



Fall 2018

Food Safety Works

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

Certified Food Protection Manager certification- New Exam Dates Added!



There is still opportunity to take your Certified Food Protection Manager certification exam through Larimer County Extension’s ANSI-CFP certified proctoring services. As the year ends this service has been popular so to better accommodate the nearing deadline new exam dates

have been added, see page 3 for the schedule and registration information.

There are three exams being offered, all of which satisfy the new regulatory requirement. You need only choose one exam to take and pass to be in compliance. Extension is offering the ServSafe® Professional Food Manager study book for sale in English, Spanish, Korean and Chinese, and offers exams in the same languages. The NEHA and FMI exams are offered in English and Spanish. Information on where to obtain study material can be provided.

Under the new regulation you will only need one employee per establishment that hold the certification. For establishments with multiple locations distance between locations will be a factor in how many certified managers you will need to employ to comply. Once a passing score is received a copy of the certificate should remain on file to present during an inspection. All of the three certifications are valid for 5 years.

Administrador de Protección de Alimentos Certificado- Se agregaron nuevas fechas de examen!



Todavía hay oportunidad de rendir el examen de certificación de Certified Food Protection Manager a través de los servicios de supervisión certificados ANSI-CFP de · Extensión del Condado de Larimer. A medida que finaliza el año, este servicio ha sido popular para adaptarse mejor a la fecha límite próxima

a la que se agregaron las nuevas fechas de examen, para fechas y registro visitar: <https://www.signupgenius.com/go/10c0a4fabab2baafc1-certified> o <https://www.signupgenius.com/go/10c0a4fabab2baafc1-neh>

Se ofrecen tres exámenes, todos los cuales satisfacen el nuevo requisito reglamentario. Solo necesita elegir un examen para aprobar y pasar para cumplir. La Extensión del Condado de Larimer está ofreciendo los tres exámenes en español y ofrece el libro de estudio ServSafe® en español para la venta. Se puede proporcionar información sobre dónde comprar material de estudio en español para los exámenes NEHA y FMI.

Según el nuevo reglamento, solo necesitará un empleado por establecimiento que posea la certificación. Para los establecimientos con ubicaciones múltiples, la distancia entre ubicaciones será un factor en la cantidad de gerentes certificados que deberá emplear para cumplir. Una vez que se recibe una calificación aprobatoria, una copia del certificado debe permanecer en el archivo para presentarla durante una inspección. Las tres certificaciones son válidas por 5 años.

2019 Food Service License Renewals



Retail food establishment licenses are valid for a calendar year and all licenses must be renewed prior to December 31. As in the past the Health Department mailed the annual license renewals to establishments the week after Thanksgiving. Please review the renewal application carefully and make sure the printed information is correct. Cross out and make corrections if errors are found. Check the attachments to determine if they need to be completed and returned with your establishment’s license renewal. License renewals must be returned to the Health Department by the December 31. Please make sure to include the renewal application with the license fee payment. Questions concerning license renewal application call the Health Department at 498-6776.

Establishment Type	Fees
Limited Food Service	\$270
Restaurant 0-100 Seats	\$385
Restaurant 100-200 Seats	\$430
Restaurant >200 Seats	\$465
Grocery with Limited Food Service	
<15,000 sq. ft	\$195
>15,000 sq. ft	\$353
Grocery with Food Service	
<15,000 sq. ft	\$375
>15,000 sq. ft	\$715
Mobile Units (Prepackaged)	\$270
Mobile Units (Full Food Service)	\$385
Special Event Vendors	\$100 (1-3 days) \$250 (14 days) \$300 (full year)

New Inspection Form!

Beginning January, 2019 Colorado health departments will start using a new inspection form for conducting food safety inspections. The new form is based upon the form in FDA's 2013 Food Code. The move to the new form will allow inspection data comparison among all of Colorado's health departments as well as health departments in other states that use the Food Code and its inspection form.

The new form has 56 items. It is broken up into two categories, **Foodborne Illness Risk Factors and Public Health Interventions** and **Good Retail Practices**. Foodborne illness risk factors are the most significant contributing factors to foodborne illness. They include five broad categories of food safety: Food from unsafe sources, improper holding temperatures, inadequate cooking, contaminated equipment, and poor personal hygiene. Five key public health interventions to protect consumer health are included in this section of the form. They are: demonstration of knowledge, employee health controls, controlling hands as a vehicle of contamination, time and temperature parameters for controlling pathogens, and the consumer advisory. These items are prominent on the inspection report because maintaining these items in compliance is vital to preventing foodborne illness.

Good Retail Practices are systems to control basic operational and sanitation conditions within a facility, if not controlled they could be contributing factors to foodborne illness.

