

Best Practices- What's FIFO?

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Changes at the Department of Health

The food program is pleased to add Robert Mankoff to our roster of food service inspectors. Robert has worked with us for many years in the Public Water program.

The Center for Environmental Health also welcomes a new director, Colin Wilcox. We look forward to their contributions as we continue to serve our food service establishments!

In any well-run kitchen, FIFO (First In, First Out) is a fundamental rule for maintaining food quality and safety. Without it, old ingredients can get pushed back, forgotten, and even turn into violations on your next inspection.

Using FIFO is simple but requires everyone on staff to practice it consistently:

- **Label food with the date it arrives.** This helps you keep track of what you have.

- **Store oldest items in the front** to be used first, while newer inventory goes behind. This makes sure you use up your existing inventory before it goes bad.
- **Check dates regularly** to ensure old products are discarded before they spoil or mold.

While expired products are not necessarily a violation during your restaurant inspection, moldy or rotten foods definitely are! Using FIFO will help you prevent this violation and make the best use of your inventory, saving you money and stress!



Handling a Negative Inspection

A poor health inspection can feel like a nightmare, but it's an important opportunity to improve. First, stay calm and review the report carefully. Make sure you understand the violations. Critical violations should have been addressed when the inspector was on site, but if you were not there during the inspection this is your chance to learn what happened. Reach out to your inspector if you need more information. Next, make a plan to ensure safety going forward. If requested in the inspection report contact the office to schedule follow up visits and address any fines or hearings. Remember that a negative inspection is not the end of the world; it should be a motivation to create a safer and more effective kitchen.



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LIVINGSTON COUNTY DEPARTMENT OF HEALTH

Commitment to Leading the Community For a Healthier and Safer Tomorrow

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Cool It! Safe Cooling

- Cooling cooked foods is one of the hardest food safety tasks in a restaurant. If food is not cooled properly, bacteria can multiply rapidly and put your customers at risk of a foodborne illness.
- Cooling food **safely** means cooling food **fast!** You need to get food to 70°F within 2 hours, and to 45°F within an additional 4 hours.
- In most kitchens, the simplest way to cool food quickly is in the cooler or refrigerator.
- Food safety studies show that food cooled uncovered at less than 2 inches deep in a cooler will cool quickly enough to prevent pathogens from growing. **This is the easiest method, and will allow you to be sure you won't receive a cooling violation!**

If you don't have room in your cooler for shallow cooling, you can use other methods, such as submerging food in an ice bath, adding a frozen ice wand, or cooling in a freezer. These methods will require taking periodic temperatures to make sure you are reaching the required cooling curve.

If you'd like help designing a cooling plan that works for your facility, reach out to your food inspector— we're here to help!



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 March 24, 2025 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 March 21.

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.