

FOOD SAFETY UPDATE GUIDE

The following information is provided as an outline guide to help you with the more common areas of a food operation where you may have problems. Please share this with all of your staff.

I. HealthSpace

- A. Requires more thorough inspection.
- B. Follow-ups must be done in timely manner.
- C. Web site www.vdh.virginia.gov in the general environmental health section.

II. Inspections

A. Definitions.

1. Critical item – a provision of the regulation that, if noncompliance, is more likely than other violations to contribute to food contamination or illness.
2. Easily cleanable – easy to clean and check to see if it is clean.
3. Food contact surface – means a surface of equipment or a utensil with which food normally comes into contact, or a surface or a utensil from which food may drain, drip, or splash into a food, or onto a surface normally in contact with food.
4. Food employee – means an individual working with unpackaged food, food equipment or utensils, or food contact surfaces.
5. Person in charge (PIC) – means the individual present at a food establishment who is responsible for the operation at the time of inspection.
6. Potentially hazardous food (PHF) – includes all animal food that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons, and garlic-in-oil mixtures that are not acidified or otherwise modified at a food processing plant in a way that results in mixtures that do not support growth of bacteria.
7. Ready-to-eat (RTE) food – means a PHF that is in a form that is edible without washing, cooking, or additional preparation by the food establishment or the consumer and that is reasonably expected to be consumed in that form. (Includes PHFs that is unpackaged and cooked properly; raw, washed cut fruits and vegetables; whole, raw fruits and vegetables that are presented for consumption without need for further washing; other foods that do not require further washing or cooking.
8. Single-service articles – means tableware, carry-out utensils, and other items such as bags, containers, placemats, stirrers, straws, toothpicks, and wrappers that are designed and constructed for one time, one person use after which they are intended for discard.
9. Single-use articles – means utensils and bulk food containers designed and constructed to be used once and discarded. Single-use articles includes items such as wax paper, butcher paper, aluminum foil, formed aluminum

containers, jars, plastic tubs or buckets, bread wrappers, pickle barrels, ketchup bottles and number 10 cans which do not meet the materials, durability, strength and cleanability requirements of the Food Regulations.

B. Management and Personnel

1. PIC assigned and present during all hours of operation.
2. Demonstration of knowledge – Certified or passed quiz, also needs to understand the operation.
3. PIC must monitor operations and take corrective action when necessary
 - a. No unnecessary persons in facility.
 - b. Handwashing being done and properly.
 - c. Proper cooking, cooling, and reheating of food.
 - d. Proper set up of warewashing equipment.
 - e. Proper cleaning and sanitizing.
 - f. No bare hand contact with RTE food and proper use of gloves and utensils.
 - g. Training of employees.
4. Employee Health – Ensuring employees report illness and do not come to work when ill.

C. Personal Cleanliness and Hygiene.

1. Clean hands, proper handwashing procedure, when and where to wash.
2. Maintenance of fingernails (no artificial or acrylic nails).
3. No jewelry on hands or arms (includes watches) – except plain wedding band.
4. Eating, chewing gum, smoking prohibited in kitchen.
5. Drinking allowed if in cup with lid and straw and stored to prevent contamination.
6. Effectiveness of hair restraint.

D. Food - Protection

1. Not spoiled, no dented cans, no freezer burn, cracked eggs, etc.
2. Obtained from an approved source – no home brought items
3. Protection from contamination
 - a. No bare hand contact with RTE food (gloves, tongs, spoons, etc.
 - b. Covered and protected (except not covered when cooling down).
 - c. Raw animal foods separated from each other (chicken from ground beef)
 - d. Raw animal foods separated from RTE foods.
 - e. Raw unwashed fruits & vegetables separated from RTE foods and vegetables.
 - f. Properly washing of raw fruits and vegetables.
4. Proper storage of ice scoops, food utensils, etc.
5. Proper storage and use of wipe cloths to prevent contamination.

