



The Healthy Elk

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Leave it to the Professionals

Controlling pests in a food establishment is essential in minimizing the possibility of cross-contamination which can lead to foodborne illness. Pests do not require much space or food to survive and reproduce rapidly. It is important to have the grounds and building inspected for pests by a pest control specialist on a documented regular schedule. Do not try to treat for the pests yourself. Only a licensed pest professional may treat for pests in food establishments. According to the

FDA Food Code, Section 7-202.12, "(C) A RESTRICTED USE PESTICIDE shall be applied only by an applicator certified as defined in 7 USC 136 Definitions, (e) Certified Applicator, of the Federal Insecticide, Fungicide, and Rodenticide Act, or a PERSON under the direct supervision of a certified applicator." It is dangerous to spray aerosol or lay powder pesticides near food prep, cooking, and service areas due to risk of the

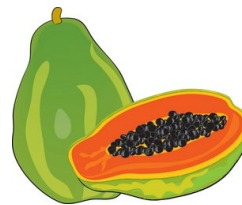
pesticide coming into contact with food. Use and improper application of pesticides not authorized under the Food Code in a food establishment is hazardous to both employees and customers, which can lead to closure of an establishment. Some easy ways for a restaurant to deter pest activity is by sealing all doors and gaps, eliminating potential sources of food and water, and cleaning hard-to-reach areas where debris can build up, such as between equipment and around drains.

REMINDER...

Keep an eye on when your Food Service Sanitation Manager Certificate and Food Handler Certificates expire. FSSMC's expire after five years from when first issued, and Food Handler Certificates expire three years from when first issued. The health inspector will ask the manager for the current FSSMC, and Food Handler Certificates for all food service employees at each inspection. Failure to provide proper documents at the time of your inspection will result in a violation.

Recent *Salmonella* Outbreak

The Food and Drug Administration (FDA) is warning consumers to avoid all Caribena brand Maradol papayas, due to a recent outbreak of *Salmonella* Kiambu and *Salmonella* Thompson linked to the papayas. The Maryland Department of Health (MDH) tested ten papaya samples, both green and yellow papayas were collected, and three of the ten tested positive for *Salmonella* Kiambu and Thompson. All positive samples came from Caribena brand yellow Maradol papayas from Mexico, while no green papayas tested positive. The FDA notes that, "The Maradol papayas are green before they ripen and turn yellow, so consumers should not eat Caribena brand papayas regardless of the



color." Restaurants and retailers are advised by the FDA to wash and sanitize display cases, refrigerators, cutting boards, surfaces, and utensils used to prepare, serve, or store potentially contaminated products. Frequent cleaning and sanitizing of food contact surfaces and utensils used in food preparation may help to minimize the likelihood of cross-contamination.

For additional information on the outbreak, or to see other outbreaks, visit the FDA's outbreak webpage at <https://www.fda.gov/Food/RecallsOutbreaksEmergencies/Outbreaks/default.htm>

Source: FDA.gov

DID YOU KNOW?

- Eggs age more in one day at room temperature than in one week in the refrigerator.
- There are over 1,000 different kinds of apples. Apples are known to be a more effective way of waking you up in the morning than coffee.
- Broccoli contains more Vitamin C than an orange, and has as much calcium as a glass of milk



Source: food-food.com

Questions/Comments/Concerns? CONTACT US!

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Rotating Food Product

Staying within dates of expiration and rotating through product correctly can be done by using the First-In First-Out (or FIFO) method. FIFO is a method of inventory control where the stock of a product first placed in the store is used before the most recent shipment of product is used. FIFO can be used in all areas of product storage such as dry storage, and cooler and freezer storage. Making sure to check the dates on product often and throwing away food that is past the expiration date is important in preventing food-borne illness. It is also required to date-mark any prepared, potentially hazardous (PH), ready-to-eat (RTE) food items with the date the item was made, as well as the 7-day discard date.

First In First Out



Ensure that
stock is
rotated

Source: foodindustrycompliance.com

Pick Your PIC

One of the differences in the newly adopted FDA Food Code is the presence of a Person in Charge (PIC) in all food establishments. The PIC is the person who has the overall responsibility for running and maintaining the establishment during all times of operation. The PIC must also be present in the establishment during all hours of operation. The responsibilities of the PIC are to monitor employee activities, ensuring compliance with food safety regulations, and take preventative and corrective measures when necessary. Listed below are a few of the everyday responsibilities the PIC is expected to perform:

- ◆ Monitor employee hygiene, especially proper hand washing
- ◆ Exclude ill employees
- ◆ Oversee receiving process, cooking, proper cooling and storage of high risk foods
- ◆ Verify cleaning and sanitizing of equipment and utensils
- ◆ Follow up on food related complaints
- ◆ Ensure that only authorized personnel are allowed in the food preparation area/kitchen

Source: foodsafe.ae

Training and Education

Our Health Inspectors are available by appointment to provide in-service training to your foodservice staff. We will cover the basics of food safety and sanitation through presentation. This is a casual but interactive

discussion with a hands-on learning approach. Please let us know how we can help you and your staff maintain a clean and safe eating establishment!

