

A Food Safety Newsletter for Food Service

# Food Safety Works

Summer 2018

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

**In Need of Certified Food Protection Manager Certification? CSU Extension is here to help!**  
**¿Necesita certificación de Gerente de Protección de Alimentos Certificado? CSU Extensión está aquí para ayudar!**

➤ **Registration Information (Información de Registro):**

- ServSafe® Food Protection Manager Exam visit: <https://www.signupgenius.com/go/10c0a4fabab2baafc1-certified>
- NEHA Certified Professional Food Manager Exam **OR** the FMI SafeMark® Food Safety Manager Exam visit: <https://www.signupgenius.com/go/10c0a4fabab2baafc1-neha>
- 3 weeks study time recommended, registration closes 14 days prior to test date  
(Se recomienda un tiempo de estudio de 3 semanas, el registro se cierra 14 días antes de la fecha del examen)

➤ **2018 Dates, Times & Location (Fechas, Horarios y Ubicación):**

- ServSafe® Exam: 9-11:30 am , Exam duration: 2 hours (Duración del examen: 2 horas)
  - September 29<sup>th</sup>, October 13<sup>th</sup>, October 27<sup>th</sup>, November 3<sup>rd</sup>, November 10<sup>th</sup>, December 1<sup>st</sup>, December 15<sup>th</sup>, December 22<sup>nd</sup>
- NEHA or FMI Exam: 1:30– 4 pm , Exam duration: 2 hours (Duración del examen: 2 horas)
  - October 13<sup>th</sup>, October 27<sup>th</sup>, November 3<sup>rd</sup>, November 10<sup>th</sup>, December 1<sup>st</sup>, December 15<sup>th</sup>, December 22<sup>nd</sup>
- Location for all exams (Ubicación para todos los exámenes): Larimer Co. Extension ,1525 Blue Spruce Dr., Fort Collins. CO

<b>Exam and Proctor Fees through CSU Extension- Larimer County</b> (Tasas de Exámenes y Tarifa de Proctor de CSU Extensión- Condado de Larimer) <b>Proctor Contact Information (Información de Contacto de Proctor):</b> Amanda Johnston, <a href="mailto:ajohnston@larimer.org">ajohnston@larimer.org</a>			
Certifying Firm (Empresa Certificadora)	NRA- ServSafe® Food Protection Manager	NEHA- Certified Professional Food Manager (English tests to 2017 FDA Food Code)	FMI- SafeMark® Food Safety Manager
<b>Book and Exam Language Options</b> (Opciones de lenguaje de libros y exámenes)	English, Spanish, Chinese, Korean (Inglés, Español, Chino, Coreano)	English, Spanish (Inglés, Español)	English, Spanish (Inglés, Español)
<b>Book + Exam Voucher + Proctor Fee</b> (Libro + Comprobante de Examen + Tarifa de Proctor)	\$110	Combination not available through CSU Extension, see registration links above for details  (La combinación no está disponible a través de CSU Extensión, vea los enlaces de registro arriba para más detalles )	Combination not available through CSU Extension, see registration links above for details  (La combinación no está disponible a través de CSU Extensión, vea los enlaces de registro arriba para más detalles )
<b>Exam Voucher + Proctor Fee</b> (Comprobante de Examen + Tarifa de Proctor)	\$72	\$62	\$62
<b>Proctor Fee Only</b> (Tarifa de Proctor solamente)	\$30 must purchase exam voucher through ServSafe® website, bring to exam  (debe comprar un comprobante de examen por el sitio web de Servsafe® y llevarlo al examen)	N/A (no aplica)	N/A (no aplica)

## Food Service License Fees to Increase in 2019

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 increased fees were to be phased in over three years. The third and final phase of the increase, took effect on September 1, 2019, and will increase the cost for a retail food license an average of about \$26. Establishments that are currently operating will see an increase in their license fees at the time of license renewal. Any new establishments opening after September 1, 2018 will be subject to the new fees.

