



# Food Safety Works

Winter 2018

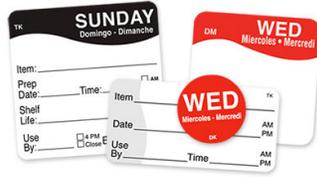
A publication of Colorado State University Extension– Larimer County  
and Larimer County Department of Health and Environment

## Proper Date Marking

By Paul Rees

### What is Date Marking and why is it important?

Date marking is a process used to assure food is discarded before harmful bacteria can cause foodborne illness, namely *Listeria monocytogenes*, a bacterium that grows at refrigerated temperatures. Date marking identifies how old foods are which determines when these foods must be sold, served or discarded to reduce the risk of bacteria growing to levels that can cause foodborne illness. Foods required to be date marked can only be held for only 7 days.



**What foods must be Date Marked?** Ready to Eat and Time/Temperature Control for safety (potentially hazardous) foods. This includes deli meats, dairy products, cooked seafood, sushi fish, cooked vegetables, cooked rice or pasta, cut melons and raw seed sprouts that are in opened packages or prepared and held for more than 24 hours.

**What date should be placed on the food?** A date must be placed on each product that reflects the date the product’s original packaging is opened, when the food is prepared, or the last day the food can be consumed or sold. The day of opening a product’s original package, or the day preparation occurs counts as day 1. Foods must be sold, served or discarded within 7 days of opening and/or preparation.

**What if I combine food that was opened or prepared on different days?** When foods are mixed or combined together the date of the earliest-prepared or first-prepared ingredient becomes the reference date for date marking.

**How do I Date Mark the packaging?** Options may include using the actual calendar dates on the containers, the days of the week, color codes, day dots, or another system that has proven effective. Whichever system is used must be consistent, effective and clear to employees and Health Department inspectors.

**What if I freeze the food?** Freezing food “stops” the date marking clock but does not reset it. Foods will need to be marked with the date the product’s original packaging is opened, or when the food is prepared, as well as the date the food is placed into the freezer and the date it is removed from the freezer.

For more information on proper date marking and a list of foods that are not required to be Date Marked please see:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-date-marking-guidance.pdf>

## New Requirement: Certified Food Protection Manager Certification

Beginning January 1, 2019 retail food service establishments in Colorado must employ at least one manager that holds a Certified Food Protection Manager certification. This is obtained by taking an ANSI-CFP accredited exam administered by a *certified proctor* OR at an approved *testing center*. There are 5 firms offering the ANSI-CFP accredited certification. They are:



- National Environmental Health Association
- National Restaurant Association
- National Registry of Food Safety Professionals
- Learn2Serv® (360 Training)
- Food Marketing Institute

Training is available through each firm, but it is not mandatory. Individuals that are confident in their food safety knowledge and want to proceed directly to taking a Certified Food Protection Manager exam can do so. Colorado State University Extension’s Larimer County office offers certified exam proctoring services for 3 of the 5 firms offering Certified Food Protection Manager certification. Contact Amanda Johnston, CSU Extension-Larimer County Food Safety Education Coordinator at (970) 498-6008 or [ajohnston@larimer.org](mailto:ajohnston@larimer.org) for testing information. For additional details on the programs that meet this requirement visit:

<https://www.larimer.org/health/safety-sanitation-programs/food-safety-program/food-safety-resources/certified-food>

### Inside this issue:

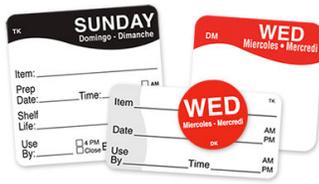
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## Marcado de Fecha Apropriado

Por Paul Rees

**¿Qué es el Marcado de Fecha y por qué es importante?** El marcado de fecha es un proceso utilizado para asegurar que los alimentos se desechen antes de que las bacterias dañinas puedan causar enfermedades

transmitidas por los alimentos, a saber, *Listeria monocytogenes*, es una bacteria que crece a temperaturas refrigeradas. El marcado de la fecha identifica la antigüedad de los alimentos, lo que determina cuándo deben venderse, servirse o descartarse para reducir el riesgo de que las bacterias crezcan a niveles que pueden causar enfermedades transmitidas por los alimentos. Los alimentos que deben marcarse con fecha solo pueden conservarse durante 7 días.



