

ENVIRONMENTAL HEALTH FOOD SAFETY PACKET



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A division of Adams County Health Department



RETAIL FOOD BUSINESSES: CERTIFIED FOOD PROTECTION MANAGER

Regulation 6 CCR 1010-2: Retail Food Establishments

TRAINED MANAGERS KEEP FOOD SAFE!

Food protection managers are important in creating rules, making sure employees follow the rules, and communicating with employees about keeping food safe.

FIVE RISK FACTORS TOP FIVE CAUSES OF ILLNESS



**NOT COOKED
ENOUGH**



**FOOD FROM
UNSAFE SOURCES**



**IMPROPER
HOLDING TEMPS**



**DIRTY
EQUIPMENT**



**POOR PERSONAL
HYGIENE**

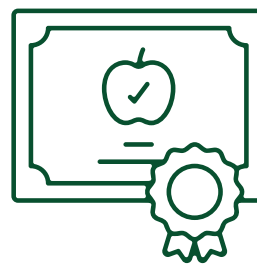
REGULATION

citation 2-102.12 & 2-102.20

The person in charge shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program. Only Conference for Food Protection ANSI certified food Protection Manager courses meet the requirements of 2-102.20.

APPROVED PROVIDERS FOR FOOD PROTECTION MANAGER TRAINING*:

ANSI NATIONAL ACCREDITATION BOARD



bit.ly/ansi-food

**These trainings may be offered in multiple languages*



**ADAMS COUNTY
HEALTH DEPARTMENT**



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

MANAGER SELF-INSPECTION CHECKLIST

DATE _____ **OBSERVER** _____

Use this checklist daily or weekly. If any issues are observed, be sure to take corrective actions and record those actions. Maintain completed checklists in a binder for at least one month.

PERSONNEL AND HYGIENE

	Yes	No	Corrective Action/Note
Hands are washed correctly and thoroughly at critical points.			
Fingernails are maintained neat, unpolished, and clean.			
Open wounds, sores, and pustules are covered with impermeable barriers when working with food.			
Staff are working without symptoms of vomiting, diarrhea, jaundice, or fever with a sore throat.			
Drinking and eating take place in designated areas.			
Food Protection Manager certificate is on-site and current.			

REFRIGERATORS

	Yes	No	Corrective Action/Note
Foods were stored at or below 41° F.			
A working thermometer was available and conspicuous.			
Foods are dated and covered.			
Interior is clean.			

HOT HOLDING

	Yes	No	Corrective Action/Note
Food is reheated to 165° F before being placed into the hot holding unit.			
Foods were stored at or above 135° F.			

Need another copy? Want guidance on corrective actions? Have other questions? Help is just a phone call away, so contact your inspector today!



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

FOOD HANDLING AND STORAGE

	Yes	No	Corrective Action/Note
Frozen food is thawed under refrigerator or under cold running water.			
Food is stored in a manner that prevents cross-contamination.			
Ready-to-eat food is handled with clean gloved hands or utensils.			
All food and utensils are stored at least 6 inches off the floor.			
Food is covered and protected from contamination.			
Dented, leaky, bulging, and rusted cans are removed from use.			

SANITATION AND CLEANING

	Yes	No	Corrective Action/Note
The three-compartment sink is set-up and dishes are washed at the three-compartment sink using the correct procedure. (scrape → wash → rinse → sanitize → air dry)			
Chemical test strips are available.			
Sanitizer at the three-compartment sink is at the correct concentration.			
Cutting boards and other in-use utensils are washed, rinsed, and sanitized every four hours.			
Floors, walls, and ceiling are clean and well maintained throughout.			
No evidence of pests (e.g. mice, cockroaches, flies) observed.			
Dish machine sanitizing with correct chlorine concentration or temperature.			
Chemicals are stored away from food, utensils, and food contact surfaces.			
Chemicals are clearly labeled.			
Drawers, racks, utensils, deli slicers, and can openers are clean to sight and touch.			

FACILITY MAINTENANCE

	Yes	No	Corrective Action/Note
Cooking equipment and utensils are in good repair.			
All hand sinks have soap, paper towels, and hot water.			
Restrooms are clean, toilet paper is in the dispenser, soap and paper.			
All plumbing is working properly and not leaking.			
Screens are on open doors and windows and are in good condition.			

