



Food Safety Works

Summer 2017

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Colorado to Adopt FDA Food Code

By Jon Deak

Colorado will be updating their retail food regulations in the upcoming months and will likely adopt the 2013 FDA Food Code. Since the 1970's, FDA has developed model food safety regulations for State and local Health Departments to incorporate into their food safety regulations. Numerous sections of the FDA code have already been incorporated into Colorado's retail food regulations so establishments should not see a great deal of new requirements. However there are few major changes that would impact retail food establishments:

- Date marking procedures would be required for all food service operations. Date marking is currently only required in Colorado for establishments that serve food to highly susceptible populations such as health care facilities and schools. Refrigerated, ready-to-eat potentially hazardous foods prepared and held in the establishment for more than 24 hours will be required to be clearly marked to indicate the date by which the food is to be consumed, sold, or discarded. These foods must then be consumed, sold, or discarded within 7 days. This requirement is to help control the growth of deadly *Listeria* bacteria.
- Establishments will be required to have at least one employee, with supervisory and management responsibilities, that holds a current food protection manager certification. Studies have shown establishments with certified managers have fewer food safety violations.
- Establishments must have procedures for employees to follow when responding to vomiting or diarrheal events within the establishment. Illness outbreaks have been documented when proper clean up procedures were not followed.
- Facilities with high temperature dish machines will need to have means to check the final rinse temperature using a heat tape thermometer or a maximum registering thermometer. Actively managing ware washing equipment can reduce violations associated with inadequate sanitization.
- A sign or poster that notifies food employees to wash their hands will need to be displayed at all hand washing sinks. Signage is intended to improve the frequency of hand washing.
- The term "Potentially Hazardous Food" will be replaced with "Time and Temperature Control for Safety Food".

More information regarding implementation will be made available soon. To view a copy of the 2013 FDA food code see:

<https://www.colorado.gov/pacific/cdphe/retail-food-stakeholder-meetings>

TOP VIOLATIONS OF 2016 TRILOGY EPISODE 3: SMOKING, EATING, AND DRINKING

By Stephenie Fullaway

Smoking, eating and drinking violations are the third most cited violation by the Health Department, being cited 16-18% of the time. Most commonly this is due to improper storage of a personal employee beverage. Employee beverages may be stored in the kitchen, however they must be lidded and they must be kept in a location that would not allow for contamination of food, food preparation surfaces or clean dishware and utensils if spilled. Storing on bottom shelves and above handwashing sinks or trash cans are the best places to keep employee beverages. When choosing a storage area consider where the liquid would go or what it would contaminate if it was spilled.

Eating and smoking is not allowed in any food preparation, cooking or storage area. It is best to carry out these actions in a designated employee break area, the establishment's eating area, or outside. Remember to wash hands after taking a break, eating or drinking, or any other activities that involve hand to mouth contact **AND** when returning to kitchen duties to ensure food is safe from any contamination associated with drinking, eating or smoking.

Food Safety Works Class Schedule

Fort Collins	Loveland
Larimer County Extension Office	Loveland Public Library
Tuesday, September 12, 2017	Wednesday, October 11, 2017
2:00 - 4:30 pm	2:00 - 4:30 pm
(English)	(English and Spanish)

To Register: www.larimer.org/ext or 970-498-6008

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Colorado adoptará el Código Alimentario de la FDA

Por Jon Deak

Colorado estará actualizando sus reglamentos de venta de alimentos al por menor en los próximos meses y probablemente aprobará el Código Alimentario 2013 de la FDA. Desde la década de 1970, la FDA ha desarrollado normas modelo de seguridad alimentaria para los Departamentos de Salud estatales y locales para incorporarlas en sus reglamentos de seguridad alimentaria. Numerosas secciones del código de la FDA ya han sido incorporadas en los reglamentos de alimentos al por menor de Colorado, por lo que los establecimientos no deben ver una gran cantidad de nuevos requisitos. Sin embargo, hay algunos cambios importantes que afectarían a los establecimientos al por menor:

