



Food Safety Works

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Is My Establishment Required to have a Certified Food Protection Manager?

By Dayna Murdoch



One of the major changes coming with Colorado's adoption of the 2013 FDA Food Code is the requirement that all retail food establishments employ at least one Certified Food Protection Manager. In Larimer County

this change is scheduled to take effect January 2019.

There are a few options to become certified. Listed below are the approved and accredited programs through ANSI-CFP that offer trainings and exams that will satisfy the coming requirement in Larimer County.

National Environmental Health Association- Certified Professional Food Manager

<http://neha.org/professional-development/certifications/certified-professional-food-manager>

- Instructor Led (English) & Self-Study (English & Spanish) options
- Exam administered by Prometric, a 3rd party testing center (nearest in Longmont) -OR- by a certified Prometric Proctor (*CSU Extension Larimer County offering in 2018*)
- Exams offered in English, Spanish, Chinese, Vietnamese and Korean

National Restaurant Association- ServSafe® Food Protection Manager

<https://www.servsafe.com/ServSafe-Manager>

- Instructor Led (English, Spanish, Canadian French, Korean, Japanese, Chinese), Self-Study (English, Spanish, Chinese and Korean) and Online (English and Spanish) options
- Exam administered by a certified ServSafe Proctor (multiple locations in Colorado, *CSU Extension Larimer County offering in 2018*)
- Exams offered in English, Spanish, Canadian French, Korean, Japanese and Chinese

National Registry of Food Safety Professionals- Certified Food Safety Manager (ICFSM)

<http://www.nrfsp.com/> (scroll half way down)

- Instructor Led, Self-Study and Online options (English and Spanish)
- Exam administered by Pearson Vue, a 3rd party testing center (multiple locations in Colorado)
- Exams offered in English and Spanish

Learn2Serve® (360 Training)- Food Protection Manager Certification

<http://www.learn2serve.com/colorado-food-safety-certification/>

- Online training option (English)
- Exam administered by PSI Exams, a 3rd party testing center (multiple locations in Colorado)
- Exam offered in English

Food Marketing Institute- SafeMark® Food Protection Manager Certification

<https://www.fmi.org/safemark/manager-training>

- Training geared toward Grocers and Convenience Stores
- Online and Self-Study options (English and Spanish)
- Exam administered by Prometric, a 3rd party testing center (nearest in Longmont) -OR- by a certified Prometric Proctor (*CSU Extension Larimer County offering in 2018*)
- Exams offered in English and Spanish

These certifications are valid for 5 years. Once a Certified Food Protection Manager certificate has been obtained, the certificate must be kept on file at the establishment. For any questions regarding the new requirements please contact the Health Department at 970-498-6775.

Food Safety Works Class Schedule

Fort Collins

Larimer County Extension Office

Wednesday, December 13, 2017

2:00 - 4:30 pm

(English)

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

2018 dates coming soon, call for more information

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¿Se le Requiere a mi Establecimiento tener un Administrador de Protección de Alimentos Certificado?

Por Dayna Murdoch



Uno de los principales cambios que vienen con la aprobación en Colorado del Código Alimentario de la FDA es el requisito de que todos los establecimientos de venta de alimentos al menudeo empleen al menos un Administrador de Protección de Alimentos Certificado. En el Condado de Larimer este cambio está previsto que entre en vigencia en Enero del 2019.

Hay pocas opciones para obtener la certificación. A continuación se enumeran los programas acreditados que ofrecen cursos de formación y exámenes que satisfarán el requisito que viene al condado de Larimer.

