



Food Safety Works

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Colorado has adopted the 2013 FDA Food Code!

By Trey Westberry

Food Code

U.S. Public Health Service



2013

Colorado legislature has adopted the 2013 FDA Food Code, which will replace Colorado's current rules and regulations. This change will become effective January 1, 2019. These changes will affect all establishments holding a retail food license, including but not limited to restaurants, delis,

cafeterias, and grocery stores. Numerous sections of the FDA Food Code are incorporated in Colorado's current food safety regulations, so establishments should not see a great deal of new requirements. However, there are several changes that will impact currently operating establishments. Some of the major changes include:

- Date marking procedures would be required for all food service operations. 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 or day 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 Certified 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 sanitizing rinse temperature by using heat tape thermometers 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.

For more information about the 2013 FDA Food Code and educational, printable documents please visit Larimer.org, search *Food Safety Program* and follow the link to *New Retail Food Regulations 2019*.

When To Wash Hands

Good handwashing is critical in the prevention of foodborne illness. Contaminated hands are an important factor in the transmission of food pathogens such as Norovirus, into food. Research has shown the viral transfer rate from contaminated hands to ready-to-eat food to be about 10%, and that proper handwashing can significantly reduce the chance of contamination. It is important for food service employees to wash their hands:

- When starting work
- After using the restroom
- After touching bare body parts such as the face and nose
- When switching between working with raw food and working with ready-to-eat food
- After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking
- After handling soiled dishes, equipment and utensils
- Before donning gloves to initiate a task that involves working with food
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks
- After using electronic devices, such as cell phones and computers



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¡Colorado ha adoptado el Código de Alimentos de la FDA de 2013!

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2013

La legislatura de Colorado ha adoptado el Código Alimentario de la FDA de 2013, que reemplazará las normas y regulaciones actuales de Colorado. Este cambio entrará en vigencia el 1 de enero de 2019. Estos cambios afectarán a cualquier establecimiento que tenga una licencia de

venta minorista de alimentos, incluidos, entre otros, restaurantes, tiendas de delicatessen, cafeterías y tiendas de comestibles. Numerosas secciones del Código Alimentario de la FDA están incorporadas en las normas actuales de seguridad alimentaria de Colorado, por lo que los establecimientos no deberán ver una gran cantidad de nuevos requisitos. Sin embargo, hay varios cambios que afectarán a los establecimientos que operan actualmente. Algunos de los principales cambios incluyen:

- 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 descartado. 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.

Para obtener más información sobre el Código de Alimentos de la FDA 2013 y los documentos educativos que se pueden imprimir, visite Larimer.org, busque el *Food Safety Program* y siga el enlace al *New Retail Food Regulations 2019*.

Active Managerial Control

By Jason Eisenbach

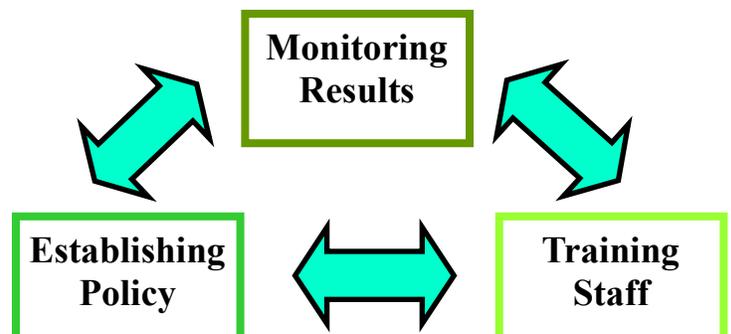
It is a common goal of both operators and health inspectors of food service establishments to produce safe, quality food for consumers. To help meet this goal, each establishment manager is required to ensure all employees conduct safe food practices to reduce the risk of foodborne illness. The term Active Managerial Control, or AMC, describes the manager's responsibility to develop and implement a food safety management system to prevent, eliminate or reduce the risk of foodborne illness. Active Managerial Control provides a proactive rather than a reactive approach to food safety through a continuous system of monitoring and verification.

There are many tools that can be used to institute Active Managerial Control in a food safety management system, including:

- ◆ Employing Certified Food Protection Managers (a requirement effective January 1, 2019)
- ◆ Creating Standard Operating Procedures (SOPs) for performing specific steps during food preparation, such as non-continuous cooking processes, cooling and reheating
- ◆ Maintaining an employee health policy for restricting or excluding food workers using a combination of training, signs and employee-signed acknowledgements of the policy
- ◆ Recipe cards that identify steps for preparing a food item and the associated food safety critical limits, such as final cooking temperatures
- ◆ Use of monitoring logs
- ◆ Self-inspections to assess food safety practices

Inspectors with the Health Department can assist operators in developing and implementing strategies to strengthen existing food safety systems in order to reduce the risk of foodborne illness. The Health Department has developed an assessment process designed to evaluate Active Managerial Control in your establishment. If interested in scheduling one of these assessments, please contact the Health Department at 498-6776.

For more information and resources to assist with Active Managerial Control, please visit: <https://www.larimer.org/health/safety-sanitation-programs/food-safety-program/food-safety-resources>.



