
>4 to 6			Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	
					At 6 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 6 hours it can be held/served/sold.	
>6 to 9			Hold/Serve/Sell	Hold/Serve/Sell		
	At 9 hours, cook or discard the food if it is still over 41°F (5°C). If food temp is back to 41°F (5°C) within the 9 hours it can be held/served/sold.					
>9 to 15	Hold/Serve/Sell					
	At 15 hours, cook or discard the food if it is still over 41°F (5°C) If food temp is back to 41°F (5°C) within the 15 hours it can be held/served/sold.					

Emergency Checklist & Summer Events

Emergency Checklist

When putting your emergency checklist together, consider the following:

1. What emergencies could take place at your establishment?
2. Is your insurance paperwork up to date?
3. Have you trained your employees on emergency response procedures?
4. How will you ensure that staff and customers are safe?
5. How will you protect your property?

An example of an emergency checklist is listed on page 47 of your food safety manual. If you can't locate your manual or checklist, it can be found on our website at:

<http://www.co.nicollet.mn.us/DocumentCenter/View/270/Certified-Food-Manager-Manual-PDF?bidId=>

Summer Events

Summer is filled with fairs, festivals, fundraisers, and many other special events in which food is served. Our office is tasked with responsibility to ensure that individuals or groups serving food to the public are doing so safely and with the proper license.

Any event advertised and open to the public in which food is served, must be properly licensed.

When these types of events are held, our office must ensure that public safety is accounted for and that operators follow food safety requirements. Some of those key food safety requirements include:

1. Employee Health and Hygiene,
2. Approved Sources of Food,
3. Cleaning and Sanitizing,
4. Cooking Temperatures, and
5. Holding Temperatures.



FOOD SAFETY

It is important to note that licensed establishments that are already licensed to cater do not need to apply for a separate Special Event License.

Every licensed operator submits a Special Event Application and upon approval is given a Food Safety Booklet to assist with training staff. The Special Event Application and Food Safety Booklet can be found on our website at: <http://www.co.nicollet.mn.us/201/Temporary-Food-Service>. You can also contact our office to receive this information.

Certified Food Protection Manager 6-Hour Class and Exam Registration Form

Date : **Tuesday, June 18, 2019**

Location: Brown County License Bureau
1900 N. Franklin Street - Conference Room A
New Ulm, MN (see map on back)

**Please do not
park in parking
lot; park on
side streets.
Thank you!**

Time: 9:00 am until 4:00 pm

ATTENDANCE POLICIES:

- ⇒ Payment must be received prior to the class.
- ⇒ If you sign up for the class and do not show up, payment will not be refunded.
- ⇒ You must bring a picture ID with you to the class