DAILY FOOD SAFETY LINE CHECK

Date: _____

Reviewed by: _____

CHECK THREE TIMES DAILY. RECORD TIMES AND INITIAL TO THE RIGHT

A.M.	MID	P.M.
Time: _____	_____	_____
Initials: _____	_____	_____

REFRIGERATION UNIT	A.M. TEMP	MID-DAY TEMP	P.M. TEMP	CORRECTIVE ACTION

Refrigerator temperatures should be at or below 41° F.

HOT HOLDING UNIT	A.M. TEMP	MID-DAY TEMP	P.M. TEMP	CORRECTIVE ACTION

Hot-held food should be at or above 135° F.

COOKING TEMPERATURES	A.M. TEMP	MID-DAY TEMP	P.M. TEMP	CORRECTIVE ACTION

Fish = 145°+ F | Ground meat = 155°+F Poultry = 165°+F

HANDSINKS:	A.M.	CORRECTIVE ACTION
STOCKED WITH SOAP AND PAPER TOWELS, HAVE HOT WATER, ACCESSIBLE	Y/N	
	MID-DAY	CORRECTIVE ACTION
	Y/N	
	P.M.	CORRECTIVE ACTION
	Y/N	

SANITIZER	AM: THREE - COMPARTMENT	AM: WIPING	CORRECTIVE ACTION
CHLORINE 200-50 PPM	MID DAY	MID DAY	CORRECTIVE ACTION
QUATERNARY 400-100 PPM	P.M.	P.M.	CORRECTIVE ACTION
DISH MACHINE - RECORD SANITIZEROR TEMPERATURE		A.M.	CORRECTIVE ACTION

Are employees healthy today? (No vomiting, diarrhea, fever, jaundice)	Y/N
Are employees washing their hands when needed?	Y/N
Are employees wearing hair restraints?	Y/N
Are gloves stocked and available?	Y/N



ADDITIONAL RESOURCES: adcohealth.co/retail-food

FOOD EMPLOYEE REPORTING AGREEMENT

This agreement informs conditional employees or food employees of their responsibility to notify the person in charge when they experience any of the conditions listed below. The person in charge can then take appropriate steps to preclude transmission of food borne illness.

I AGREE TO REPORT TO THE PERSON IN CHARGE:

Any Onset of the Following Symptoms. While Either at Work or Outside of Work. Including the Date of Onset:

- ▶ Diarrhea
- ▶ Vomiting
- ▶ Jaundice
- ▶ Sore throat with fever
- ▶ Infected cuts or wounds; or lesions containing pus on the hand, wrist, an exposed body part, or other body parts; and the cuts, wounds, or lesions are not properly covered (such as boils and infected wounds, however small)

Future Medical Diagnosis:

Whenever diagnosed with Norovirus, *Salmonella*, *Salmonella Typhi* (typhoid fever), *Shigella* spp. Infection (shigellosis), *Escherichia coli* (*E. Coli*) O157:H7 or other *E. coli* EnteroHemorrhagic (EHEC)/Shiga Toxin-Producing *E. coli* (STEC) infection, or hepatitis A virus infection.

Future Exposure to Foodborne Pathogens:

- ▶ Exposure to or suspicion of causing any confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other EHEC/STEC infection, or hepatitis A.
- ▶ A household member diagnosed with Norovirus, typhoid fever, shigellosis, illness due to EHEC/STEC, or hepatitis A.
- ▶ A household member attending or working in a setting experiencing a confirmed disease outbreak of Norovirus, typhoid fever, shigellosis, *E. coli* O157:H7 or other EHEC/STEC infection, or hepatitis A.

I have read (or had explained to me) and understand the requirements concerning my responsibilities under the Food Code and this agreement to comply with:

- ▶ Reporting requirements specified above involving symptoms, diagnoses, and exposure specified;
- ▶ Work restrictions or exclusions that are imposed upon me; and
- ▶ Good hygienic practices.

Conditional Employee Name (please print): _____

Food Employee Name (please print): _____

Signature of Conditional or Food Employee: _____ **Date:** _____

Signature of Permit Holder or Representative: _____ **Date:** _____

QUICK REFERENCE GUIDE FOR ILLNESS

YOU MUST REPORT THE FOLLOWING DISEASES, SYMPTOMS, AND ISSUES TO THE PERSON IN CHARGE PRIOR TO STARTING WORK.