La Asociación de Salubridad Ambiental Nacional - Administrador de Alimentos Profesional Certificado

<http://neha.org/professional-development/certifications/certified-professional-food-manager>

- Instructor dirigido (Inglés) y de estudio independiente con opciones en (Inglés y Español)
- Examen administrado por Prometric, un centro de pruebas (el más cercano en Longmont) -O- por un Administrador de Examen Prometric Certificado (*CSU Extensión del Condado de Larimer que va a ser ofrecido en 2018*)
- Exámenes ofrecidos en Inglés, Español, Chino, Vietnamita y Coreano

Asociación Nacional de Restaurantes- Administrador de Protección de Alimentos ServSafe®

<https://www.servsafe.com/ServSafe-Manager>

- Instructor dirigido (Inglés, Español, Francés Canadiense, Coreano, Japonés, Chino), estudio independiente (Inglés, Español, Chino y Coreano) y opciones en línea en (Inglés y Español)
- Examen administrado por un ServSafe Certificado (varias ubicaciones en Colorado, *CSU Extensión del Condado de Larimer que se ofrecerá en 2018*)
- Exámenes ofrecidos en Inglés, Español, Francés Canadiense, Coreano, Japonés y Chino

Registro Nacional de Profesionales de la Seguridad de los Alimentos –Administrador de Seguridad Alimentaria Certificado (ICFSM)

<http://www.nrfsp.com/> (desplácese hacia la mitad)

- Instructor dirigido, estudio independiente y opciones en línea (Inglés y Español)
- Examen administrado por Pearson VUE, un centro de pruebas (varias ubicaciones en Colorado)
- Exámenes ofrecidos en Inglés y Español

Learn2Serve® (Entrenamiento360)- Certificación de Administrador en Protección de Alimentos

<http://www.learn2serve.com/colorado-food-safety-certification/>

- Opción de capacitación en línea (en Inglés)
- Examen administrado por PSI Exámenes, un centro de pruebas (varias ubicaciones en Colorado)
- Examen ofrecido en Inglés

Instituto de Mercadeo de Alimentos- SafeMark® Certificación de Administrador de Protección de los Alimentos

<https://www.fmi.org/safemark/manager-training>

- Capacitación orientada hacia los Supermercados y Pequeños Establecimientos
- Opciones en línea y de estudio independiente (Inglés y Español)
- Examen administrado por Prometric, un centro de pruebas (el más cercano en Longmont) -O- por un Administrador de Examen certificado Prometric (*CSU Extensión del Condado de Larimer que será ofrecido en 2018*)
- Exámenes ofrecidos en Inglés y Español

Cada una de estas certificaciones son válidas por 5 años. Una vez que se ha obtenido la certificación de Administrador de la Protección de los Alimentos, el certificado deberá conservarse en los archivos del establecimiento. Para cualquier pregunta con respecto a los nuevos requisitos, póngase en contacto con el Departamento de Salud al 970-498-6775.

Proper Cleanup is Essential- Fecal and Vomitus Accidents

It does not happen often but in the event of an incident, proper removal and cleanup of fecal and vomitus material is important in preventing the spread of illnesses to customers and employees. Fecal and vomitus accidents allow for the aerosolization of highly infectious particles that contaminate restroom surfaces, food, tableware and utensils, and can easily result in infecting customers and staff. Quick cleanup and keeping affected areas closed to customers and staff until cleanup is complete is essential.

Staff assigned to clean up should use the following procedures:

- Wear personal protective equipment: gloves, eye or face shield, plastic apron, disposable mask and shoe cover.
- Use disposable cleaning cloths or paper towels to soak up excess liquid and remove debris.
- Clean soiled surfaces with a mild detergent and warm water using a disposable cloth or mop.
- Disinfect the contaminated area. Use ¼ cup of bleach per gallon of water as the disinfectant. Bag cleaning cloths, mop heads, gloves, masks, aprons and all other materials used in the cleanup and place in the outdoor dumpster for disposal. Wash and disinfect the mop bucket at mop sink.
- Wash hands thoroughly after the clean-up procedure and again after completing the disposal procedure.

Source: Southern Nevada Health District

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, 2017 and September 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.

