

Tips

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

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MN Food Code Hot Topics

The new MN Food Code has been in existence for 7 months now! As with most things new, there will be a learning curve as we all try to learn and adapt to the new rules and language. Our office is conducting your 2019 inspections using the new code as a reference, and there seems to be a few “Hot Topics” as it relates to a few of the new rules and how to interpret them.

The “Hot Topics” that will be discussed in this edition of the TIPS Newsletter include:

- * Eliminating hand contact with ready-to-eat-foods,
- * Consumer advisory requirements, and
- * Cleanup of vomiting and diarrheal events.

If there are other portions of the MN Food Code that you would like additional information on, please don't hesitate to contact our office. Also, the Minnesota Food Code can be viewed online at:

<https://www.revisor.mn.gov/rules/4626/>

Eliminating Hand Contact with Ready-To-Eat Food

What has changed?

In the previous edition of the MN Food Code, food employees were instructed to limit hand contact with ready-to-eat foods. In the new MN Food Code, food employees shall not contact exposed, ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.

What are we seeing during inspections?

During inspections we are seeing that establishments for the most part, are trying to operate in compliance with this rule change. However, we are still seeing violations of this rule when employees are handling lettuce, buns, bread, cheese, olives, pickles, and similar food items. When these food items won't be cooked, they are considered ready-to-eat and hand contact must be eliminated.

What can you do as an operator or food employee?

Make sure that all food service employees are aware of the new rule change. Develop an operating procedure so employees know what is expected of them. Provide easily accessible resources to eliminate hand contact such as gloves, utensils, deli tissue and or dispensing equipment. Most importantly, train your staff and implement corrective actions when something goes wrong.



FOOD SAFETY REMINDER: Frequent and thorough handwashing is a food worker's best defense against the spread of foodborne illness. Wash hands before handling food, after handling raw meat, when switching tasks, and after performing any activity that could contaminate hands.

Consumer Advisory Requirements

What is the new rule?

If animal food such as beef, eggs, fish, lamb, milk, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in ready-to-eat form or as an ingredient in another ready-to-eat food, the license holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder.

What is needed in the disclosure and reminder?

A disclosure must include a description of the animal-derived food, such as “hamburgers (can be cooked to order)”; or asterisking the food to a footnote that states the items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients.

The reminder must include asterisking the animal-derived foods requiring disclosure to a footnote that states either regarding the safety of these items, written information is available upon request; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness; or consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Food items seen during inspections that need a consumer advisory?

When discussing menu items during inspections, we are seeing that establishments are needing to implement a consumer advisory when serving hamburgers and eggs. That doesn't automatically mean that if your establishment serves these items, you need a consumer advisory. However, if you are giving the consumer an option of ordering these food items at a temperature less than the minimum internal temperature required by the MN Food Code, a consumer advisory is required. Medium rare hamburgers or sunny side up eggs may be an example of when a consumer advisory is needed.



MENU	
<u>Hamburgers*</u>	
Bacon Cheeseburger	Jr. Burger
Deluxe Burger	Cheeseburger
* Can be cooked to order. Consuming raw or undercooked meats may increase your risk of foodborne illness.	

Cleanup of Vomiting and Diarrheal Events

What is the new rule?

A food establishment must have procedures for employees to follow when responding to events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment. The procedures must address the specific actions employees shall take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus or fecal matter.

What needs to be in your cleanup procedures?

Your cleanup procedure can be whatever you want them to be. At minimum, your procedures must address actions take to protect your employees, consumers, food, and surfaces.

Here is an example of procedure that you could use and edit to make your own:

Cleanup

- Block off exposed area.
- Put on personal protective equipment (gloves and mask).
- Remove vomit and or fecal matter immediately.
- Use paper towels, to clean visible vomit and/or diarrhea.
- Dispose of soiled items/waste/gloves in a plastic trash bag.
- Discard exposed food.
- Wash hands. Put on clean gloves.



Clean and sanitize surfaces

- Clean and sanitize the area exposed using soap and water and a bleach and water solution at 200ppm.
- Isolate the contaminated area for two hours.
- Clothing and Linens:
 - Remove visible vomit and/or diarrhea from clothing/linen before washing.
 - Separate contaminated items from regular laundry.

WASH YOUR HANDS

- Remove personal protective equipment and dispose of in a plastic trash bag.
- Wash hands for 20 seconds, dry with paper towel, and turn off faucet with paper towel to prevent contamination.

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URGENT INFORMATION

**CFPM Class Registration Forms
Consumer Advisory Requirements
Hand Contact with Ready-To -Eat Foods
Cleanup Procedures**



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