▶ Norovirus

▶ Shigella

▶ Typhoid Fever

▶ Escheria Coli

▶ Hepatitis A

▶ Salmonella



Diarrhea



Vomiting



Fever with a Sore Throat



Infected or Open Wounds



Persistent Coughing and Sneezing



Jaundice (condition that causes yellowing eyes, nails, and/or skin)



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

FOOD HANDLER ILLNESS REFERENCE GUIDE



Diarrhea

EXCLUDE

Can return to work after being symptom free for 24 hours or medical documentation from a health practitioner that states symptom is from a non-infectious condition.



Vomiting

EXCLUDE

Can return to work after being symptom free for 24 hours or medical documentation from a health practitioner that states symptom is from a noninfectious condition.



Fever with a Sore Throat

RESTRICT**

Can return to work if the person in charge receives medical documentation from a health practitioner stating they have tested negative for, are free of, or are receiving antibiotics for *Streptococcus pyrogens*.



Persistent Coughing and Sneezing

RESTRICT

Can return to work once symptoms clear.



Jaundice (Condition that causes yellowing eyes, nails, and/or skin)

EXCLUDE*

Can return to work if jaundice is present for more than seven days.

*Call Adams County Health Department for further guidance.

**If the facility serves highly susceptible populations, then the staff must be excluded rather than restricted.

RESTRICT: Employee cannot work with food, food equipment, utensils, linens, or unwrapped single-service utensils.

EXCLUDE: Preventing a person from entering or working in a food establishment.



ADAMS COUNTY
HEALTH DEPARTMENT

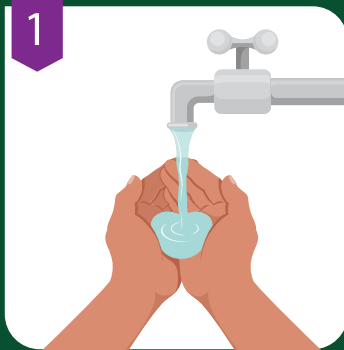


Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

STEPS OF HANDWASHING

*THE SIMPLE ACT OF FREQUENT AND THOROUGH HANDWASHING
MINIMIZES FOOD CONTAMINATION AND MAKES CUSTOMERS
AND EMPLOYEES HEALTHIER.*



WASH HANDS WITH HOT WATER
Moje sus manos con agua caliente



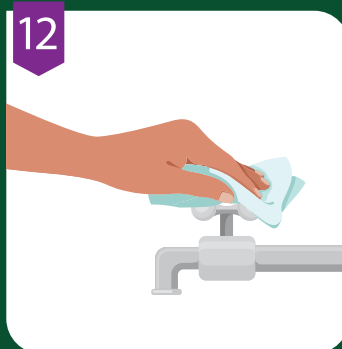
USE SOAP
Usar jabón



WASH & SCRUB FOR 20 SECONDS
Fronte sus manos por 20 segundos



RINSE OFF SOAP
Enjuague



TURN WATER OFF WITH PAPER TOWEL
Cierre la llave del agua usando una toalla de papel



DRY WITH PAPER TOWEL OR AIR DRYER
Seque sus manos usando una toalla de papel o una secadora

EMPLOYEES MUST WASH HANDS

Empleados deban lavarse las manos



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

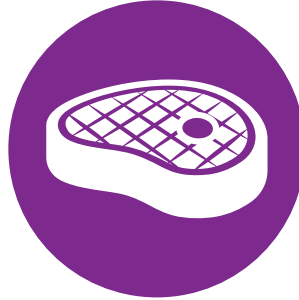
ADDITIONAL RESOURCES: adcohealth.co/retail-food



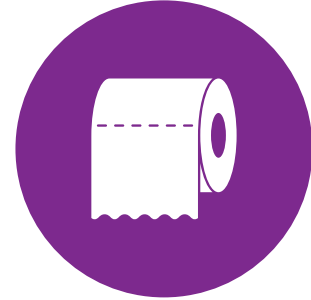
WHEN SHOULD I WASH MY HANDS



Before putting gloves on



After handling raw meat, fish, or eggs



After entering the kitchen from outside or the restroom



After eating and drinking



After handling dirty dishes or equipment



After cleaning (mopping, sweeping, etc.)



After touching clothes or face



After coughing, sneezing, or blowing your nose



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

AVOID BARE HAND CONTACT

What is ready-to-eat food?

