

REGS CORNER

Patco 
FOOD SAFETY

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: Warewashing facilities installed, maintained, and used; test strips.

VIOLATION: Test strips to monitor sanitizer concentration levels were not available.

CORRECTIVE ACTION: In order to ensure that the proper concentration of sanitizer is available in the sanitizing solution, pH test strips must be used. This facility has a dispensing unit mounted on the wall above the three-compartment sink. The only way to know that the unit is working properly is to check the solution with test strips. Manager was advised to immediately order test strips for the specific chemical used as sanitizer, in this case quaternary ammonia (quat). It was recommended that she purchase an additional roll of strips as a backup in case the roll in use becomes damaged, or runs out.

STANDARD: Non-food contact surfaces clean.

VIOLATION: Residue and debris were observed under shelving and along the floor/wall junctures in the backroom dry storage area.

CORRECTIVE ACTION: Food debris and trash allowed to remain on the floors, especially in dark areas where there is infrequent human activity, can become an attractant to pests such as roaches, ants, and rodents. Staff member stated it is difficult to clean under the shelving because there is not enough space between the bottom shelf and the floor to get a mop all the way back to the wall. Manager was advised to raise the bottom shelf to at least six inches off the floor to allow the area to be properly cleaned. He was also advised to have the floor swept and mopped as soon as possible.*

STANDARD: Garbage and refuse properly disposed; facilities maintained.

VIOLATION: Trash and boxes were stored on the floor in the retail area of the store.

CORRECTIVE ACTION: Trash inside open boxes stored on the floor is a pest attractant. Rodents will use these materials to build nests inside the building, where they can find warmth and food in addition to shelter. Also, leaving boxes of trash on the floor in the retail area poses a tripping hazard to customers. Manager was advised to provide lined, covered trash containers inside the store for temporary storage of trash until it can be taken outside to the trash dumpster.

STANDARD: Insects, rodents, and animals not present.

VIOLATION: No door sweeps on the front doors and rear delivery door to prevent entry of rodents, insects, or other animals.

CORRECTIVE ACTION: All doors into a food service facility are required to have door sweeps installed, and kept in good condition. These flexible rubber sweeps will eliminate an entryway for pests, yet still allow for the easy opening and closing of the doors. If they are installed correctly, there should be no daylight observed from inside at the bottom of the door. Manager was advised to contact the corporate office to request the installation of door sweeps on all doors to the outside of the facility.

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

VIOLATION: Food and beverages observed stored directly on the floor in the walk-in cooler, retail area, and backroom storage area.

CORRECTIVE ACTION: All food and beverages must be stored at least six inches up off the floor. Shoes can carry contamination that can be passed to the product and its packaging. Contamination can also be caused by splash from mopping the floor around the food or beverages. Even though many beverage containers are waterproof, the containers may directly touch the mouth when the beverage is consumed. Manager was advised that all food product and beverages must be stored at least six inches up off the floor to protect them from becoming contaminated with soils. He was also advised to provide shelving for food and beverage storage.

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

VIOLATION: Knives were observed being stored in crevices between the food prep counter and hot holding equipment.

CORRECTIVE ACTION: Clean knives should be stored in a designated area that will prevent them from becoming contaminated. The sides of the counter and equipment had a buildup of old food debris and soil, which contaminates a clean utensil when it is stored in the crevice between them. Manager was advised to provide a container designated for clean utensil storage only. Soiled utensils can be stored in a separate container until taken to the three-compartment sink for cleaning.

**Patco Food Safety offers Patco Neutral Floor Cleaner as a general purpose cleaner for mopping floors. Super concentrated, low foaming floor cleaner with a mild citrus scent. Formulated to thoroughly emulsify and suspend dirt and soil without harming the gloss of a floor finish. For use on vinyl floors, waxed floors, and in automatic scrubbers where low-foaming is required.*

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 Philadelphia, PA Health Department online inspection reports.