

FOOD SAFETY NEWSLETTER



UNDERSTANDING THE FOOD SAFETY PROGRAM

The GCHD is authorized to license and inspect food service operations, retail food establishments, mobiles, temporaries, and food vending machines/ micromarkets within its jurisdiction. We are guided and surveyed by the Ohio Department of Health and the Ohio Department of Agriculture to enforce the Ohio Food Code. The purpose of the Ohio Food Code is to keep food that is sold to consumers as safe as possible by implementing active controls through a facility's management. A registered sanitarian performs inspections to help prevent foodborne illness. I am Andrea Barnes, R.S., Director of Environmental Health in Galion. It is my job to keep educated on important changes in the Ohio Food Code and to help make all of you aware of the changes so that you may achieve compliance with the Ohio Food Code. After all, no one and no one's business wants to suffer the costly price of foodborne illness (in dollars or lives).

It is the licensee of a food facility who is responsible for compliance with the Ohio Food Code, and it is my job to be a resource for you to help you achieve compliance as well as to ensure the public that unannounced inspections are completed to measure a facility's performance. The food safety program ultimately has the goal of protecting the community it serves. During 2018, I have noticed a lot more compliance with the requirement for an employee health policy with employee verification so that was very positive; however, some of the most common critical violations I have seen are the person in charge violation, date marking TCS foods, and chemicals being properly identified, stored and used. I would also like to remind everyone to always report changes in contact information (such as new email or manager information), menu and equipment changes, preferably before they happen. You may send me an email at andrea.barnes@galionhealth.org so that I am able to note the changes in the file. Equipment shall be commercial NSF or it may not be acceptable.

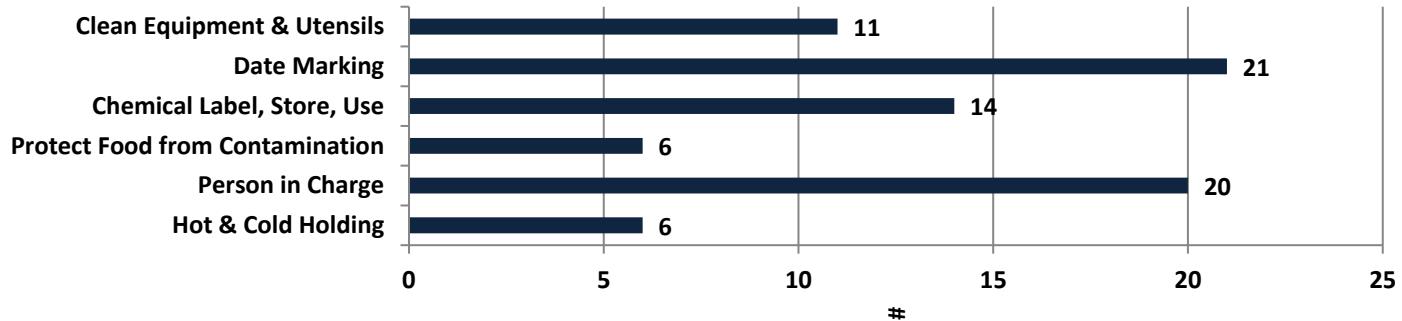
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The Food Safety Program Tracks the most common Critical food safety violations each licensing year, results from the 2018-19 licensing year are seen in the chart below. License holders should be aware of all the regulations and do their best to mitigate these critical violations.

MOST COMMON CRITICAL FOOD SAFETY VIOLATIONS 2018-2019 LICENSING YEAR



DOGS IN OUTDOOR DINING AREAS

Rules regarding dogs in outdoor dining areas of FSO's and RFE's are still being finalized by the Ohio Department of Health and Ohio Department of Agriculture.

