



Spring 2017

# Food Safety Works

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and Larimer County Department of Health and Environment

## Wash, Rinse, Sanitize!

By Jason Eisenbach

All food equipment, food contact surfaces and utensils must be washed, rinsed, and sanitized routinely and be kept in a clean, sanitary condition.



1. Washing equipment with soap and hot (>110°F) water is an important first step in order to remove food debris, grease and other organic material.
2. Rinsing must follow the wash step in order to remove detergent and food debris prior to sanitizing. This will avoid diluting or inactivating the sanitizer. It is important that surfaces be clean before being sanitized to allow the sanitizer to achieve its maximum benefit.
3. Sanitizing food equipment destroys microorganisms responsible for causing foodborne illness that can grow on food and food contact surfaces. The sanitizer must stay on the surface for a specific amount of time (contact time) in accordance with the manufacturer's label, usually for a minimum of one minute.
4. Finally, the equipment must be allowed to air dry prior to storage because stacking wet items such as pans prevents them from drying and may allow an environment where microorganisms can begin to grow.

Dish machines clean and sanitize equipment and utensils following the same above mentioned steps. Instead of using chemical sanitizers, some dish machines use heat to sanitize after the equipment has been washed and rinsed. Heat sanitizing dish machines require a final rinse temperature of at least 180°F. Equipment that is too large to be cleaned in a dish machine, a 3-compartment sink, or that is fixed in place also requires the same three steps of washing, rinsing, and sanitizing.

Sanitizer is the key step to killing microorganisms which may cause foodborne illness that may be present on food equipment and utensils after cleaning therefore it is important to mix sanitizer properly. If using bleach or chlorine solution, the concentration of chlorine in the sanitizer solution set up in a 3-compartment sink or in a chemical sanitizing dish machine must be between 50-200 ppm chlorine. Quaternary ammonia can also be used to mix sanitizer solutions and should contain 150-400 ppm quaternary ammonia. Use the appropriate chemical test kits to verify concentrations.

## TOP VIOLATIONS OF 2016 TRILOGY EPISODE 2: CROSS CONTAMINATION

By Stephenie Fullaway

Cross contamination is the second most cited violation by the Health Department Larimer County, being cited 17-18% of the time. Cross contamination can be cited when raw animal products such as raw meat, eggs, or fish are improperly stored or are physically contaminating a surface that ready-to-eat food could contact.

Cross contamination is cited when a raw animal product is being stored above a ready-to-eat food item such as a cooked food or produce in a refrigerator. This may also be cited if the storage order of raw animal products is incorrect. In other words, raw animal products must be stored according to cooking temperature. Those food items with the highest cooking temperature should be stored in the bottom of a refrigerator to ensure possible raw juice leaks will not contaminate foods with lower cooking temperatures. The following is the recommended storage order for ready-to-eat foods and raw animal products:

- ➡ Top: Raw vegetables or fruits, ready-to-eat foods, fully cooked or pre-cooked items
- ➡ Raw fish or seafood, in-shell raw eggs, raw bacon, raw whole beef, raw whole pork and raw whole lamb (cook temperature: 145°F)
- ➡ Raw ground beef, raw ground pork, tenderized or skewered raw beef and pork (cook temperature: 155°F)
- ➡ Raw poultry products, including ground poultry (cook temperature: 165°F)

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## ¡Lavar, Enjuagar, Desinfectar!

Por Jason Eisenbach

Todo el equipo de alimentos, las superficies de contacto con alimentos y los utensilios deben lavarse, enjuagarse y desinfectarse rutinariamente y mantenerse en condiciones limpias y sanitarias.



1. Lavar el equipo con jabón y agua caliente (>110 ° F) es un primer paso importante para eliminar restos de comida, grasa y otros materiales orgánicos.
2. El enjuagado debe seguir al paso de lavado para eliminar el detergente y los restos de comida antes del desinfectado. Esto evitará diluir o inactivar el desinfectante. Es importante que las superficies estén limpias antes de ser desinfectadas para que el desinfectante alcance su máximo rendimiento.
3. La desinfección de los equipos alimenticios destruye los microorganismos responsables de causar enfermedades transmitidas por los alimentos que pueden crecer en ellos y las superficies de contacto con éstos. El desinfectante debe permanecer en la superficie durante un tiempo específico (tiempo de contacto) de acuerdo con la etiqueta del fabricante, por lo general durante un mínimo de un minuto.
4. Por último, se debe permitir que el equipo se seque al aire antes de almacenarlo porque el apilar elementos húmedos tales como sartenes impide que se sequen y puede permitir un ambiente donde los microorganismos puedan comenzar a crecer.