The intention of this inspection form is to focus attention on those factors that have been shown to be most often linked with causing foodborne illness. The major emphasis of an inspection will focus on the foodborne illness risk factors and the public health interventions as they have the greatest impact on preventing foodborne illness.

The new form allows a health department to consider a violation's severity or its pervasiveness when assessing point values for some violations. For example a minor cold holding violation of cut lettuce or cut tomatoes found at 46°F can be assessed a point value of 10 points, a more server cold holding violation such as a refrigeration unit, like a walk in cooler, not working will be assessed 20 points. The goal is to provide a more accurate picture of how an establishment is performing.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS	
Code	Description
1	Person in charge present, demonstrates knowledge, and sufficient skills
2	Identified Food Protection Manager
3	Employee Health
4	Management, food employee and conditional employees, notification, responsibilities and reporting
5	Procedures for responding to vomiting and diarrhea events
6	Proper eating, drinking, or tobacco use
7	Proper handwashing from arms, outer, and mouth
8	Proper use of hand sanitizer
9	Proper use of aprons and gloves
10	Proper use of aprons and gloves
11	Proper use of aprons and gloves
12	Proper use of aprons and gloves
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41	Proper use of aprons and gloves
42	Proper use of aprons and gloves



'Tis Noro Season!

By Mike Wolf



As the weather gets colder and people spend more time indoors, norovirus makes its rounds through our community. As this illness is highly contagious it is important to have an understanding of the disease and ways to incorporate prevention strategies into daily practices.

What is Norovirus?

Norovirus is a highly contagious viral disease with symptoms of vomiting, diarrhea, and low grade fever. The virus spreads easily and quickly from infected individuals to others through



Image courtesy of Food Safety News

contaminated food and surfaces. Norovirus is the most common cause of food borne illness outbreaks in the United States. According to the CDC Norovirus illness

- Causes 19 to 21 million cases of acute gastroenteritis annually.
- Leads to 1.7 to 1.9 million outpatient visits and 400,000 emergency department visits, primarily in young children annually.
- Contributes to about 56,000 to 71,000 hospitalizations and 570 to 800 deaths, mostly among young children and the elderly, annually.

How to prevent infections:

- Thoroughly wash hands often.
- No bare hand contact with ready to eat or ready to be served foods.
- If a food handler is ill with vomiting or diarrhea, exclude them from the establishment for at least 24 hours, 48 hours preferred, after being symptom free.
- Have a strong written sick employee policy that identifies symptoms for exclusion and how long workers should be excluded. The policy should be reviewed with employees often, particularly at this time of year.

It is the employer's responsibility to inform food handlers and other employees of the establishment's sick policy and what are considered reportable illnesses. It is then the employee's responsibility to inform management of any illnesses. Questions about whether an ill employee should work or when they should return to work, contact the Health Department at (970) 498-6775. An example of a sick employee policy can be found at <https://www.larimer.org/health/safety-sanitation-programs/food-safety-program/food-safety-resources>.

Are you ready? Changes to current Rules and Regulations are just around the corner!

As an employee in the retail food industry, you are probably aware that Colorado has adopted the 2013 FDA Food Code and that Colorado's current Rules and Regulations will be changing January 1, 2019, but is your establishment ready? Though much of Colorado's current food safety regulation incorporates the FDA Food Code, there are several changes that will impact operating establishments. Below are key changes to take note of along with reference material that can help you implement these regulation updates into your current practices.

Date Marking- Date marking procedures will be required for all food service operations. Date marking is currently only required in Colorado for establishments that serve food to highly susceptible populations such as health care facilities and schools. 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 by which the food is to be consumed, sold, or discarded. These foods must then be consumed, sold, or discarded within 7 days. *For additional guidance on Date Marking:* <https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-date-marking-guidance.pdf>

Certified Food Protection Manager- Establishments will be required to have at least one employee, with supervisory and management responsibilities, that holds a current food protection manager certification. *For additional guidance on Certified Food Protection Manager certification:* <https://www.larimer.org/health/safety-sanitation-programs/food-safety-program/food-safety-resources/certified-food>

Vomiting and Diarrheal Clean-Up Procedures- 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. *For additional guidance on Vomiting and Diarrheal Clean-Up Procedures visit:* <https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-vomit-diarrheal-guidance.pdf>

High Temperature Dish Machines-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. Actively managing ware washing equipment can reduce violations associated with inadequate sanitization. *For additional information on High Temperature Dish Machines see:* <http://www.anfonline.org/docs/default-source/legacy-docs/docs/ce-articles/fpc112017.pdf>

