

INSIDE THIS ISSUE:

Par-cooking	1
New Inspectors	1
Food-Grade Sanitizer	1
Raw Food Disclaimer	2
Foodworker Training	2
Contact Us	2

What's New at the Department of Health

Livingston County is expanding our roster of food service inspectors in 2024! Coming soon you may see Brian Henderberg, our new sanitarian. You might also see Pete Swarts or Don Maryanski, who are both joining the food program this year. We look forward to continuing to support our food service operators with this talented crew!

Half Baked! Par-cooking

It's chicken wing night—is your facility ready??

Planning and preparation are everything when you're expecting a rush at your restaurant. You may be wondering if you can save some time by partially cooking (par-cooking) meat in advance. Short answer: NO! But there's still a way to get wings out the door fast.

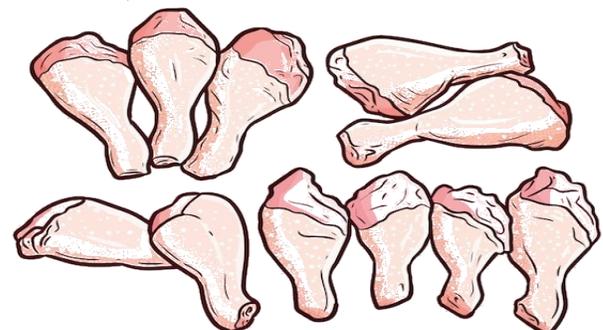
The New York State Sanitary Code specifically prohibits par-cooking. Once the cooking process begins, you have to cook meats fully to their final cook temperature (165°F for

poultry). This is because raising the temperature allows bacteria to start reproducing. Without reaching the final temperature, those bacteria will continue to multiply while the food sits in the cooler.

So what can you do? For chicken wings, we recommend you fully cook the wings in the oven or fryer to 165°F, which is

“done” but not crispy! Then place the wings uncovered in the cooler in a shallow pan until fully cool. When you're ready to serve, throw the wings back in the fryer to quickly reheat and crisp up. Wings are dark meat—they can handle a lot of cooking!

Follow these steps to prevent a critical violation and have a safe wing night!



Is My Bleach a “Food-Grade” Sanitizer?

Many facilities use simple chlorine bleach as the sanitizing chemical in their dishwashing and surface sanitizing operations. Inexpensive and easy to find, bleach is a great sanitizer! But be aware that not all bleach at the store is acceptable for sanitizing food contact surfaces. Additives such as fragrance (for lemon or lavender bleach) or gels (for splashless bleach) are **NOT** food safe. Make sure you use plain, unscented bleach for sanitizing in your restaurant! Remember that all sanitizers degrade as they are used, so be sure to test or replace sanitizer throughout the day.



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Mark Grove, Director
Katie Harding, Sanitarian
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Pete Swarts, Sanitarian
Don Maryanski, Sr Sanitarian

LIVINGSTON COUNTY DEPARTMENT OF HEALTH

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

www.livingstoncounty.us/eh

Serving Raw and Undercooked Foods

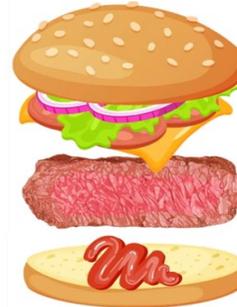
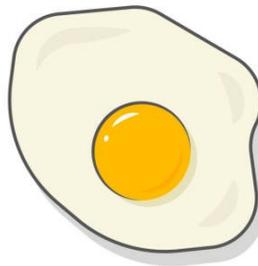
- You know your cooking temperature requirements, but what about when a customer wants runny eggs or a pink steak?
- What about when you're offering a food that's meant to be served raw, like sushi? Enter the consumer advisory.
- Currently, the New York State Sanitary Code does not address serving raw or undercooked foods. In most cases, you must cook to the required temperature for each item unless specifically requested by the customer. If you do offer a menu item that can be customized (like eggs served sunny-side up), or an item

which contains a raw food like sushi, you should include an advisory on your menu to notify the customers. You can include this right after the menu item, or as a footnote. In that case, the menu might say:

Eggs, any style *

Steak, to order *

*** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**



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

Monday March 18, 2024 1:00 pm - 4:00 pm

PRE-REGISTRATION IS A MUST!!

Space is limited and classes fill up quickly. Please register online using the link above on or before Friday Mar. 15

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.