

# Food Safety

## In the Kitchen

There are many tools and procedures that are essential to a successful food service. Of those tools and procedures, some of the most important are those relating to cleanliness, organization, documentation, and safety. With winter in full swing, business may have slowed giving food employees an opportunity to clean hard to reach areas in the kitchen that are often overlooked. Pulling out heavier equipment for cleaning, organizing the kitchen drawers to remove worn utensils, or repairing areas that are harder to access are examples. Time for training or refreshing food employees in proper food storage, single glove use, proper cooking and holding temperatures can be taken advantage of as well, to ensure a proper functioning food service facility. If food logs are not being utilized, now might be an ideal time to implement them. Log sheets are a useful tool to ensure proper food temperatures are being met, delivery temperatures are within the appropriate range, and cleaning frequencies of in-use utensils and equipment are being recorded. Log sheets for food temperatures, slicer cleaning, and food delivery can be obtained per request from the Environmental Health Division at the Vinton County Health Department.



## In the dry stock and storage room

When was the last time you cleaned out your dry stock and storage room? An accumulation of dirt or dust, a light out, or storage of chemicals over utensils and food items are common violations found in these areas. A routine check of these areas should be performed to ensure contamination of food items is not occurring, dented cans are not being placed on the shelf for use, the cleaning supplies are being stored in a separate area, and the lighting is at least ten foot-candles (fc).

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## Special points of interest:

- Routinely check the cleanliness of stock rooms.
- Take time to record food and temperature logs.
- Ensure assigned duties are being performed by employees. Check their work.
- Ensure the deli slicer is being cleaned properly. Keep a cleaning frequency log.

**SAVE THE DATE:**

***Food education class being held at the Vinton County Health Department on February 21, 2012 at 2:30 P.M.***

**TOPIC:**

***How to handle food during a disaster.***

***Please R.S.V.P. with the Environmental Division at 740-596-0473.***

## **Cleaning the Deli Slicer**

The FDA ( Food and Drug Administration) has associated deli slicers with recent foodborne illnesses due to food build up on the slicers allowing microorganisms to grow and multiply. To prevent a build-up of disease-causing microorganisms, a thorough, routine cleaning schedule of the slicer must be maintained. Deli slicers can be difficult to clean or may be forgotten during routine equipment cleaning. To ensure proper cleaning is being performed, a time log of cleaning should be kept if the slicer is in use throughout the day. The in-use slicer shall be broken down completely and cleaned every four hours and wiped down between uses during this four hour time frame. If cutting raw meat and ready to eat foods with the same slicer, the slicer shall be completely broke down and washed-rinsed-sanitized when switching from raw to ready-to-eat foods. Instructions for proper breakdown and cleaning shall be kept near the slicer to ensure employees can properly break down and clean.



The seams, seals, gaskets, and hard to reach areas shall be checked for food particles and cleaned to prevent buildup. If seals or gaskets need replaced/repared contact the manufacturer to repair/replace the parts, and keep a routine maintenance schedule with the manufacturer of the slicer. Don't forget to log the cleaning time, so the next employee coming in to work knows when the slicer needs cleaned. Deli slicer cleaning time logs and information of how to maintain slicers can be obtained from the Environmental Health Division at the Vinton County Health Department.

**Vinton County Health  
Department  
Environmental Health  
Division**

**1-800-596-5233**

**Or**

**740-596-0473**

**Vinton County Health Department  
Environmental Health, Food Safety Education  
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