

The Davis Digest

A Publication for Davis County Food Establishments

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Toxic Substance Violations

Proper use and storage of chemicals in a food service facility is an essential practice in order to protect public health. If food employees are not careful, chemicals that are improperly handled may contaminate food and endanger the public. Use these helpful tips to protect the food you serve:

Labeling and Identification

All chemical containers should be clearly identified with the common name of the material. Not all chemicals are easy to differentiate from one another and improper use can be dangerous. It is common for food establishments to purchase chemicals in bulk containers. Identification of smaller, working containers can help the food employees know where the chemicals should be stored and help prevent misuse of the chemicals.

Proper Concentrations

It is important that all surfaces in a food establishment get cleaned and sanitized properly. Part of proper cleaning and sanitization is ensuring that the concentration of the sanitizer used falls within the manufacturer's recommended range. If the sanitizer concentration is too low, the surfaces won't be sanitized. If it is too high, residual sanitizer can be left behind when left to air dry. Chemical test strips should be used to test the sanitizer concentration regularly during operation.

Separation and Protection

Poisonous or toxic materials must be stored so they can not contaminate food, equipment, utensils, linens and single-service items. This includes storage next to and above these items as well as storage on a food preparation surface even when the surface is not in use. In order to prevent contamination, food, equipment, utensils, linens and single-service items also must be protected when chemicals are being used.



Keep it Clean!

Did you know that some items in a kitchen need to be cleaned more often than others?

The tasks that different equipment and utensils are used for determines how often it should be washed, rinsed, and sanitized.



Equipment and utensils used with Time/Temperature Control for Safety (TCS) foods (such as meat, dairy, cooked rice, pasta, vegetables, etc.) should generally be cleaned at least every four (4) hours. These items should be cleaned more frequently if you are changing from raw to ready to eat foods, changing to a different type of raw animal product, or at any time during operation that contamination may have occurred.



Cooking and baking equipment, microwave ovens, self-serve utensils (such as tongs or scoops), and in-use utensils that are stored in a container of hot water (>135° F) must be cleaned at least every 24 hours. Items in this category must be cleaned more often if necessary to prevent the buildup of food and soil.



Most other items, such as non-food contact surfaces, should be cleaned as frequently as needed to prevent accumulation of food, soil, and dust residues.

It is important to pay attention to the cleanliness of various surfaces in your facility because carelessness with cleaning can encourage other improper food handling practices.

From the CDC: Foodborne Disease Outbreaks

In the event of a foodborne outbreak, these actions are often taken to stop the spread of illness.

Scan the QR code to read more from the CDC about foodborne disease outbreaks.

ACTIONS TO STOP THE OUTBREAK

Health officials evaluate all of these types of data to try to identify the source of the outbreak.

Actions to protect the public are taken when there is clear and convincing information linking illness to a contaminated food.



Health officials warn the public



Companies recall contaminated products



Temporary closure of restaurants or food production facilities

