

Building a Food Safety Culture

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Serving Food Away from Home Base

Your food service establishment permit allows you to serve food **at your facility**. Don't forget that if you are planning an event off-site, you may need a separate permit! Mobile food, catering, and temporary food permits are available depending on your type of operation. Give us a call and we'll make sure you have what you need!

During inspections we often hear about who did something wrong—which server didn't put the cream away or which cook was supposed to clean the cooler. But we'll tell you that as the operator, the buck stops with you. So how can you build a culture of food safety that all your staff can follow?

Lead by example. Managers set the tone. Wash your hands when you enter the kitchen. Take temperatures when foods come off the line. If you cut corners, your staff will too.

Create systems. Checklists and recording logs are tedious, but they have

an important role. These tools take the "why" out of the equation and make food safety the default. At a minimum staff should have cleaning and maintenance checklists for opening and closing.

Catch good habits. A quick "thanks for catching that label!" helps make safe habits stick. Positive feedback builds confidence and keeps everyone on the same page. Good leaders recognize both progress and results.

Keep your door open. Encourage staff to bring safety concerns to your attention. No blame, just teamwork to get things back on track fast.

When safety becomes a habit everyone wins. A strong food safety culture doesn't just improve your inspection record. It will lead to a cleaner facility, less stress, and happier customers too!





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LIVINGSTON COUNTY DEPARTMENT OF HEALTH

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

www.livingstoncounty.us/eh

The Dirty Truth

- You've probably heard lots of tall tales about cleaning and sanitizing! Let's go over 5 common cleaning myths.
- **MYTH: You can sanitize dirty surfaces.** Nope! Grease and debris block sanitizer from reaching germs. Always clean first, then sanitize.
- **MYTH: You can towel dry dishes if you're out of room.** No way— air drying is required by the sanitary code. Dish towels can spread germs, so dishes, utensils, and food contact surfaces should always air dry.
- **MYTH: The more sanitizer, the better.** Nope! Using too much sanitizer in your mix can damage equipment and leave toxic residue behind.

MYTH: You can just clean at the end of the day. Wrong again. Prep areas, utensils, and food contact surfaces need to be washed, rinsed, and sanitized at least every 4 hours, and every time you switch tasks.

MYTH: That sanitizer will last all day. It sure doesn't! Over time and with use sanitizer loses strength. Test it regularly and replace as needed.



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

Tuesday October 28, 2025

9:00 am - 12:00 pm OR

5:00 pm - 8:00 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 October 24.

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.