- Se requerirán procedimientos de marcado de fecha para todas las operaciones de servicio de alimentos. Actualmente, el marcado de fecha sólo se requiere en Colorado para establecimientos que sirven comida a poblaciones altamente susceptibles, tales como centros de salud y escuelas. Los alimentos potencialmente peligrosos listos para comer, refrigerados y listos para el consumo, preparados y mantenidos en el establecimiento por más de 24 horas, deberán estar claramente marcados para indicar la fecha o el día en que el alimento deberá ser consumido, vendido o desechado. Estos alimentos deben ser consumidos, vendidos o descartados dentro de 7 días. Este requisito es para ayudar a controlar el crecimiento de la bacteria letal *Listeria*.
- Se requerirá que los establecimientos tengan al menos un empleado, con responsabilidades de supervisión y administración, que tenga una certificación actual de gerente de protección de alimentos. Los estudios han demostrado que los establecimientos con gerentes certificados tienen menos violaciones a la seguridad de los alimentos.
- Los establecimientos deberán tener procedimientos para que los empleados los sigan cuando responden a eventos de vómitos o diarreicos dentro del establecimiento. Se han documentado brotes de enfermedades cuando no se han seguido los procedimientos de limpieza adecuados.
- Las instalaciones con máquinas de platos de alta temperatura tendrán que tener medios para verificar la temperatura de enjuague usando termómetros de cinta térmica o un termómetro de registro máximo. La administración activa del equipo de lavado de artículos de consumo podrá reducir las violaciones asociadas con una desinfección inadecuada.
- Un signo letrero que notifique a los empleados de alimentos que se laven las manos deberá ser exhibido en todos los lavamanos. El uso de una señal tiene por objeto mejorar la frecuencia del lavado de manos.
- El término "Comida Potencialmente Peligrosa" será reemplazado por "Control de Tiempo y Temperatura para Seguridad de los Alimentos".

Más información sobre la implementación estará disponible pronto. Para ver una copia del código de alimentos 2013 de la FDA, consulte:

<https://www.colorado.gov/pacific/cdphe/retail-food-stakeholder-meetings>

Food Service License Fees to Increase in 2018

In 2016 the Colorado Legislature modified the Food Protection Act to increase the licensing fees for restaurants, delis, catering operations, grocery stores, food trucks, push carts and other retail food establishments. The change increased the cost of a retail food license an average of \$155. The increased fees are being phased in over three years. The average cost of a license increased \$93 in 2017. The second phase of the increase, to take effect on September 1, 2018, will increase the cost for a retail food license an average of \$27. On September 1, 2019, the third and final phase of the fee increase is to become effective. Establishments that are currently operating will see an increase in their license fees at the time of license renewal. Any new establishment opening after September 1, 2017 will be subject to the new fees.

The fee increases are intended to help fund the Health Department's food safety program. The funding is to be used for staffing, inspections, creating uniform program standards, and inspector training. Changes to the Food Protection Act require the local health department to set licensing fees for food vendors operating at special events

Licensing Fee Comparisons For Retail Food Establishments		
Establishment Type	Current License Fees	New License Fees 2018 & 2019
Restaurant 0-100 Seats	\$330	2018: \$360 2019: \$385
Restaurant 100-200 Seats	\$370	2018: \$400 2019: \$430
Restaurant >200 Seats	\$405	2018: \$435 2019: \$465
Grocery with Limited Food Service <15,000 sq. ft	\$170	2018: \$183 2019: \$195
	>15,000 sq. ft	2018: \$330 2019: \$353
Grocery with Food Service <15,000 sq. ft	\$325	2018: \$350 2019: \$375
	>15,000 sq. ft	2018: \$665 2019: \$715
Mobile Units (Prepackaged)	\$235	2018: \$253 2019: \$275
Mobile Units (Full Food Service)	\$330	2018: \$360 2019: \$385
Special Event Vendors	\$100 (1-3 days) \$250 (14 days) \$300 (full year)	\$100 (1-3 days) \$250 (14 days) \$300 (full year)

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 April 1, 2017 and June 30, 2017. 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.

