



Winter 2017

A Food Safety Newsletter for Food Service

# Food Safety Works

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

## Food Program Summary and Top 5 Violations in 2016

In 2016, 1,935 food establishments operated in Larimer County and 124 new establishments opened. The Health Department conducted 2,909 routine and follow-up inspections. There were 186 investigations conducted of general complaints and reports of foodborne illnesses. Enforcement actions totaled 417, including 14 closures due to imminent health hazards. More than 10,000 violations were cited by the Health Department. Of those, 5,791 (58%) were critical items. Corrections made at the time of inspection by operators to address the critical item violations eliminated more than 4,633 critical item illness risk factors in Larimer County.

### The five most frequently identified critical item violations cited last year were:

1. Refrigerated foods held at unsafe temperatures above 41°F
2. Raw meats or poultry stored above prepared foods
3. Employee drink glasses not stored to protect food
4. Unsafe storage of chemicals
5. Hand washing sinks not supplied with hand soap and/or hand towels

Food safety inspection results can be viewed on the Health Department's website at:

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

A proactive food safety management system, using active managerial control and a knowledgeable, well trained staff can reduce the occurrence of critical item violations. *Food Safety Works* food handler training courses can provide the basic skills that anyone working in a food establishment needs to know. For more information about this class or to set up a private food handler training contact Amanda Johnston, Food Safety Education Coordinator for Larimer County Extension at 970-498-6008, or go to [www.larimer.org/ext](http://www.larimer.org/ext)

## TOP VIOLATIONS OF 2016 TRILOGY EPISODE 1: COLD HOLDING

By Stephenie Fullaway

*"Foods held above safe refrigeration temperatures"* is the most common violation cited by the Health Department, being cited about 50% of the time. Potentially hazardous foods that are intended to be held cold are required to be kept at less than 41°F, unless the product is in an active cooling phase. Below are some helpful ways to prevent cold holding violations:

- Regularly check food product temperatures. If food temperature is found to be greater than 41°F, take *active* measures to cool the product back down to less than 41°F, such as removing the lid from the product container. If product is stacked, lay it out flat on a sheet tray in a cooler.
- Keep temperature logs to show that cold food has been consistently held below 41°F.
- Regularly monitor refrigeration equipment to ensure it is holding below 41°F. Correct any problems immediately.
- Ensure foods that are prepped at room temperature are actively cooled in shallow, uncovered containers in a walk-in cooler following preparation.



### Inside this issue:

<b>Food Program Summary and Top Violations</b>	<b>1</b>
<b>Top Violations of 2016 Trilogy, Episode 1</b>	<b>1</b>
<b>'Tis the Season– Employee Illness</b>	<b>2</b>
<b>Es la Temporada– Enfermedad en el Empleado</b>	<b>2</b>
<b>Changing Ownership? Inspection Needed!</b>	<b>3</b>
<b>Is That a Service Animal?</b>	<b>3</b>
<b>Thumbs Up!</b>	<b>4</b>

## Tis The Season- Employee Illness

By Jon Deak

During this time of year there is an increase in gastrointestinal illnesses in the community. Food service employees reporting to work while sick is an easy way to spread illness through food to the community. While it may be tempting to come to work during an illness, employees must adhere to a few rules:

- Employees need to advise management of any illnesses they may have.
- Food workers ill with vomiting, diarrhea, sore throat with a fever, or jaundice (yellowing of the skin) must be excluded from the food service establishment until they are symptom free, plus an additional 24-48 hours.
- Employees with a cold, hacking cough and runny nose must be restricted in their work and cannot handle food or clean food equipment until these symptoms are gone. Restricted employees may handle money, take out trash, and mop or sweep floors.
- Food employees diagnosed with Shigella, E. coli, Hepatitis A, or Campylobacter may not return to work until cleared by the Health Department. In instances of illness including Salmonella, Campylobacter or Norovirus, the Health Department will provide guidance for exclusion or restriction from work.

Reminder: it is the employer's responsibility to inform employees of the company's sick policy and what are considered reportable illnesses. It is then the employee's responsibility to inform employers of illness. If there is ever a question about whether or not an ill employee should work or return to work, please contact the Health Department at (970) 498-6775.

### Food Safety Collaboration Committee Save the Date!

The Food Safety Collaboration Committee is a group of people from industry, academia and regulatory vocations, along with consumers coming together to improve food safety in Larimer County. We are always looking for new members with fresh ideas, topics and agenda items. The next meeting of the Food Safety Collaboration Committee will be held:

**Tuesday, March 7, 2017 from 2:30-4:00 pm**  
**1525 Blue Spruce Drive, Fort Collins, CO 80524**  
**Larimer County Extension Office Meeting Room**

No agenda has been set for this meeting. If you have items you would like to discuss or present to the group please email Nicole Aguilar at [naguilar@larimer.org](mailto:naguilar@larimer.org).

## Es la Temporada- Enfermedad en el Empleado

Por Jon Deak

Durante esta época del año hay un aumento de enfermedades gastrointestinales en la comunidad. Los empleados del Servicio de Alimentos que se reportan a trabajar estando enfermos difunden fácilmente las enfermedades a través de los alimentos a la comunidad. Aunque puede ser tentador el venir a trabajar durante la enfermedad, los empleados deben atenerse a unas reglas:



- Los empleados necesitan reportar a la administración cualquier enfermedad de que sufran.
- Los trabajadores de los alimentos enfermos con vómitos, diarrea, dolor de garganta con fiebre, o ictericia (coloración amarillenta de la piel) deben ser excluidos del establecimiento hasta que estén libres de síntomas, más 24 a 48 horas adicionales.
- Los empleados con un resfriado, con tos y secreción nasal deben ser restringidos en su trabajo y no pueden manejar alimentos o limpiar equipos para alimentos hasta que éstos síntomas desaparezcan. Los empleados restringidos pueden manejar dinero, sacar la basura, barrer y trapear los pisos.
- Los empleados de alimentos diagnosticados con Shigella, E. coli, Hepatitis A, o Campylobacter no podrán volver al trabajo hasta que estén dados de alta por el Departamento de Salud. En los casos de enfermedad incluyendo Salmonella, Campylobacter o Norovirus, el Departamento de Salud proporcionará orientación para la exclusión o restricción del trabajo.

Recuerde: Es la responsabilidad del empleador al informar a los empleados de la compañía acerca de las políticas por enfermedades y de lo que consideran enfermedades notificables. Entonces es la responsabilidad del empleado al informar a los empleadores acerca de su enfermedad. Si existe alguna duda acerca de si un empleado enfermo debe o no debe trabajar o volver al trabajo, póngase en contacto con el departamento de salud al (970) 498-6775.

### Food Safety Works Class Schedule

Fort Collins	Loveland
Wednesday, February 22, 2017	Tuesday, March 21, 2017
2:00—4:30 pm	2:00—4:30 pm
(English and Spanish)	(English and Spanish)
<b>Register: <a href="http://www.larimer.org/ext">www.larimer.org/ext</a> or 970-498-6008</b>	

## Changing Ownership? Inspection Needed!

By Nicole Aguilar

When a retail food establishment changes ownership there are some important factors to keep in mind. It is important to contact the health department to conduct a *Change of Ownership Inspection* to ensure a thorough and legal transition. This inspection will evaluate existing equipment, the water heating system, any deficiencies related to plumbing or ventilation, the building itself, and the menu of what you intend to prepare and serve. It is strongly

recommended this inspection be conducted prior to the official change so all parties will have a full understanding of their responsibilities.

The establishment's retail food license is not transferable to the new owners. Even if the establishment never ceases operation, the new owner cannot continue to operate under the old license. The new owner must complete a retail food license application and submit the application with the license fee to obtain the new license.



The new owner is responsible for issues existing in the establishment when they take over. What this means is they must meet all of the requirements of the Retail Food Rules and Regulations in regard to structural damage, failing or inadequate equipment, and plumbing or ventilation problems in order to operate. In addition, any variances that may have been obtained by the previous ownership from the Health Department are void.

Under the new ownership, if the operation's menu is to remain the same or if equipment is to be changed out, like for like, approval is simple. However, if new ownership intends to change the menu or remodel, the proposed changes must be evaluated. A new menu may not be able to be supported by the existing equipment and remodeling could result in the need for a health department plan review and the need to obtain a building permit.

Bottom line, it is always wise to contact the health department on the change of ownership process to help navigate the process.



## Is That a Service Animal?

By Dayna Murdock

What qualifies as a service animal? Where are service animals allowed? What questions can I ask about a service animal? What about companion/assistance/therapy animals? These are questions that are commonly asked when it comes to service animals. A service animal means any dog (or miniature horse), that is individually trained to do work or perform tasks for the benefit of an individual with a disability, including a physical, sensory, psychiatric, intellectual, or other mental disability. Tasks performed can include pulling a wheelchair, retrieving dropped items, calming a person with PTSD during an anxiety attack, alerting a person to a sound, reminding a person to take medication, or pressing an elevator button.

Service animals are considered an extension of a person with a disability and are allowed in any place that is open to the public. A service animal can be excluded from a business or public place if they are acting aggressively or causing a nuisance.

Under the new law in Colorado that took effect on January 1, 2017, it is now a crime to intentionally

misrepresent a pet as a service animal. A person who misrepresents an ordinary dog, for example, as a service

animal can now face hefty fines. When it is not obvious if a dog is a service animal, two questions should be asked by staff: "Is the dog a service animal?" If so, "what service does that animal provide?" Staff should never ask about the person's disability, require medical documentation, require a special identification or training documentation for the dog, or ask that the dog demonstrate its ability to perform the work or task.