**¿Qué alimentos deben tener la fecha marcada?** Listos para Comer y Alimentos con Control de Tiempo / Temperatura por seguridad (pues son potencialmente peligrosos). Esto incluye embutidos, productos lácteos, mariscos cocinados, pescado sushi, vegetales cocidos, arroz cocido o pasta, melones cortados y brotes de semillas crudas que se encuentran en paquetes abiertos o preparados y retenidos por más de 24 horas.

**¿Qué fecha debe colocarse en la comida?** Se debe colocar una fecha en cada producto que refleje la fecha en que se abrió el empaque original del producto, cuando se prepara el alimento, o el último día en que se puede consumir o vender. El día de la apertura del paquete original de un producto, o el día de preparación, se cuenta como el día 1. Los alimentos deben venderse, servirse o desecharse dentro de los 7 días posteriores a la apertura y / o a la preparación.

**¿Qué sucede si combino alimentos que se abrieron o prepararon en días diferentes?** Cuando los alimentos se mezclan o se combinan juntos, la fecha del ingrediente preparado más prontamente o preparado por primera vez se convierte en la fecha de referencia para el marcado de la fecha.

**¿Cómo marco la fecha en el empaque?** Las opciones pueden incluir el uso de las fechas del calendario que vienen en los contenedores, los días de la semana, los códigos de color, las etiquetas en forma de punto del día, u otro sistema que haya demostrado su eficacia. Cualquiera que sea el sistema que se use debe ser consistente, efectivo y claro para los empleados y los inspectores del Departamento de Salud.

**¿Qué pasa si congelo la comida?** La congelación de alimentos "detiene" el reloj que marca la fecha pero no lo reinicia. Los alimentos deberán marcarse con la fecha en que se abrió el empaque original del producto, o cuando se prepara la comida, así como la fecha en que se colocaron los alimentos en el congelador y la fecha en que se retiraron del congelador.

Para obtener más información sobre el marcado correcto de la fecha y una lista de alimentos que no están obligados a marcar con fecha, consulte:

<https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-date-marking-guidance.pdf>

## Hand Washing Signage

By Ronnie Norton

On January 1st 2019, Colorado will begin implementing the newly adopted 2013 FDA Food Code. One of the new requirements for adaptation is to provide hand washing signage at all hand washing sinks in retail food service establishments. The Food Code states

*“A sign or poster that notifies food employees to wash their hands shall be provided at all hand washing sinks used by food employees and shall be clearly visible to food employees.”*

Currently, many operators post hand washing signage at hand washing sinks to further promote hygiene culture in their establishment. Establishments that currently do not will be required to post a sign or poster which notifies employees to wash their hands. The regulation extends to restroom hand washing sinks as well. The signage can be very simple, as seen below, and can be found online. Lamination is recommended to preserve the quality and life span of the sign. Along with signage, it is a good practice to have handwashing expectations documented and clearly expressed to employees. Guidance on this topic can be found at:

[www.larimer.org/sites/default/files/uploads/2017/lcdhe-sample-handwashing-english.pdf](http://www.larimer.org/sites/default/files/uploads/2017/lcdhe-sample-handwashing-english.pdf) (English)

[www.larimer.org/sites/default/files/uploads/2017/lcdhe-sample-handwashing-spanish.pdf](http://www.larimer.org/sites/default/files/uploads/2017/lcdhe-sample-handwashing-spanish.pdf) (Spanish)

Hand washing signs are a visual reminder for employees to wash hands frequently. A large percentage of foodborne disease outbreaks are spread by contaminated hands and thorough hand washing practices can greatly reduce the risk of foodborne illness. The Centers for Disease Control and Prevention estimates that washing hands with soap and water could reduce diarrheal disease-associated deaths by up to 50%. Hand washing signage offers an advantage of not only reminding staff to increase hand washing frequency, but also serves as an educational opportunity for all who view it.



