

# 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:** Hands clean and properly washed.

**VIOLATION:** Food employee observed donning single use gloves without a prior handwash.

**CORRECTIVE ACTION:** In order to remove a glove from the dispenser box, it is necessary to touch the outer surface of the glove with bare hands. This is the glove surface that is going to come into contact with food. Hands must be washed before touching clean gloves so the gloves do not become contaminated by any soil or debris on the hands. Manager was advised to train food handlers on the importance of washing hands before putting on a pair of clean single-use gloves.

**STANDARD:** Food in good condition, safe, and unadulterated.

**VIOLATION:** Expired items observed in retail cooler (Packaged sliced bologna out of date by 2 months).

**CORRECTIVE ACTION:** In a busy retail food environment, checking for expiration dates on the sales floor is often forgotten. It is important to regularly check Use By and Sell By dates on all products for sale, but especially for TCS foods (Time and Temperature Control for Safety), including packaged lunchmeats, hot dogs, cheese, eggs, and milk. Manager was advised to designate someone daily to check expiration dates on products for sale in the retail area, and to remove any items with expired dates.

**STANDARD:** Food separated and protected.

**VIOLATION:** Uncovered doughnuts observed in the retail area.

**CORRECTIVE ACTION:** All food products must be protected from contamination. In this instance, an employee had several trays of doughnuts to load into the enclosed display case. However, she was called away from that task to work in the deli, and left the exposed doughnuts on the sales floor. The doughnuts were then subject to contamination by customers, as well as by flies, which carry disease-causing organisms on their bodies. Manager was advised that the doughnuts should have been re-covered when the employee left the area if the stocking of the display case was not able to be completed.

**STANDARD:** Personal cleanliness.

**VIOLATION:** Food employees observed not wearing hair restraints such as nets or hats.

**CORRECTIVE ACTION:** All employees working in any food service area are required to wear hair restraints. Food handlers with beards are also required to wear a beard restraint. Hair can be a direct or an indirect source of contamination. A hair restraint will keep hair from falling into the food and may deter employees from touching their hair. Food employees' hands become contaminated when they touch their hair. Manager was advised to require all employees working in food service to wear an approved hair restraint. The inspector recommended that the manager find out if hair restraints are provided by the company.

**STANDARD:** Utensils, equipment, and linens properly stored, dried and handled.

**VIOLATION:** Cleaned pans on the drainboard were not placed inverted to drain.

**CORRECTIVE ACTION:** Items must be allowed to drain and air dry before being stacked or stored. Items that will hold liquids must be placed inverted on the drain board to allow all liquids to drain from the container, and then allowed to air dry. Stacking of wet items prevents them from drying and may create an environment where microorganisms can begin to grow. Manager and several employees were trained on the correct way to handle items that have just been washed and sanitized so they can air dry completely before being stacked and stored on shelves.

**STANDARD:** Food-contact surfaces cleaned and sanitized.

**VIOLATION:** Dirty utensils and residue were observed in the sanitizer compartment of the 3-basin warewashing sink.

**CORRECTIVE ACTION:** Soiled utensils and other equipment that are to be cleaned and sanitized in the three basin sink should be stored on a shelf, on a cart, or on the drainboard that is adjacent to the wash basin. Soiled items can also be placed in the wash basin until time for warewashing, but never in the sanitizer basin. Manager was advised to remove all items from the sink, and to wash\*, rinse and sanitize the sanitizing basin of the sink so that it is ready for use in the wash-rinse-sanitize process for soiled items.

*\*Patco Food Safety offers Patco Foodservice Dishwashing Detergent – high performance, economical dish detergent. Liquid dish washing concentrate for manual washing of dishes, glassware, equipment, utensils, pots, pans, etc. Superior foam stability and grease cutting ability. Mild to hands. Pleasant citrus fragrance.*