



Caring hands  
of public health.

# Food For Thought 2015 Newsletter for Food Operators

Oneida County Health Dept | 100 W. Keenan St | Rhinelander, WI 54501 | (715) 369-6111

[www.OneidaCountyPublicHealth.org](http://www.OneidaCountyPublicHealth.org)

**Food Safety Inspection Form:** On the reverse side of this newsletter is a self-inspection form. Your employees are the last line of defense against food borne illness. The self-inspection form may help you provide a safe and clean environment for patrons.

**PLEASE SHARE THIS NEWSLETTER WITH STAFF AND POST A COPY IN YOUR KITCHEN**

## Food Safety Class Resources

Nicolet Technical College: [www.nicoletcollege.edu](http://www.nicoletcollege.edu) Call 715-365-4410 or 800-544-3039, ext. 4493

WI Restaurant Association: [www.wirestaurant.org](http://www.wirestaurant.org) Call 800-589-3211 to register.

Tavern League of WI: [www.tlw.org](http://www.tlw.org)

Call 800-445-9221 Attn: Cindy Roehl

\*State of WI Certified Food Manager certificate must be obtained from Dept of Health Services in Madison when course is completed. Post certificate in facility in public view <http://www.dhs.wisconsin.gov/forms/F4/F47346.pdf>



## STOP!

If you have:

Diarrhea

Vomiting

Sore Throat with Fever

\*\*STOP all food handling duties & report to your supervisor.

1 in 6 Americans

Will get sick from food poisoning this year

## Online Inspection Reports

Beginning on or about January 26, 2015, the public will be able to view inspection reports for restaurants in Oneida County. Oneida County Board of Health approved public access to restaurant inspection reports through the State database, *Health Space*. When the inspection reports are available, a web link will be provided on the Oneida County Health Department web site at: [OneidaCountyPublicHealth.org](http://OneidaCountyPublicHealth.org)

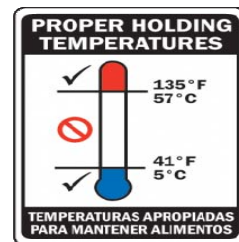
Inspection reports, from September 2013 to present, will be available for routine, pre-inspections, re-inspections, and follow-up inspections. An explanation of the inspection process, how to interpret reports, and other general information is provided on the "Restaurant Inspection" home page.

## Leading causes of bacterial foodborne illness according to the U.S. Centers for Disease Control and Prevention (CDC):

- ◆ Failure to properly cool foods



- ◆ Failure to properly cook or reheat food



- ◆ Failure to hold food at proper temperature (hot foods 135°F or above, cold foods 41°F or below)

## Recall Notices

- ◆ Carmel apples
- ◆ Chicken & Beef
- ◆ Chopped walnuts
- ◆ Spices

These are just a few of the current recalled foods. From meats to spices and everything in between, food recalls from U.S. and international suppliers is on the increase. Your food vendor will usually notify you if a food item you have ordered has been recalled, but restaurants and food retailers need to be aware of recalls in the news. The following websites provide accurate, up to date information on recalled items and you can sign up for email alerts.

<http://www.fda.gov/Safety/Recall>  
<http://www.fsis.usda.gov>

# 4 SIMPLE STEPS TO FOOD SAFETY



Clean



Separate



Cook



Chill

# Food Safety Self Inspection Form

## Oneida County, WI

- ▶ This list focuses on factors that contribute to food borne illness (**CDC**) and good sanitary practices (**GSP**)
- ▶ **CDC** = CDC Risk Factors – can directly contribute to food borne illness
- ▶ **TCS** = Time and Temperature Control for Safety Food, formerly called Potentially Hazardous Food (**PHF**)
- ▶ **TCS / PHF** usually includes animal-based foods, such as meat, poultry, pork and dairy products. **TCS** also includes some plants, such as cooked potatoes and cooked rice.

<b>Personal Hygiene and Illness - CDC</b>	
Sick employees do not handle food	
Hands washed before putting on disposable gloves	
Disposable gloves used when handling ready-to-eat food, such as sandwiches and salads	
Hands washed after using restroom or contaminating hands by touching body, clothes or dirty objects	
Hands with sores, wounds, scabs, bandages, and splints are covered with disposable gloves	
Fingernails are short and clean	
No eating, gum chewing or tobacco used in food preparation areas	
<b>Hand washing Sinks - CDC</b>	
Hand washing sinks are accessible and unobstructed	
Hand washing sinks supplied with soap and paper towels	
At least one hand washing sink is in all food preparation areas	
Hand washing sink is used only for hand washing, and no other purpose	
<b>Cooking (minimal internal temperatures) - CDC</b>	
Chicken, poultry and stuffed pasta cooked to 165 <sup>0</sup> F	
Hamburger, sausage and ground meat cooked to 155 <sup>0</sup> F	
Pork, fish, and shrimp cooked to 145 <sup>0</sup> F	
Roast beef cooked to 130 <sup>0</sup> F	
<b>Cooling - CDC</b>	
Whenever possible, food should be prepared, cooked and served the same day	
TCS / PHF - soups, meats, cooked rice, potatoes, etc., are cooled from 135 <sup>0</sup> F to 41 <sup>0</sup> F within 6 hours	
TCS / PHF - soups, meats, cooked rice, potatoes, etc., are cooled from 135 <sup>0</sup> F to 70 <sup>0</sup> F in 2 hours or less	
TCS / PHF - soups, meats, cooked rice, potatoes, etc., are cooled from 70 <sup>0</sup> F to 41 <sup>0</sup> F in 4 hours or less	
TCS / PHF that has been cooled is marked with day food was refrigerated, and is kept no more than 7 days	
Food thermometers sanitized before inserting into product	
<b>Hot Holding- CDC</b>	
Leftover food is rapidly reheated to at least 165 <sup>0</sup> F prior to hot holding	
TCS / PHF kept at 135 <sup>0</sup> F or warmer	
Food thermometers sanitized before inserting into product	
<b>Cold Holding - CDC</b>	
TCS / PHF kept at 41 <sup>0</sup> F or colder	
Refrigerated TCS / PHF is date marked and used or discarded within 7 days, if not frozen	
Whenever possible freeze small individual portions of food like soups, and heat individually as needed	
<b>Food Protection - GSP</b>	
All foods protected from sneezes and coughs during delivery, preparation, storage, display and service	
Food thermometers calibrated and working properly	
Severely dented cans of food are not used, especially if dent has sharp points or is dented on seams	
No flies, rats, mice, cockroaches, pets or other animals in facility	
Eating and drinking utensils washed, rinsed, and sanitized between users	

Note: Use these same food safety concepts in your house to keep your family safe from food borne illness. For more information contact: