



# Food Safety Works

Winter 2019

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

## 2018 Larimer County Food Program Summary, including Top 5 Food Safety Violations

### In 2018, within Larimer County:



- 2087 food establishments were in operation
- 101 new establishments opened
- The Health Department conducted 2,263 routine and follow-up inspections
- 160 general complaints and reports of foodborne illnesses were investigated. Enforcement actions totaled 367, including 17 closures due to imminent health hazards
- 6990 violations were cited by the Health Department. Of those, 3,896 (56%) were critical items
- Corrections made at the time of inspection by operators to address the critical item violations eliminated more than 2,388 critical item foodborne illness risk factors.

### During inspections, the five most frequently identified foodborne illness risk factor violations cited were:

1. Refrigerated foods held at unsafe temperatures above 41°F
2. Hand washing sinks not supplied with hand soap and/or hand towels
3. Raw meats or poultry stored above ready-to-eat foods
4. Hot foods held at unsafe temperatures less than 135°F
5. Hand washing sinks not accessible for use by food employees

A proactive food safety management system using active managerial control and a knowledgeable, well trained staff can reduce the occurrence of violations. For information on food safety education, including Certified Food Protection Manager requirements and certification, and *Food Safety Works*: a basic food handler training course contact Amanda Johnston, Larimer County Extension, at [ajohnston@larimer.org](mailto:ajohnston@larimer.org) or (970) 498-6008.

Food safety inspection results can be viewed on the Health Department's website at: <https://www.larimer.org/health>

## Food Safety First Line of Defense: Employee Health and Hygiene

The Centers for Disease Control & Prevention have identified the two greatest contributing factors to foodborne illness as infected employees handling food and bare hand contact with ready-to-eat foods. When taking food safety into consideration, it is important to focus on the challenges of employee health and how employee illness can contribute to the spread of disease in retail food establishments. It's important to bring awareness to 3 topics: Employee Health, Adequate & Proper Hand Washing, and No Bare Hand Contact.



### Employee Health

Does the establishment have an employee illness policy? If so, are the food employees aware of the employee health policy and are reporting requirements explained to all employees? When discussing illness, the primary symptoms of concern are vomiting, diarrhea and jaundice. Vomiting and diarrhea can be uncomfortable to talk about, however it is important to build awareness and work together as a team to find methods of keeping ill food workers out of the work place.



### Adequate & Proper Hand Washing

Hand washing is one of the most under-utilized public health prevention measures today. Effective handwashing must include scrubbing, rinsing, and drying the hands. When done properly, each stage of handwashing further decreases the transient microbial load on the hands. At all times proper supplies such as soap, paper towels, and hot and cold water must be provided at all hand sinks for adequate handwashing of employees. The value of frequent and proper hand washing has been recognized as the first line of defense in preventing illness.



### No Bare Hand Contact

Bare hand contact with foods can be an easy way to spread an illness. It's important to eliminate bare hand contact with ready to eat foods with the use of gloves, utensils, deli papers, etc. Managerial staff as well as other employees can educate one another and bring awareness to the importance of this measure.



## Sanitizer buckets, where to store them?

Included in the new regulatory requirements under Colorado's adoption of the 2013 FDA Food Code is guidance on the storage of sanitizer buckets. Colorado Retail Food Establishment rules and regulations requires that containers of chemical sanitizing solutions in which wet wiping cloths are held between uses shall be stored off the floor. This is to avoid contaminating the bottom of the bucket and the surface that may be in contact with food in order to prevent contamination of food, equipment, utensils, linens, single-service or single-use articles.

## Seguridad Alimentaria en Primera Línea de Defensa: Salud y Higiene de los Empleados

El Centro para el Control de Enfermedades ha identificado los dos principales factores que contribuyen a las enfermedades transmitidas por los alimentos como los empleados infectados que manejan alimentos y el contacto directo con alimentos listos para comer. Cuando se tiene en cuenta la inocuidad de los alimentos, es importante centrarse en los desafíos de la salud de los empleados y en cómo la enfermedad de los empleados puede contribuir a la propagación de enfermedades en establecimientos minoristas de alimentos. Es importante concientizar sobre 3 temas: Salud del empleado, Lavado de manos adecuado y adecuado, y Sin contacto con las manos descubiertas.