Food that will be consumed without further washing, cooking, or additional preparation (e.g. salad, pastries, sandwiches, sushi, and cut fruit placed in beverages).



How to handle ready-to-eat food:

- ▶ Gloved Hands
- ▶ Deli Paper
- ▶ Utensils (e.g. tongs, spatulas, spoons, etc.)

Proper Glove Use

- ▶ Always wash your hands before putting on a new pair of gloves.
- ▶ Remove gloves, wash hands, and put on a new pair of gloves after each task is completed.
- ▶ Gloves must be worn if you have sores, cuts, burns, or scrapes on your hands. It is important to bandage wounds before putting on gloves.
- ▶ DO NOT reuse gloves.



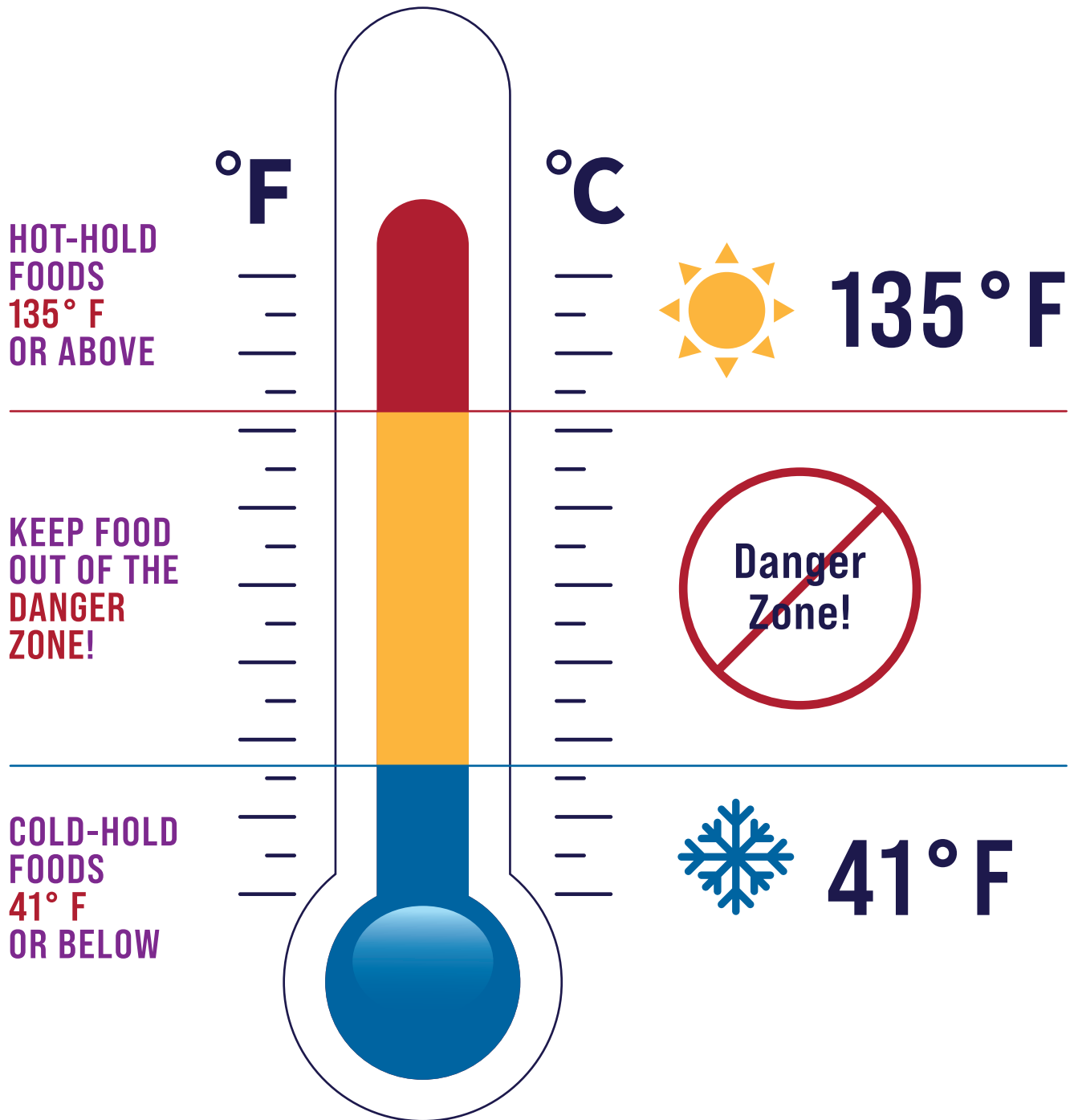
ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

