



A Food Safety Newsletter for Food Service

Food Safety Works

Spring 2016

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

New Menu for Summer? Don't Forget to Update the Consumer Advisory!

By Nicole Aguilar and Jim Devore

Any menu that includes meat, poultry, fish, shellfish, and eggs that will be served raw or lightly cooked must include a *Consumer Advisory*. A complete *Consumer Advisory* consists of **TWO** separate statements, a *disclosure* statement and a *reminder* statement.

The statement that most people are familiar with is the *reminder* statement. This is the statement that reads "Consuming raw or undercooked meats, poultry, seafood, 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." The *reminder* statement is commonly found on menus, but by itself is not considered a complete *Consumer Advisory*.

To meet the full requirements, menus must also include a *disclosure* statement. Menu items that are served raw or undercooked must be disclosed or identified to the consumer. There are two different ways to disclose a raw or undercooked menu item. One way is through a description of the food in the body of the menu, such as "hamburgers are cooked to order" or "raw oysters on the half shell." These items must then be asterisked (*) to the *reminder* statement located at the bottom of the menu. A second approved disclosure would be an asterisk (*) by the menu items served raw or undercooked to a footnote that states these items are served raw or undercooked. The footnote would read "These items are served raw or undercooked, or contain raw or undercooked ingredients," followed by the *reminder* statement.

When developing the *Consumer Advisor*, keep in mind any item that could be ordered and served undercooked. Common items that are not disclosed on menus include eggs and hamburgers. Another common mistake is to asterisk everything on the menu, whether it contains an undercooked item or not. If separate menus are

available for breakfast, lunch, dinner or, for example, sushi each menu with undercooked food items must have its own *Consumer Advisory*. Please keep in mind that children's menus cannot include a consumer advisory. With the exception of eggs, all items on children's menus must be served fully cooked.

Contact the Larimer County Department of Health and Environment with any questions: 498-6775. We would be happy to review your *Consumer Advisory* before you reprint menus.

Food Safety Collaboration Committee

The Food Safety Collaboration Committee met on April 19, 2016. Thank you to all who attended. Topics included:

- Jim Devore presented on House Bill HB16-1401 which will update the retail food establishment statute and license fee structure.
- Group discussed the future direction of the committee and voiced interest in more training tools and opportunities for staff.
- Examples of what works and does not work for training staff will be discussed at the next meeting.

The next Food Safety Collaboration Committee meeting will be held on Tuesday, August 9, 2016 from 2:30-4:00 pm at the Larimer County Extension Office Conference Room, 1525 Blue Spruce Drive, Fort Collins.

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¿Nuevo Menú para el Verano? ¡No se Olvide de Actualizar la Advertencia al Consumidor!

Por Nicole Aguilar y Jim Devore

Cualquier menú que incluya carne, aves, pescado, mariscos y huevos que se sirvan crudos o poco cocidos debe incluir una *Advertencia al Consumidor*. Una *Advertencia al Consumidor* completa consta de dos declaraciones separadas, una de divulgación y una de recordatorio.

La afirmación con la que la mayoría de las personas están familiarizadas es con la de *recordatorio*. Esta es la declaración que dice "Consumir carnes crudas o mal cocidas, aves, mariscos o huevos puede aumentar su riesgo de enfermedades transmitidas por los alimentos" O "Consumir carnes crudas o mal cocidas, aves, pescados, mariscos o huevos puede aumentar su riesgo de enfermedades transmitidas por los alimentos, especialmente si tiene ciertas condiciones médicas." La afirmación de recordatorio se encuentra comúnmente en los menús pero no se considera una *Advertencia al Consumidor* completa.



Para cumplir todos los requisitos, los menús también deben incluir una declaración de *divulgación*. Los elementos del menú que se sirven crudos o poco cocidos deben darse a conocer o identificarse para el consumidor. Hay dos maneras diferentes de revelar un producto del menú crudo o poco cocido. Una es a través de una descripción de los alimentos en el cuerpo de la carta, como "las hamburguesas son cocinadas a la orden" u "ostras crudas en su media concha." Estos artículos deben ser señalados con un asterisco (*) en la declaración de *recordatorio* ubicada en la parte inferior del menú. Una segunda divulgación aprobada sería un asterisco (*) al lado de los elementos del menú servidos crudo o poco cocidos en una nota al pie de la página que diga que éstos se sirven crudos o poco cocidos. La nota se leería "Estos alimentos se sirven crudos o poco cocidos, o contienen ingredientes crudos o poco cocidos," seguida de la declaración de recordatorio.

