



**Caring hands
of public health.**

Food For Thought 2014 Newsletter for Food Operators

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

Food Safety Class Resources

Nicolet Technical College: www.nicoletcollege.edu Call 715-365-4410 or 800-544-3039, ext. 4493

WI Restaurant Association: www.wirestaurant.org Call 800-589-3211 to register.

Tavern League of WI: 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.

<http://www.dhs.wisconsin.gov/forms/F4/F47346.pdf>

Keep on the Cutting Edge of Food Safety

Food safety information may not be the most interesting read on a cloudy, rainy day but its value to the daily operations of your kitchen are priceless. One outbreak of foodborne illness could forever affect your business. Here are some reliable websites offering informative, accurate information. Consider posting educational materials in employee restrooms or break rooms.

<http://foodsafetyinfosheets.wordpress.com>.

<http://www.foodsafety.gov>

<http://datcp.wi.gov/index.aspx>

Our Canine Companions



We all think highly of our canine friends. Dogs in restaurants continue to be a problem. Other than service dogs, pets are not allowed in a facility where food is served. The food code restricts pets from the "premises", which can include any part of the parcel of property. Re-inspection fees and citations will be issued. Citations may be issued based on "information and belief." Direct observation of the animal is not needed.

The Powers Out, Now What???

Strong summer storms often knock out power to businesses and homes, leaving us wondering how to keep our frozen and refrigerated foods safe. Here are some facts to keep in mind:

- Full freezers will stay at freezing temperatures up to 2 days without power.
- Place dry ice around food, but not touching, if the outage will last several days.
- Group meat & poultry to one side, or on a tray, in case they thaw & drip. If ice crystals are present, meat may be refrozen. Otherwise, cook meat or discard.
- Refrigerated food should be safe for up to 4 hours during an outage.
- Keep freezer and refrigerator doors closed as much as possible.
- Always discard refrigerated food that has come in contact with raw meat juices
- ***If in doubt, throw it out!*** Don't rely on food's appearance or odor. Perishables over 41°F for more than 2 hours should be thrown out.
- Visit <http://www.fsis.usda.gov> for more information

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 assist in your efforts to provide a safe and clean environment for patrons. **PLEASE PASS THIS NEWSLETTER ON TO YOUR STAFF AND POST IN YOUR KITCHEN**

Find us on the Web

www.oneidacountypublichealth.org

The "Environmental Health" tab has information on drinking water, health codes, forms and applications, bed bugs, etc.

What Are Others Saying About OCHD?

"... Thanks for all your help in getting our revised licensing corrected – we would have been lost without it."

--Nancy from Rhinelander

LOOK WHATS NEW:

Annual Water Sampling Fees

Our computer database is now automatically generating renewals for our annual water sampling fee. A fee of \$25 has been billed to all Non-DNR TN (Transient Non Community) facilities on private wells for bacterial analysis of their water. Centralized billing will save time, both in the field and at the office. If you would like to have your water analyzed for nitrate levels also, please include an additional \$15 and indicate your choice on the renewal. Sampling fees not paid by June 30th, will result in a \$25 late fee. Please call our office if you have questions.

OCHD is Nationally Accredited!

Oneida County Health Department has achieved national accreditation through the Public Health Accreditation Board (PHAB). The national accreditation program works to improve & protect the health of the public by advancing the quality and performance of the nation's Tribal, State, Local, and Territorial public health departments.



No Food Handling Allowed!

- **Diarrhea
- **Vomiting
- **Sore Throat & Fever
- **Jaundice



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Food Safety Self Inspection Form

Oneida County, WI

- ▶ This list focuses on factors that contribute to food borne illness and good industry practices
- ▶ Potentially Hazardous Food is abbreviated “PHF”
- ▶ PHF usually includes animal-based foods, such as meat, poultry, pork and dairy products. PHF also includes some plants, such as cooked potatoes and cooked rice.

Personal Hygiene and Illness	
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	
Hand washing Sinks	
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	
Cooking (minimal internal temperatures)	
Chicken, poultry and stuffed pasta cooked to 165 ⁰ F	
Hamburger, sausage and ground meat cooked to 155 ⁰ F	
Pork, fish, and shrimp cooked to 145 ⁰ F	
Roast beef cooked to 130 ⁰ F	
Cooling	
Whenever possible, food should be prepared, cooked and served the same day	
PHF such as soups, meats, cooked rice, potatoes, etc., are cooled from 135 ⁰ F to 41 ⁰ F within 6 hours	
PHF such as soups, meats, cooked rice, potatoes, etc., are cooled from 135 ⁰ F to 70 ⁰ F in 2 hours or less	
PHF such as soups, meats, cooked rice, potatoes, etc., are cooled from 70 ⁰ F to 41 ⁰ F in 4 hours or less	
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	
Hot Holding	
Leftover food is rapidly reheated to at least 165 ⁰ F prior to hot holding	
PHF kept at 135 ⁰ F or warmer	
Food thermometers sanitized before inserting into product	
Cold Holding	
PHF kept at 41 ⁰ F or colder	
Refrigerated 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	
Food Protection	
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: Many of these food safety requirements should be used in the household as well. For more information contact:

Oneida County Health Department

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