License 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 requires that the local health department 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
Limited Food Service	\$253	\$270
Restaurant 0-100 Seats	\$360	\$385
Restaurant 100-200 Seats	\$400	\$430
Restaurant >200 Seats	\$435	\$465
Grocery with Limited Food Service <15,000 sq. ft >15,000 sq. ft	\$183	\$195
	\$330	\$353
Grocery with Food Service <15,000 sq. ft >15,000 sq. ft	\$350	\$375
	\$665	\$715
Mobile Units (Prepackaged)	\$253	\$270
Mobile Units (Full Food Service)	\$360	\$385
Special Event Vendors	\$100 (1-3 days)	\$100 (1-3 days)
	\$250 (14 days)	\$250 (14 days)
	\$300 (full year)	\$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, 2018 and June 30, 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.

- 29th Street Wing Shack, Loveland
- AFC Sushi at Safeway, Estes Park
- AFC Sushi at Safeway, S. Mason St., Fort Collins
- Bad Daddy’s Burger Bar, Fort Collins
- Barwarchi, Fort Collins
- Beaver Meadows, Red Feather Lakes
- Blue 32 Sports Grille, Loveland
- Burger King, S. College Ave., Fort Collins
- Canyon Grill, Fort Collins
- Chick-Fil-A, Rocky Mountain Ave., Loveland
- Chili’s Grill & Bar, Fort Collins
- Culver’s Restaurant, S. Lemay Ave., Fort Collins
- Dickey’s Barbecue Pit, Fort Collins
- Edible Arrangements, Fort Collins
- Einstein’s Bagels, Loveland
- Firehouse Subs, Harmony Rd., Fort Collins

- Gallery at Fort Collins Club, Fort Collins
- Genoa Coffee and Wine, Fort Collins
- Glen Haven General Store, Glen Haven
- Grill at The Olde Course, Loveland
- Harbinger Coffee, Fort Collins
- Harvest Farm, Wellington
- Inca Mexican Restaurant, Fort Collins
- JFE Sushi, Timberline Rd., Fort Collins
- Jim’s Wings –N-Things, Fort Collins
- King Soopers Deli, Timberline Rd., Fort Collins
- Krazy Karls Pizza, Timberline Rd., Fort Collins
- Matador Mexican Grill, Harmony Rd., Fort Collins
- NoCo Buritto, Loveland
- Panda Express, S. Mason St., Fort Collins
- Panera Bread, Fall River Dr., Loveland
- Panera Bread, Council Tree Ave., Fort Collins



- Pulcinella Pizzeria, Harmony Rd., Fort Collins
- Qdoba, Thompson Pkwy., Johnstown
- Red Robin, Harmony Rd., Fort Collins
- Schlotzsky’s, Fort Collins
- Serious Texas BBQ, S. Timberline Rd., Fort Collins
- Subway, W. Elizabeth St., Fort Collins
- Tecate Grill, W. Elizabeth St., Fort Collins
- Twisted Noodle, N. Garfield Ave., Loveland
- Tom and Chee, E. Harmony Rd., Fort Collins
- Toppers Pizza, Loveland
- Totally 80’s Pizza, Fort Collins
- Trout Tavern, Red Feather Lakes
- Wal-Mart Deli, W. 65th St., Loveland
- Waltzing Kangaroo, Fort Collins
- Which Wich Sandwiches, Fort Collins
- Zoe’s Kitchen, Fort Collins

## The Sticky Side of Date Marking

By Nicole Aguilar

One of the biggest changes coming as Colorado transitions to the 2013 Food Code will be the requirement to date mark foods. Date marking will be required for all food service operations. Refrigerated, ready-to-eat, potentially hazardous foods (time/temperature control for safety food or TCS foods), prepared and held in the establishment for more than 24 hours will be required to be clearly marked to indicate date or day the food was made or the date or day by which the food is to be consumed, sold, or discarded. Foods that fall under this category must be consumed, sold, or discarded within 7 days. This requirement has been adopted to help control the growth of deadly *Listeria* bacteria.

With this change comes many questions on how to train staff to properly date mark foods. There are also questions around what to use to date mark foods. Luckily there are many products on the market to make this new requirement easy and efficient. There is no single way to correctly carry out date marking.

*Continued from page 3*

The important thing is to develop a repeatable procedure that is universally understood within your establishment. One option for date marking is a small unit which allows staff to print their own Daydot™ labels complete with food item name, day and time it was prepared, who prepared it, and a use by date and time. This takes all the guess work out of labeling foods. Another helpful product on the market is preprinted labels, including labels that readily dissolve easily in water of any temperature making them easy to remove before washing and sanitizing. This helps to avoid the confusion created when multiple labels are left on a container.

Don't wait to implement a date marking system, there are many options available to you. Try different labels, dots and maybe even a printer to find what works best in your establishment. This is the time to try a few things out and see what "sticks!"

For further information on the New Retail Food Regulations for 2019, including date marking visit:

<https://www.larimer.org/health/safety-sanitation-programs/food-safety-program/new-retail-food-regulations-2019>

## Time/Temperature Control for Safety Foods, or TCS Foods for Short

*By Paul Rees*

With Colorado's move to the FDA Food Code the term, "potentially hazardous foods" will no longer be used. Potentially hazardous foods will be formally referred to as "time/temperature control for safety foods", or TCS Foods for short.



TCS foods are foods that require temperature control to limit the growth of bacterial pathogens. A food's pH (how acidic or basic the food is), its water activity (moisture content), and whether or not the food has been cooked are all factors that will determine if the food needs to be maintained cold at 41°F or lower, or maintained hot at 135°F or above to keep it safe to eat.

The combination or interaction of a food's pH and its water activity can also impact the need for temperature control. In some foods, it is possible that neither the pH nor the water activity is low enough by itself to eliminate pathogenic bacterial growth; however, the interaction of both pH and water activity in certain foods may be able to accomplish this and result in the food being an item that does not need time and temperature control for safety. The use of inherent attributes to improve safety and shelf life of foods is referred to as the *hurdle effect*.

Raw, unprocessed and uncooked fruits and vegetables have some natural resistance to the growth of bacterial pathogens. Once these products are cut, torn, or processed in any way, the pH and/or water activity is unable to control or eliminate the growth of bacterial pathogens and the food must be time and temperature controlled for

food safety. Fruits and vegetables that are currently identified as a TCS foods are cut melons, cut tomatoes, and cut leafy greens.

Additional TCS foods include: meats, poultry, fish, eggs, dairy products including most cheeses, cooked grains such as rice and pasta, cooked beans, cooked potatoes, raw seed sprouts.

## High Temperature Dish Machines

*By Dana Murdoch*

Ware washing is a basic food safety element for any food service operation. The proper cleaning and sanitizing of equipment and utensils is essential in reducing contamination that can come from food. For high temperature dish machines to effectively wash and sanitize equipment and utensils, the wash water temperature should be a minimum of 150°F and the final sanitizing rinse water temperature, supplied from the machine's booster heater, a minimum of 180°F. Final rinse water pressure must be between 5 and 30 psi. Water temperatures are critical for detergents to work effectively to remove soil from equipment, as well as to provide an accumulative amount of heat between the wash and final rinse cycle to achieve sanitization. The machine must achieve an equipment and utensil surface temperature of at least 160°F for the machine to properly sanitize.

General requirements for high temperature or heat sanitizing dish machines:

- Use a machine that is correctly sized and designed for the needs of the establishment. Don't under size or over size the machine.
- Provide an adequate amount of hot water. Use the Worksheet for Calculating Minimum Hot Water Requirements in the Health Department's plan review application.
- Have an adequate sized and efficient ware washing layout. Provide a pre-rinse sprayer, and large dirty and clean drainboard space.
- Train staff on how the machine works, how to perform daily maintenance, and what detergents and other chemicals are needed to properly operate the machine.
- Review temperature logs regularly to verify minimum temperatures are met.

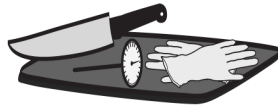
Beginning January of 2019, revisions to Colorado's food regulations will require food establishments that have high temperature dish machines to have heat tape thermometers or a maximum registering thermometer to verify the final rinse temperature of the dish machine.



2018

**Food Safety Works Class Schedule**

To Register visit:

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

Larimer County Extension Office

**Wednesday, September 19**

2:00 - 4:30 pm

*(English and Spanish)***Loveland**

Loveland Public Library

**Wednesday, October 10**

2:00 - 4:30 pm

*(English and Spanish)***Fort Collins**

Larimer County Extension Office

**Wednesday, November 7**

2:00 - 4:30 pm

*(English)***Fort Collins**

Larimer County Extension Office

**Wednesday, December 12**

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.

**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:

**Tuesday, October 16, 2018****2:30-4:00 pm****Larimer County Extension Office Meeting Room****1525 Blue Spruce Drive, Fort Collins, CO 80524**

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)

**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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