Al desarrollar la *Advertencia al Consumidor*, tenga en cuenta todos los productos que podrían ordenarse y servirse poco cocidos. Los alimentos más comunes que no son revelados son los huevos y las hamburguesas.

Otro error común es poner un asterisco en todo el menú, ya sea que contenga un elemento poco cocido o no. Si los menús están disponibles por separado para el

desayuno, el almuerzo, la cena o el sushi, cada menú con alimentos poco cocidos debe tener su propia *Advertencia al Consumidor*. Por favor tenga en cuenta que los menús para niños no pueden incluir una advertencia al consumidor. Con la excepción de los huevos, los alimentos de los menús para niños deben estar completamente cocidos.

Póngase en contacto con el Departamento de Salud y Medio Ambiente del Condado de Larimer para cualquier pregunta que tenga al: 498-6775. Estaremos encantados de revisar su *Advertencia al Consumidor* antes de la reimpresión de sus menús.

Colorado Legislature Considers Increasing Licensing Fees

A bill to increase the licensing fees for restaurants, grocery stores and other food service establishments is currently under consideration by the Colorado State Legislature. The proposed bill would increase the cost of a retail food license an average of \$155, and would be phased in over three years. Average cost will increase \$93 in 2017, \$31 in 2018, and \$31 in 2019. The proposed legislation also outlines criteria for health departments to improve their food safety programs and the uniform reporting of inspection findings.

Provided Seating	Current Restaurant License Fee	Proposed Restaurant License Fees
0-100 seats	\$255	2017: \$330 2018: \$360 2019: \$385
101-200 seats	\$285	2017: \$370 2018: \$400 2019: \$430
>200 seats	\$310	2017: \$405 2018: \$435 2019: \$465

Proper Labeling is Critical

By Mike Wolf

Colorado's Pure Food and Drug Law requires foods sold for human consumption be accurately labeled and represent their true identity. Foods must be advertised and presented by the foods' common name so as to not to be misleading to customers. Foods that are found mislabeled or misrepresented as something they are not are considered to be misbranded and cannot be sold as such. Some common examples of misbranding found on restaurant menus of food service establishments include:

- Selling foods under another name such as, the menu offers sushi made from "super white tuna" when the fish is actually escolar, or "baby lobsters" offered when the product is really langostino, a prawn. Menus need to be modified to say, "Sushi made with escolar", or "Baby Lobsters (langostino)".
- Selling foods that are imitations or made with imitation ingredients and are not identified as such. The menu offers "crab maki rolls", but the product is made with imitation crab. Modify the menu to read, "krab maki rolls"
- Advertising foods at a certain quality that the actual food product does not meet. The menu offers prime rib-eye steak when the actual quality of the meat is choice.

Contact the Larimer County Department of Health and Environment with questions about requirements or menu labeling and proper representation of foods at <http://www.larimer.org/health/ehs/food.asp> or call 498-6776.

Standard Operating Procedure for Time as a Control

By Trey Westberry

Establishments that utilize time rather than temperature to control bacterial growth must have written procedures that identify the proposed process and which foods will utilize time to control bacterial growth. The standard operating procedure must be readily available for staff and the health department at all times and must cover the following:

- The potentially hazardous food(s) must meet the following criteria *prior* to starting the process: have an internal temperature of 41°F or less, an internal temperature greater than 135°F, or be adequately cooked to the correct internal temperature prior to removing the product from temperature control.
- Food(s) must be labeled with a time indicating when the food is removed from temperature control or when the food is to be disposed of. The written procedure must outline how food(s) will be labeled. Remember in most cases the food(s) must be discarded within four hours.
- Written procedure must indicate how the food(s) will be discarded after the time limit has passed.
- Finally, indicate the cleaning and sanitizing process of the utensils, food contact surfaces and equipment that were utilized during the process.

