

# The Davis Digest

A Publication for Davis County Food Establishments

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## Commonly Cited : Food Separated and Protected

Separating and protecting food is an important practice in ensuring food safety. If food is not properly protected, it can result in food being contaminated by accidental chemical spray, sneezing, coughing, rodents, dust, etc. If food is not properly separated, cross-contamination can occur. For example, if raw meats are stored improperly, their juices could drip onto produce that is stored below.

**Two practices that can help guarantee food safety are:**

**1. Adequately covering or packaging food during storage**

By wrapping, covering, or keeping food in its original package, food can be protected from contamination.

**2. Separating ready-to-eat foods and raw animal foods during storage, preparation, holding, and display**

The most common cause of this contamination is found with improper refrigerator storage.

See how to properly store foods to prevent contamination in the refrigerator!

**Ready-to-Eat Food**

Produce, cooked meats, bread, dairy



**Raw Fish**

Raw fish, seafood



**Raw Beef (not ground)**

Beef roast, steak



**Raw Pork (not ground)**

Pork tenderloin, pork chops



**Ground Beef / Pork**

Raw ground beef/pork, sausage



**Raw Poultry / Eggs**

Raw chicken, turkey, fowl, unpasteurized eggs



## Food Handler Class Changes

In the coming month, the Davis County Health Department will no longer offer a regularly scheduled, in-person food handler class in English. The last scheduled class will be on Thursday, April 20th, at 3 p.m. Online classes are becoming increasingly popular; as a result, we will only be offering English, in-person classes upon request for groups of ten (10) or more students.

Approved online food handler classes and a list of in-person providers can be found at [health.utah.gov/epi/community/sanitation/foodSafety/foodHandler\\_list.pdf](http://health.utah.gov/epi/community/sanitation/foodSafety/foodHandler_list.pdf) or by following the QR code on this page.

Spanish food handler classes will continue to be taught in-person on the 1st and 3rd Fridays of every month at 9 a.m. These classes are held in the second floor classroom of the Davis County Health Department.



## Norovirus : By the Numbers

# 1

Norovirus is the leading cause of illness and outbreaks from contaminated food in the United States.

50%

Half of all food-borne illness outbreaks are caused by norovirus.

19-21 million

Norovirus causes 19-21 million cases of acute gastrointestinal (stomach) illness each year

56,000 - 71,000

Norovirus contributes to 56,000- 71,000 hospitalizations each year

### More about Norovirus

Norovirus is spread through contaminated food & water, and through contact with infected people or contaminated surfaces. People who develop norovirus exhibit symptoms within 12-48 hours after contacting an infected person and although it does not last long it is extremely contagious.

### What can you do?

Food service workers should wash their hands frequently and avoid any bare hand contact with ready-to-eat food. Food service workers should also be restricted from working when they are sick with vomiting or diarrhea.

Source: Centers for Disease Control and Prevention

## Utah Indoor Clean Air Act



- The Utah Indoor Clean Air Act prohibits smoking inside places of “public access” including restaurants, bars, grocery stores, as well as many other types of businesses.
- Smoking within twenty-five (25) feet of any entrance, exit, open window, or air intake of public buildings is prohibited.
- No Smoking laws apply to cigarettes, cigars, e-cigarettes, hookah, and all other lighted tobacco products.
- Signs are required to be posted stating “No smoking is permitted in this establishment” or a similar statement and include the international no-smoking symbol.
- Davis County Environmental Health Services has **FREE** stickers available (pictured) that meet the requirements for food service facilities. If you are interested in obtaining stickers for your facility, they can be obtained at the Davis County Health Department located at 22 South State Street in Clearfield or from your health inspector upon request.