

Tips

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

In This Issue:

Page 2

Back to the Basics

Page 3

2020 Inspection Focus

Page 4

PIC Poster

INSERTS:

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

New Year's Food Safety Resolutions

New Year's is the time of the year when many of us try to make changes to make our lives a little healthier and happier. A lot of the times, the resolutions we make can be very difficult or maybe even impossible to obtain and we end up struggling to meet our own expectations.

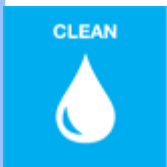
Seeing as most of you reading this newsletter play an important role in food safety at your own food service establishment, our office challenges you to make simple and obtainable resolutions, and why not start with food safety! These two simple food safety resolutions will make a difference and have a huge impact on you and the people you serve.

1. Resolve to wash your hands before, during and after handling food. Proper handwashing has the potential to save more lives than any single vaccine or medical intervention.
2. Resolve to exclude food workers ill with vomiting and or diarrhea. Excluding ill food workers will not only protect your customers, but your staff as well. "The Centers for Disease Control and Prevention (CDC) reports that each year, sick food workers cause hundreds of foodborne illness outbreaks. Sick food workers have been implicated in foodborne illness outbreaks caused by at least 14 different germs. Many of these outbreaks could be prevented simply by making sure that food workers don't work while they are sick."

Back to the Basics

A New Year also presents an opportunity for food establishments to re-visit food safety policies and procedures that are already in place to ensure that employees are adequately trained and are up to date on your food safety requirements.

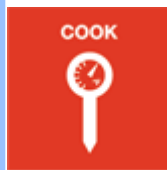
Handwashing and employee illness was discussed on the previous page, but below you will find additional basic food safety requirements that will help your establishment ensure food safety.



Clean: Wash, rinse, sanitize, and air dry all food contact surfaces after use. Proper cleaning and sanitizing are key in eliminating harmful bacteria and will help in efforts to eliminate foodborne illness.



Separate: Separate ready to eat food items from raw food items. Provide separate cutting boards for ready to eat foods and raw food items. Ensure employees are washing hands before and after handling food items. These simple task will greatly assist you in eliminating cross contamination which is directly related to foodborne illness.



Cook: Only by using a food thermometer can you be sure that meat, poultry, and fish are cooked to a safe internal temperature—hot enough to kill any pathogens that may be present: 145°F for whole meats (allowing the meat to rest for 3 minutes before carving or consuming), 155°F for ground meats, 165°F for all poultry, and 165°F for leftovers.



Chill: Provide an internal thermometer to be sure your refrigerator is holding TCS food items at 41°F or below. Between 41°F and 135°F is the Danger Zone where bacteria multiply rapidly. The more bacteria, the more likely someone will get sick. Most refrigerators have just a colder/warmer adjustment, so the only way to know the temperature is to put a thermometer inside. It's a good idea to put one in the freezer to be sure the temperature is 0°F or below.

2020 Inspection Focus

What is our focus?

Each year, our office tries to focus on specific topics that will assist you in maintaining food safety at your establishment. This year our office has chosen to focus on “Demonstration of Knowledge”. Ensuring that management and staff can demonstrate the necessary knowledge to run your food service not only efficiently, but safely as well, goes a long way in protecting your business and the health of the public.

How will this be measured?

During your 2020 inspection, our office will be asking your Person-in-Charge four questions to evaluate demonstration of knowledge. The answers to these questions will then be use to determine where our office needs to focus our education efforts moving forward.

What types of questions will be asked?

MN Rules 4626.0030 DEMONSTRATION OF KNOWLEDGE BY THE PERSON IN CHARGE.

Questions will be based off the requirements of the Minnesota Food Code. The section of the food code listed above references specific areas in which the person in charge must be able to demonstrate knowledge.

Examples of some of the questions which may be asked include:

1. What is the correct hot holding and cold holding temperatures for TCS food items?
2. What sanitizer do you use on food contact surfaces and what is the proper concentration?
3. Knowing that the fingernail brush is no longer mandatory, what 5 items do you need at the handsink?
4. If an employee calls in sick, you must exclude them if they what two symptoms? How long do you have until that illness needs to be reported to our office?

On the following page you will find one poster displaying the knowledge that the person in charge must be able to demonstrate. If you need another laminated PIC poster, please call or email Leah at 507-934-7092 or leah.cameron@co.nicollet.mn.us to have another one sent to you.

Person In Charge (PIC)



The Person in Charge must demonstrate knowledge of the following:

- The relationship between foodborne illness prevention and personal hygiene;
- Prevention of the transmission of foodborne disease by a food employee who has a disease or infectious medical condition that may cause foodborne disease;
- Identifying the usual symptoms of, modes of transmission of, typical incubation periods for, and the most common foods associated with foodborne disease;
- The hazards involved in the consumption of raw or undercooked meat, poultry, eggs, and fish;
- Protecting the establishment water source from backflow and cross-connections;
- The required temperatures and times for safe cold holding, hot holding, cooling, cooking, reheating, and transportation of potentially hazardous foods;
- The relationship between food safety and the proper use of necessary equipment;
- The procedure for cleaning and sanitizing utensils, equipment and other food contact surfaces; and
- Identifying toxic materials and the procedures to ensure their safe storage, handling, and disposal.

The Person in Charge must also ensure that:

- Employee handwashing is monitored;
- Any ill employees are restricted or excluded as appropriate;
- Proper reporting of ill employees or ill customers to Brown-Nicollet Environmental Health takes place as required;
- Employees properly cook potentially hazardous foods and cooking temperatures are routinely monitored;
- Proper methods are used to rapidly cool potentially hazardous foods and cooling methods are monitored ; and
- Proper methods are used to sanitize utensils ,equipment and other food contact surfaces, and sanitizer effectiveness is routinely monitored.

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

URGENT INFORMATION

**CFPM Class Registration Forms
2020 Inspection Focus**



[Facebook.com/Brown.Nicollet.Environmental.Health](https://www.facebook.com/Brown.Nicollet.Environmental.Health)

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

Date : Tuesday, February 25, 2020

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:
Friday, February 7, 2020

6-Hour Certified Food Protection Manager Class Tuesday, February 25, 2020

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 within the last year)	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.