## New Regulation Brings New Terms to Learn

By Dan Rapella

### Food Code

U.S. Public Health Service



2013

With the adoption of the 2013 FDA Food Code, common terms from the Colorado Retail Food Regulations will be changing to reflect the language of the Food Code. Mostly notably are the changes to citation names. Under the current regulations, citations were either *Critical* or *Non-Critical* items. Under the Food

Code, citations now fall into 3 categories: *Priority*, *Priority Foundation*, and *Core* items. For ease of understanding, think of *Priority* and *Priority Foundation* items equivalent to *Critical* items, and *Core* items equivalent to *Non-Critical* items. Formal definitions of the new verbiage are as follows:

**Priority:** A provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard. Priority items includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, hand washing.

**Priority Foundation:** A provision in this Code whose application supports, facilitates or enables one or more priority items. Priority foundation items includes items that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling.

**Core:** An item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance.

An additional change taking place with the adoption of the 2013 FDA Food Code is that **Potentially Hazardous Food (PHF)** is now referred to as **Time/Temperature Control for Safety Food (TCS)**. The definition will remain unchanged, it is only the name that will be revised. Time/temperature control for Safety Food refers to foods that requires time and temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation. This group includes, but is not limited to items such as meat and fish, dairy products, cut melons, tomatoes and leafy greens, and cooked rice, beans or vegetables.

## Save the Date!

### Food Safety Collaboration Committee

The Food Safety Collaboration Committee is a group of people from industry, academia, consumers and regulatory 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 is scheduled for:

Wednesday, March 7, 2018

2:30-4:00 pm

Larimer County Extension Office Meeting Room

1525 Blue Spruce Drive, Fort Collins, CO 80524

We will discuss the new requirements in Colorado's food safety regulation that are scheduled to go into effect January 2019. If you have questions, or have other items you would like to discuss or present to the group please email Nicole Aguilar at [naguilar@larimer.org](mailto:naguilar@larimer.org)

### Food Safety Works Class Schedule

To Register visit:

[larimer.extension.colostate.edu/classes-and-workshops/](http://larimer.extension.colostate.edu/classes-and-workshops/)



#### Loveland

Loveland Public Library  
**Tuesday, March 20, 2018**  
 2:00 - 4:30 pm  
 (English and Spanish)

#### Fort Collins

Larimer County Extension Office  
**Wednesday, April 25, 2018**  
 2:00 - 4:30 pm  
 (English and Spanish)

#### Fort Collins

Larimer County Extension Office  
**Wednesday, May 16, 2018**  
 2:00 - 4:30 pm  
 (English)

#### Estes Park

Estes Valley Library  
**Wednesday, May 23, 2018**  
 2:00 - 4:30 pm  
 (English and Spanish)

¡El horario de clases 2018 está disponible en Español! Llame Amanda Johnston al 498-6008 para solicitar una copia.

## Did you Know?

In addition to the regulation updates mentioned in this newsletter, there are two other changes that will effect retail food establishments under the 2013 FDA Code:

- Retail Food Establishments must have procedures for employees to follow when responding to vomiting or diarrheal events within the establishment.
- 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.

## 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, 2017 and December 31, 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.

**A Catered Affair with Connie**, Loveland  
**A Chef of Your Own**, Loveland  
**Abbey St Walburga**, Virginia Dale  
**Ace Gilletts**, Fort Collins  
**Best Western Inn**, E. US Hwy 34, Loveland  
**Best Western University Inn**, S. College, Fort Collins  
**Bisetti's Ristorante**, Fort Collins  
**Blind Pig Pub**, Fort Collins  
**Blocky's Eatery**, Loveland  
**Blue Door @ The Blind Pig**, Fort Collins  
**Burger King**, S. College, Fort Collins  
**Burger King**, W. Eisenhower, Loveland  
**Burger King**, Wellington  
**Butterfly Café**, Fort Collins  
**Café Athens**, Fort Collins  
**Café Bluebird**, Fort Collins  
**Café Rio**, Fort Collins  
**Casa Del Matador**, Fort Collins  
**Chili's Grill & Bar**, Fort Collins  
**Chipotle**, Harmony Rd., Fort Collins  
**Chipotle**, Fall River Rd., Loveland  
**Culver's**, S. Lemay Ave., Fort Collins  
**Day's Inn**, E. Mulberry, Fort Collins  
**DC Oaks Brewhouse**, Fort Collins  
**Dickey's BBQ**, S. College, Fort Collins  
**Einstein's Bagels**, Loveland  
**Empire Express**, Laporte  
**Eurest Dinig @ Hewlett Packard**, Fort Collins