415, Fort Collins
AFC Sushi at Safeway, E. Harmony, Fort Collins
AFC Sushi at Safeway., W. Drake, Fort Collins
Aloha Coffee & Grill, Fort Collins
Appenzell Pub, Estes Park
Applebee's, Fort Collins
Best Western University Inn, Fort Collins
Big Al's Burgers & Dogs, Fort Collins
Big City Burrito, Fort Collins
Black Jack Pizza, W. Elizabeth, Fort Collins
Buffalo Wild Wings, Loveland
Burger King, S. Shields, Fort Collins
Carrabba's Italian Grill, Fort Collins
Chipotle, S. College, Fort Collins
Chocolate Café, Fort Collins
Daddy Cakes Bakery, Fort Collins
Dairy Delite, Loveland
Dao House Estes Park
Dickey's BBQ, Loveland
Domino's Pizza, Estes Park
Domino's Pizza, Eagle Dr. Loveland
Dunkin Donuts, Loveland
Ed's Cantina, Estes Park
Embassy Suites, Loveland
Fairfield Inn, Loveland
Farmhouse at Jessup Farm, Fort Collins
Fish, Fort Collins
Fresh Plate Café, Rocky Mountain Ave., Loveland
Garlic Knot, Fort Collins
Glen Haven Store, Glen Haven
Great Harvest Bread, S. College, Fort Collins
Holiday Inn Express, Crossroads, Loveland
IHOP, Oakridge, Fort Collins



Illegal Pete's, Fort Collins
Jersey Mike's Subs, Timberline, Fort Collins
JFE Sushi, S. Taft Hill, Fort Collins
Jimmy John's, W. Elizabeth, Fort Collins
Kikka at Whole Foods, Fort Collins
King Soopers Deli, 29th, Loveland
King Soopers Deli, S. Taft Hill, Fort Collins
Little Ceasers Pizza, 37th, Loveland
Lost Cajun, Fort Collins
Mac'd Up, Fort Collins
Main Street Catering, Loveland
Mama Roni's Pizza, Spring Creek, Fort Collins
Matt's Place, Fort Collins
Mayor of Old Town, Fort Collins
McDonald's, Fox Trail Dr., Loveland
McDonald's, 4525 S. College., Fort Collins
McDonald's, Wellington
Mo Jeux's Bar & Grill, Fort Collins
Moe's Original BBQ, Fort Collins
Mugs Coffee, S. College, Fort Collins
Noodles & Company, S. Timberline, Fort Collins
Noodles & Company, 29th, Loveland
Old Chicago, Loveland
Overlook Café, Loveland
Panda Express, Fort Collins
Penelope's, Estes Park
Pho Lan, 29th, Loveland
Pinot's Palette, Fort Collins
Pitchers, Fort Collins
Pizza Casbah, Fort Collins
Pizza Hut, 29th, Loveland
Pobre Panchos, Fort Collins

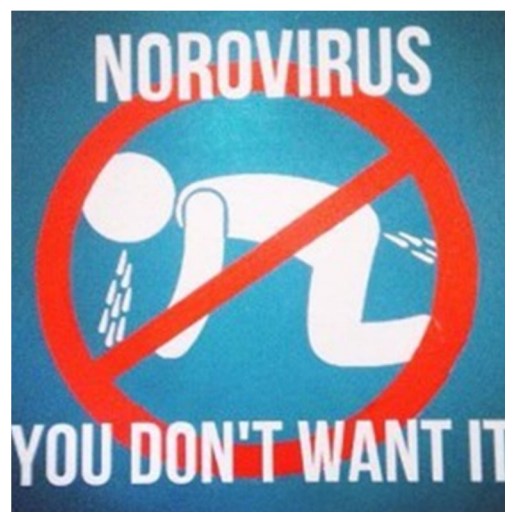
Qdoba, E. Harmony, Fort Collins
Qdoba, Council Tree, Fort Collins
Rainbow Restaurant, Fort Collins
Rare Italian, Fort Collins
Residence Inn, Oakridge, Fort Collins
Rio Grande Restaurant, Fort Collins
Rise Artisan Bread, Berthoud
Rise! A Breakfast Place, Fort Collins
Safeway Deli, S. Lemay, Fort Collins
Scrumpy's, Fort Collins
Sonic Drive Inn, W. Elizabeth, Fort Collins
Spoons, W. Elizabeth, Fort Collins
Sprouts Market Deli, S. Lemay, Fort Collins
Starlight Dessert Bar & Bakery, Loveland
Subway, 3645 College, Fort Collins
Subway, E. Crossroads, Loveland
Subway, Walmart, E. Magnolia, Fort Collins
Subway, Lory Student Center, Fort Collins
Subway, Westgate Dr., Fort Collins
Subway, W. Drake, Fort Collins
Surfside 7, Fort Collins
Sushi, Eagle Dr., Loveland
Swan House, Loveland
Taco Bell, Weitzel, Timnath
Taco Bell, W. Elizabeth, Fort Collins
Tap and Handle, Fort Collins
Twisted Noddle 2, W. Elizabeth, Fort Collins
Uncle's Pizzeria, Fort Collins
Wendy's Old Fashion, W. Elizabeth, Fort Collins
Whole Foods Deli, Fort Collins
Wild Boar, Fort Collins
Wild Sage Deli & Catering, Fort Collins