1501 Restaubar, Fort Collins
Antonio's NY Pizza, Estes Park
Arby's, E. Eisenhower Blvd., Loveland
Auntie Stones at Fort Fun, Fort Collins
A&W Drive Inn, Berthoud
Best Western, Estes Park
Best Western, Loveland
Bisetti's Ristorante, Fort Collins
Blind Pig Pub, Fort Collins
Blocky's Eatery, Loveland
Boise Tavern, Loveland
Boot Grill, Loveland
Breakfast Club, Loveland
Buffalo Wild Wings, Fort Collins
Buoniconiti Bistro, Fort Collins
Burger King, S. College Ave., Fort Collins
Café Athens, Loveland
Café Vino, Fort Collins
Carter's Creative Catering, Fort Collins
Cherokee Park Ranch, Livermore
Chipotle, Harmony Rd., Fort Collins
Choice City Butcher & Deli, Fort Collins
Cinemark Movie Bistro, Fort Collins
Comfort Suites, Oakridge Dr., Fort Collins
Coopersmith's Pool Side, Fort Collins
Coopersmith's Pub & Brew, Fort Collins
Cornerstone Café, Berthoud
Covenant Heights, Estes Park
DP Dough, Fort Collins
Dairy Queen, Harmony Rd., Fort Collins
Dairy Queen, S. College Ave., Fort Collins
DIY Creations, Loveland
Domino's Pizza, W. Elizabeth, Fort Collins
Egg & I, Oakridge Dr., Fort Collins
Einstein's Bagels, Loveland
Elliot's Martini Bar, Fort Collins
Fiona's Deli & Catering, Fort Collins
Firehouse Subs, E. Harmony Rd., Fort Collins
Fireside Café, Loveland
Food for Thought Catering, Loveland
Freddy's Frozen Custard, Loveland



Fresh Plate Catering, Loveland
Gallery at Fort Collins Club, Fort Collins
Genoa Coffee and Wine, Fort Collins
Grimaldi's Pizzeria, Fort Collins
Harbinger Coffee, Fort Collins
Harmony Club, Timnath
Hilton Garden Inn, Fort Collins
Himalayan Bistro, Fort Collins
Hog Wild BBQ, Fort Collins
Homewood Suites, Fort Collins
Hunters Chop House, Estes Park
Inkwell & Brew, Estes Park
JFE Sushi, JFK Parkway, Fort Collins
JFE Sushi, Timberline Rd., Fort Collins
Jimmy John's, JFK Parkway, Fort Collins
Jim's Wings, Fort Collins
Laporte Pizza, Laporte
Lazy B, Estes Park
Mama Roni's Pizza, Timberline Rd., Fort Collins
Mariott, Fort Collins
Match Ups, Fort Collins
McAlister's, E. Harmony Rd., Fort Collins
McDonald's, Denrose Ct., Fort Collins
McDonald's, Estes Park
McDonald's, W. Elizabeth St., Fort Collins
McDonald's, W. 65th St., Loveland
McDonald's, W. Eisenhower Blvd., Loveland
Moot House, Fort Collins
Nimo's Sushi, Fort Collins
Noodles & Company, 648 S. College, Fort Collins
Obee's, Fort Collins
Olive Garden, Fort Collins
Outback Steakhouse, Fort Collins
Panda Express, Colorado State University
Panera Bread, Fall River Rd., Loveland
Panera Bread, S. College Ave., Fort Collins
Panera Bread, Council Tree Ave., Fort Collins
Papa Murphy's, E. Eisenhower Blvd., Loveland
Papa Murphy's, E. Harmony, Fort Collins
Papa Murphy's, S. taft Hill Rd., Fort Collins
Pizza Hut, Pennock Pl., Fort Collins

Pizza Palace, Wellington
Potbelly Sandwich Shop, Fort Collins
Pour Brothers, Fort Collins
Genesis Coffee, Fort Collins
Qdoba, W. Elizabeth, Fort Collins
R Bar, Fort Collins
Red Robin, E. Harmony, Fort Collins
Residence Inn, Fort Collins
Romano's Macaroni Grill, Fort Collins
Schlotzsky's, Fort Collins
Scratch, Estes Park
Shakes Alive!, Estes Park
Smashburger, Loveland
Smokin Fins Restaurant, Fort Collins
Sonic Drive In, S. Lincoln, Loveland
Sonny Lubick Steakhouse, Fort Collins
Spoons, Colorado State University
Steak-Out Saloon, Fort Collins
Subway, 126 S. College Ave., Fort Collins
Subway, S. Lemay, Fort Collins
Subway, W. Elizabeth., Fort Collins
Subway, S. Timberline Rd., Fort Collins
Subway, W. Drake, Fort Collins
Subway, E. Harmony Rd., Fort Collins
Subway, S. Shields, Fort Collins
Super 8, Fort Collins
Sweetheart Lanes, Loveland
Texas Roadhouse, Fort Collins
That's A Wrap, Colorado State University
Tom & Chee, Fort Collins
Toppers Pizza, Loveland
Torchy's Tacos, Fort Collins
Totally 80's Pizza, Fort Collins
Tropical Smoothie Café, Fort Collins
Trout Tavern, Red Feather Lakes
Waltzing Kangaroo, Fort Collins
Wendy's, Rocky Mountain Ave., Loveland
Whistle Stop Tavern, Berthoud
William Oliver's Publick House, Fort Collins
Wolverine Farm Publick House, Fort Collins
Xanterra Employee Dining, Estes Park

