



Fall 2016

Food Safety Works

A publication of Colorado State University Larimer County Extension
and Larimer County Department of Health and Environment

Controls for Ill Employees

By Dan Repella and Mike Wolf

The 3 legged stool is a metaphor for describing balance. Picture a stool of only 3 legs. When all the legs are present and working properly, the stool is in balance and working safely as it should. But when one leg is removed, the stool is out of balance and comes tumbling to the ground. Foodborne illness risk factors associated with ill food service employees can also be thought of as a 3 legged stool metaphor. To prevent foodborne illness outbreaks associated with ill food employees, all 3 “legs” of the stool must be in place.



Exclusion or Restriction of Ill Workers:

Food handlers that are ill with diarrhea, vomiting, sore throat with fever or jaundice (yellowing of the skin) must be excluded from the food establishment until they are symptom free plus an additional 24-48 hours.

Food handlers who have been diagnosed with Norovirus, Salmonella, Shigella, E. coli, Hepatitis A, or Campylobacter must be excluded from the food service establishment until cleared to return to work by the Health Department.

Food handlers with cold or flu like symptoms and other illnesses not listed above must be restricted from handling foods until symptoms have cleared. Food handlers who are restricted may still work in the food service establishment but may not handle food.

Good Hand Washing:

Food handlers must thoroughly wash their hands with soap and warm water. Particularly after using the restroom, at the start of the work shift, when they enter their work station, after coughing, sneezing, blowing their nose or touching their face.

No Bare Hand Contact with Ready-to-Eat Foods:

Wear gloves when conducting bulk food preparation of produce and other foods that will not be cooked or heated prior to service. Wear gloves when assembling sandwiches, burgers, sushi, burritos or when dispensing or serving utensils cannot be used. Always wash hands prior to putting on gloves.

Use dispensing utensils such as ice scoops, french fry scoops, tongs or spoons to place prepared foods onto plates, into bowls, glasses or cups.

Please do your part to keep the food safety stool in balance and prevent foodborne illness for a healthy community.

The Health Department will mail the annual food service license renewals to food service establishments the week after Thanksgiving.

Some renewals will come with pre-addressed attachments. Please review your renewal application carefully, to make sure the printed information is correct. Cross out and make corrections if errors are found. Check the attachments.

Renewals must be returned to the Health Department by **December 31, 2016**. If you have questions concerning your renewal application call the Health Department at 498-6776.

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Controles Para Empleados Enfermos

By Dan Repella y Mike Wolf

El taburete de 3 patas es una metáfora para describir el equilibrio. Imagínesse un banco de sólo 3 patas. Cuando todas las patas están presentes y funcionando correctamente, el taburete está en equilibrio y trabaja de manera segura como debe. Pero cuando se le quita una pierna, el taburete está fuera de equilibrio y se derrumba. Los factores de riesgo de las enfermedades transmitidas por los alimentos asociados con los empleados enfermos que manejan los alimentos también pueden ser considerados como una metáfora de un banco de 3 patas. Para prevenir los brotes de enfermedades transmitidas por los alimentos asociados con los empleados de alimentos enfermos todas las 3 "patas" del taburete deben estar en su lugar.



Exclusión o Restricción de Trabajadores Enfermos:

Los manipuladores de alimentos que están enfermos con diarrea, vómitos, dolor de garganta con fiebre, ictericia (color amarillo de la piel) deben ser excluidos del establecimiento de alimentos hasta que estén libres de síntomas más 24-48 horas adicionales.

Los manipuladores de alimentos que han sido diagnosticados con Norovirus, Salmonela, Shigela, E. coli, Hepatitis A o Campylobacter deben ser excluidos del establecimiento de comida hasta que estén autorizados por el Departamento de Salud para volver al trabajo.

Los manipuladores de alimentos con resfriados o con síntomas de gripe y otras enfermedades no mencionadas anteriormente deben ser restringidos del manejo de alimentos hasta que los síntomas hayan desaparecido. Los manipuladores de alimentos que están restringidos pueden trabajar en el establecimiento de servicio de comida, pero no pueden manipular los alimentos.