6. Proper use of single-use gloves, slash resistant gloves, and cloth gloves (mittens).
7. Proper storage – off floor at least 6”, not exposed to contaminants, etc.
8. Proper cooking of raw animal foods and fruits and vegetables.
 - a. Poultry products = 165⁰ F. or higher for 15 seconds.
 - b. Stuffed fish, stuffed meat (pork chops, chicken ((not turkey))), stuffed pasta, stuffing containing fish, meat, or poultry, or any other multi-product containing fish, meat, poultry, vegetables, etc. = 165⁰ F. or higher for 15 seconds.
 - c. Ground products (beef, pork, lamb, fish, etc.) = 155⁰ F. or higher for 15 seconds. This now includes individual steaks if they have been injected or mechanically tenderized.
 - d. Fish, beef, pork, and raw shell eggs that are broken and prepared for immediate service = 145⁰ F. or higher for 15 seconds.
 - e. Whole beef roasts and corned beef roasts, pork roasts, and cured pork roasts shall be cooked based on the chart identified in the Food Regulation, 12 VAC 5-421-700 B1.
 - f. Whole-muscle, intact beef steak that as long as it has been labeled as such and has not been injected or mechanically tenderized = cooked on both the top and the bottom to a surface temperature of 145⁰ F. or above and a cooked color change is achieved on all external surfaces.
 - g. Microwave cooking: All raw animal foods = 165⁰ F. or higher. Cover, rotate or stir through cooking process, allow to stand for 2 minutes and all parts heated to 165⁰ F.
 - h. Fruits and vegetables cooked for hot holding = 135⁰ F.
9. Proper thawing; in refrigerator, under 70⁰ F or below running water, microwave oven, or conventional cooking process.
10. Proper cooling: Within 2 hours, from 135⁰ F. to 70⁰ F. and within 4 hours, from 70⁰ F. to 41⁰ F. or less.
11. Proper hot and cold holding = 135⁰ F. or higher/41⁰ F. or lower, check temperature every 2 hours; discard if out of temperature after 4 hrs.
12. Proper disposition of RTE PHFs = Use by date on RTE PHF cooked in facility or prepared and packaged in food processing plant; 7 days at 41⁰ F.; 4 days at 45⁰ F (UNTIL MARCH 2, 2007 FOR EXISTING).
13. Pasteurized foods must be used in highly susceptible populations.

E. Equipment – design and condition

1. Designed for use with foods, no Styrofoam cups to scoop food, aluminum foil to store food on, etc.
2. Designed to allow easy cleaning.
3. In good condition: smooth; free of breaks, cracks, chips, pits, etc.
4. Proper food thermometer; +/- 2⁰ F. increments, accurate, calibrated and on hand and used.
5. Refrigerator and hot and cold thermometers; +/- 3⁰ F and in warmest/coldest part of unit.

6. Water pressure gauge for hot water sanitizing machine = 15 to 25 psi and IPS valve.
7. Proper sanitize test kit on hand and used.

F. Equipment – maintenance and operation

1. All equipment and components such as doors, seals, hinges, fasteners, kick plates, can opener blades, cutting board surfaces maintained in good repair or removed from premises.
2. Warewashing machine, compartments of sinks, basins, used for washing and rinsing equipment, utensils etc. cleaned before use and throughout the day as necessary to prevent recontamination of equipment and utensils.
3. Warewashing sinks not to be used for Handwashing.
4. Warewashing equipment wash, rinse, and sanitize solutions shall be maintained clean.
5. Manual warewashing wash temperature 110⁰ F.
6. Mechanical warewashing wash temperature follows manufacturer's instructions.
7. Manual and mechanical warewashing proper chemical sanitization, temperature, etc. (use of chlorine 50-100 ppm, or iodine 12-25 ppm, or quaternary ammonium 200 ppm (mfg instructions) and water temperature for all 75⁰ F. or higher.

G. Equipment – cleaning of food contact surfaces

1. Food contact surfaces and utensils clean to sight and touch; absolutely no encrusted grease.
2. Equipment/utensils used with raw animal foods cleaned and sanitized after each task or change of food.
3. Equipment/utensils used with RTE PHFs cleaned and sanitized throughout the day and at least every 4 hours or whenever possible contamination occur.
4. Equipment/utensils used with Non PHFs cleaned and sanitized any time possible contamination or at least every 24 hours for iced tea dispensers and consumer self-service utensils such as tong, scoops, etc.
5. Ice bins and beverage dispensing nozzles and enclosed components of equipment such as ice makers, beverage dispensing lines or tubes etc. cleaned at a frequency specified by the manufacturer or frequent enough to preclude the accumulation of mold, mildew, or soil.
6. Insides of microwave ovens, baking ovens, etc. shall be cleaned at least every 24 hours.

H. Equipment – cleaning of nonfood-contact surfaces

1. Cleaned at a frequency necessary to preclude accumulation of soil residues, etc.
2. Includes ventilation hood, filters, sides and tops of equipment such as deep fat fryer, grills, stoves, refrigerators, freezers, counter tops, and shelves.

I. Equipment – protection after cleaning/sanitizing.

1. Properly air-dried.
2. No wet nesting.
3. Clean and dry location.
4. Inverted or covered.
5. Single-service and single-use articles kept in original protective package or stored in a manner to protect them.
6. Clean linens stored in clean area and protected.
7. Soiled linens stored in washable laundry bag or clean, nonabsorbent container.
8. Preset tableware – wrapped, covered, or inverted to protect.

