

REGS CORNER



A learning tool to increase our knowledge of Food Safety best practices, as seen through the eyes of actual Health Department Food Safety Inspectors.

STANDARD: Certification by accredited program.

VIOLATION: Food Safety Manager Certificate is not posted in public view.

CORRECTIVE ACTION: Each food service facility licensed by the County Health Department is required to have an employee who has taken the County Food Safety Manager class and passed the certification exam, or who has passed the certification exam of a nationally recognized program, such as ServSafe. This facility has three people on staff who became certified through the ServSafe program, but their certificates were not posted. Manager was given 24 hours to have at least one Food Safety Manager's certificate posted in public view.

STANDARD: Proper hot holding temperature.

VIOLATION: Sandwiches held in hot holding case were at 123°F.

CORRECTIVE ACTION: All TCS foods in hot holding must maintain an internal temperature of at least 135°F. The ham and cheese sandwiches were at 123°F. However, the chicken and fish sandwiches were at a proper hot holding temperature above 135°F. Manager voluntarily discarded the ham and cheese sandwiches. Upon discussing the preparation process for these sandwiches, it was noted that they were removed from the oven and were not placed into the holding unit immediately after being wrapped. This caused the temperature to fall into the danger zone. Hot holding units are not designed to heat foods; they will only keep foods at the temperature they were placed into the unit. Manager was advised to train staff on the importance of placing properly heated foods into the holding unit as soon as they are wrapped.

STANDARD: Single-use and single-service articles properly stored and used.

VIOLATION: Single-use containers with food contact surfaces exposed were stored under drain pipe for creamer refrigeration units.

CORRECTIVE ACTION: Single-use containers must be protected from contamination while in storage. Several stacks of "to go" chicken boxes were found improperly stored. Food and food contact items should never be stored below a drain pipe. Best practice is that these containers should be left in their protective covering. However, if any are removed, they should be stored inverted, or upside down, to protect the contact surfaces from contamination.

STANDARD: Food service gloves used properly.

VIOLATION: Single use gloves observed being reused.

CORRECTIVE ACTION: When single use food service gloves are removed from hands, they must be discarded and not reused. Food handler was observed removing gloves to answer the telephone, and then put the same gloves back on. Answering the phone with bare hands caused her hands to become contaminated. The food handler should have washed her hands properly after the phone call, and then put on a clean pair of gloves. Manager was advised to train employees on the correct use of food service gloves.

STANDARD: Adequate ventilation and lighting.

VIOLATION: Three of four ceiling lights in dry storage area not working.

CORRECTIVE ACTION: All light fixtures in a food service facility must be in good working order. Adequate lighting is necessary in a storage room that is visited by staff only a few times each day so that any cleaning or pest-related issues can be easily seen and dealt with. Manager was advised to put in a work order request, in accordance with corporate procedure, to have all lights replaced that are not in good working order.

STANDARD: Non-food contact surfaces clean.

VIOLATION: Spill or leak on floor below fountain beverage bag-in-box syrup racks.

CORRECTIVE ACTION: When beverage syrup spills or leaks onto the floor, it should be cleaned as soon as possible to eliminate a potential pest attraction. The longer the spill is allowed to remain and begin to dry out, the harder it is to remove. Manager was advised to have the floor cleaned as soon as possible*. He was also advised to add this area to the daily checklist on the Master Cleaning Schedule.

**Patco Food Safety offers Patco Ceramic and Quarry Tile Cleaner, a super concentrated heavy-duty ceramic and quarry tile (non-wax) floor cleaner. It aggressively penetrates and suspends deeply embedded soil and debris for thorough removal, leaving a clean and film-free surface. Use cold water only with this product.*

Ask the Expert: For any Food Safety or Sanitation questions or concerns, contact Linda Wilt via email - LWilt@bhcinc.com

This issue's violations were all from Montgomery County (PA) Health Department online inspection reports.