**Please detach the bottom portion
and return with your registration
fee
no later than:
Monday, June 3rd, 2019**

**6-Hour Certified Food Protection Manager Class
Tuesday, June 18, 2019**

Name _____

Establishment _____ Phone _____

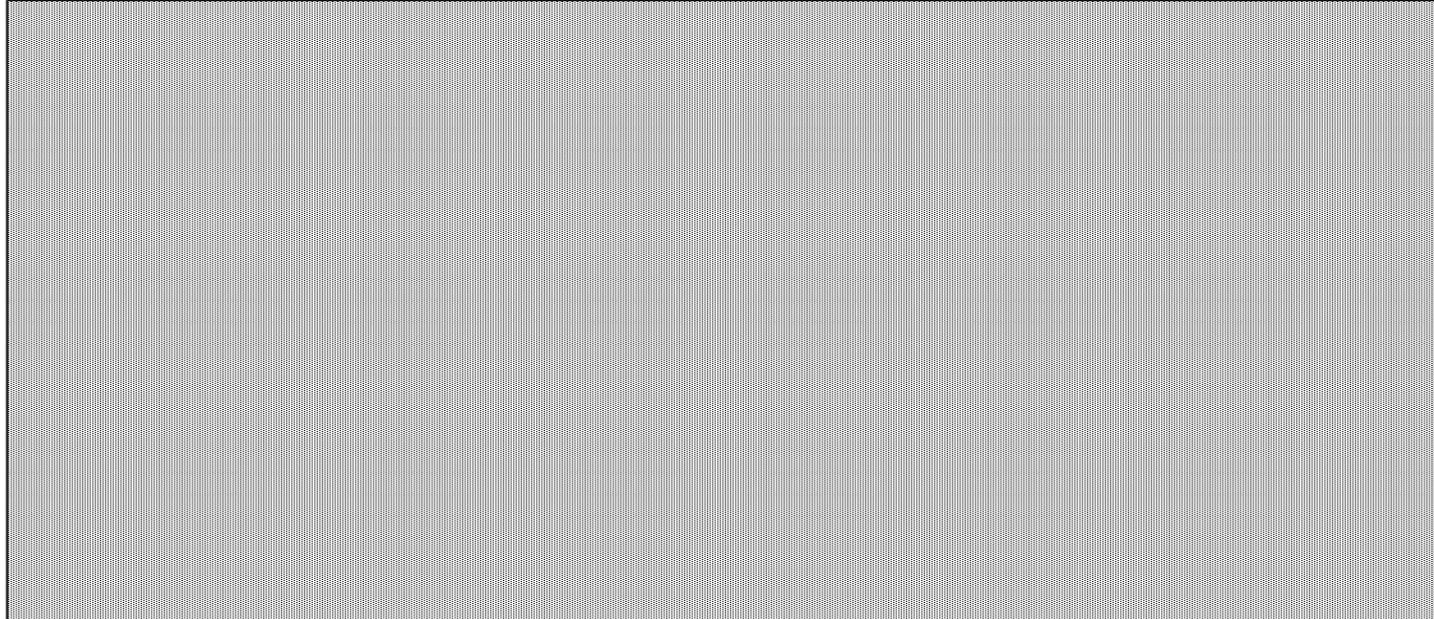
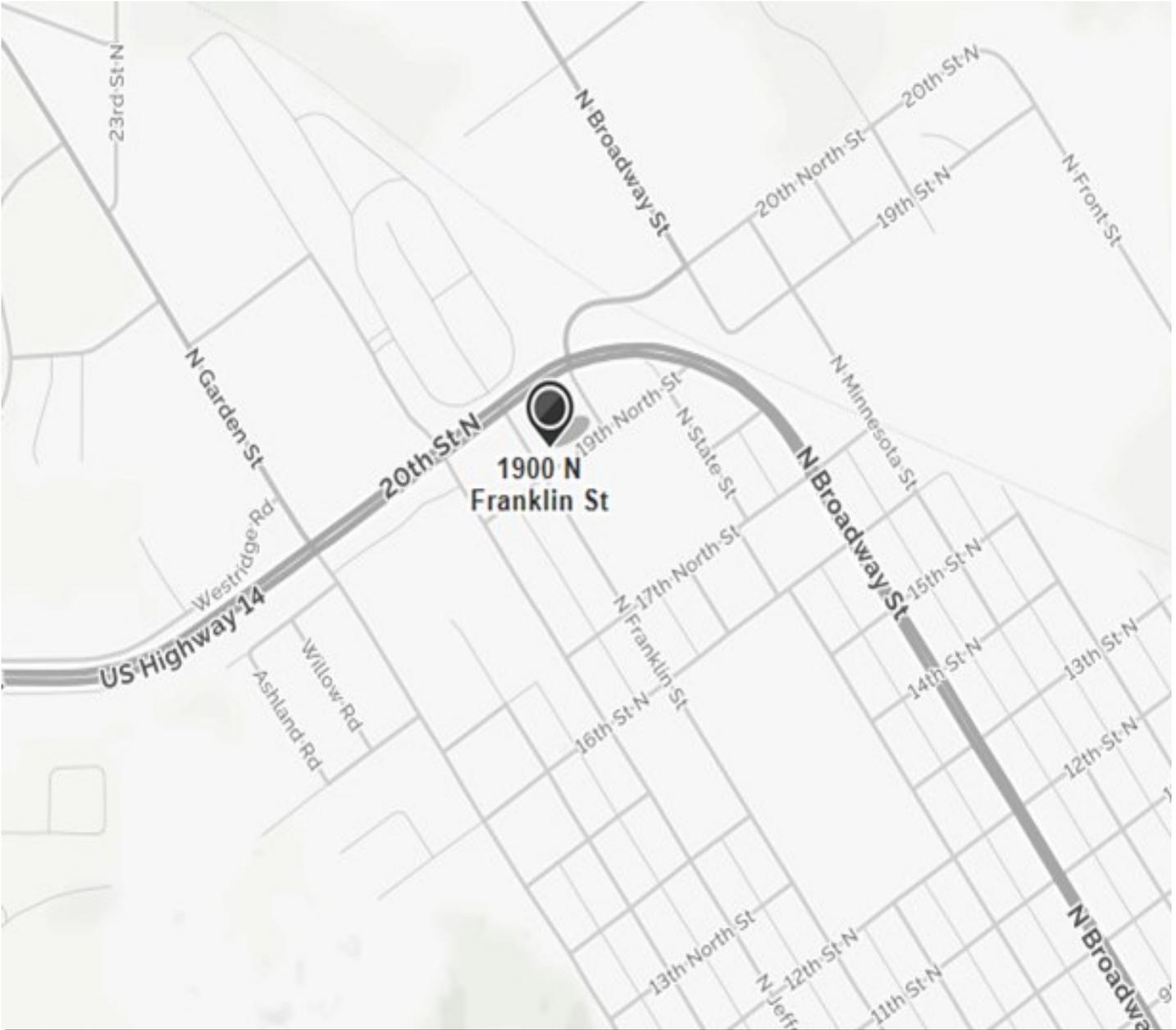
Check One:	Registration Fees:	Cost
	Within Brown, Nicollet, Watonwan and Cottonwood counties (Includes manual)	170.00
	Within the above counties AND you print your own manual from our website	140.00
	Outside of the above 4 counties (List County: _____)	195.00
	Exam Only (Must have already attended a 6 hour class)	75.00
TOTAL AMOUNT ENCLOSED (make checks payable to Brown-Nicollet CHS)		\$