PROPER HOLDING TEMPERATURES















ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

TIME/TEMPERATURE CONTROL FOODS

	<p>Milk and Dairy Products</p>		<p>Shell eggs (except those treated to eliminate nontyphoidal <i>salmonella</i>)</p>
	<p>Meat: Beef, Pork, and Lamb</p>		<p>Poultry</p>
	<p>Fish</p>		<p>Shellfish and Crustaceans</p>
	<p>Baked Potatoes</p>		<p>Heat-treated plant food, such as cooked rice, beans, and vegetables</p>
	<p>Tofu or other soy protein Synthetic ingredients such as textured soy protein in meat alternatives</p>		<p>Sprouts and sprout seeds</p>
	<p>Sliced melons Cut tomatoes Cut leafy greens</p>		<p>Untreated garlic and oil mixes</p>



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

COOKING TEMPERATURES



165° F
(74°C)

- ▶ Chicken, turkey, duck, and goose
- ▶ Stuffed meat: poultry, fish and pasta
- ▶ Reheated foods



155° F
(68°C)

- ▶ Ground beef, meatloaf
- ▶ Eggs for holding
- ▶ Chorizo and sausage
- ▶ Ground fish



145° F
(63°C)

- ▶ Whole muscle beef, lamb, veal, pork, ham
- ▶ Fish, shellfish
- ▶ Eggs



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

CONSUMER ADVISORY

Retail food establishments where raw or undercooked animal-derived foods are served must have a consumer advisory to inform consumers of the significantly increased risk of foodborne illness. Examples of food items requiring a Consumer Advisory include:

RAW OR UNDERCOOKED EGGS

- ▶ Eggs over easy
- ▶ Caesar dressing
- ▶ Hollandaise
- ▶ Custards
- ▶ Mayonnaise
- ▶ Aioli made with raw eggs

RAW OR UNDERCOOKED BEEF

- ▶ Hamburgers cooked to order
- ▶ Carpaccio
- ▶ Steak tartare
- ▶ Mechanically tenderized beef

RAW OR UNDERCOOKED SEAFOOD

- ▶ Sushi
- ▶ Roe
- ▶ Clams
- ▶ Oysters
- ▶ Ceviche

A CONSUMER ADVISORY MUST CONSIST OF:

1. **Disclosure:** Disclosures indicate that an animal-derived food is served raw or undercooked.
2. **Reminder:** Reminders indicate that eating raw or undercooked animal-derived foods increases the risk of foodborne illness. The reminder shall include asterisking the raw or undercooked food items.



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

breakfast menu



POTATO CAKES AND PIES

ENGLISH BREAKFAST *	210/300	ENGLISH BREAKFAST *	210/300
SMOKED SALMON *	150/220	SMOKED SALMON *	150/220
HOT OATMEAL	210/300	HOT OATMEAL	210/300
GREEK YOGURT	150/220	GREEK YOGURT	150/220

HANDMADE PASTA & RISOTTO

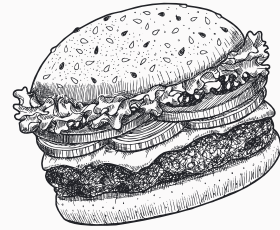
HOT OATMEAL	210/300	HOT OATMEAL	210/300
GREEK YOGURT	150/220	GREEK YOGURT	150/220

HOMEMADE DESSERTS

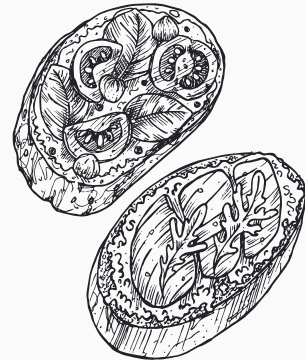
RAVIOLI WITH TOMATO SAUCE



ENGLISH BREAKFAST *	210/300
SMOKED SALMON *	150/220
ENGLISH BREAKFAST	210/300



FETTUCCHINE *	150/220
LINGUINE	210/300
SPAGHETTI	150/220
TAGLIERINI	150/220
FARFALLE	210/300



HOT OATMEAL	210/300
GREEK YOGURT	150/220
HOT OATMEAL	210/300

* These items may be served raw or undercooked or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



