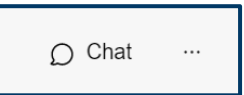


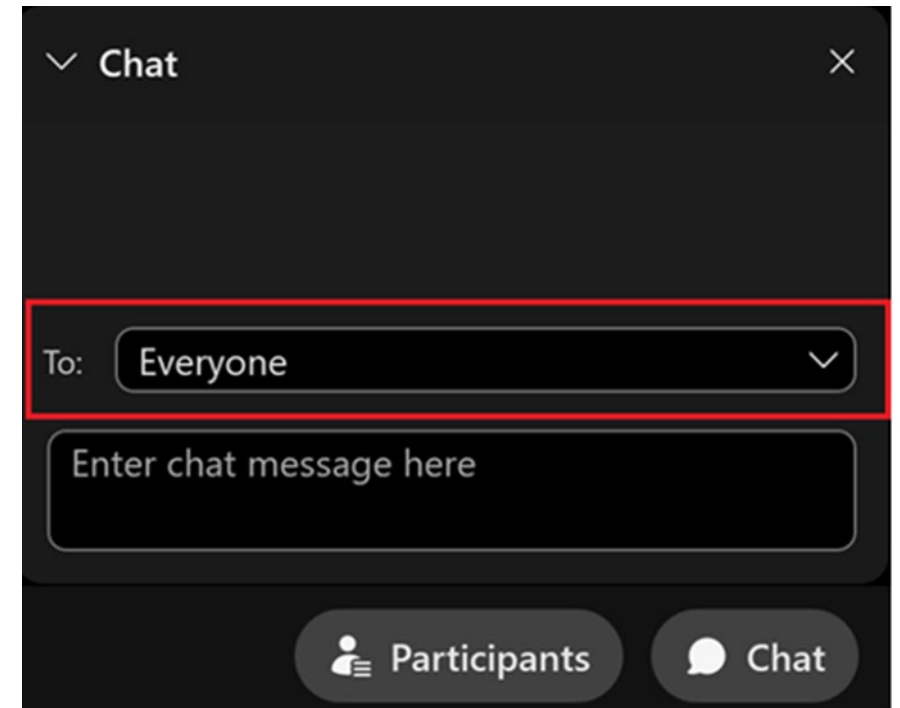


Food Safety Survey Inspections

Angie Wheeler | Food, Pools & Lodging Services Section Program Manager

How to Ask a Question

- **Participants are muted.**
- **To ask a question** Click on the chat bubble  to open the chat, select Everyone, and ask a question. Please note that questions sent to panelists directly will not be answered as individual chat boxes are not checked.
- **We will answer** as many questions as we can at the end of the presentation.
- **Please be respectful.**



- Food Code Violations
- Equipment & Facilities
- Employee Health
- Resources



Food Code Violations

Food Safety Inspections

- Kitchens will be inspected to determine compliance with [Minn. Food Code Rule 4626 \(www.revisor.mn.gov/rules/4626/\)](http://www.revisor.mn.gov/rules/4626/)
- Inspections are conducted by staff that have been standardized to conduct food inspections to ensure consistency statewide
- The number of people served at a location doesn't matter when it comes to foodborne illness and the requirements in the food code



Assigned a priority designation

- Priority 1
- Priority 2
- Priority 3

Priority 1 Violations

Factors that contribute *directly* to the elimination, prevention or the reduction of hazards for foodborne illness or injury.

- An employee working while sick
- Employees not washing their hands
- Food not cooked to the proper temperature
- Dishes and equipment not being sanitized after being washed

Priority 2 Violations

Factors that *support or facilitate* Priority 1 items. These typically are actions, equipment or procedural in nature.

- Not having a thermometer to check food temperatures
- Not having a test kit to check sanitizer concentrations
- Not having a way of measuring the sanitizing temperature of a dish machine
- Not having a designated handwashing sink in the kitchen

Priority 3 Violations

Items that relate to general sanitation, facilities or structures, equipment design and general maintenance.

- Unapproved equipment
- Equipment in poor repair
- Floor/wall/ceiling maintenance issues

Top Priority 1 Violations



- ✓ Raw eggs or meats stored above ready to eat foods
- ✓ Dishes and equipment not being sanitized
- ✓ Food not maintained at proper cold holding temperatures

Top Priority 2 Violations

- ✓ Ready to eat foods not marked with the date prepared or date opened
- ✓ No thin probe food thermometer
- ✓ No way of measuring sanitizing temperature
- ✓ No test kit to measure chemical sanitizers

Top Priority 3 Violations



- ✓ Not having a Certified Food Protection Manager (CFPM)
- ✓ Unapproved equipment
- ✓ Equipment in poor repair



Equipment & Facilities

- Requirements are dependent on **menu** and **food preparation practices**
- Talk with the inspector about what equipment or facility changes may be needed during your survey
- Work with MDH Engineering staff if you are planning on remodeling or changing/adding equipment

Equipment Allowances for Same Day Service

[Minn. Rules 4626.0506 G](#) does not require ANSI approved equipment if the facility:

- (1) Serves only non-TCS food; or
- (2) Prepares TCS foods only for same-day service

Equipment must still be maintained, clean, and sanitized and be in good condition.