Food Safety Works Class Schedule

Fort Collins:

Larimer County Extension Office, 1525 Blue Spruce Drive
 Wednesday, May 18 (*English*)
 Monday, June 13 (*English and Spanish*)
 Tuesday, July 12 (*English*)

Estes Park:

Estes Valley Library, 335 E. Elkhorn Avenue
 Monday, June 6 (*English and Spanish*)

Red Feather Lakes:

Call for location: (970) 498-6008
 Tuesday, June 14 (*English*)

All Class 2:00—4:30 pm

To Register: www.larimer.org/ext

For more information or to schedule private training call (970) 498-6008

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 January 1, 2016 and March 31, 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.

Applebee's, Fort Collins
 Bisetti's, Fort Collins
 Blackjack Pizza, Fort Collins
 Boot Grill, Fort Collins
 Buoniconti Bistro, Fort Collins
 Burger King, N. College Ave., Fort Collins
 Burger King, S. Timberline Ave., Fort Collins
 Cafe Ardour, Fort Collins
 Carl's Canteen, Loveland
 Chipotle, S. College Ave., Fort Collins
 Chocolate Cafe, Fort Collins
 Cinemark Movie Bistro, Fort Collins
 Compass Cider House, Fort Collins
 Coppermuse Distillery, Fort Collins
 Courtyard by Marriott, Fort Collins
 Cozzola's Pizza, Linden St., Fort Collins
 Dickey's Barbecue, Loveland
 Domino's Pizza, W. 64th, Loveland
 Domino's Pizza, E. Harmony, Ft. Collins
 Domino's Pizza, E. Eisenhower, Loveland
 Domino's Pizza, Eagle Dr. Loveland
 Domino's Pizza, S. Lemay Ave., Fort Collins
 Dunkin Donuts, S. College Ave., Fort Collins
 Edible Arrangements, Fort Collins

El Cielo, Loveland
 Embassy Suites, Loveland
 Eurest @ Intel, Fort Collins
 Genesis Coffee, Fort Collins
 Genoa Coffee & Wine, Fort Collins
 Harmony Café, Fort Collins
 Jersey Mike's, Timberline, Fort Collins
 JFE Sushi, N. College, Fort Collins
 JFE Sushi, Taft Hill Rd., Fort Collins
 JFE Sushi, Timberline Ave., Fort Collins
 Justine's Pizza, Fort Collins
 KKKA at Whole Foods, Fort Collins
 King Soopers Deli, Timberline, Fort Collins
 Laureate Publick House, Loveland
 Little Caesars Pizza, Harmony Rd., Fort Collins
 Match Ups, Fort Collins
 Matt's Place, Fort Collins
 McDonald's, Wellington
 Mo Jeaux's, Fort Collins
 Mugs Coffee, S. College Ave., Fort Collins
 Noodles & Company, Timberline, Fort Collins
 Papa John's, Harmony Rd., Fort Collins
 Pizza Hut, N. College Ave., Fort Collins
 Pizza Hut, W. Eisenhower, Loveland



Pizza Hut, W. Mountain Ave., Fort Collins
 Qdoba, Crossroads Blvd., Loveland
 Qdoba, Council Tree Ave., Fort Collins
 Quality Inn, S. Mason St., Fort Collins
 R Bar, Fort Collins
 Red Lobster, Fort Collins
 Residence Inn by Marriott, Fort Collins
 Rise! A Breakfast Place, Fort Collins
 Ruby Tuesday, Fort Collins
 Schlotzsky's, Fort Collins
 Serious Texas Bar-B-Q, Fort Collins
 Silver Mine Subs, E Magnolia Ft. Collins
 Smashburger, E Harmony, Fort Collins
 Spoons, N. College Ave., Fort Collins
 Subway, E. Magnolia St., Fort Collins
 Subway, W. Eisenhower, Loveland
 Subway, 29th St., Loveland
 Taps Sports Bar, Fort Collins
 Target Deli, Council Tree Ave., Fort Collins
 Taste of Philly, Loveland
 Walmart Deli, Weitzel St., Timnath
 Western Ridge Resort, Livermore
 Which Wich Sandwiches, Fort Collins

Contact us:

CSU Larimer County Extension Office
 1525 Blue Spruce Drive, Fort Collins, CO 80524
 (970) 498-6008 or www.larimer.org/ext

Larimer County Dept. of Health and Environment
 1525 Blue Spruce Drive, Fort Collins, CO 80524
 (970) 498-6776 or www.co.larimer.co.us/food

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 Fort Collins, CO 80524