Thermometer Use 101

By Dana Murdoch



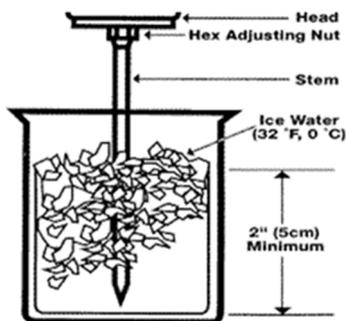
Maintaining a properly calibrated thermometer is very important. Why you ask? You can't tell if food is at a safe internal temperature just by looking at it. It is essential to use a calibrated food thermometer to verify foods are properly cooked, cooled, reheated, held hot or held cold to prevent foodborne illness.

Fun Fact: According to USDA research, 1 out of every 4 hamburgers patties being cooked turn brown in the middle before they reach a safe internal cooking temperature of 155°F. The only way to be sure food is properly cooked is to use a calibrated food thermometer to measure the internal temperature.

Thermometers come in all shapes and sizes – digital probes for the oven and microwave, dial oven thermometers, infrared, stem and even disposable temperature indicators. Digital probe thermometers are recommended over dial stem thermometers because of their accuracy and are easy to read. Most digital probe thermometers will read the temperature in a small area at the tip of the thermometer's probe so they work well with thin foods and foods in a shallow container. Always have a thermometer on hand that can check the temperature of thin cut meats such as burger patties and fish fillets.

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So how do I calibrate a thermometer?

The easiest way to check the accuracy of a food thermometer is to use the ice water method. Fill a large glass to the top with ice, then pour in a little water. The mixture should be approximately 80% ice and 20% water. Immerse the food thermometer stem deep into

the ice water, touching neither the sides nor the bottom of the glass. Wait until temperature readout stabilizes. The thermometer should read 32°F. If using a dial thermometer and the temperature is not reading 32°F, recalibrate it by adjusting the hex adjusting nut located on the back of the dial. Without removing the stem of the thermometer from the ice, hold the calibration nut with a suitable tool and turn the dial so the pointer reads 32°F. If using a digital probe thermometer follow the manufacturer's instruction for calibration. It is important to note that not all digital probe thermometers are able to be calibrated and may need to be replaced if found out of calibration.

How often should I calibrate my thermometer?

It is important that thermometers are calibrated often in order to measure within +/- 2°F. Establishments should have a documented calibration program which states how often

thermometers are to be verified. A calibration check is recommended to verify accuracy when a thermometer is dropped or after extreme temperature changes. After calibrating, record the date of calibration on a thermometer calibration log. To obtain a calibration log visit the Larimer County Health Department's Food Safety Program webpage and follow the Resources tab:

<http://www.larimer.org/health/ehs/food.asp>

First In, First Out

By Trey Westberry

First in, First Out (FIFO) is a method used for stock rotation of food products. Using FIFO rotation can help maintain product quality and will improve inventory management. When following this method, foods are shelved based upon the date fresh items were purchased or the date a food was prepared and stored. Products with the earliest dates (the oldest products) need to be stored in front to help ensure they are used first. To help with proper rotation it is important to label all items that have been prepared or purchased with the day's date. Turnover of most refrigerated foods should be seven days or less.

Allowing older food products to be stored in the front makes it easier to visually identify food that may need to be discarded. Inspect perishable foods daily and discard any foods that have signs of spoilage or are of poor quality.



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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