



FOOD FOR THOUGHT

Winter/Spring 2018



PERMIT RENEWALS

Permit applications for the renewal of health permits are mailed from the Livingston County Department of Health 30-45 days prior to the expiration of the current permit. This allows the operator sufficient time to gather the necessary information, process the payment and mail the documents back to the Health Department in a timely fashion.

Every year several establishments do not return their application to the Livingston County Department of Health prior to the expiration date. As a result, these facilities end up operating without a valid permit, which is a violation; while compromising public trust for those appropriately displaying permits.

The Livingston County Department of Health will send a stipulation warning letter to those facilities who fail to return their renewal application to the Health Department on time. Repeat violations can lead to fines and other enforcement measures.



FOOD SAFETY REMINDER: Clean and sanitize ice machines regularly to prevent the growth of harmful bacteria.



An **online** Food Worker Training Course is available for your convenience! 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 a \$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 Worker Courses

Wednesday, March 21, 2018

9:00 AM to 12:00 PM

Monday, March 26, 2018

6:00 PM to 9:00 PM

Wednesday, March 28, 2018

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 12, 2018 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.

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

Water Service Interruption at Permitted Food Facilities



A permitted food facility must provide potable water at all times. A broken water main, malfunctioning well, or worn-out hot water heater can all create unsafe conditions for food service establishments. Without adequate clean water, employees cannot effectively wash their hands, properly cook and prepare foods, or clean and sanitize dishes and equipment in an appropriate fashion.

A contaminated water supply may contain chemicals, toxins, bacteria, viruses, parasites or other harmful microorganisms that cause human illnesses and can result in death. The LCDOH will need to determine the nature and type of water contamination and prescribe appropriate actions if this occurs.

The facility should stop serving food and beverages and may need to close. Without adequate and clean hot and cold water, the establishment should not continue to operate. A food establishment closed because of an interrupted water supply must not reopen until safe water service is restored and the LCDOH approves the reopening.

When a water service interruption occurs, please notify the Livingston County Department of Health (LCDOH) immediately at (585) 243-7280 or (585) 335-1717. You should also inform the water supplier of the problem as they may be able to provide information about what is occurring.

Further directions will be given to your facility once the LCDOH assesses the water supply interruption and applicable measures have been taken at your facility.

Proper Cooling of Solid Cuts of Meat

Solid cuts of meat, such as beef roasts or prime rib roasts, that are to be cooled for later use must be cooled using an approved method. The generally accepted method is to make sure that the weight of the cooked meat is six pounds or less. Solid cuts larger than six pounds may not cool to 45°F or less within the acceptable cooling window (120°F to 70°F in two hours, then from 70°F to 45°F in an additional four hours). The cuts should be placed single layer high and left uncovered to cool in a cooling unit that uses circulating air and that is designed to cool food (home refrigerators are not designed to cool large amounts of food effectively).

Alternative cooling methods may also be used in conjunction with traditional refrigeration. Solid cuts that have been determined to have not been properly cooled may not be sold or used. Health inspectors may ask the operator to weigh questionable cuts and can even embargo meat or ask that improperly cooled items be voluntarily discarded. Please do not hesitate to contact the LCDOH if you have any questions or concerns or if you would like to discuss a desired cooling method. We never want a facility to lose an expensive cut of meat; proper cooling protects your public health and investment!



Thank you for your continued diligence in promoting Public Health!