It's Norovirus Season!

By Dayna Murdoch

Did you know norovirus is the leading cause of foodborne illness in the United States? Infected food handlers are frequently the cause of norovirus outbreaks in food service settings. So how does a food establishment prevent a norovirus outbreak from occurring?

- Employees need to advise management of any illnesses they may have. The best defense against norovirus is a good sick employee policy. It is important not to work sick and to manage employees effectively after they have been out sick.
- Food workers ill with vomiting, diarrhea, or sore throat with a fever must be excluded from work until they are symptom free, plus an additional 24-48 hours. While it may be tempting to come into work sick, please refrain. Doing so can easily spread the illness to co-workers and customers.
- Norovirus often contaminates ready-to-eat foods, salads, cold sandwiches and ice by coming in contact with an infected worker. Adequate handwashing, while important, will not completely eliminate norovirus from an employee's hands. It is important to stress handwashing in conjunction with proper glove use to help prevent the spread of norovirus.



For more information about norovirus see: <https://www.cdc.gov/norovirus/food-handlers/work-with-food.html>. For questions regarding when to allow an ill employee to return to work, or if a worker should be restricted from food handling, please contact the Health Department at 970-498-6775.

2018 Food Service License Renewals

Retail food establishment licenses are valid for one calendar year and each year must be renewed prior to December 31. As in the past, the Health Department will mail the annual license renewals to establishments the week after Thanksgiving. Please review your renewal application carefully to

Establishment Type	Fee
Limited Operations	\$253
Restaurant 0-100 Seats	\$360
Restaurant 100-200 Seats	\$400
Restaurant >200 Seats	\$435
Grocery with Limited Food Service	
<15,000 sq. ft	\$183
>15,000 sq. ft	\$330
Grocery with Food Service	
<15,000 sq. ft	\$350
>15,000 sq. ft	\$665
Mobile Units (Prepackaged)	\$253
Mobile Units (Full Food Service)	\$360
Special Event Vendors	
1-3 days	\$100
14 days	\$250
full year	\$300

ensure the printed information is correct, cross out and make corrections if errors are found. Check the attachments enclosed in your renewal application packet to determine if they are applicable to your establishment and need to be completed and returned with your license renewal. License renewals must be received by the Health Department no later than December 31. If you have questions concerning your renewal application call the Health Department at 498-6776.

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, December 5, 2017

2:30-4:30 pm

Larimer County Extension Office Meeting Room

1525 Blue Spruce Drive, Fort Collins, CO 80524

During this meeting we will be discussing the adoption of the 2013 Food Code as Colorado's Retail Food Establishment Code and the work being done around that change. We will also provide information on Larimer County Health Department's recent activities to meet FDA Voluntary National Program Standards 2 and 3. If you have an agenda item you would like to discuss or present please email Nicole Aguilar at naguilar@larimer.org.

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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