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## What's New at the Department of Health

Livingston County is happy to welcome new food service sanitarian Hannah Acciari! Hannah is a SUNY Brockport and Nazareth College alumnus and is joining the health department after working in laboratories in the private sector. After a summer spent training Hannah has hit the ground running visiting our Livingston County low and medium risk food service establishments! Be sure to welcome her when you see her in the field!

## Chemicals in the Kitchen

When you think about chemical storage in your facility, you probably think of oven cleaners and dish detergent. You have a dedicated area for cleaners to protect your food product. But there's more to chemical storage than that!

All chemicals need to be labeled with their

contents and stored separately from food products. A problem we commonly find is when facilities use **refillable** spray bottles. These need to be clearly labelled to identify what is inside. Often, the same type of bottle is used for both sanitizer and plain water used for food prep—a recipe for disaster! Missing labels on

chemicals is a critical violation.

While a permanent marker can easily solve the problem in the short term, we all know that is going to rub off in no time in the kitchen. Your responsibility as an operator is to monitor all chemicals in your facility and replace labels that have fallen off or worn down.



## New Online Food Handler Course Option!

We are excited to offer a new online option for food worker certification in Livingston County! FoodSafePal now has a Livingston County approved online food handler course. We will continue to offer the online course through State Food Safety as well. Both courses are \$10 per participant. For more information on these and our FREE in person course see the back of this newsletter!



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## LIVINGSTON COUNTY DEPARTMENT OF HEALTH

*Commitment to Leading the  
 Community For a Healthier and Safer  
 Tomorrow*

[www.livingstoncounty.us/eh](http://www.livingstoncounty.us/eh)

# Icicles, Drippy Lines, and Other Cooler Yucks

- Noticing a dripping, creeping, growing tower of ice in your walk in? It happens! Cooler condensate is what we call the build up of moisture on the walls and ceilings of coolers, especially around the condenser. There are a lot of causes of excessive condensate. The most common are malfunctioning drainage from the condenser, damaged door seals, and lots of opening and closing of the cooler.
- Excessive cooler condensate is a non-critical violation on inspection. So it's no big deal, right? Wrong! That dripping water is considered sewage under the health code. **If condensate drips onto food it is a critical violation**, and the food item has to be discarded.
- Addressing condensate is important, but sometimes repairs take time. You can protect your product while a repair is pending. If condensate drips from the

condenser drain line, you can place a pan below to capture the moisture. All food in the cooler should be covered, but if an item is uncovered during a cooling process, make sure it's stored away from any dripping condensate. And if you notice any food that is contaminated, discard it before we arrive!



## Food Worker Training

### Online Food Workers Course

The Livingston County Department of Health offers **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 providers. The LCDOH will continue to offer in-person trainings free of charge at our regularly scheduled times.

### In-Person Food Workers Course

**Tuesday November 14, 2023 1pm-4pm**

#### PRE-REGISTRATION IS A MUST!!

Space is limited and classes fill up quickly. Please register online using the link above on or before Monday Nov. 13

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

All courses are 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.