



Winter 2016

A Food Safety Newsletter for Food Service

# Food Safety Works

A publication of Colorado State University Larimer County Extension  
and Larimer County Department of Health and Environment

## Food Program Summary and Top Violations in 2015

In 2015, 1,886 food establishments operated in Larimer County and 113 new establishments opened. The Health Department conducted 2,162 routine and follow-up inspections. There were 149 investigations of general complaints and reports of foodborne illnesses. Enforcement actions totaled 413, including 12 closures due to imminent health hazards. There were 7,836 violations cited by the Health Department. Of those 4,090 (52%) were critical items. Corrections made by operators to address the critical item violations eliminated more than 3,272 foodborne illness risk factors in Larimer County.

The ten most frequently identified critical item violations cited last year were:

1. Refrigerated foods held at unsafe temperatures above 41°F.
2. Employee drink glasses not stored to protect food.
3. Raw meats or poultry stored above prepared foods.
4. Unsafe storage of chemicals.
5. Accurate food thermometers not provided to monitor food temperatures.
6. Hand washing sinks not supplied with hand soap and/or hand towels.
7. Chemical containers not labeled.
8. Damaged or dented cans not separated from food stocks.
9. Hand washing sinks not accessible for use.
10. Hot foods held at unsafe temperatures below 135°F.

A proactive food safety management system using active managerial control and a knowledgeable, well-trained staff can reduce the occurrence of critical item violations. *Food Safety Works* food handler training courses can provide the basic skills that anyone who works in a food establishment needs to know. For more information about training or to set up a private food handler training contact: Edie McSherry, Larimer County Extension, at 970-498-6008 or go to [www.larimer.org/ext](http://www.larimer.org/ext) Food safety inspection results can be viewed on the Health Department's website at: <http://www.larimer.org/health/ehs/food.asp>

## Norovirus - Now You Know

By Nicole Aguilar

Have you ever heard of norovirus? If you work in the food service industry you should get acquainted with this little virus. Norovirus is the leading cause of foodborne illness in the United States. It is a virus that can be transmitted through an infected person, by touching contaminated surfaces and through contaminated food. Symptoms of norovirus can include abdominal cramps, nausea, diarrhea and vomiting. Anyone can become infected with norovirus and, worse yet, can contract the illness numerous times during their life. So how does this relate to a food operation?

Infected workers are frequently the cause of norovirus outbreaks in food service settings. When a person is sick with norovirus, they will contaminate their surroundings including co-workers, surfaces and the foods they handle. If a food handler is sick, with any of the above symptoms, they cannot be at work.

Norovirus is very contagious because it only takes a small number of viral particles to make someone sick. The best defense against norovirus is a good sick employee policy. A person is most infective while they are sick and in the first couple days after symptoms subside. It is important not to work sick and to manage employees effectively after they have been out sick.

Norovirus often contaminates ready-to-eat foods, salads, cold sandwiches and ice in beverages. Adequate handwashing, while important, will not completely eliminate norovirus from an employee's hands. It is important to stress handwashing in conjunction with proper glove use to prevent the spread of disease upon returning to work after a norovirus illness.

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## To Cover or Not to Cover... That is the Question: When to Cover Foods

*By Stephenie Fullaway*

When to cover foods while they are in storage can be a confusing topic, especially when the Health Department comes in and asks for certain foods to be uncovered while management is telling workers to keep all foods covered. First, it is important to remember that the only reason foods need to remain uncovered is if they are undergoing an active cooling process. Foods that require an active cooling process may include:

- Foods that rise in temperature while being prepped at room temperature.
- Hot foods that need to be rapidly cooled. Remember, foods that are being cooled after cooking must cool from 135°F to 70°F within 2 hours, and then from 70°F to 41°F within 4 hours.

After the food product has reached 41°F following a rapid cooling step, the food must be covered to protect it from contamination. Use a thermometer to verify that cooled foods have reached 41°F prior to being covered.

Here are some more tips on when foods should be covered:

- If a packaged food is opened prior to retail sale.
- Food (either raw or prepared) that is removed from an original package or container should be stored in a covered container, unless during necessary periods of preparation or cooling. Keep in mind that foods that are uncovered and cooling still must be protected from contamination.
- Raw cuts of meat or processed meats (such as ham, slab bacon, and smoked or cured sausages) may be hung uncovered or placed on clean, sanitized, metal racks so long as they are still protected from contamination.