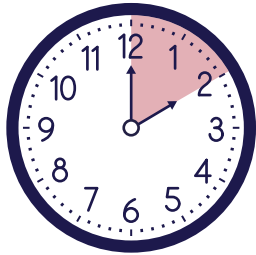
ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

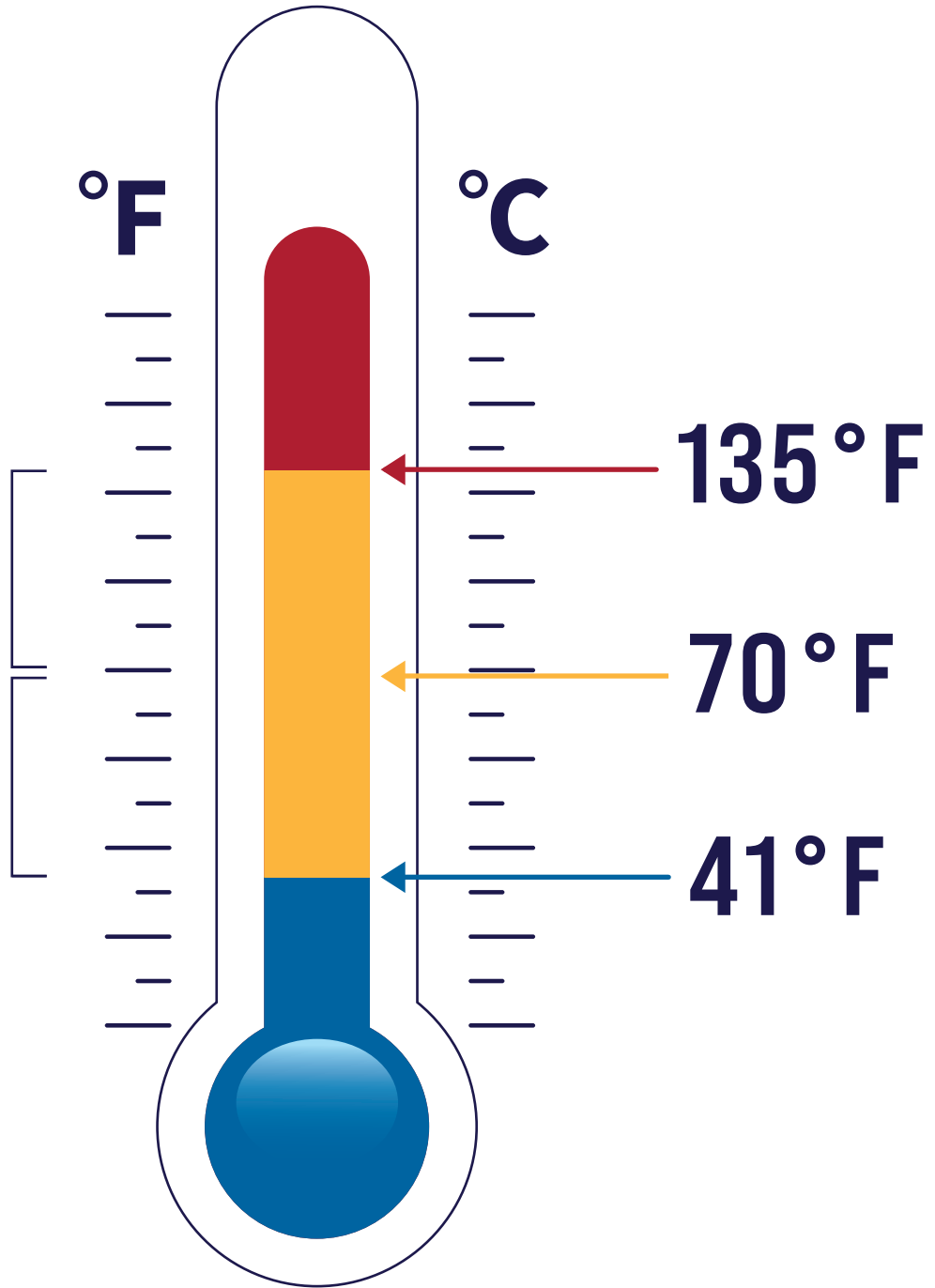
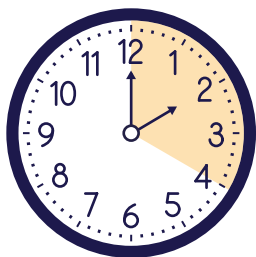
COOLING



2 HOURS

Foods must be rapidly cooled from **135° F** in six hours, provided that within the first two hours the food is cooled from **135° F** to **70° F**.