Las máquinas de platos limpian y desinfectan el equipo y los utensilios siguiendo los mismos pasos mencionados arriba. En lugar de usar desinfectantes químicos, algunas máquinas de platos utilizan el calor para desinfectar después de que el equipo ha sido lavado y enjuagado. Las máquinas de platos desinfectantes de calor requieren una temperatura final de enjuague de por lo menos 180 ° F. Los equipos que son demasiado grandes para ser limpiados en un lavavajillas, un fregadero de 3 compartimientos, o que se fija en su lugar también requieren los mismos tres pasos de lavado, enjuagado y desinfectado.

Desinfectar es el paso clave para matar a los microorganismos que pueden causar enfermedades transmitidas por los alimentos que puedan estar presentes en el equipo de comidas y utensilios después de limpiarlos, por lo tanto, es importante mezclar bien el desinfectante. Si se utiliza solución de cloro o blanqueador, la concentración de cloro en la solución desinfectante instalada en un fregadero de 3-compartimientos o en una máquina de desinfección química debe estar entre 50-200 ppm de cloro. El amoníaco cuaternario también se puede usar para mezclar soluciones desinfectantes y debe contener 150-400 ppm de amoníaco cuaternario. Utilice los kits de pruebas químicas apropiados para verificar las concentraciones.

## The Benefits of a Refrigeration Maintenance Plan

By Dan Rapella

To help maintain safety, potentially hazardous foods need to be held cold at 41° F or below. Cold holding violations (foods held above safe refrigeration temperature) are found on approximately 50% of Health Department inspections. Having walk-in refrigerators and holding tables properly adjusted and maintained can help prevent cold holding issues from occurring. Some advantages to having a preventative maintenance program for refrigeration are:

- Refrigeration equipment can have fewer problems with maintaining proper cold holding temperatures
- Minor repair issues can be found and corrected before they develop into larger repair issues or cooler failure
- Money can be saved by utilizing a maintenance program rather than replacing an entire compressor or unit if it fails. It is money well spent. It comes down to the question: spend a little money upfront on basic maintenance or spend a lot of money on large repairs?
- Fewer cold holding violations are cited on inspection reports because coolers are being maintained and adjusted as necessary. It is better to be proactive than reactive.

Typical activities of a refrigerator maintenance program include:

- Checking door seals for proper tight sealing, as well as tearing or deterioration and replacing them as needed
- Adding refrigerant as needed so the unit operates efficiently
- Checking and cleaning compressors to remove dust build up and to ensure the unit is not overworking due to air flow restrictions
- Checking and replacing thermostats to ensure temperatures register properly

A maintenance program also encourages monitoring by the operator, which promotes "active managerial control." By utilizing daily temperature logs, the history of the cooler can be monitored and repairs can be made if temperatures are found to be creeping upward. This will alert the operator that the unit needs repair before the cooler fails and food is found out of temperature. To assist your establishment with temperature monitoring, blank temperature log templates are available on the Larimer County Department of Health & Environment website.



## Cottage Foods Act: What You Need To Know

By Ronni Norton

The Cottage Foods Act was enacted by The General Assembly of the State of Colorado in 2012. The purpose of this act is to increase self-reliance of Colorado communities by making fresh, locally sourced foods more easily available for all consumers—thereby improving the healthy eating habits of all Coloradoans.

Foods produced under the Cottage Food Act are homemade food items that do not require refrigeration for safety and can be prepared in a private home or commercial kitchen and are not subject to state licensure or inspection. Some commonly encountered Cottage Foods are items such as breads, candies, honey, spices, jams & jellies and dehydrated produce.