### Salud del empleado

¿El establecimiento tiene una política de enfermedad del empleado? Si es así, ¿conocen los empleados de alimentos la política de salud de los empleados y se explican los requisitos de los informes a todos los empleados?

Cuando se habla de enfermedad, los principales síntomas de preocupación son vómitos, diarrea e ictericia. Puede ser incómodo hablar de vómitos y diarrea, sin embargo, es importante crear conciencia y trabajar en equipo para encontrar métodos para mantener a los trabajadores de alimentos enfermos fuera del lugar de trabajo.



### Lavado de manos adecuado y apropiado

El lavado de manos es una de las medidas de prevención de salud pública más infrutilizadas en la actualidad. El lavado de manos efectivo debe incluir frotar, enjuagar y secar las manos. Cuando se realiza correctamente, cada etapa del lavado de manos disminuye aún más la carga microbiana transitoria en las manos. En todo momento deben proporcionarse suministros adecuados, como jabón, toallas de papel y agua fría y caliente en todos los lavamanos para el adecuado lavado de manos de los empleados. El valor del lavado de manos frecuente y adecuado ha sido reconocido como la primera línea de defensa para prevenir enfermedades.



### Sin contacto con la mano descubierta

El contacto directo con los alimentos puede ser una forma fácil de propagar una enfermedad. Es importante eliminar el contacto directo con alimentos listos para comer con el uso de guantes, utensilios, papel de delicatessen, etc. El personal directivo y otros empleados pueden informarse mutuamente y concienciar sobre la importancia de esta medida.

## Certified Food Protection Manager certification: You have questions, we have answers!

**Q: Does there need to be an employee who holds a Certified Food Protection Manager certification on duty during all hours of operation?**

A: No, under the new regulation each establishment need only employ one person in a decision-making role (supervisor or manager) who holds the certification. A copy of their certificate should be kept on file to present in the event of an inspection.

**Q: Are online exam codes accepted for testing through CSU Extension- Larimer County?**

A: No. CSU Extension- Larimer County offers paper-based testing via exam voucher (i.e.: a printed scantron sheet). Candidates taking the ServSafe® exam will be able to access exam results within 10 business days of taking the exam, and upon receiving a passing score (75% or higher), print their certificate. Candidates taking the NEHA or FMI exam will have their certificate (upon receiving a score of 70% or higher) or failure letter sent to them via mail within 10 business days of taking the exam.

**Q: What happens if I don't pass the exam? Can I retake it?**

A: Yes, you can retake the examination twice within a 30 day period. If you do not pass your second attempt, you must wait 60 days from your most recent attempt before taking the exam again. No more than four attempts are allowed within a 12 month period.

**Q: How do you sign up to retake the exam through CSU Extension- Larimer County? How much does it cost?**

A: Visit <https://www.signupgenius.com/go/10c0a4fabab2baafc1-certified> for the ServSafe® exam or <https://www.signupgenius.com/go/10c0a4fabab2baafc1-neha> for the NEHA or FMI exam. Complete the registration information and choose the "exam voucher/packet + proctor service fee" option. The cost is \$72 to retake the ServSafe® exam and \$62 to retake the NEHA or FMI exam.

**Q: I still have questions. Is there someone I can contact?**

A: Yes. Amanda Johnston, Food Safety Education Coordinator, CSU Extension- Larimer County at [ajohnston@larimer.org](mailto:ajohnston@larimer.org)

## Risky Business: 5 most significant foodborne illness risk factors

### Food from Unsafe Sources

Know your suppliers!

### Improper Holding Temperatures

Keep hot food hot and cold food cold!

### Contaminated Equipment

Wash, rinse, sanitize and air dry your ware!

### Poor Personal Hygiene

Don't work sick, wash hands often!

