

## Be Cool! A Quick Guide to Cooling

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### Ready to Renovate?

Don't forget to call the Health Department first! Regulated facilities must notify the Health Department whenever renovations are taking place. We can help you determine if your plans meet code, if engineered designs are needed, and more. Notifying us first will prevent costly changes later if problems are found after the renovation!

If you've ever taken the Livingston County Foodworker's Course (and you can again—see the back of this newsletter!) you probably remember how much we LOVE to talk about cooling! What you might not know is why we focus so much on this issue. The truth is that **cooling is the critical violation that most often results in food being thrown away during an inspection**, an outcome nobody wants. So let's take a little time to chill out with this hot topic!

Bacteria in food grow best at temperatures of 45°F-140°F. Everyone knows that getting food hot is easy! Cooling is harder and takes much more time. The goal in the kitchen is to get food down to the temperature of the cooler as quickly as possible. The requirement

for safe food cooling is to drop from 120°F to 70°F within 2 hours, and from 70°F to below 45°F within 4 hours after that.

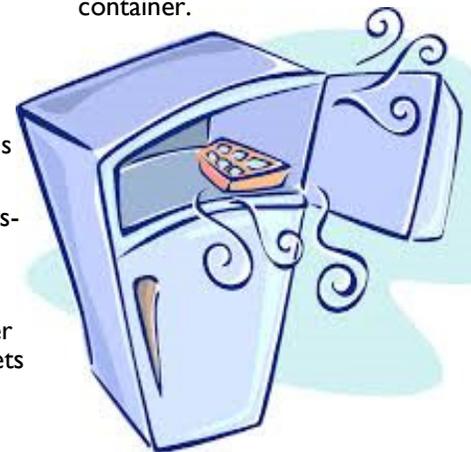
Whenever you are cooling food to store in the cooler, you must meet these numbers! Improper cooling is a leading cause of foodborne illness.

So how do you do it? However you can! The most common methods for rapid cooling are described below. You should try different methods and take frequent temperatures during cooling to make sure you have a process that works.

**Method 1- Shallow pans-** Store food in shallow containers (less than 4 inches deep). Keep uncovered in the cooler or freezer until food gets down to below 45°F.

**Method 2- Ice wands-** Add frozen ice wands to the product, changing them as soon as they thaw (you might need a lot!). Make sure you have enough ice wands to keep changing them out. This method works best in combination with an ice bath, which is the next method listed.

**Method 3- Ice bath-** Place the product in a container and surround it with ice or ice water. Make sure the ice covers the sides of the container.



### New Permit Fees Coming Next Year!

The Livingston County Department of Health is changing how permit fees are determined effective January 1, 2020. In the past, fees were based on the number of seats in a restaurant. That sometimes led to simple facilities like ice cream shops being charged more than complex places!

Starting in 2020, permit fees will be based on risk level. We are also eliminating the separate charge for high risk restaurants. This new fee schedule will simplify charges and more fairly distribute costs based on the complexity of the inspection.



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## LIVINGSTON COUNTY DEPARTMENT OF HEALTH

*Commitment to Leading the  
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## Food Trucks and Catering

You've probably noticed how popular food trucks have become over the past couple of years. You may have even hopped on the trend and got one yourself. All this variety is making the Livingston County festival scene pretty fun! We're also excited about vendors providing catering at our local breweries—Livingston County is a happening place! All these new options can get confusing in terms of regulation, so let's talk about what restaurants can offer when they're travelling off-site.

Most food trucks receive a "Mobile Food Service Establishment" permit. Like your standard food service permit, this requires its own inspections, paperwork, and fees. Starting in 2020, the Livingston County Department of Health is providing a new option for food trucks and catering operations that are part of a restaurant. These

operations will be included as a part of the existing permit, so no additional annual paperwork will be required. Catering and food truck operations will still be inspected annually. There will be a fee for each additional operation, but it will be less than a standalone food truck fee. Details for this will be outlined in the upcoming fee schedule for 2020.

If you are looking to add new services like catering or a food truck to your restaurant, contact the Health Department and we'll get you rolling!



## Food Worker Training

### Online Food Workers Course

The Livingston County Department of Health is now accepting an **online** Food Worker Training Certification! This course 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 provider. The LCDOH will continue to offer in-person trainings free of charge at our regularly scheduled times.

### In-Person Food Workers Courses

Monday, October 21, 2019

5:30 PM to 8:30 PM

Wednesday, October 23, 2019

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 18, 2019 by calling the LCDOH at (585) 243-7280 or register online at the link above!

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.