So how does this Act apply to restaurants and retail food establishments? Cottage Foods are not permitted for resale. This means they cannot be resold in restaurants, retail food establishments, or grocery stores. The same restriction also applies to using Cottage Foods as ingredients in recipes in retail food establishments and is prohibited.

Cottage Foods are allowed to be sold in venues such as farmers markets, temporary events, or roadside stands. A person who purchases foods produced under the Cottage Foods Act cannot resell the product as they are intended to be consumed by the person who bought them.

If you have questions regarding the Cottage Foods Act and how it affects your establishment please contact the Health Department at 498-6775.



Are you interested in starting a Cottage Foods business of your own? The Act states “a producer must take a food safety course that includes basic food handling training...” Colorado State University Extension offers a course that satisfies the food safety training requirement and that provides fundamental information on how to safely produce under the Cottage Foods Act. For information on the curriculum and how to register contact Amanda Johnston at 498-6008

For general information on the Cottage Foods Act visit:  
<https://www.colorado.gov/pacific/cdphe/cottage-foods-act>

## Food Safety Collaboration Committee

By Nicole Aguilar

Have you heard of the Food Safety Collaboration Committee? If so, and you’ve been able to join us for a meeting, thank you! If not, what are you waiting for? The Food Safety Collaboration Committee is a group of people from industry, academia, consumers and regulatory agencies coming together to improve food safety in Larimer County. The latest meeting of the Food Safety Collaboration Committee was held on March 7, 2017. Thank you to all who attended. Topics discussed at this meeting were:

- New staffing additions at the Health Department to fill existing vacated positions. Since December Jon Deak and Ronni Norton have started in the Consumer Protection program!
- Adopting the 2013 FDA Model Food Code by reference into the Colorado Retail Food Establishment Rules and Regulations. This would mean everything in the 2013 Food Code would become the regulations for retail food establishments in Colorado.
- Jim Devore presented on the potential statewide rating system being proposed by the Colorado Department of Public Health and Environment working in conjunction with local public health agencies, consumers, and the Colorado Restaurant Association. The group was encouraged to provide feedback on the proposed rating system.

The Food Safety Collaboration Committee is always looking for new members with fresh ideas, topics and agenda items. The next meeting will take place in the late summer or early fall so be on the lookout for a save the date email. Please join us so we can use your knowledge and experience to further the environment of food safety in our community.

### Food Safety Works Class Schedule



**Fort Collins**  
Larimer County Extension Office  
**Wednesday, May 17, 2017**  
2:00 - 4:30 pm  
(English and Spanish)

**Estes Park**  
Estes Valley Public Library  
**Wednesday, June 7, 2017**  
2:00 - 4:30 pm  
(English and Spanish)

**Red Feather Lakes**  
**Wednesday, June 14, 2017**  
Please call for time & location  
(English)

**Fort Collins**  
Larimer County Extension Office  
**Tuesday, July 11, 2017**  
2:00 - 4:30 pm  
(English)

**Register: [www.larimer.org/ext](http://www.larimer.org/ext) or 970-498-6008**

## Thumbs UP!

To the following full service, fast food, and catering facilities that made food safety a priority! The establishments below received a routine health inspection between January 1, 2017 and March 31, 2017. All received an EXCELLENT rating! At time of their inspection these establishments had no deep critical violations such as improper cooling or reheating, lack of hand washing, cross contamination, they made sure workers did not come to work sick, and practiced proper glove use to cover cuts and burns and to prevent bare hand contact with ready to eat foods.