J. Handwash sinks

1. Use for handwashing only
2. Always accessible for use.
3. Maintained clean.
4. Individual disposable towels or hot air drying device.
5. Dispensed hand soap
6. Hot water = 110⁰ F.
7. Handwash signage posted.
8. Trash receptacle.

K. Sewage/Backflow Prevention

1. Mop water and other waste water not dumped on pavement outside.
2. Grease traps cleaned periodically to prevent backup.
3. Backflow prevention devices on sinks/faucets with hose bibs.
4. Drains and pipes maintained and properly draining.
5. Faucets, pipes, and other plumbing maintained in good repair.

L. Indoor/outdoor refuse, recyclables, and returnables.

1. All receptacles shall be durable, cleanable, insect and rodent resistant, leakproof, and nonabsorbent.
2. Outdoor receptacles must be stored on material such as concrete or asphalt and smooth and sloped to drain.
3. All receptacles shall have tight fitting lids. If outside, lids will be closed at all times when not in use. If inside, lid shall be on when not in continuous use.
4. If outside receptacle has drains there must be a drain plug in place.
5. Outside enclosure shall be maintained.
6. Receptacles shall be cleaned routinely.
7. Larger receptacles, such as dumpsters, grease containers, etc. will be removed at a frequency to prevent or minimize the development of odors and other conditions such as the growth of maggots.

M. Physical Facilities – General

1. Indoor floor, walls, and ceiling surfaces shall be smooth, durable, and easily cleanable.
2. Outdoor walking surface and driving areas shall be surfaced with concrete, asphalt, or gravel to minimize dust, and prevent muddy conditions.
3. Exterior surface shall be weather resistant and comply with law.
4. Shielded light bulbs in areas where there is exposed food; clean equipment, utensils, and linens; or unwrapped single-service/use articles.
5. Insect control devices must be installed properly.
6. Exit doors to outside shall be self-closing, tight fitting and windows that are kept open shall have screens with 16 mesh to 1 inch.
7. 10-foot candles of light in walk-ins, dry food storage and other rooms. Should be able to see clearly enough to identify & rotate stock and clean as needed.
8. 20 foot candles of light in buffets, salad bars, inside reach-in and under counter refrigerators, Handwashing, warewashing, and equipment and utensil storage, and in toilet rooms.
9. Separate designated area for distressed merchandise such as dented cans, torn packages or dry goods, etc.

N. Physical Facilities – Maintenance and Operation

1. The entire facility (walls, ceilings, floors, attached equipment, etc.) shall be maintained in good repair.
2. The entire facility shall be cleaned at a frequency to preclude the accumulations as soil, debris, grease, spills, or splashes, etc.
3. Intake and exhaust air ducts shall be cleaned and filters changed when accumulations of dust, dirt and other materials occur.
4. No maintenance tools, supplies, equipment etc. shall be stored, prepared, etc. in handwash or warewashing sinks.
5. Mops shall be properly hung to air dry and brooms will be properly stored.
6. The presence of insects and rodents shall be controlled to minimize their presence. This includes removing dead insects from control devices, windowsills, etc.
7. Premises shall be maintained so that items that are unnecessary to the operation or maintenance of the facility shall be removed.
8. Maintenance equipment and tools shall be properly stored away from food supplies, equipment and utensils, clean linens, single-service/use articles, etc.

O. Poisonous or Toxic Materials

1. Only chemicals used for the purpose of cleaning and maintaining the facility may be stored in the facility.
2. Original containers shall bear a legible manufacturer's label.
3. Working containers shall be labeled with the common name and only stored in proper containers.

4. Chemicals shall be stored properly and separately from food, equipment, utensils, linens, and single-service/use articles.
5. Cleaning chemicals shall not be stored with maintenance chemicals such as oils, paints, etc.
6. No pesticides/insecticides shall be used or stored (unless by a VDACS certified employee or contractor).

III. COMPLIANCE AND ENFORCEMENT

A. Permit to Operate

1. Shall have a permit to operate.
2. Permits are not transferable.
3. Expansion or modifications require health department notification.
4. Permit shall be posted where it is readily observable by the public.
5. Permit holder is responsible for complying with the regulations.

B. Correction of Violations

1. All critical violations shall be corrected as soon as possible and during the inspection. In the event there is a complex critical violation additional time frame not to exceed 10 calendar days can be authorized.
2. All non-critical violations shall be corrected as soon as possible and within 90 days from the date of the inspection.
3. Repeat violations or violations that continue to occur may result in an administrative conference, informal hearing, or possible revocation of permit.
4. Notice of violations will be sent out when there is more than one inspection with repeat violations.

REMEMBER, ALL INSPECTION REPORTS ARE ONLINE NOW AND ACCESSIBLE BY THE PUBLIC. THIS MAY HAVE AN IMPACT ON YOUR INSURANCE OR OTHER CONCERNS.