At this time, if your business wishes to allow dogs in your outdoor dining area, you will need to comply with the following (not all inclusive):

- Adopt a written policy that requires patrons to control their dog effectively
- Post a sign near the entrance that notifies patrons that you allow dogs in outdoor dining areas.
- Provide an outside entrance to the outdoor dining area; do not allow dogs indoors.
- Prohibit your staff from intentionally contacting dogs while working.
- Prohibit dogs from being within 5 feet of outdoor food preparation/storage areas.
- Prohibit dogs from sitting or lying on chairs, seats, benches, countertops, tables and other outdoor dining furnishings.
- Have a clean up kit readily available to clean up dog hair, dander, feces, urine, vomit and other matter and maintain the outdoor dining area free of these items.
- No person shall bring a dog in an outdoor dining area if it is not properly vaccinated.
- **Please contact the Galion City Health Department for additional guidance prior to allowing dogs in areas; this will aid your business in maintaining compliance with current regulations.**



Reporting Menu & Equipment Changes

Ohio Food Code requires that significant changes to the menu and *any* changes in equipment be reported to the health department that licenses you. If you are adding menu items these changes must be reported. If you are adding, removing, or replacing pieces of equipment these changes must be reported as well; remember all equipment must be commercial NSF.

Contact GCHD at 419-468-1075 or andrea.barnes@galionhealth.org to inform us of any changes.



**NEW
MENU!**

Online Food Facility Inspection Reports



ONLINE INSPECTION REPORTS

Galion City Health Department posts food safety inspection reports online to share information that may assist the public in being well-informed consumers. Galion City Health Department began posting food safety inspection reports online on July 1, 2012. Each inspection report is a "snapshot" of restaurant conditions on the day and time of that inspection. On any given day, an establishment may have more or fewer violations than posted here. Any individual inspection may not be representative of the overall, long-term performance of an establishment.

Online inspection reports are available on the Galion City Health Department website: <http://www.galionhealth.org/environmental-health/food-safety-inspections-a-online-reports> under Inspection reports or directly: <https://healthspace.com/Clients/Ohio/Galion/web.nsf>

FEEDBACK REQUESTED

Please take a moment to complete this 10-question survey regarding the Galion City Health Department's Food Safety Program. Our goal is to continuously improve the quality of our programs through customer feedback. Your responses will provide direction for program staff and administration to better meet your needs.

The survey can be accessed through

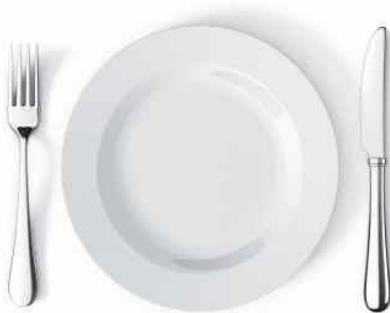
<https://www.surveymonkey.com/r/GCHDFoodProgramSurvey>

or directly by scanning the provided code.



2018 Clean Plate Awards

Clean Plate Awards will be going out to eligible facilities again this year. The Clean Plate Award is a designation earned by food service operations and retail food establishments (risk level III or IV) that have demonstrated excellent food safety practices. Awards will be based on the facility's performance during the previous year (license year 03/01/18-02/28/19). Those who earn a Clean Plate Award will receive a certificate of excellence that can be displayed in the facility, recognition by the Galion City Board of Health, and media notification of award status



Eligibility

Eligibility for a Clean Plate Award is based on having met the following criteria:

- Have a valid risk III or IV food service operation (FSO) or retail food establishment (RFE) license
- Have at least 1 full licensing year's inspection data
- Have the same licensee for at least 1 year
- Have no confirmed foodborne illness within 2 years
- Have no administrative hearings within 2 years
- Have at least 1 person in charge per shift certified in Level 1 Food Protection or above
- Earn a composite performance score of at least 90 points (calculated by GCHD staff)

Scoring

Scores will be based on performance during routine inspections; composite scores will be determined by averaging individual inspection scores. Each facility will begin the license year with 100 points, with adjustments made as follows:

Critical violation - Not corrected or has repeatedly occurred	-9 points
Critical violation - Corrected during inspection	-7 points
Non-critical violation - Not corrected during inspection	-3 points
Non-critical violation - Corrected during inspection	-2 point
Maintain log (cold/hot holding, cooling, calibration, dishwasher temp/sanitizer)	+1 point
Level 1 or 2 food safety certification	+1 point