### Inadequate Cooking

Cook food to minimum temperature requirement, use a calibrated food thermometer to verify!

## Food Safety Collaboration Committee



Have you heard of the Food Safety Collaboration Committee? If so, and you've been able to join us for a meeting, thank you! If not, what are you waiting for? The Food Safety Collaboration Committee is a group of people from industry, academia, regulatory and the community coming together to improve food safety in Larimer County. The

Food Safety Collaboration Committee is always looking for new members with fresh ideas, topics and agenda items. Please join us so we can use your knowledge and experience to further the environment of food safety in our community.

### 2019 Meeting Dates and Times

Wednesday, **March 27**, 2019 2:30-4:00 pm

Tuesday, **June 11**, 2019 2:30-4:00 pm

Wednesday, **October 9**, 2019 2:30-4:00 pm

All meetings are held at 1525 Blue Spruce Drive, Fort Collins, CO 80524, Larimer County Extension Office Meeting Room. If you have any questions please contact Nicole Aguilar at (970) 498-6782 or email [naguilar@larimer.org](mailto:naguilar@larimer.org)

## Have Employees who want to quit nicotine? Here are resources to help!

According to the American Lung Association, employers can save up to \$6000 a year in medical costs, absenteeism and productivity for each person that quits smoking. Nicotine addiction is powerful, but there are great resources to help those who are looking to quit:

- ➡ [tobaccofreeco.org](http://tobaccofreeco.org) - for those not ready to quit & for managing nicotine cravings
- ➡ [www.coquitline.org](http://www.coquitline.org) - for those who want to quit coaching through the Colorado QuitLine
- ➡ [www.thisisquitting.com](http://www.thisisquitting.com) - an app that gives support and helps track success
- ➡ [www.healthdistrict.org](http://www.healthdistrict.org) - offers individual and group quit smoking sessions for persons in northern Larimer County

The Tobacco Prevention program at Larimer County Department of Health and Environment provides outreach to employers, employees, residents, and visitors about tobacco related issues. As more cities within the county adopt smoke-free and vape-free zones, such as downtown Fort Collins, knowing community rules is important. If you are interested in receiving education and/or resources, we can help. Please visit [www.larimer.org/tobacco](http://www.larimer.org/tobacco) for more information.

## Food Safety Works Class Schedule

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

**To Register visit:**

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



**Loveland**  
Loveland Public Library  
**Wednesday, March 13, 2019**  
2:00 - 4:30 pm  
*(English and Spanish)*

**Fort Collins**  
Larimer County Extension Office  
**Tuesday, April 23, 2019**  
2:00 - 4:30 pm  
*(English and Spanish)*

**Fort Collins**  
Larimer County Extension Office  
**Tuesday, May 14, 2019**  
2:00 - 4:30 pm  
*(English)*

## Certified Food Protection Manager Exam Proctoring Services Schedule **NEW DATES ADDED!**



*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:**

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

**Location for all exams:**  
**Larimer County Extension Office**  
**1525 Blue Spruce Dr., Fort Collins**

**Saturday, March 30, 2019\*\***  
3pm-5:30pm ServSafe®

**Sunday, March 31, 2019\*\***  
9am-11:30am ServSafe®

**Saturday, April 6, 2019\*\***  
9am-11:30am ServSafe®  
1:30pm-4pm NEHA and FMI

**Saturday, April 13, 2019**  
9am-11:30am ServSafe®  
1:30pm-4pm NEHA and FMI

**Tuesday, April 23, 2019**  
6pm-8:30pm ServSafe®

**Saturday, April 27, 2019\*\***  
3pm-5:30pm ServSafe®

**Tuesday, May 7, 2019**  
6pm-8:30pm ServSafe®

**Saturday, May 11, 2019**  
9am-11:30am ServSafe®  
1:30pm-4pm NEHA and FMI

**Tuesday, May 14, 2019**  
6pm-8:30pm NEHA and FMI

**Saturday, May 18, 2019\*\***  
9am-11:30am ServSafe®  
1:30pm-4pm NEHA and FMI

*\*\*Added Dates*

## Thumbs UP!

To the following full service, deli, fast food, and catering facilities that made food safety a priority! The establishments below received a routine health inspection between October 1, 2018 and December 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.