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## Food Safety Collaboration Committee

The Food Safety Collaboration Committee met on January 26, 2016. Thank you to all who attended. Topics included:

- New staffing additions at the Health Department. Having more staff will help the Department meet required inspection frequency for retail food establishments.
- Group discussed the recent foodborne illness outbreaks that have been in the national news.
- Stephenie Fullaway with the Health Department presented on E. coli and norovirus.
- Jim Devore presented on the top 10 critical violations of 2015. Discussion was held about how to work towards controlling these violations in establishments.

***The next Food Safety Collaboration Committee meeting will be held on Tuesday, April 19, 2016 from 2:30-4:00 pm.***

## Cubrir o No Cubrir... Esa es la Pregunta: Cuando Cubrir los Alimentos

*Por Stephenie Fullaway*

Cuando cubrir los alimentos mientras están en almacenamiento puede ser un tema confuso, especialmente cuando el Departamento de Salud viene y pide que ciertos alimentos estén descubiertos mientras que la administración está diciendo a los trabajadores que mantengan todos los alimentos cubiertos. En primer lugar, es importante recordar que la única razón por la cual los alimentos necesitan permanecer destapados es si están bajo un proceso de enfriamiento activo. Los alimentos que requieren de un proceso de enfriamiento activo incluyen:

- Alimentos que suben de temperatura mientras se están preparando a temperatura ambiente.
- Alimentos calientes que necesitan ser enfriados rápidamente. Recuerde que los alimentos que deben ser enfriados después de cocinarlos deben enfriarse de 135°F a 70°F dentro de 2 horas y luego de 70°F a 41°F dentro de 4 horas.

Después de que el producto alimenticio ha alcanzado los 41°F tras un rápido enfriamiento, los alimentos deben cubrirse para protegerlos de la contaminación. Utilice un termómetro para verificar que los alimentos han llegado a 41°F antes de ser cubiertos.

Aquí hay más consejos sobre cuando se deben cubrir los alimentos:

- Si un alimento envasado se abre antes de la venta al por menor.
- Alimentos (crudos o preparados) que se sacan de un envase original o contenedor deben ser almacenados en un recipiente cubierto, a menos que sea durante los períodos necesarios de su preparación o enfriamiento. Tenga en cuenta que los alimentos que están al descubierto y enfriándose aún deben ser protegidos de la contaminación.
- Cortes crudos de carne o carnes procesadas (como jamón, trozo grueso de tocino, y embutidos ahumados o curados) pueden colgarse al descubierto, o ser colocados sobre anaqueles limpios, desinfectados, siempre y cuando estén protegidos de la contaminación.

### ***Food Safety Works Class Schedule***

<b>Fort Collins</b>	<b>Loveland</b>
<b>Wednesday, February 17, 2016</b>	<b>Tuesday, March 29, 2016</b>
2:00—4:30 pm	2:00—4:30 pm
<i>(English and Spanish)</i>	<i>(English)</i>

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

## That's Par (Cooking) for the Course

By Jason Eisenbach

Partially cooking, par-cooking, or non-continuous cooking of foods is the process in which the initial heating of the food is intentionally halted so that it may be cooled and held for complete cooking at a later time prior to sale or service. Examples of foods commonly partially cooked include chicken wings, meatballs, or placing raw hamburger patties and chicken breasts briefly on the grill to create grill marks.

Partially cooking raw animal foods and then cooling them creates a good environment for heat-tolerant bacteria to survive. These bacteria can also produce toxins that cannot be killed by regular cooking. Both these bacteria and the toxins they produce can cause disease if consumed. Therefore, special control measures need to be in place to prevent their growth.

Raw animal foods that are cooked using a non-continuous cooking process must be:

1. Subject to an initial heating process that is no longer than sixty minutes;
2. Quickly cooled immediately after initial heating from 135°F to 41°F or below within 6 hours provided that the food is cooled from 135°F to 70°F within the first 2 hours;
3. After cooling, hold frozen or cold at 41°F or below;
4. Labeled (on each container, tray, etc.) to indicate that the foods require further cooking;
5. Stored separately from produce and ready-to-eat foods;
6. Cooked using a process that cooks all parts of the food to a temperature of at least 165°F for 15 seconds prior to service;
7. Written procedures approved by the Health Department must be developed and maintained in the food establishment. The procedures must describe how the process will be monitored and documented with corrective actions to be taken if requirements are not met, how foods are to be marked or identified as foods that require further cooking immediately after initial heating but prior to complete cooking, and how the foods are to be separated from ready-to-eat foods after initial heating but before complete cooking.

