

Food For Thought

**Spring
2023**

Preventing Contamination with Proper Storage

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What's New at the Department of Health

Food service senior sanitarian Kevin Dyke has left the Livingston County Department of Health after 14 years of dedicated service.

Sanitarian Don Maryanski will be joining Katie Harding in the food service program. Some of you may already know Don as he has worked in other programs here for the past 7 years.

We wish Kevin well as he moves forward! He'll be missed by our office and our operators alike!

We all know that cooler storage space is golden. Sometimes you just want to squeeze that carton of eggs wherever you can fit it! But improper storage order can actually lead to cross contamination and a critical violation on inspection.

The problem happens when a raw product is stored above other foods, potentially exposing them to pathogens when the product spills or drips. In New York's sanitary code, it applies to any "raw" product stored above any "ready to eat" product. But as a best practice, you should

consider even more than that!

In the cooler, your highest shelves should be for ready to eat products. Below this, products are stored in order of their cooking temperature— so things with the highest cooking temperature are on the lowest shelf. That way, if your shell eggs (which need to be cooked to 145°F) drip onto your ground beef (158°F), you know the contaminated beef will be cooked to a higher temperature than the shell eggs required. Follow the chart shown here and you'll never need to worry about this violation!

Ready To Eat Foods Vegetables, fruits, pie, cake, milk products, etc.	
Seafood Whole fish, shrimp, shellfish, etc.	
Whole Cut Meats Roast beef, pork loin, lamb, etc.	
Ground Meat & Ground Fish Burger meat	
Whole & Ground Poultry Chicken, turkey, etc.	

Employee Health

As things gradually adjust to the new normal after COVID-19, we remind you that attention to employee health remains critical to food safety. No employee who is ill with a potentially foodborne pathogen is allowed to handle food. For the health and safety of your staff and customers, we strongly recommend you develop a sick leave policy and encourage your staff to stay home when sick. Contact our office you would like help developing your policy. A finding of an ill foodworker in the kitchen is a critical violation, and a serious public health threat.



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LIVINGSTON COUNTY DEPARTMENT OF HEALTH

*Commitment to Leading the
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Clutter Control!

- We see all kinds of kitchens when we head out for our inspections.
- Everything from gleaming stainless steel cafeterias to tiny little holes-in-the-wall that were built before we were born! What matters even more than the facility is what you're doing there— starting with minimizing clutter!
- Clutter isn't the same as trash. Sometimes clutter is out of use equipment. Sometimes it's a huge quantity of take-out containers you found on sale and stocked up on. What makes a kitchen cluttered is when you have more than you can handle; when you can't get to what you need; when opening the cabinet requires a game of Tetris first!
- So if clutter isn't trash, why does the Health Department care about it? Clutter makes it difficult to clean and assess your facility daily. You'll never see mouse droppings if they're behind two broken prep coolers. A pile of

dusty catering trays on the floor tells us the floor isn't being mopped— and of course not! Nobody wants to mop if it requires hours of organizing first! Maintaining a clear and clutter-free kitchen keeps cleaning and maintenance in your control. The Code says "Only articles necessary to the operation and maintenance of the food service establishment are to be in the establishment." How much is too much? If you have to ask, you probably know!



Food Worker Training

Online Food Workers Course

The Livingston County Department of Health is now offering an **online** Food Worker Training Certification! This course may be completed at anytime. For more information, visit our website:

<https://www.livingstoncounty.us/1019/Food-Worker-Training>

Please note that there is \$10 fee for the online course which is paid directly to the third party course provider. The LCDOH will continue to offer in-person trainings free of charge at our regularly scheduled times.

In-Person Food Workers Courses

Monday March 27 5pm-8pm

Tuesday March 28, 2022 9am-12pm

PRE-REGISTRATION IS A MUST!!

Space is limited and classes fill up quickly. Please register online using the link above on or before Weds March 22

If you don't have internet access call our office to register at (585)243-7280

All courses are being held at the Livingston County Highway Department at the Hampton Corners Complex on Gypsy Lane.

At least one employee from each food establishment must have a current certificate from an approved Food Workers Course. Please call the LCDOH for more details regarding approved courses.