Buen Lavado de Manos:

Los manipuladores de alimentos deben lavarse muy bien las manos con agua tibia y jabón. Particularmente: después de ir al baño, al comienzo de la jornada de trabajo, cuando entran en su puesto de trabajo, después de toser, estornudar, sonarse la nariz o tocarse la cara.

Evitar el Contacto Directo De las Manos con Alimentos Listos-Para-Comer :

Use guantes en la preparación de alimentos en grandes cantidades tales como verduras y otros alimentos que no serán cocinados o calentados antes de servirlos. Use guantes cuando prepare sandwiches, hamburguesas, sushi, burritos o cuando no pueda utilizar utensilios para servirlos. Lávese siempre las manos antes de ponerse los guantes.

Use utensilios para servir como los cucharones para el hielo y para freír las papas, y las pinzas o cucharas para colocar los alimentos preparados en platos, bandejas, vasos o tazas.

Por favor, haga su parte para mantener el taburete de seguridad de los alimentos en equilibrio para prevenir enfermedades transmitidas por los alimentos y para mantener una comunidad sana.

REMINDER—FOOD ESTABLISHMENT LICENSE FEES INCREASED

The licensing fees for restaurants, delis, catering operations, grocery stores, mobile units and other retail food establishments were increased by the state legislature. The fee increase went into effect on July 1, 2016. This fee increase will be reflected in the 2017 license renewals. The renewals are scheduled to be mailed to establishments in late November and early December.

License Fees For Retail Food Establishments	
Establishment Type	New 2017 Fees
Restaurant 0-100 Seats	\$330
Restaurant 100-200 Seats	\$370
Restaurant >200 Seats	\$405
Grocery with Limited Food Service <15,000 sq. ft >15,000 sq. ft	\$170 \$305
Grocery with Food Service <15,000 sq. ft >15,000 sq. ft	\$325 \$620
Mobile Units	\$330
Special Event Vendors 1-3 days 14 days Full year	\$100 \$250 \$300

'Tis the Season for Catered Events

By Jason Eisenbach

Holiday catering typically increases an establishment's food product volume and can often exceed an establishment's capacity to safely prepare, cool, reheat, and hold food. Before taking on catering events, verify kitchen equipment will be adequate to prepare the foods for the event. Make sure adequate refrigeration space is available for, not only added inventory, but for cooling foods in shallow pans. Verify there will be adequate refrigeration storage for prepared food that will need to be staged prior to service. Verify there is adequate capacity to reheat foods and to safely hold hot the food after reheating and prior to service.

If the equipment is adequate to handle the catering menu, take the necessary precautions to ensure the food is safe throughout the preparation processes. Food preparation a day or more in advance adds major food safety concerns, particularly when it involves cooking and cooling processes. Hot foods must be quickly cooled to below 41°F using sheet pans, shallow hotel pans (2" deep or less), or ice baths for foods of a thin liquid consistency. Foods that rise in temperature during preparation, such as appetizer/hors d'oeuvre plates, salads and desserts must also be actively cooled to less than 41°F prior to service. Foods cooked in advance, cooled and are to be reheated for hot holding prior to service must be quickly reheated to at least 165°F prior to hot holding. Utilize a food thermometer to verify reheated processes reach 165°F and that foods are then held above 135°F. Food temperature logs should be utilized to manage food temperature controls for catered events, particularly when events require service offsite.

Temporary staff is often brought in to help an establishment manage catered events. This can include wait staff, bartenders, kitchen staff and others. Be sure to review sick policies with this staff. Ask workers if they, or household members, have been recently ill with vomiting and/or diarrhea. If so, exclude those workers from food handling activities until they have been symptom free for 24-48 hours. Keeping ill employees away from food and maintaining safe practices throughout food preparation will help keep everyone safe and happy through the holiday season.

**Dirty Hands
Spread Disease....
WASH THEM!**



Just Ask!

How hot does the water need to be when washing glasses, dishes and utensils in a 3-compartment sink?

Always set up the 3-compartment sink to wash in the first compartment in a detergent solution, rinse in the middle compartment to remove the soap, then sanitize in the last compartment. Wash water needs to be hot, above 110°F, to help dissolve and remove food residue and grease from surfaces. Rinse water should be warm. Sanitizer water needs to be warm, above 75°F. Avoid leaving the sink set up so the wash and sanitizer water does not cool off, wash dishes and utensils in batches.

