

# EATERY INSIGHTS

Weld County Department of Public Health & Environment

APRIL 2019

## Operating Under the 2013 FDA Food Code

Well, we've made it through the first three months of Colorado operating under the 2013 FDA Food Code for retail food inspections. We wanted to remind you of the four biggest changes, that seem to be causing the biggest hang-ups; and maybe you're one of the lucky facilities that hasn't yet been inspected this year, so you still have an opportunity to get it right!

### 1. Person in Charge/Demonstration of Knowledge → Certified Food Protection Manager

At least one person affiliated with the facility, with manager or supervisor responsibilities, must demonstrate that they are able to actively manage the food safety risks by being a Certified Food Protection Manager (CFPM). Multiple facilities may be able to be managed by one CFPM. For this to be possible, the management of the food safety risks at those facilities will need to be demonstrated and evident. Only Conference for Food Protection ANSI CFPM Courses meet the accreditation requirements (see page 3 for list of such courses).

### 2. Date Marking of Ready-to-Eat, Time/Temperature for Safety Food

Certain foods that are potentially hazardous which require time and temperature control for safety (TCS), are ready-to-eat, and kept for more than 24 hours must be date marked. These foods must be sold, served, or discarded within seven days after food is prepared or opened. The day the food is made or the date of the oldest ready-to-eat ingredient shall count as day one.

### 3. Clean Up of Vomiting and Diarrheal Events

Requirements for responding to events that involve the discharge of vomitus or fecal matter onto surfaces in the food establishment have been added to the code. This will require managers to establish procedures for employees to follow when cleaning up vomit or feces. The procedures must address specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces to vomitus and fecal matter.

### 4. Handwashing Signage

Establishments will be required to provide handwashing reminder signs at all handwashing sinks that are used by food employees.



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# How to Respond to an Imminent Health Hazard or Disaster

Cassie Lenton



The occasional kitchen fire or pest infestation are unfortunate occurrences in the operation of a food business. While you may be able to handle some small issues on your own, there are times when notifying the Health Department is required. Please keep in mind that we are a resource for your business and can guide you through the proper steps when disaster hits. The Health Department must be notified any time there is an *imminent health hazard*. An imminent health hazard is an unsanitary or unsafe condition that puts employees and/or

customers at risk. The following are examples: fire, flooding, structural damage to building, sewage backup, pest infestation, no running water or no hot water, inadequate refrigeration, foodborne illness outbreak.

The first step in the event of any hazard is to make sure your customers and employees are safe. This may require clearing the building or temporary closure of the facility and contacting the proper authorities. Business insurance is always recommended to assist with covering any losses of property, equipment, wages, or profits due to closure or damage to the facility. Call us anytime you have questions or concerns, or if your facility experiences any of the above events.

## Is My Retail Food License Enough?

Cassie Lenton

Growth is a result of a successful business. When your business expands from selling only to customers on-site to selling to retailers or distributors, catering, or serving at special events, you may need an additional license or permission from the Health Department. A Retail Food Establishment license, issued by your local health department, only permits the sale of food to a direct customer at your licensed facility. Going beyond that may require additional approval or licensing from the appropriate agency:

**Selling food products to another business that will then sell to consumers.** This requires a wholesale license from the Colorado Department of Public Health and Environment. This license by itself only allows for the sale of products not containing meat.

**Selling food products containing meat to other businesses that will then sell to consumers.** This requires a USDA inspection program in addition to a wholesale license from the State. Products containing 2% or less of cooked poultry or 3% or less of raw meat are exempt, but must include this information on the product label.

**Setting up a booth at a fair or special event.** This requires a Temporary Retail Food Establishment license, which may only be used at approved events. An alternative to this license is a Mobile Retail Food Establishment License, which is a separate license from the Retail Food Establishment License. A Mobile license may be utilized anywhere at any time but is restricted to what is contained within the unit that the license is issued for.

**Catering or expansion of retail operation.** Catering jobs are normally covered under your retail food establishment license; however, you may need to consider if you have sufficient space, equipment, and employees to add catering to your existing business. If a change in operations requires any remodeling or other changes to your facility or menu, you may need to submit a remodel plan review application.

Give us a call, if you're unsure of where your changes fit in, and we can guide you.

# FDA Retail Food Risk Factor Study

US Food & Drug Administration Website

In 2013, the FDA National Retail Food Team initiated a 10-year study to measure the occurrence of practices and behaviors commonly identified as contributing factors in foodborne illness outbreaks. In the 2013-2014 Restaurant Data Collection study, it was found that inadequate food safety management systems\* (FSMS) were the strongest indicator of items being out-of-compliance. The average number of violations was greatly reduced when there is a well-developed FSMS. As well, restaurants with a Certified Food Protection Manager (CFPM) present had fewer violations than those without a CFPM. For more information on the study visit <https://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodbornellnessRiskFactorReduction/default.htm>



\*FSMS includes: Procedures (defined actions adopted by management for accomplishing a task to minimize food safety risks), Training Process (of educating employees on food safety practices and how to implement them), and Monitoring (routine observations and measurements to determine if these procedures are being carried out)

## How to Become a Certified Food Protection Manager

The following are approved testing programs that will help your facility meet the 2013 FDA Food Code requirement of having at least one person affiliated with the facility, with manager or supervisor responsibilities, demonstrate that they are able to actively manage the food safety risk.

### 360 Training

[www.learn2serve.com](http://www.learn2serve.com)

(877) 881-2235

### National Restaurant Association

[www.servsafe.com](http://www.servsafe.com)

(800) 765-2122

### AboveTraining/StateFoodSafety.com

[www.statefoodsafety.com](http://www.statefoodsafety.com)

(801) 494-1416

### Prometric, Inc.

[www.prometric.com](http://www.prometric.com)

(877) 725-3708

### National Registry of Food Safety Professionals

[www.nrfsp.com](http://www.nrfsp.com)

(800) 446-0257



# Food Safety Forum

Monday, May 6, 2019

2:00pm - 4:00pm

Weld County Department of  
Public Health & Environment  
1555 N. 17th Ave. | Greeley, CO



**There is no cost to attend and it is open to all!**

## ***Presentations...***

“Restaurant, Catering, Special Events... When do I need an additional license?”  
and “What to do When Disaster Hits”

## **Supporting Breastfeeding Employees...**

***What every employers needs to know!***

Friday, April 26, 2019 | 11:00am-12:30pm | Lunch Provided  
315 N. 11th Ave., Bldg B, Greeley, CO

Learn best practices for supporting nursing employees and how they impact your business,  
presented by Northern Colorado Breastfeeding Coalition. [REGISTER HERE](#)

### **Upcoming Classes & Meetings**

May 6th	Food Safety Forum	2-4pm
May 20th	Weld STAR	2-5pm
August 12th	Weld STAR	2-5pm
September 23rd	Weld STAR	2-5pm
October 21st	Weld STAR/Spanish	1-5pm
November 4th	Food Safety Forum	2-4pm
December 2nd	Weld STAR	2-5pm
Classes and the Food Safety Forum are held in Room 103 of the Health Department.		

### **Food Program Staff**

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