

Food Safety eNews

www.extension.umn.edu/foodsafety

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Proper Food Storage Adds to Your Bottom Line

Proper food storage is a critical way to protect the safety of food as well as your bottom line. Given the tough economy, we're all looking for ways to protect our food and profit. With that in mind, let's review some key food storage points.

- Check temperatures of all storage areas and equipment at least once a day.
 - ◊ Refrigerated storage needs to maintain food at 41°F or below. That means the air temp of the cooler needs to be between 36 - 38°F to insure the internal temp of the food is kept at 41° or less.
 - ◊ Frozen storage areas should be maintained at 0°F to -10°F.
 - ◊ Dry storage should be maintained at 50-70°F.
- Record the temperatures and the time they were taken.
- Keep storage areas clean.
- Store all food and supplies at least 6 inches off the floor.
- Keep food in original containers or labeled containers approved for food storage.
- Use the First In, First Out (FIFO) method of inventory rotation. Dating products and storing new products behind old products will make FIFO easy to follow.
- To prevent cross contamination store food in a cooler in the following order:
 - ◊ Cooked and ready-to-eat foods on the top or highest shelf
 - ◊ Whole meat on the shelf below the ready-to-eat items
 - ◊ Ground meat below the whole meat
 - ◊ Poultry items on the lowest shelf

NOROVIRUS Reminder

Norovirus is the leading cause of foodborne illness in Minnesota and is often mistakenly referred to as the "stomach flu" – however it is not related to the flu (influenza), which is a common respiratory illness caused by the influenza virus.

Did you know...

Norovirus can be spread by foodborne, airborne, person-to-person, and environment-to-person transmission.

Remind your workers they --

- cannot work if they have vomiting and/or diarrhea,
- need to tell you if they have these symptoms,
- **MUST** properly wash their hands!

Salmonella Update

It's in the news... Salmonella infection (salmonellosis) is a common bacterial infection of the intestinal tract. Salmonella typically live in the intestines of animals and humans and are shed through feces, where the bacteria remain highly contagious. Humans become infected most frequently through contaminated food sources, such as poultry, meat, and eggs. However, as we continue to learn about foodborne illness we know that all foods including peanut butter and vegetables can also become contaminated.

Continued...

Salmonella Update Continued:

Typically, people with salmonella infection develop diarrhea, fever, and abdominal cramps within 12 to 72 hours. Signs and symptoms of salmonella infection generally last four to seven days. Most healthy people recover without specific treatment.

HERE'S WHAT YOU CAN DO TO PREVENT SALMONELLA INFECTION:

Train your staff

- to practice good hygiene with emphasis on proper hand washing
- to cook food to the proper minimum internal temperature

Source: Mayo Foundation for Medical Education and Research (2008)

For more information about salmonella, go to <http://www.cdc.gov/salmonella/>

Online Renewal Modules: An Economical Renewal Option

As a Certified Food Manager you need to renew your certification every three years by obtaining four hours of continuing education. There are two ways you can complete the necessary four hours of training:



1.

SAVE GAS AND DRIVE TIME

Go online: <http://www.extension.umn.edu/foodsafety/components/serveitupsafely.htm> and personalize your renewal. That's right --- when you go online to take the course you will choose four out of eight modules that are most useful for you and your establishment.

OR

2.

Attend one of our face-to-face classes (see schedule below)

Class Schedule: Spring 2009

ServSafe® Certification

- Bemidji, February 18
- Rochester, February 26
- St. Paul, March 17
- Mankato, March 26
- Cloquet, April 1
- Alexandria, April 28
- Worthington, May 6
- Thief River Falls, May 14 & 15
- St. Cloud, May 19
- Montevideo, June 9
- Grand Rapids, June 11
- Farmington, June 25

Renewal

- Bemidji, February 18
- Rochester, February 25
- St. Paul, March 16
- Mankato, March 26
- Cloquet, April 1
- Alexandria, April 28
- Worthington, May 5
- Thief River Falls, May 13
- St. Cloud, May 20
- Montevideo, June 9
- Grand Rapids, June 11
- Farmington, June 25

For more class information: www.extension.umn.edu/foodsafety or
(507)337-2819 or schwa047@umn.edu