



Stark County Health Department

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Have You Seen Our Web Site Lately?
It's New and Improved!

www.starkhealth.org

For food safety information, click on Programs, then click on Food Safety.

FOOD BITES



A Food Safety Publication Serving Stark County

VOL. 9 ISSUE 1

STARK COUNTY HEALTH DEPARTMENT

FEB. 2007

Food Inspection Reports Now Available On Health Departments Web Site

Our mission is to protect the health of all foodservice customers in Stark County and those who visit. The Internet offers an opportunity to share information, which may assist the general public in being a well-informed foodservice consumer.

The Stark County Health Department's food inspection reports can now be viewed online. Go to www.starkhealth.org to view reports. Once on the main page go to Programs, then Food Safety, then Food Inspections and a page will come up titled: "View Inspection Process" and some key highlights the general public should be aware of before viewing the reports. At the bottom of the page, the viewer is directed to click "Here" to search Stark County food operation reports. Once the viewer is on the Search Engine page, they are given directions on how to conduct a search for the reports and how to access the Ohio Uniform Food Safety code on the Ohio Department of Health's web site.



The on-line inspection reports are current as of March 2006. While all operations are current on their inspections, some reports may not be currently available on-line. Our database is updated on a regular basis, so the public and operators are welcome to check back or contact our office to receive a copy of a food operation's latest inspection report.

The Food Protection Program Staff are Here to Help!

Services Offered by:
Stark County Health Department
Food Protection Program

- Food Safety Training Programs
- Educational Material
- Consultation
- Hand Washing Signs
- Choking Posters

Just call (330) 493-9904 to make arrangements with the Food Protection Staff!

Food Protection Program Staff
Phone: 330-493-9904

Environmental Health Director:

Kirk Norris, R.S. Ext. 214

Unit Manager: Paul DePasquale, R.S. Ext. 224

Food Safety Specialists:

George Ivan, R.S. Ext. 262

Ivan Langovsky, R.S. Ext. 273

Nancy Petrovski, R.S. Ext. 266

James Shaheen, R.S. Ext. 265

Bethany Yoder, S.I.T. Ext. 286

got soap? Washing hands wipes out germs!

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Attention: Retailer! Whether you sell groceries, appliances or household goods, you are in a great position to educate consumers about the importance of proper refrigeration to reduce risk of foodborne illness caused by bacteria and other pathogens. The Partnership for Food Safety Education needs your help to get this information to consumers.

Research conducted by the Partnership reveals 73% of adults surveyed agree it is likely they would get sick if they were to eat foods stored in a refrigerator that was not kept cold enough, yet only 30% have heard they should use a refrigerator thermometer and only 20% say they use one. A refrigerator thermometer is the best way to make sure the refrigerator temperature is 40 degrees or below.

Download the BAC Down! Pamphlet at www.fightbac.org. Customize the pamphlet with your company name or logo and distribute to your shoppers.

Prominently merchandise refrigeration

erator thermometers throughout your store, particularly within the refrigerator sections and at the deli and meat counters. Utilize the BAC Down! best food day advertisement template, customize with your store name and incorporate into your weekly food advertising circulars.

If you prefer to develop your own advertisement, remember to tie into the BAC Down! Campaign by using the supporting graphic. And visit www.fightbac.org for more food safety tips. Download the circular BAC Down! Graphic and utilize on stickers and buttons for your retail staff.

Forward the campaign graphic to your shopping bag supplier to

utilize on shopping bags immediately or in September in conjunction with National Food Safety Education Month.

Distribute the BAC Down! Refrigeration messages at company publicity events.

Post refrigeration recommendations at your workplace so that employees on the front lines with consumers will be reminded daily of how to properly store all foods.

Make food safety fun for your customers and employees. Hold a food safety publicity event featuring BAC himself and all the Fight BAC! materials. Rent a BAC costume by contacting the Partnership at sfeist@fightbac.org.

Create a link from your company's website to www.fightbac.org for refrigeration recommendations and other important safe food handling information to include in your advertising and publicity materials.



Keep Hands Clean with Good Hygiene

Washing your hands properly is one of the most important things you can do to keep microorganisms from contaminating food.

You should wash your hands before you start work and after the following activities:

- Using the restroom
- Handling raw meat, fish, or poultry

- Touching your hair, face, or body
- Sneezing, coughing, or using a tissue
- Touching clothing or aprons
- Smoking, eating, drinking, or chewing gum or tobacco
- Taking out trash
- Clearing tables or bussing dirty dishes
- Touching anything else that may contaminate food

Keep fingernails short and clean

Don't wear nail polish

Don't wear false nails

Cover cuts and sores on hands with bandages.



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ALLIANCE, CANTON, MASSILLON & STARK COUNTY HEALTH DEPARTMENTS

in cooperation with

STARK STATE COLLEGE OF TECHNOLOGY

presents

THE SERVSAFE CERTIFICATION COURSE



An approved course to become Certified in Food Protection in the State of Ohio

COURSE OBJECTIVES

At the conclusion of this course, participants will be able to:

- Meet the new food code requirements for Person In Charge
- Identify the principles of food safety and methods of preventing contamination and foodborne illness
- Protect customers from costly foodborne illness incidents
- Recognize methods of maintaining clean and sanitary facilities and equipment
- Understand the process of establishing a food service safety system that protects the flow of food through the facility
- Understand sanitation regulations and ways to comply with them
- Be able to implement proper employee sanitation training
- Become certified in food protection upon passage of final examination

COURSE DETAILS

WHEN: Tuesdays, 1:30 – 4:30 p.m.