2017 Clean Plate Awards

Galion City Health Department was pleased to announce the facilities which were 2017 Clean Plate Award recipients. An awards ceremony was held at the Galion City Board of Health meeting on April 10, 2018, where recipients were recognized and given a certificate. They are as follows: Amvet's Post 1979, Arby's, Cake & Icing, Candi Bar, DK's Drive In, East of Chicago, Elk's, Galion Booster Club – Baseball Concession, Galion Booster Club – Football Concession, Galion Booster Club – High School Concession, Galion Golden Age Club, Galion High School, Galion Intermediate School, Galion Middle School, Galion Primary School, Galion Owl's Club, Galion YMCA, Home Care Matters, Magnolia Terrace, Peco II Baseball, Phil's Deli, Signature Healthcare of Galion, Sleep Inn & Suites, St. Joseph Catholic School, Taco Bell, Tim Horton's, Trackside 30, Victory Lanes, and Wendy's.

Data collected during the 2017 license year (March 1, 2017-February 28, 2018) was the basis for these awards. The performance score comes from a facility's compliance with the Ohio Uniform Food Safety Code and implementation of best practices.

2019 OHIO FOOD CODE UPDATES



As a licensed Food Service Operation or Retail Food Establishment we at the Galion City Health Department want to ensure that you are informed of your responsibilities for compliance with the public health laws that regulate your industry. If you ever have any questions or concerns regarding the information contained in this newsletter or in other compliance related areas, please contact the Galion City Health Department at 419-468-1075.

Major Food Code Effective March 1, 2019

Major food code revisions effective 3/1/19 outlined.

3717-1-02.1 Management and personnel: employee health.

(4) Has been exposed to, or is the suspected source of, a confirmed disease outbreak, because the food employee or conditional employee consumed or prepared food implicated in the outbreak, or consumed food at an event prepared by a person who is infected or ill with:

(b) Shiga toxin-producing *Escherichia coli*, within the past ten days of the last exposure; or (c) *Shigella* spp. within the past four days of the last exposure; (e) Hepatitis A virus within the past fifty days of the last exposure; or

(5) Has been exposed by attending or working in a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual who works or attends a setting where there is a confirmed disease outbreak, or living in the same household as, and has knowledge about, an individual diagnosed with an illness caused by:

(a) Norovirus within the past forty-eight hours of the last exposure;

(b) Shiga toxin-producing *Escherichia coli*, within the past ten days of the last exposure;

(c) *Shigella* spp. within the past four days of the last exposure;

(d) *Salmonella* Typhi within the past fourteen days of the last exposure; or

(e) Hepatitis A virus within the past fifty days of the last exposure.

3717-1-02.3 Management and personnel: hygienic practices.

(C) Hair restraints - effectiveness.

Food employees shall effectively restrain hair by wearing hair restraints such as hats, hair coverings or nets, beard restraints, and clothing that covers body hair, that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, or linens; or unwrapped single-service or single-use articles.

This provision does not apply to food employees such as counter staff who only serve beverages and wrapped or packaged foods, hostesses, and wait staff if they present a minimal risk of contaminating exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles.

**IT IS NOW REQUIRED TO RESTRAIN HAIR
BY WEARING HATS, HAIR NETS, BEARD
RESTRAINTS AND CLOTHING THAT
COVERS BODY HAIR.**

3717-1-02.4 Management and personnel: supervision.

(A) person in charge – assignment of responsibility.

(2) Each risk level III and risk level IV food service operation and retail food establishment shall have at least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service obtain the level two certification in food protection according to rule 3701-21-25 of the Administrative Code.

(B) Person in charge – demonstration of knowledge. Based on the risks inherent to the food operation, during inspections and upon request the person in charge shall demonstrate to the licensor the applicable knowledge of foodborne disease prevention, application of the hazard analysis and critical control point principles, and the requirements of this chapter as they relate to the food service operation or retail food establishment at the time of inspection. The person in charge shall demonstrate this knowledge by:

(1) Complying with this chapter by having no critical violations during the current inspection; and;

(2) Responding correctly to the sanitarian's questions as they relate to the specific food service operation or retail food establishment. The areas of knowledge include:

(C) Person in charge - duties. The person in charge shall ensure that:

(9) Employees are properly maintaining the temperatures of time/temperature controlled for safety foods during hot and cold holding through daily oversight of the employees' routine monitoring of food temperatures;

3717-1-03.2 Food: protection from contamination after receiving.

