

# 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:** Garbage and refuse properly disposed; facilities maintained.

**VIOLATION:** Dumpster lid open.

**CORRECTIVE ACTION:** All garbage and refuse stored outside must be covered and contained. Trash cans must have lids in use; dumpster lids and side doors must be kept closed. Exposed garbage is an attractant to insects, rodents, birds, and other wildlife. Once these pests have found a food source, they will look close by for harborage, and could enter the facility. Manager was advised to train staff that after garbage is removed from the building and deposited into the dumpster, the lids are to be closed.

**STANDARD:** Proper cold holding temperature.

**VIOLATION:** Food items in condiments cooler at 52°F. - 54°F.

**CORRECTIVE ACTION:** All TCS foods must be stored at 41°F. or below. The ambient air temperature inside the unit was 52°F. Product in the condiment cooler included several TCS foods, such as sliced tomatoes and leafy greens used in making sandwiches. Also, this cooler is frequently used to store other TCS food, such as lunchmeats and cheeses. The manager voluntarily discarded all foods in this unit. She was advised that the unit could not be used to store foods requiring proper refrigeration temperatures until it is repaired.

**STANDARD:** Contamination prevented during preparation, storage, and display.

**VIOLATION:** Personal items hanging from shelf storing food or food contact surfaces.

**CORRECTIVE ACTION:** Personal items brought into the facility must not be stored where they can contaminate food or food contact items. Backpacks and purses were hanging on a shelf in the back room that also was used to store rolls and bread. Manager was advised to remove the items from the food storage area, and to designate a specific place, away from food or food contact items, where personal items can be safely stored.

**STANDARD:** In-use utensils properly stored.

**VIOLATION:** Tongs used to remove cooked hot dogs from the roller grill stored in a pan of soiled, stagnant water.

**CORRECTIVE ACTION:** In-use utensils must be stored in a way that will not promote bacterial growth on their surfaces. In some instances, they can be kept in the food that is holding at the correct temperature, with the handles extended above the rim of the container. Utensils can also be placed on a clean and sanitized food-contact surface. If used continuously, they should be washed and sanitized every four hours. They can also be stored under running water which is at least 135°F. Manager was advised to replace the soiled tongs with a clean and sanitized set, and to place the used tongs and pan with the soiled water at the three-compartment sink for proper cleaning.

**STANDARD:** Adequate ventilation and lighting.

**VIOLATION:** Light bulbs inside bakery display case are not shielded or shatter-proof.

**CORRECTIVE ACTION:** All light bulbs in a food preparation, storage, or display area must be supplied with light shields, or be shatter-proof to protect food from broken glass shards if the light bulb should break. Small pieces of glass that could fall into food would be extremely difficult to see before consuming the food, which could cause serious harm to the customer. There are several types of light shields for various styles of light fixtures. Light bulbs may also be coated with a substance that prevents the glass from shattering. These are always clearly marked on the light bulb.

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

**VIOLATION:** Hot dog roller grill observed with excessive buildup of debris on rollers\*.

**CORRECTIVE ACTION:** Food contact surfaces should be kept in a clean and sanitized condition. When the grill is turned to a low setting between batches of hot dogs to be cooked, the debris that remains on the rollers is in the temperature danger zone where illness-causing bacteria multiply most quickly. Manager was advised to have someone clean the roller grill before the next batch of hot dogs is placed on it. He was also advised to schedule regular cleaning times throughout each day and evening.

*\*Patco Food Safety offers Patco Grease Release - A special blend of grease-cutting alkaline builders, deep penetrating solvents and detergents formulated to instantly penetrate and emulsify heavy grease buildup and baked on carbon deposits from virtually any surface in food service areas. May be used on warm or cold surfaces. Always wash, rinse and sanitize after using on food contact surfaces.  
Uses: Ovens • Grills • Hot Dog Rollers • Baking Pans • Rotisseries*