



FOOD FOR THOUGHT

Winter/Spring 2017



Foodborne Illness in the News

Many of you have heard about the foodborne illness outbreak that occurred during the 2016 Thanksgiving holiday at a restaurant in Greece, NY where more than 260 individuals became ill. It appears the gravy served on the buffet line was not properly hot-held at a temperature of 140 degrees or higher.

The process used to heat the gravy apparently kept the gravy hot on the bottom while the gravy closer to the top of the batch remained out of temperature. It was this low-temperature gravy that is presumed to have caused the issue.

Health officials have concluded that the probable cause of the illness was *Clostridium perfringens*, a type of bacteria that thrives in the “temperature danger zone”. This bacteria is common in the environment and can be introduced to food in many different ways. The concern with *C. perfringens* is that once allowed to grow in food, it produces heat-resistant spores which can survive a reheat process. Improper hot holding temperatures allowed this bacteria to thrive in the gravy.

It is easy to look back and think that it was an isolated issue associated with a facility that was using an unsatisfactory method of hot holding. The truth is, something similar could happen at any facility if the proper food preparation steps, including hot holding, are not followed **every time**. Just one incorrect process can lead to an illness or outbreak.

Please review proper food preparation procedures, including correct heating, reheating, hot holding, cooling and storage processes. Take temperatures of products throughout preparation. You may be surprised that what you thought was a correct procedure may in fact be unsatisfactory, allowing dangerous pathogens to occur which can cause an illness.

Food Service Program Staff, Location & Hours

Center for Environmental Health
2 Murray Hill Drive
3rd Floor, Room 302
Mt. Morris, NY 14510
8AM—4PM Monday—Friday

Phone (585) 243-7280 or (585) 335-1717
Fax (585) 243-6793

Mark Grove, P.E.—Director
Barb Rogers—Senior Public Health Sanitarian
Kevin Dyke—Public Health Sanitarian
Stacey Bennett—Clerical Staff



The Livingston County Department of Health is now offering an **online** Food Worker Training Course! This course may be completed at anytime and will be equivalent to attending one of our in-person courses. Go to:
-www.statefoodsafety.com
-click on “Food Handlers Card”
-select “New York State”
-select “Livingston County”
-follow instructions

Please note, there is \$10 fee for the online course which is paid directly to the third party course provider. The LCDOH will continue to offer in-person training free of charge at our regularly scheduled courses.

In-Person Food Workers Courses

Wednesday, March 15, 2017
6:00 PM to 9:00 PM
Monday, March 20, 2017
9:00 AM to 12:00 PM
Wednesday, March 22, 2017
9:00 AM to 12:00 PM

PRE-REGISTRATION IS A MUST!!

Space is limited and classes fill up quickly. Please register on or before March 6th, 2017 by calling the LCDOH at (585) 243-7280 or (585) 335-1717 or by email to: sbennett@co.livingston.ny.us

All courses are being held at the Livingston County Highway Department at the Hampton Corners Complex on Gypsy Lane.

At least one employee from each food establishment must have a current certificate from an approved Food Workers Course. Please call the LCDOH for more details regarding approved courses.

