



FOOD FOR THOUGHT

Summer/Fall 2017



Restaurant Inspection Reports Publicly Available Online

Livingston County Department of Health (LCDOH) would like to remind all of our food service establishments (including catering operations and mobile food units) that facility inspection reports are available to the public online. You can access the data at the New York State Department of Health webpage.

https://www.health.ny.gov/environmental/indoors/food_safety/data.htm

Webpage visitors are able to search for inspection results at any New York State facility. The database is updated on a monthly basis, and searches can go back to 2005.

The data includes the type and the number of violations cited during inspections. For a more detailed description of the inspection an interested party can request the data directly from the local health department through the Freedom of Information Law (FOIL).

Please be advised that New York State Department of Health (NYSDOH) has made these inspection results publicly available including any violations cited.

Food Service Program Staff, Location & Hours

Center for Environmental Health
2 Murray Hill Drive
3rd Floor, Room 302
Mt. Morris, NY 14510
8AM—4PM Monday—Friday

Phone (585) 243-7280 or (585) 335-1717
Fax (585) 243-6793

Mark Grove, P.E.—EH Director
Barb Rogers—Senior Public Health Sanitarian
Kevin Dyke—Public Health Sanitarian
Stacey Bennett—Clerical Staff



Online Food Workers Course Now Offered

The Livingston County Department of Health is now offering an **online** Food Worker Training Course! This course may be completed at anytime and will be equivalent to attending one of our in-person courses. Go to:
-www.statefoodsafety.com
-click on “Food Handlers Card”
-select “New York State”
-select “Livingston County”
-follow instructions

Please note, there is \$10 fee for the online course which is paid directly to the third party course provider. The LCDOH will continue to offer in-person training free of charge at our regularly scheduled courses.

In-Person Food Workers Courses

Wednesday, October 11, 2017
6:00 PM to 9:00 PM
Monday, October 16, 2017
9:00 AM to 12:00 PM
Wednesday, October 18, 2017
9:00 AM to 12:00 PM

PRE-REGISTRATION IS A MUST!!

Space is limited and classes fill up quickly. Please register on or before October 13th, 2017 by calling the LCDOH at (585) 243-7280 or (585) 335-1717 or by email to: sbennett@co.livingston.ny.us

All courses are being 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.

Ice Wands and Their Use in Approved Cooling Methods

For the past few years the topic of acceptable cooling methods for food items in a restaurant has been a popular one. Safe and effective cooling is arguably one of the most important practices that can take place in any food service establishment to prevent food borne illness. It is so important that it can be the difference between a facility being considered a 'medium risk' or a 'high risk' operation.

There are many ways to safely and effectively cool food properly, and we will not get into details on all of them, but rather focus on the use of ice wands. For those of you who don't know, or don't utilize them, they are basically what their name implies. They are an ice filled or frozen food safe device, that is used to help cool a product from the inside out. When used in conjunction with other outward/inward cooling methods such as refrigeration or ice baths they can be quite effective.

In order for these ice wands to be effective they must be used correctly. Once the ice inside of the wand has melted, it no longer aids in the cooling process. An operator must be vigilant and ensure that the wands are replaced during the cooling process if they have melted and the product has not yet reached a safe temperature. In addition, it is a good idea to keep more than one ice wand frozen and ready in case replacement is necessary. They are also considered a food contact surface and must be properly washed, rinsed and sanitized after each use.

Please remember that ice wands are a great tool to use in addition to other cooling methods, but they are only good and effective if they are used properly. If anyone would like to discuss the use of ice wands or other cooling methods, please do not hesitate to contact Kevin or Barb at the Center for Environmental Health.



HOW TO REDUCE THE RISK OF FOOD BORNE ILLNESS WHEN HANDLING FRESH PRODUCE

The presence of pathogenic micro-organisms on vegetables and fruits has become more recognized in recent years. What can a food service establishment do to minimize the possibility of food-borne illness from fresh vegetables and fruits? The following tips will help reduce the risk.

- ◆ If produce requires refrigeration, put it away promptly. Fresh produce must be refrigerated within two hours of peeling or cutting.
- ◆ Wash all fresh fruits and vegetables with cool tap water immediately before eating.
- ◆ Wash and sanitize surfaces often. Cutting boards and counter tops should be washed and sanitized after use.
- ◆ Wash hands often.

Don't forget to use gloves when handling ready-to-eat product including produce items.

Thank you for your continued diligence in promoting Public Health!