Hand Washing Signage- A sign or poster that notifies food employees to wash their hands will need to be displayed at all hand washing sinks. *For an example of Hand Washing Signage see:* <https://www.larimer.org/sites/default/files/uploads/2017/lcdhe-proper-handwashing.pdf>

Food Safety Works Class Schedule

A course for food service employees that covers the basic requirements for safe food handling

To Register visit:

<http://larimer.extension.colostate.edu/classes-and-workshops/>



Fort Collins
Larimer County Extension Office
Wednesday, December 12, 2018
2:00 - 4:30 pm
(English and Spanish)

Fort Collins
Larimer County Extension Office
Tuesday, January 15, 2018
2:00 - 4:30 pm
(English and Spanish)

Fort Collins
Larimer County Extension Office
Tuesday, February 19, 2018
2:00 - 4:30 pm
(English)

Certified Food Protection Manager Exam Proctoring Services Schedule

Testing services to become an ANSI-CFP accredited Certified Food Protection Manager, meeting the new regulatory requirement for 2019. Self-study materials available.

To Register visit:

<http://larimer.extension.colostate.edu/classes-and-workshops/>



Location for all Exams: 1525 Blue Spruce Dr., Fort Collins

- **Tuesday, December 18, 2018: 6pm-8:30pm (ServSafe® Only)***
- **Wednesday, December 19, 2018: 6pm-8:30pm (ServSafe® Only)***
- **Saturday, December 22, 2018**
9am-11:30am ServSafe®
1:30pm-4pm NEHA and FMI
- **Thursday, December 27th, 2018: 6pm-8:30pm (ServSafe® Only)***
- **Saturday, December 29th, 2018***
9am-11:30am ServSafe®
1:30pm-4pm NEHA and FMI
- **Saturday, January 5, 2019**
9am-11:30am ServSafe®
1:30pm-4pm NEHA and FMI

*Added date

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, 2018 and September 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.

Abbey St. Walburga, Virginia Dale
 Annunciation Heights, Estes Park
 B&B Pickle Barrel, Fort Collins
 Blocky's Eatery, Loveland
 Buffalo Wild Wings, Fort Collins
 Catering To You, Loveland
 Cheba Hut, S. Taft Hill Rd., Fort Collins
 Chipotle, S. College, Fort Collins
 Chipotle, W. Eisenhower, Loveland
 Chipper's Lanes, N. College, Fort Collins
 Coopersmith's Pub, Fort Collins
 Cornerstone Café, Berthoud
 Cozzola's Pizza, Oakridge Dr., Fort Collins
 Dominos Pizza, Eagle Dr., Loveland
 Embassy Suites, Loveland
 Firehouse Subs, N. College Ave., Fort Collins
 Fuzzy's Tacos, E. Harmony, Fort Collins
 Fox Acres, Red Feather Lakes
 Haunted Game Café, Fort Collins

Henry's Pub, Loveland
 Jersey Mike's, S. Timberline, Fort Collins
 JJ's Grill Wood Fired Pizza, Fort Collins
 Justine's Pizza, Fort Collins
 King Soopers Deli, 29th St., Loveland
 King Soopers Deli, JFK Parkway, Fort Collins
 La Creperie, Fort Collins
 La Luz, Boardwalk, Fort Collins
 Laramie River Guest Ranch, Jelm
 Laureate Public House, Loveland
 Linden Street Café, Fort Collins
 Little Caesars, W. Prospect Rd., Fort Collins
 Meals on Wheels, Loveland
 Mo Jeux's, Fort Collins
 MOD Pizza, Fort Collins
 Mountain Café, Fort Collins
 Overlook Café, Loveland
 Petra Grill, Fort Collins
 Pitchers, Fort Collins
 Qdoba, W. Elizabeth, Fort Collins

Qdoba, Council Tree, Fort Collins
 Qdoba, S. Timberline, Fort Collins
 Rally 5, Fort Collins
 Rawah Guest Ranch, Glendevy
 Rise! A Breakfast Place, Fort Collins
 Romantic River Song Inn, Estes Park
 Runza, Loveland
 Serious Texas BBQ, Loveland
 Snack Attack, Fort Collins
 Sportsman's Lodge, Poudre Canyon
 Sunrise Ranch, Loveland
 Surfside 7, Fort Collins
 Tokyo Joe's, E. Harmony Rd., Fort Collins
 Torchy's Tacos, Fort Collins
 Tortilla Marissa's, Fort Collins
 Trailhead, Estes Park
 Vatos Tacos + Tequila, Fort Collins
 Wendy's, S. College, Fort Collins
 Woodward Lincoln Campus, 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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