Can I wear a watch when working in the kitchen?

If worn on your wrist, then no. Employees that prepare food may not wear jewelry, including watches, bracelets, multiple rings and medical information jewelry on their wrists, forearms and hands. It is recommended that medical information jewelry be worn as a necklace. The regulations do allow for a single plain ring such as a wedding ring to be worn.

Can employees wash their gloves as a hand wash?

No. Employees must remove the gloves, and wash their hands. There are too many discrepancies when deciding if a glove is tight fitting enough to wash clean.

Food Safety Works Class Schedule

A course for food service workers that covers the basic requirements for safe food handling.

Wednesday, November 16, 2016
2:00—4:30 pm

Tuesday, December 13, 2016
2:00—4:30 pm

To register: www.larimer.org/ext
Or 970-498-6000



Cost: \$30 per person

Location: Larimer County Extension Office
1525 Blue spruce Drive, Fort Collins

Thumbs UP!

To the following full service, fast food, and catering facilities that made food safety a priority! The establishments below received a routine health inspection between July 1, 2016 and September 30, 2016. All received an EXCELLENT rating! At time of their inspection these establishments had no deep critical violations such as improper cooling or reheating, lack of hand washing, cross contamination, they made sure workers did not come to work sick, and practiced proper glove use to cover cuts and burns and to prevent bare hand contact with ready to eat foods.

29th St Wing Shack, Loveland
AFC Sushi @ Safeway, W. Drake, Ft. Collins
Blackjack Pizza, W. Elizabeth, Ft. Collins
Boise Tavern, Loveland
Burger King, S. Shields, Ft. Collins
Cafe Mexicali, Ft. Collins
Chipotle, S. College Ave, Ft. Collins
Chipotle, Fall River Dr., Loveland
Cinemark Bistro, Ft. Collins
Dickey's BBQ Pit, Loveland
Domino's Pizza, W. Elizabeth, Ft. Collins
Domino's Pizza, Estes Park
Dunkin Donuts, Loveland
Embassy Suites, Loveland
Eurest @ Intel, Ft. Collins
Fort Collins Rescue Mission
Glen Haven General Store
Hach Company, Loveland
IHOP, Oakridge Dr., Ft. Collins



Illegal Pete's, Ft. Collins
Jersey Mike's, S. Timberline, Ft. Collins
JFE Sushi, 29th St., Loveland
JFE Sushi, S. Taft Hill Rd., Ft. Collins
JFE Sushi, S. Timberline Rd., Ft. Collins
Jimmy Johns, S. Shields, Ft. Collins
Kikka @ Whole Foods, Ft. Collins
King Soopers Deli, S. College, Ft. Collins
King Soopers Deli, Taft Hill, Ft. Collins
Lory Catering, CSU
Mama Roni's Pizza, Spring Creek, Ft. Collins
The Melt, Ft. Collins
Mountain Café, Ft. Collins
Noodles & CO, Timberline, Ft. Collins
Nyala Ethiopian Cuisine, Ft. Collins
Oppa Asian Bistro, Estes Park
Otter Aviation, Loveland
Panda Express, Denver Ave., Loveland
Pizza Hut, Berthoud

Qdoba, W. Elizabeth, Ft. Collins
Qdoba, S. Shields, Ft. Collins
Qdoba, E. Crossroads, Loveland
Qdoba, 10th St. SW, Loveland
Qdoba Council Tree, Ft. Collins
Qdoba, Timberline, Ft. Collins
Rio Grande Restaurant, Ft. Collins
Rocky Ridge Music Center, Estes Park
Runza Restaurant, Loveland
Safeway Deli, W. Drake, Ft. Collins
Sally's Kitchen, Ft. Collins
Silver Mine Subs, E. Magnolia, Ft. Collins
Sky Ranch Lutheran Camp, Bellvue
Sonic, W. Elizabeth, Ft. Collins
Subway, Crossroads Blvd., Loveland
Sweetheart Lanes, Loveland
Taco Bell, Timnath
Taco Bell, W. Elizabeth, Ft. Collins
Whole Foods Deli, Ft. Collins

Contact us:

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Food Safety Works Newsletter
 CSU Larimer County Extension
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 Fort Collins, CO 80524