## Sally Sells Shellfish at the Seashore... Safe Storage of Shellfish

By Stephanie Fullaway

Molluscan shellfish include oysters, clams, mussels or scallops. Aside from storing raw seafood according to cook temperature with other raw meats, it is important to keep in mind that shellfish require extra precautions while being stored, whether shucked or unshucked.

Most importantly, it is required that shellfish must come from an approved source. Shellfish that are recreationally caught may not be received for sale or service.



### ***For non-display shellfish kept in cooler storage:***

- Shellfish must be stored in the original container it was delivered in. Tags must remain attached to the container and kept with the shellfish until they are sold. Once the bag or container is emptied, the empty date must be marked on the tag, and the tag filed away. Keep each shellfish tag in chronological order for a minimum of 90 days.
- Suggestions:
  - Wash shellfish with the bag it is received in.
  - Place the bag in a pan and make a slit in the bag for easy access when storing for cooking preparation. Place one bag per pan while in storage to prevent comingling of multiple open bags.

### ***For display shellfish:***

- The entire content of shellfish may be removed from the bag or container in which they were received and displayed on drained ice or held in a display container. The tag from the batch must be kept with the display shellfish. There must be a physical barrier between batches to ensure no comingling of shellfish batches is occurring.
- Suggestions:
  - If there are two batches of one type of shellfish from the same shipment that are to be displayed, make a small wall with the ice to separate the two batches on display.

## 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 October 1, 2015 and December 31, 2015. 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.

**AFC Sushi**, Fort Collins  
**Austin's**, Harmony Road, Fort Collins  
**Berthoud Brewing Company**  
**Best Western**, Estes Park  
**Bj's Restaurant**, Fort Collins  
**Cafe Athens**, Fort Collins  
**Cafe Rio**, Fort Collins  
**China Wok**, Fort Collins  
**Chipotle**, Fort Collins  
**D.P. Dough**, Fort Collins  
**Dickey's Barbeque**, Fort Collins  
**Firehouse Subs**, Harmony, Fort Collins  
**Five Guys**, W. Elizabeth, Fort Collins  
**Five Guys**, Council Tree, Fort Collins  
**Fuzzy's Taco**, Harmony, Fort Collins  
**Gallery at Fort Collins Club**  
**Garbanzo Mediterranean**, Fort Collins  
**Gib's NY Bagels**, Oakridge, Fort Collins  
**IHOP Restaurant**, Loveland



**J Gumbo's**, Fort Collins  
**JFE Sushi**, JFK Parkway, Fort Collins  
**Jimmy John's**, JFK Pkwy, Fort Collins  
**King Sooper's Deli**, Taft Hill, Fort Collins  
**Mama Roni's**, Timberline, Fort Collins  
**McAlister's Deli**, Harmony, Fort Collins  
**McDonald's**, Denrose Court, Fort Collins  
**McDonald's**, W. Elizabeth, Fort Collins  
**Olde Course Snack Bar**, Loveland  
**Original Pancake House**, Fort Collins  
**Pablo's Pizza**, Fort Collins  
**Panera Café**, Council Tree, Fort Collins  
**Papa Murphy's**, S. Lemay, Fort Collins  
**Pizza Hut**, S. Shields, Fort Collins  
**Pizza Hut**, 29<sup>th</sup> Street, Loveland  
**Pobre Panchos**, Fort Collins  
**Qdoba**, Timberline, Fort Collins  
**Qdoba**, E Harmony, Fort Collins  
**Red Robin**, Fort Collins

**Red Robin Burger Works**, Fort Collins  
**Rock Inn Mountain Tavern**, Estes Park  
**Ryan's Sports Grill**, Fort Collins  
**Smashburger**, S. College, Fort Collins  
**Snooze**, Fort Collins  
**Sonic Drive-In**, Timberline, Fort Collins  
**Spoons**, Timberline Road, Fort Collins  
**Sprouts Market-Deli**, Lemay, Fort Collins  
**Subway**, Westgate Drive, Loveland  
**Suehiro**, Corbett Drive, Fort Collins  
**Taco Bell**, N. Lincoln, Loveland  
**Three Four Beer Company**, Fort Collins  
**Tokyo Joe's**, Troutman Pkwy, Fort Collins  
**Tom & Chee**, Fort Collins  
**Via Bicycle Café**, Estes Park  
**Village Wood Fired Pizza**, Estes Park  
**Woodward Governor**, Loveland

### 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)

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