**A Catered Affair with Connie**, Loveland  
**AFC Sushi at Safeway**, S. Lemay, Fort Collins  
**AFC Sushi at Safeway**, E. Harmony, Fort Collins  
**AFC Sushi at Safeway**, Estes Park  
**Antonio's NY Pizza**, Estes Park  
**Austin's**, W. Mountain, Fort Collins  
**B&B Pickle Barrel**, Fort Collins  
**Basil at One Eighty One**, Red Feather Lakes  
**Blue 32 Sports Grille**, Loveland  
**Burger King**, N. College, Loveland  
**Burger King**, S. Timberline, Fort Collins  
**Café Mexicali**, Fort Collins  
**Casa Del Matador**, E. Foothills Pkwy, Fort Collins  
**Chick-Fil-A**, S. College, Fort Collins  
**China Wok** Fort Collins  
**Chipotle**, Fall River Dr., Loveland  
**Colorado Room** Fort Collins  
**Consuelo's Express**, Fort Collins  
**Dickey's Barbecue**, Loveland  
**Domino's Pizza**, W. 64th, Loveland  
**Domino's Pizza**, S. Lemay, Fort Collins  
**Doug's Day Diner**, Fort Collins  
**Dunkin' Donuts**, Fort Collins  
**East Coast Pizza**, Loveland  
**Edible Arrangements**, Fort Collins  
**Embassy Suites**, Loveland  
**Empire Express**, Loveland



**Famous Dave's**, Fort Collins  
**Fuzzy's Taco Shop**, E. Harmony, Fort Collins  
**Generations Wine & Martini Bar**, Loveland  
**Genesis Coffee**, Fort Collins  
**Genoa Coffee & Wine**, Fort Collins  
**Harmony Café**, Fort Collins  
**Hach Company**, Loveland  
**Inca**, Fort Collins  
**Jersey Mike's Subs**, S. Timberline, Fort Collins  
**JFE Sushi**, 29th St., Loveland  
**JFE Sushi**, Taft Hill Rd., Fort Collins  
**King Soopers Deli**, 29th St., Loveland  
**King Soopers Deli**, S. College., Fort Collins  
**King Soopers Deli**, Eagle Dr., Fort Collins  
**Lamar's Donuts**, Boardwalk, Fort Collins  
**Mama Roni's**, Spring Creek, Fort Collins  
**Mountain Home Café**, Estes Park  
**Mulligan's Pub**, Fort Collins  
**Noodles & Co.**, Timberline Rd., Fort Collins  
**Oumi Sushi at Sprouts**, S. Lemay, Fort Collins  
**Panda Express**, Denver Ave., Loveland  
**Papa John's Pizza**, E. 29th., Loveland  
**Penelope's**, Estes Park  
**Pita Pit**, W. Elizabeth., Fort Collins  
**Pizza Hut**, S. Mason, Fort Collins  
**Pizza Hut** W. Eisenhower, Loveland

**Pizza Street**, Boise Ave., Loveland  
**Qdoba**, E. Crossroads., Loveland  
**Qdoba**, E. Magnolia St., Fort Collins  
**Qdoba**, Council Tree Ave., Fort Collins  
**Qdoba**, S. Timberline Rd., Fort Collins  
**Red Robin**, Sky pond Dr., Loveland  
**Rise! A Breakfast Place**, Fort Collins  
**Road 34 Bike Bar & Grill**, Fort Collins  
**Runza Restaurant**, Loveland  
**Silver Mine Subs**, Magnolia, Fort Collins  
**Sku Grill**, Loveland  
**Sonic Drive In**, W. Elizabeth, Fort Collins  
**Spoons**, Link Lane, Fort Collins  
**Spoons**, W. Elizabeth, Fort Collins  
**Sprouts Market Deli**, S. Lemay, Fort Collins  
**Subway**, N. College, Fort Collins  
**Subway at Walmart**, Timnath  
**Swan House**, Loveland  
**Taco Bell**, S. College Ave., Fort Collins  
**Taste of Philly**, Loveland  
**Village Inn**, Harmony Rd., Fort Collins  
**Wendy's**, S. College Ave., Fort Collins  
**Western Ridge Restaurant**, Livermore  
**Wheel Bar**, Estes Park  
**Which Wich Sandwiches**, Council Tree, Ft. Collins  
**Wing Shack**, S. Lemay., Fort Collins

### Contact us:

**CSU Larimer County Extension Office**  
 1525 Blue Spruce Drive, Fort Collins, CO 80524  
 (970) 498-6008 or [www.larimer.org/ext](http://www.larimer.org/ext)

**Larimer County Dept. of Health and Environment**  
 1525 Blue Spruce Drive, Fort Collins, CO 80524  
 (970) 498-6776 or [www.co.larimer.co.us/food](http://www.co.larimer.co.us/food)



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