### 3 Margaritas, Loveland

**A Catered Affair** with **Connie**

**AFC Sushi @ Safeway**, W. Drake, Fort Collins

**AFC Sushi @ Safeway**, S. Mason, Fort Collins

**AFC Sushi @ Safeway**, S. Lemay, Fort Collins

**Austin's**, W. Mountain, Fort Collins

**Burger King**, S. College, Fort Collins

**Burger King**, W. Eisenhower, Loveland

**Carl's Jr.**, Loveland

**Cheba Hut**, E/ Laurel, Fort Collins

**Chick-Fil-A**, Timnath

**City Park Gelato**, Fort Collins

**Comfort Suites**, Johnstown

**Culvers**, Johnstown

**Culvers**, S. Lemay, Fort Collins

**Dairy Queen**, S. College Ave., Fort Collins

**Domino's**, W. 64th Ave., Loveland

**Dunkin Donuts**, 29th St., Loveland

**Egg & I**, Loveland

**Empire Express**, Laporte

**Fairfield Inn**, Foxtail Dr., Loveland

**Fazoli's**, Fort Collins

**Firehouse Subs**, E. Harmony Rd., Fort Collins

**Flipside**, Loveland

**Fresh Plate Catering**, Loveland

**Genoa Coffee and Wine**, Fort Collins

**Fox Acres**, Red Feather Lakes

**Great Harvest Bread**, S. Lemay, Fort Collins

**Harmony Café**, Fort Collins

**IHOP**, Stone Creek Cr., Loveland

**Jimmy John's**, JFK Pkwy., Fort Collins

**Krazy Karl's Pizza**, W. Elizabeth, Fort Collins

**La Quinta Inn**, E. Mulberry, Fort Collins

**Matador Mexican Grill**, Fort Collins

**Match Ups**, Fort Collins

**Mayor of Old Town**, Fort Collins

**McDonald's**, Timberline, Fort Collins

**McDonald's**, S. College Ave., Fort Collins

**Melting Pot**, Fort Collins

**New China Chan**, Berthoud

**Noodles**, E. 29th, Loveland

**Noodles**, 1550 Fall River, Loveland

**Old Chicago**, Loveland

**Oumi Sushi @ Sprouts**, S. Lemay Ave., Fort Collins

**Panda Express**, S. Mason, Fort Collins

**Panda Express**, N. Denver Ave., Loveland

**Panera Bread**, Council Tree, Fort Collins

**Qdoba**, S. Shields, Fort Collins

**Red Robin**, E. Harmony Rd., Fort Collins

**Red Robin**, Sky Pond Dr., Loveland

**Rodizio Grill**, Fort Collins

**Safeway Deli**, W. Drake, Fort Collins

**Schlotzsky's**, Fort Collins

**Shambala Center**, Red Feather Lakes

**Snooze**, Fort Collins

**Spoons**, E. Timberline, Fort Collins

**Star of India**, Fort Collins

**Subway @ Walmart**, E. Magnolia, Fort Collins

**Subway**, Westgate, Fort Collins

**Sushi**, Eagle Dr., Loveland

**Sweetheart City Smokers**, Loveland

**Taco John's**, E. Horsetooth, Fort Collins

**Tap and Handle**, Fort Collins

**Tom + Chee**, E. Harmony, Fort Collins

**Trailhead Cafe**, Berthoud

**Trout Tavern**, Red Feather Lakes

**Twisted Noodle**, N. Garfield Ave., Loveland

**Wendy's**, Rocky Mountain Ave., Loveland

**Wendy's**, W. Elizabeth, Fort Collins

**Which Wich Sandwiches**, Council Tree, Fort Collins

**Zoe's Kitchen**, S. College Ave., 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/](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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