(Q) Food storage - preventing contamination from the premises.

(2) Food in packages and working containers may be stored less than six inches (fifteen centimeters) above the floor on case lot handling equipment as specified under paragraph (II) of rule 3717-1-04.1 of the Administrative Code; and pressurized beverage containers, cased food in waterproof containers such as bottles or cans, and milk containers in plastic crates may be stored on a floor that is clean and not exposed to floor moisture.

(N) Gloves - use limitation.

(4) The use of latex gloves is prohibited in food service operations and retail food establishments.

Types of non-latex gloves that are permitted for use in food service operations and retail food establishments include but are not limited to nitrile, polyethylene, and vinyl.

3717-1-03.4 Food: limitation of growth of organisms of public health concern.

(L) Contents of a HACCP plan.

(2) A description of the training program that ensures individuals responsible for implementing the HACCP plan understand the:

(a) Application of HACCP principles;
(b) Procedures identified in the HACCP plan;
(c) Maintenance of records and verification of procedures identified in the HACCP plan; and (d) Maintenance of equipment and facilities.

3717-1-04 Equipment, utensils, and linens: materials for construction and repair.

(G) Wood - use limitation.

(c) Wood fermentation tanks, wood maturation barrels, and other wood used in the alcoholic beverage making process.

3717-1-04.2 Equipment, utensils, and linens: numbers and capacities.

(J) Cleaning agents and sanitizers, availability.

(1) Cleaning agents that are used to clean equipment and utensils as specified under 3717-1-04.5 of the Administrative Code, shall be provided and available for use during all hours of

operation.

(2) Except for those that are generated on-site at the time of use, chemical sanitizers that are used to sanitize equipment and utensils as specified under rule 3717-1-04.6 of the Administrative Code, shall be provided and available for use during all hours of operation.

PLUMBING REFERENCES: All previous Ohio Building Code references have been changed to the Ohio Plumbing Code

3717-1-05.3 Water, plumbing, and waste: sewage, other liquid waste, and rainwater.

(C) Backflow prevention.

(1) A drain originating from equipment in which food, portable equipment, or utensils are placed shall contain an indirect connection as specified in the Ohio plumbing code.

(2) Paragraph (C)(1) of this rule does not prohibit floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

3717-1-08.4 Special requirements: acidified white rice preparation criteria.

(B) A recipe for the production of the acidified rice that specifies:

(4) The cooked and acidified rice shall have a targeted pH of 4.1, not to exceed a pH of 4.3; and

Definitions: 3701-21-01

(P) "Person in charge" means the individual present at a food service operation or retail food establishment who is responsible for the operation at the time of inspection.

3717-1-20 Existing facilities and equipment.

Existing facilities and equipment in a food service operation or retail food establishment shall be replaced with equipment and facilities meeting the requirements of this chapter when any of the following occur:

(A) They no longer comply with the following:

(1) Are in good repair and can be maintained in a sanitary condition;
(2) Have food contact surfaces that comply with the requirements of this chapter;
(3) Have cooling, heating, and holding capacities that comply with the requirements of this chapter; or
(4) Criteria upon which they were originally approved.
(B) The facilities and equipment constitute a public health hazard; or
(C) The food service operation or retail food establishment changes ownership

Online Food Safety Trainings

The Level 2 course may be taken online but the test must be proctored by an Ohio Department of Health (ODH) approved provider/proctor. The Galion City Health Department is an ODH approved provider/proctor. To schedule a test with the Galion City Health Department, call 419-468-1075 ext. 1265. The test will be completed online at the Galion City Health Department, but the student is responsible for the cost of the online voucher plus an additional \$50 fee to the Galion City Health Department.