Examples of TCS foods

- Food from animal origin that is raw, cooked or partially cooked, such as milk, eggs, meat or poultry
- Food from plant origin that is cooked, such as rice, potatoes and pasta
- Food from plant origin such as raw seed sprouts, cut melons, cut tomatoes and cut leafy greens
- Mixtures including cut tomatoes or garlic-in-oil, unless modified to prevent growth of disease-causing bacteria or formation of toxins

This means foods **MUST** be prepared and served on the same day they are prepared.

- Only go through the temperature danger zone **one time**

(Reminder: The temperature danger zone is between 41°F and 135°F)

- Leftovers are not cooled and stored for future use

Examples of Same Day Service

- Sandwiches or salads that are assembled the same day they are served
- Casseroles, meats or soups that are cooked and served the same day; no leftovers are kept, and nothing is prepared in advance
- Food that is catered from an approved kitchen and served the same day it is received
- Food that is purchased ready to eat and served the same day the container is opened



Employee Health

Employee Illness



- Maintain an Employee Illness Log
- Do not allow ill employees to work
- Report to MDH if an employee is diagnosed with:
 - Norovirus
 - Salmonella
 - Shigella
 - E. coli
 - Hepatitis A

Foodworker Illness Resources

Visit [Foodworker Illness Awareness \(www.health.state.mn.us/people/foodsafety/dwi/\)](http://www.health.state.mn.us/people/foodsafety/dwi/) webpage:

- Resources for illness reporting
- Employee Illness Decision Guide
- Employee Illness card
- Employee illness log
- Food employee illness guidelines
- Illness posters and handwashing reminder signs

- Main season for illness is upon us now
- Leading cause of foodborne illness outbreaks in Minnesota
- Often mistakenly referred to as the “stomach flu”
- Can result in several episodes of vomiting and diarrhea
- Dehydration can be a concern in the very young, the elderly or people with weakened immune systems
- Very contagious

How do you get Norovirus?

- Found in stool or vomit of ill person
- Gets transferred to food, water, or surfaces by hands
- Illness happens by:
 - Ingesting contaminated food and beverages, or;
 - By touching a contaminated surface and then touching the mouth without properly washing hands first

Personal Hygiene - Handwashing

Hands must be washed:

- Before working with food, utensils or equipment
- Before putting on gloves
- After touching soiled surfaces and the body
- After using the bathroom
- When changing tasks
- Whenever they become contaminated



Handwashing reminder signs must be posted at employee hand sinks!

Personal Hygiene – Bare Hand Contact



Never touch foods that are ready to eat with bare hands

- Wear single use gloves
- Use utensils

Personal Hygiene – Eating and Drinking

- Food cannot be consumed in the food prep area
- Beverages must be in a covered container
 - Must not be stored on food preparation surfaces
 - Must be used in a manner so hands aren't contaminated



Resources

- Ask the inspector questions
- Ask the inspector for fact sheets

We all want to make sure the residents have safe food.

You and your staff are responsible for food safety
every day.

MDH has the following available on our website:

- Food Business Fact Sheets
- Certified Food Protection Manager information
- Food Code information
- Foodborne illness awareness information

[MDH Food Business Safety](http://www.health.state.mn.us/communities/environment/food/index.html)

www.health.state.mn.us/communities/environment/food/index.html



Assisted Living Facility Specific Food Code Resources

Assisted Living Resources & FAQs

(www.health.state.mn.us/facilities/regulation/assistedliving/faq.html)

See Sections:

- Food Code Requirements
- Meals and Dietary Requirements

As a result of 144G, kitchens in licensed AL facilities are regulated under the ALL laws and exempt from obtaining food licenses from MDH EH and local delegated partners. Questions – see:

Assisted Living Kitchen/Food Service Transition Information

(www.health.state.mn.us/facilities/regulation/assistedliving/kitchen.html)

Contracted Foodservice

- Not done by employees of the Assisted Living licensed entity
- Contracted company must obtain a food establishment license from the health authority
- Inspections conducted outside of the survey process
- Contracted company responsible for compliance with the food code



Questions???

Thank You!

Angie Wheeler

angie.wheeler@state.mn.us

651-201-5634