Produce Handling

In March 2013, a report from the U.S. Centers for Disease Control surprisingly revealed that between 1998 and 2008, 46% of all foodborne illness that led to hospitalization or death was attributable to fresh produce. What this report brought to attention was that while fresh fruits and vegetables are the cornerstone of a healthy diet, when improperly handled they can be lethal. Contamination of produce can potentially occur at any stage of production, processing, transportation, storage, preparation and service. To help prevent foodborne illness, special care needs to be taken when handling fresh produce. Here are just a few ways to mitigate the risk associated with these foods:

- Ensure purchases are made from reputable and licensed vendors
- Establish procedures for inspecting, accepting and rejecting incoming deliveries. Procedures should include checking the condition of the fresh produce to make sure specifications are met.
- Inspect produce for obvious signs of soil or damage prior to cutting, slicing, or dicing. When in doubt about damaged produce, either cut away the affected areas or do not use the item.
- Wash produce just before preparation, not before storage. For guidance on washing produce visit: <http://extension.colostate.edu/topic-areas/nutrition-food-safety-health/guide-to-washing-fresh-produce-9-380/>
- Always wash hands thoroughly with soap and warm water before handling or cutting fresh produce. Use a barrier such as gloves or an appropriate utensil to touch ready-to-eat produce.
- Store produce covered and above other items that might cause contamination such as raw meats and raw poultry.
- Establish a date marking system for cut produce to know when it should be used by or discarded
- Keep cold foods at or below 41°F during service and during periods of assembly for service.
- Monitor and document the internal product temperatures.
- Never add freshly prepared food to food already on salad bars and self-service lines.

Source: USDA Food and Nutrition Service and the University of Mississippi



Food Safety Tidbits

No need to buy signs, download them!

Starting in 2019, hand washing sinks used by food employees must have signage located at each sink directing workers to wash their hands. There is no need to buy expensive signs. Appropriate signage can be found on the internet. Simply download them, laminate and post at hand sinks. For free signs search Food Safety Program Larimer County.



Need to get your Certified Food Protection Manager Certificate?



The new food safety regulations will require restaurant managers to be certified. This new requirement becomes effective January 1, 2019. Don't wait Certified Manager training and testing can be obtained through Larimer County Extension. Contact Amanda Johnston, Food Safety Education Coordinator at (970) 498-6008 or by email at ajohnston@larimer.org for training and exams.

Food Safety Works Class Schedule

To Register visit:

larimer.extension.colostate.edu/classes-and-workshops/



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

Estes Park
Estes Valley Library
Wednesday, June 6, 2018
2:00 - 4:30 pm
(English and Spanish)

Red Feather Lakes
Location TBD
Wednesday, June 20, 2018*
2:00 - 4:30 pm
(English)
*note date change

Fort Collins
Larimer County Extension Office
Wednesday, July 18, 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.

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, 2018 and March 31, 2018. 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.

Adventures Unlimited Café, Loveland
AFC Sushi at Safeway, E. Harmony, Fort Collins
Bird and Jim, Estes Park
Boise Tavern, Loveland
Burger King, N. College, Fort Collins
Burger King, S. Timberline, Fort Collins
Café Bluebird, Fort Collins
Carl's Jr/Hardee's, Cowan St, Fort Collins
Cheba Hut, E. Laurel, Fort Collins
Chipper's Lanes, N. College, Fort Collins
Colorado Room, Fort Collins
Cornerstone Café, Fort Collins
Courtyard by Marriott, Oakridge Dr., Fort Collins
Daddy O's Green Onion, Loveland
Dickey's Barbecue Pit, Loveland
DIY Creations, Loveland
Domino's Pizza, E. Harmony, Fort Collins
Embassy Suites, Loveland
Farmhouse at Jessup Farm, Fort Collins
Five Guys, W. Elizabeth, Fort Collins
Flavor of the Rockies, Estes Park

Freddy's Frozen Custard & Steakburger, Timnath
Genesis Coffee, Fort Collins
Harmony Café, Fort Collins
IHOP Restaurant, Loveland
Inta Juice- Mountain View, Loveland
Jaws Sushi, Fort Collins
Jersey Mike's Subs, S. Timberline Rd., Fort Collins
JFE Sushi- Taft Hill, Fort Collins
Jimmy John's, S. Lemay, Fort Collins
JJ's Grill Wood Fired Pizza, Fort Collins
KFC, N. Garfield, Loveland
Kikka at Whole Foods Market, Fort Collins
King Soopers Deli, S. Taft Hill, Fort Collins
King Soopers Deli, E. 29th, Loveland
King Soopers Deli, JFK Pkwy, Fort Collins
La Quinta, Cascade Ave., Loveland
Little Caesars, W. Prospect, Fort Collins
Lost Cajun, Fort Collins
Mac'd Up, Fort Collins
Match Ups, Fort Collins
McDonald's, E. 29th, Loveland

Noodles & Company, S. Timberline, Fort Collins
Overlook Café, Loveland
Panda Express-CSU, Fort Collins
Qdoba, S. Shields, Fort Collins
Qdoba, Council Tree, Fort Collins
Qdoba, S. Timberline, Fort Collins
Raising Canes, Fort Collins
Rise! A Breakfast Place, Fort Collins
Sonic Drive In, W. Elizabeth, Fort Collins
Sprouts Farmer's Market Deli, Lemay, Fort Collins
Sprouts Farmer's Market Deli, Loveland
Subway, Berthoud
Subway, N. College, Fort Collins
Subway, E. Crossroads, Loveland
Subway, Westgate, Fort Collins
Subway, S. Shields, Fort Collins
Taco Bell, S. College, Fort Collins
Village Inn, E. Harmony, Fort Collins
Wendy's, S. College, Fort Collins
Whole Foods Deli, Fort Collins
William Oliver's Publick House, Fort Collins

Keep up the GREAT work!



Contact us:

CSU Larimer County Extension Office
 1525 Blue Spruce Drive, Fort Collins, CO 80524
 (970) 498-6008 or 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



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