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Website: <https://acefoodhandler.com/productohio-level-one-certification-in-food-protection/>

National Restaurant Association Solutions

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Website: <http://www.servsafe.com/catalog/Prod1List.aspx?SCID=52&RCID=21>

Levels of Risk in Food Service Operations/Retail Food Establishments

Source: Ohio Administrative Code Sections 3701-21-02.3 & 901:3-4-05

Level 1

Main concerns: general sanitation, labeling, source of food, storage of food, and expiration dates

- Non-time/temperature controlled for safety beverages (coffee, fountain, packaged)
- Pre-packaged refrigerated and/or frozen potentially hazardous foods
- Pre-packaged non-time/temperature controlled for safety (TCS) foods
- Baby food or formula
- Micro Market

Level 2

Main concerns: higher potential risk than **level 1** due to handling time/temperature controlled for safety foods, employee health; little or no potential for growth of organisms that cause foodborne illness

- Handling, heat treating, or preparing non-time/temperature controlled for safety food;
- Holding for sale or serving time/temperature controlled for safety food at the same proper holding temperature at which it was received; or
- Heating individually packaged, commercially processed time/temperature controlled for safety foods for immediate service.

Level 3

Main concerns: higher potential risk than **level 2** due to proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues or improper heat treatment in association with longer holding times before consumption or processing a raw food product requiring bacterial load reduction procedures in order to sell it as ready-to-eat.

- Handling, cutting, or grinding raw meat products;
- Cutting or slicing ready-to-eat meats and cheeses;
- Assembling or cooking time/temperature controlled for safety food that is immediately served, held hot or cold, or cooled;
- Operating a heat treatment dispensing freezer;
- Reheating in individual portions only; or
- Heating of a product from an intact, airtight package and holding it hot.

Level 4

Main concerns: higher potential risk than **level 3** due to handling or preparing food using a procedure with several preparation steps that includes reheating of a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth; offering as ready-to-eat a raw time/temperature controlled for safety meat, poultry product, fish, or shellfish or a food with these raw time/temperature controlled for safety items as ingredients; using freezing as a means to achieve parasite destruction; serving a primarily high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living; or using time in lieu of temperature as a public health control for time/temperature controlled for safety food or performs a food handling process that is not addressed, deviates, or otherwise requires a variance for the process.

- Reheating bulk quantities of leftover time/temperature controlled for safety food more than once every seven days; or
- Caterers or other similar food service operations that transport food.

If you ever have questions about what you are licensed to do or sell, please do not hesitate to contact me by phone or email, 419-468-1075 ext. 1265 or andrea.barnes@galionhealth.org.



Prevent Norovirus Infection

Norovirus is a very contagious virus that causes vomiting and diarrhea. Anyone can get infected and sick with norovirus. You can get norovirus from:

- Having direct contact with an infected person
- Consuming contaminated food or water
- Touching contaminated surfaces then putting your unwashed hands in your mouth

NOROVIRUS: YOU DON'T WANT IT.



Norovirus outbreaks are common. This is because the virus spreads very easily and quickly from infected people to others, and through contaminated foods and surfaces. Outbreaks happen throughout the year, but they occur most often from November to April.

Wash your hands carefully with soap and water, especially after using the restroom and before eating, preparing, or handling food.

- Wear disposable gloves, or use utensils, deli wraps, or other barrier method to eliminate bare hand contact with foods that are ready-to-eat.
- Carefully wash fruits and vegetables before preparing and eating them.
- You should not prepare food if you are sick, because you may transmit the virus to others.
- Report illness to your employer if you have diarrhea and/or vomiting. *Source: CDC Norovirus web pages*
- Remember, licensed operations are required to have written instructions on how they will clean up after a vomit/diarrhea event occurs. Here is a link to some of the available instruction:

https://odh.ohio.gov/wps/wcm/connect/gov/7517df0c-9a56-4c33-afba-24f55f556e2c/Vomit%26Diarrhea+Cleanup+-2.2018.pdf?MOD=AJPERES&CONVERT_TO=url&CACHEID=ROOTWORKSPACE.Z18_M1HGGIKON0JO00QO9DDDDM3000-7517df0c-9a56-4c33-afba-24f55f556e2c-mwqy3Od

REMINDERS

PLEASE, PLEASE, PLEASE

Keep your employee health policies updated with employee verification as this will be asked at each inspection.

Also, it is extremely important to provide a current email to reach you as important, timely information may be shared electronically!

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