April 10, 17, 24 May 1, 8, 15

WHERE:

Stark State College of Technology

Advanced Technology Center, Rooms 117 – 119

COST: \$149.00 per person. This includes the textbook, the 16-hour course fee, instructional materials, and the final exam.

WHO SHOULD ATTEND: Owners, managers, supervisors, and their employees of food service operations. A high school diploma or college degree is not required for registration in this course.

TO REGISTER:

Call the Continuing Education Office at (330) 966-5455 and

register with your credit card or purchase order number;

OR

Come in to the Continuing Education Office in the Advanced Technology Center or the Registration Office on the third floor of the Main Campus building.

QUESTIONS?

Contact Paul DePasquale at Stark County Health Department at (330) 493-9904 ext. 224, between 8:30 a.m. and 4:30 p.m.

COURSE INSTRUCTORS

This course will be taught by the following individuals with extensive experience in the field of food service.

Paul DePasquale, R.S., M.P.A.

Paul is a Registered Sanitarian with 12 years experience with the Stark County Health Department. He supervises the Food Protection Program for the county health department. Paul has participated in many training courses for local food service operators and workers.

Karen Myers, R.S.

Karen is a Registered Sanitarian with 11 years experience with the Canton City Health Department. She supervises the Food Protection Program for the city health department. Karen has participated in many training courses for local food service operators and workers.

Jim Shaheen, R.S.

Jim is a Registered Sanitarian with the Stark County Health Department. He has 38 years of experience in Public Health, having worked both staff and management positions at various local health departments and the Ohio Department of Health.

Food Protection Program Food Defense Workshop A Success

On April 11, 2006 The Food Protection Program hosted a Food Defense Workshop at Walsh University's Conference Center for all food operators in Stark County.

Speakers for the workshop included:

1. *Agent Bryan K. Seamour from the Federal Bureau of Investigation, who spoke on Food and Agriculture Terrorism*
2. *Professor Jeffery T. LeJeune, D.V.M., PhD from The Ohio State University, discussing Agroterrorism*
3. *Beth Ransopher, R.S. of the Columbus City Health Department informing on Food Security Planning for Food Operators*

A panel discussion followed that included members from the Stark County Health Department, The Ohio State University, Federal Bureau of Investigation, Columbus City Health Department, Ohio Department of Health, and the Ohio Department of Agriculture.

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Food Allergies: When Food Becomes the Enemy

A food allergy, or hypersensitivity, is an abnormal response to a food triggered by the immune system. While many people often have gas, bloating or another unpleasant reaction to something they eat, this is not an allergic response. Such a reaction is thought to not involve the immune system and is called "food intolerance". It's critical for people who have food allergies to identify them and to avoid foods that cause allergic reactions. Some Foods can cause severe illness and, in some cases, a life-threatening allergic reaction (anaphylaxis) that can constrict airways in the lungs, severely lower blood pressure, and

cause suffocation by the swelling of the tongue or throat. The Food and Drug Administration's Center for Food Safety and Applied Nutrition has made it a high priority to boost consumer and food industry awareness of food allergens. As part of these efforts, the FDA is conducting food allergen education programs for consumers and industry. The agency also is developing a strategy for clear, easy-to-understand labeling of food allergens. For more information about food allergies visit: www.cfsan.fda.gov/~dms/wh-alrgy.html



Top 5 Violations on Standard Inspections

The violations, listed in the table below, are the most violated areas of the food code in the Stark County Health District jurisdiction, from March 1, 2006 thru January 18, 2007

How is Your Operation Doing?

Rank	Violation Category
1	Cleaning of Equipment and Utensils (regular & thorough cleaning and sanitizing)
2	Maintenance and Operation of Facility (cleaning & repair of walls, floors, fixtures, etc.)
3	Protection from Contamination After Receiving (safe and proper food storage)
4	Maintenance and Operation of Equipment (in good repair, sanitizer strength, etc)
5	Numbers and Capacities (adequate equipment, thermometers, test strips, sinks, etc.)

- To avoid these types of violations:**
- Keep food items wrapped or have lids on them, and keep chemicals stored separately, away from food.
 - Take equipment, such as slicers and grinders, apart and clean and sanitize all pieces of the equipment. Store utensils so that you can grab the handle without touching the food contact surface of any other items.
 - Repair walls, floors, counters, and other food-contact and non-food contact surfaces, to provide smooth, easily cleanable surfaces. Clean surfaces regularly, and sanitize all food-contact surfaces.
 - Have enough hot and cold holding equipment to keep items at the proper temperatures. Have thermometers and test strips and use them.
 - Keep equipment in good repair and properly lubricated, so that shavings from the equipment don't contaminate the food. Keep dishwasher temperatures and chemical sanitizer feeders properly adjusted.