Return with fee to: Brown-Nicollet CHS
622 S. Front St.
Saint Peter, MN 56082
Phone: 507-934-7089

Have you held a CFM license within the past 3 years?

Yes No

If yes, please verify on the Minnesota Department of Health website or with our office to see if a new certification is necessary before submitting your registration.



Certified Food Protection Manager 4-Hour Renewal Class Registration Form

Date: **Tuesday, June 11, 2019**

Location: Brown County License Bureau
1900 N. Franklin Street - Conference Room
New Ulm, MN (see map on back)

Please do not
park in parking
lot; park on
side streets.
Thank you!

Time: 9:00 am until 1:00 pm

Fee: \$ 75.00

ATTENDANCE POLICIES:

- ⇒ Payment must be received prior to the class.
- ⇒ If you sign up for the class and do not show up, payment will not be refunded.
- ⇒ You must bring a picture ID with you to the class

Important:

Renewal class must be taken before your State of MN CFPM expiration date. If you are unsure of your expiration date, please verify on the Minnesota Department of Health website or with our office.

Please detach the bottom portion
and return with your registration fee
no later than:

Friday, June 7th, 2019

4-Hour Certified Food Protection Manager Renewal Class
Tuesday, June 11, 2019

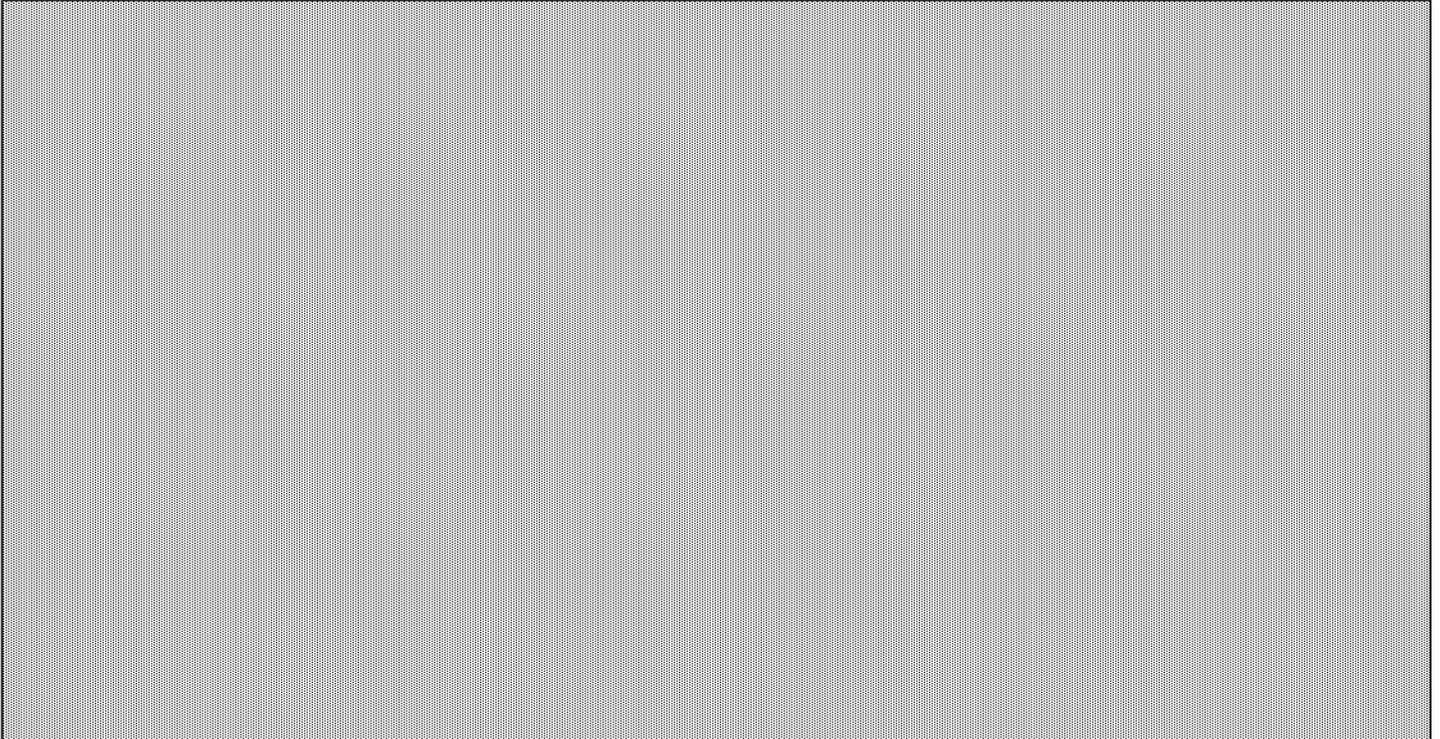
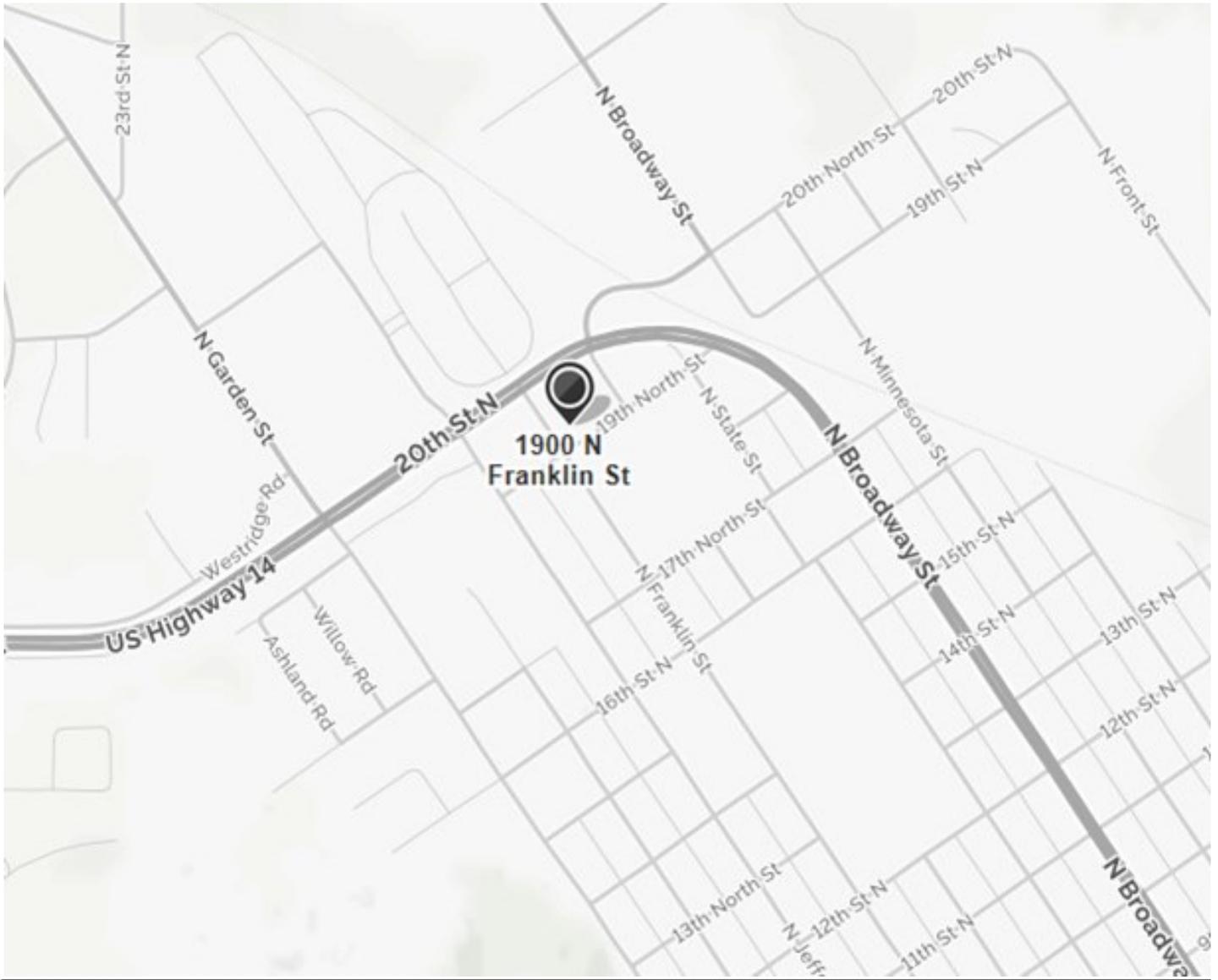
Name (s) _____

Establishment _____

Phone _____ State of MN CFPM Expiration Date: _____

Amount Paid _____ (make check payable to Brown-Nicollet CHS)

Return with fee to: Brown-Nicollet CHS
622 S. Front St. - Saint Peter, MN 56082
Phone: 507-934-7089



Brown-Nicollet Environmental Health
622 South Front Street
St. Peter, MN 56082

URGENT INFORMATION
CFPM Training & Registration Forms
Emergency Preparedness Tips
Summer Events



Facebook.com/Brown.Nicollet.Environmental.Health