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Changes at the Department of Health

Our food service inspection staff is undergoing changes. Currently Katie Harding is our food inspector, and the Environmental Health office is being supervised by Health Department Director Jennifer Rodriguez. We hope to return to full staffing in the coming months!

No Permit, No Restaurant!

Complying with the food code can be a lot of work. One step that should be simple is maintaining your facility permit. Without a permit, you simply may not operate your business!

Your first food service permit was difficult to get, requiring food handler training, pre-operational inspections, and review fees. But renewal permits are easy!

About a month and a half before your permit expires you will receive a renewal application in the mail. To complete this, follow these simple steps:

- Mark any changes to your contact information
- Sign the application
- Attach proof of workers' compensation and disability insurance or CE-200 waiver
- Include the permit fee detailed on your invoice

That's it! If you have any questions about how to complete your renewal application you can call Stacey Wheaton at 585-243-7280.

Failure to submit all required permit documentation will result in the immediate closure of your facility. Don't wait! Submit your renewal well before your expiration.



What's New on Your Menu?

Most menu changes do not require you to notify the Health Department. However if you are making dramatic changes to the complexity of your menu we'd like to know! This might include adding menu items that involve complicated cooking processes (like sous vide) or items that require cooling and reheating (like soups and gravies). Changes like that might cause a change in your inspection frequency and permit fee. We can also be a resource to help make sure your new practices are code compliant. If you're not sure if notification is required for your changes, just reach out— we're always here to answer questions.



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Phone: 585.243.7280

Jennifer Rodriguez, Health Director
Katie Harding, Sanitarian

LIVINGSTON COUNTY DEPARTMENT OF HEALTH

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

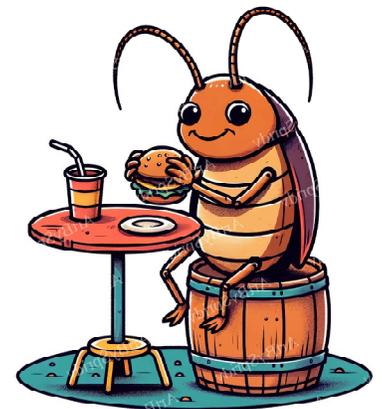
www.livingstoncounty.us/eh

Your Pest-Free Kitchen!

- Rodents and other pests can cause big problems in restaurants.
- They can carry germs that cause foodborne illness, can lead to health code violations, and can destroy your reputation in the community.
- To keep pests away, start by making sure your kitchen and storage areas are always clean.
- Food debris attracts pests, so clean up spills immediately. Sweep under equipment regularly. Store all food in sealed containers, and make sure trash containers are covered and emptied frequently.
- Seal cracks and holes in walls and around doors and windows to keep pests out. Physical traps like snap rodent traps, glue traps, and fly strips can be used to monitor for pests and to control populations. Make sure these have no poisons included and are kept away from food preparation areas.

It's important to work with a licensed pesticide applicator (exterminator) if you need more help controlling pests. They can identify what you're dealing with and come up with an effective control strategy. Applying any pesticides yourself is prohibited in the food code.

Following these simple steps will help keep your facility safe and pest-free!



Food Worker Training

Online Food Workers Course

The Livingston County Department of Health offers **online** Food Worker Training Certification!
These courses 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 October 28, 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 Oct 25

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.