Companion/assistance/therapy animals provide companionship, relieve loneliness, and sometimes help with depression, anxiety and certain phobias. Dogs whose sole function is to provide comfort or emotional support do not qualify as service animals under the ADA. Because of this, companion animals are not allowed in food establishment or grocery stores.

For more information about service animals, please refer to: [https://www.ada.gov/service\\_animals\\_2010.htm](https://www.ada.gov/service_animals_2010.htm)

## 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 October 1, 2016 and December 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.

415, Fort Collins  
**Abbey of St. Walburga**, Virginia Dale  
**Albertson's Deli**, S. College, Fort Collins  
**Austin's**, E. Harmony, Fort Collins  
**Blocky's Eatery**, Loveland  
**Buffalo Wild Wings**, Fort Collins  
**Burger King**, S. College, Fort Collins  
**Burger King**, W. Eisenhower, Loveland  
**Café Rio**, Fort Collins  
**Carter's Creative Catering**, Loveland  
**Casa Del Matador**, Fort Collins  
**Chipotle**, Harmony, Fort Collins  
**Chipper's Lanes** N. College, Fort Collins  
**Cozzola's Pizza**, Oakridge, Fort Collins  
**DP Dough**, Fort Collins  
**Dickey's BBQ Pit**, Fort Collins  
**Domenic's**, Fort Collins  
**Einstein's Bagels**, Loveland  
**Estes Park American Legion**  
**Fat Shack**, Loveland  
**Fiona's Deli**, Fort Collins  
**Five Guys**, W. Elizabeth, Fort Collins  
**Food for Thought Catering**, Loveland  
**Freddy's Frozen Custard**, 64th St., Loveland  
**Fresh Plate Catering**, Loveland



**Gib's NY Bagels**, Oakridge, Fort Collins  
**Grimaldi's Pizzeria**, Fort Collins  
**Island Grill**, Fort Collins  
**J. Gumbo's**, Fort Collins  
**JFE Sushi**, JFK Pkwy, Fort Collins  
**Jimmy John's**, JFK Prky, Fort Collins  
**La Luz Grill**, Boardwalk, Ft Collins  
**Little Caesars**, W. Mulberry, Fort Collins  
**Little Caesars**, Loveland  
**Lupita's Mexican Restaurant**, Fort Collins  
**Mama Roni's Pizza**, Timberline, Ft Collins  
**McDonald's**, Denrose, Fort Collins  
**McDonald's**, W. 65th St., Loveland  
**Mo Jeux's**, Fort Collins  
**Mod Pizza**, Fort Collins  
**Mountain Iris Café**, Fort Collins  
**Noodles**, Old Town, Fort Collins  
**Obee's**, Fort Collins  
**Panera Bread**, S. College, Fort Collins  
**Panera Bread**, Council Tree, Fort Collins  
**Panhandler's Pizza**, Fort Collins  
**Piper's Nectar**, Fort Collins  
**Pitchers**, Fort Collins  
**Pizza Hut**, S. Shields, Fort Collins  
**Pizza Hut**, E. 29th St., Loveland

**Red Robin**, E. Harmony, Fort Collins  
**Sackits Hot Shot Catering**, Fort Collins  
**Silver Mime Subs**, S. College, Fort Collins  
**Smashburger**, S. College, Fort Collins  
**Sonic**, Timberline Road, Fort Collins  
**Spoons**, Lory Student Center, Fort Collins  
**Spoons**, N. College, Fort Collins  
**Spoons**, Timberline, Fort Collins  
**Star of India**, Fort Collins  
**Subway**, Westgate, Fort Collins  
**Subway**, Harmony, Fort Collins  
**Sunrise Ranch**, Loveland  
**Taco Bell**, S. College, Fort Collins  
**Taco Bell**, Lory Student Center, Fort Collins  
**Taco John's**, E. Horsetooth, Fort Collins  
**Taste Catering**, Loveland  
**Texas Roadhouse**, Fort Collins  
**Tokyo Joe's**, Troutman Pkwy, Fort Collins  
**Twin Owls Steakhouse**, Estes Park  
**Twin Sisters**, Loveland  
**Waltzing Kangaroo**, Fort Collins  
**Wildflower Catering**, Estes Park  
**Woodward Governor**, E. Drake, Fort Collins  
**Woodward Governor**, Lincoln Campus, Ft Collins  
**Woodward Governor**, Loveland

### Contact us:

**CSU Larimer County Extension Office**  
 1525 Blue Spruce Drive, Fort Collins, CO 80524  
 (970) 498-6008 or [www.larimer.org/ext](http://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](http://www.co.larimer.co.us/food)



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