**Great Harvest Bread**, S. Lemay, Fort Collins  
**Grimaldi's Pizzeria**, Fort Collins  
**JFE Sushi**, JFK Pkwy., Fort Collins  
**JFE Sushi**, S. Timberline Rd., Fort Collins  
**Jimmy John's**, JFK Pkwy. Fort Collins  
**Jimmy John's**, S. College, Fort Collins  
**King Soopers Deli**, S. Timberline Rd., Fort Collins  
**Krazy Karl's Pizza**, S. Timberline, Fort Collins  
**La Buena Vida**, Fort Collins  
**Mackenzies**, Fort Collins  
**Mad Greens**, Fort Collins  
**Main Moon Café**, W. Eisenhower, Loveland  
**Mama Roni's Pizza**, S. Timberline Rd, Fort Collins  
**Matador Mexican Grill**, E. Harmony, Fort Collins  
**Maya Cove**, Fort Collins  
**Mc Donald's**, W. Elizabeth, Fort Collins  
**Mountain Iris Café**, Fort Collins  
**Nyala Ethiopian Cuisine**, Fort Collins  
**Old Chicago**, S. College, Fort Collins  
**Oumi Sushi @ Sprouts**, S. Lemay, Fort Collins  
**Panera Café**, Council Tree, Fort Collins  
**Peace, Love and Little Donuts**, Fort Collins  
**Petra Grill**, Fort Collins  
**Pizza Hut**, S. Shields, Fort Collins  
**Pot Belly Restaurant**, Red Feather Lakes  
**Pour Brother**, Fort Collins  
**Purple Cup Café**, Fort Collins  
**Qdoba**, W. Elizabeth, Fort Collins

**Qdoba**, Thompson Pkwy, Johnstown  
**Red Robin**, E. Harmony, Fort Collins  
**Red Robin**, Sky Pond Dr., Loveland  
**Sam's Club**, E. Eisenhower, Loveland  
**Serious Texas BBQ**, S. Timberline Rd., Fort Collins  
**Serious Texas BBQ**, Loveland  
**Silver Mine Subs**, E. Magnolia, Fort Collins  
**Smashburger**, N. Denver Ave., Loveland  
**Spoons**, Lory Student Center, Fort Collins  
**Spoons**, N. College Ave., Fort Collins  
**Subway**, Greenfields Ct., Fort Collins  
**Subway**, Harmony Rd., Fort Collins  
**Subway**, CSU, Fort Collins  
**Sunrise Ranch**, Loveland  
**Sushi**, Eagle Dr., Loveland  
**Sweetheart City Smokers**, Loveland  
**Taco Bell**, W. Elizabeth, Fort Collins  
**Taco John's**, Wellington  
**Taco John's**, E. Horsetooth, Fort Collins  
**Tom & Chee**, Fort Collins  
**Tony's- The Whisk(e)y**, Fort Collins  
**Tortilla Marissa's**, Fort Collins  
**Tropical Smoothie Café**, Fort Collins  
**Vern's Place**, Laporte  
**Waltzing Kangaroo**, Fort Collins  
**Which Wich Sandwiches**, Council Tree, Fort Collins  
**Woodward Governor**, Loveland  
**YMCA Rustic Café & Grocery**, Estes Park

### Contact us:

**CSU Larimer County Extension Office**  
 1525 Blue Spruce Drive, Fort Collins, CO 80524  
 (970) 498-6008 or [larimer.extension.colostate.edu/](http://larimer.extension.colostate.edu/)

**Larimer County Dept. of Health and Environment**  
 1525 Blue Spruce Drive, Fort Collins, CO 80524  
 (970) 498-6776 or [www.larimer.org/health](http://www.larimer.org/health)



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