4 HOURS



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

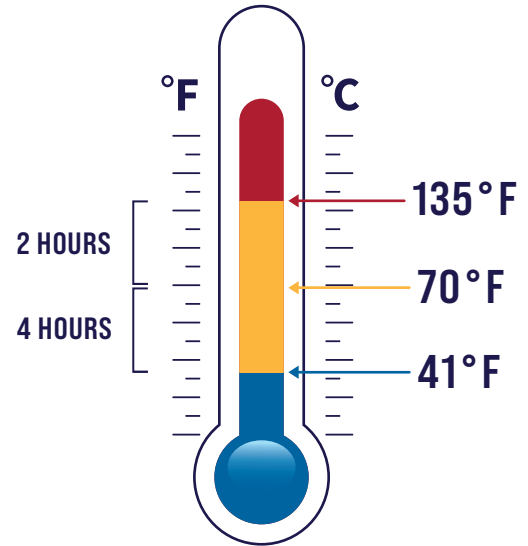
ADDITIONAL RESOURCES: adcohealth.co/retail-food

COOLING METHODS

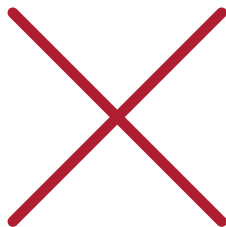


APPROVED

- ▶ Use Shallow Containers
- ▶ Stir frequently!



NOT APPROVED



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

PREVENTING CROSS CONTAMINATION

STORE FOOD ACCORDING TO COOKING TEMPERATURE

READY-TO-EAT

Cooked Foods, Produce



FISH/EGGS

Cooking Temperature:
145° F (63° C)



STEAK/PORK

Cooking Temperature:
145° F (63° C)



GROUND MEATS

Cooking Temperature:
155° F (68° C)



POULTRY

Bottom Shelf
Cooking Temperature:
165° F (74° C)



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

PREVENTING CROSS CONTAMINATION



Use separate equipment and utensils.

Wash, rinse, and sanitize all equipment and utensils in between items.



Change your gloves and wash your hands before handling different items or when changing tasks.



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

REHEATING

APPROVED



On the stove

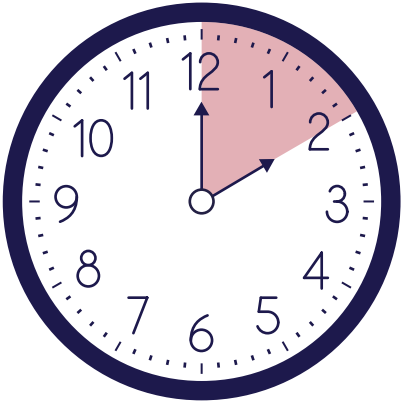


In the microwave



In the oven

165 °F
(74°C)



IN 2 HOURS

✗ NOT APPROVED



Reheating in the steam table or with sternos



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

THAWING METHODS



In a refrigerator, at 41°F (5°C) or less.

THIS IS THE SAFEST METHOD.



As part of the cooking process.



Submerged under running water.

$< 70^{\circ}\text{F}$ (21°C)



In the microwave, if the food will be immediately cooked or served after thawing.



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

DATE MARKING

DATE MARKING MINIMIZES BACTERIAL GROWTH

Date marking can limit the growth of *Listeria monocytogenes*, a bacteria that grows even at refrigerated temperatures. Date marking ensures food is sold, served, or discarded before these bacteria can cause people to get sick.

Any foods that meet all of the following criteria must be date marked.



It is a “Time/Temperature Control for Safety Food” or TCS food, which means a food requires time/temperature to control the growth of pathogenic microorganisms or toxin formation.



It is a ready-to-eat food that may be eaten without any additional preparation.



It is kept for more than 24 hours.



HELPFUL TIPS:

- ▶ Food must be sold, served, or discarded within seven days of the food being prepared or opened (e.g. Food prepared or opened on April 1 must be sold, served, or discarded on April 7).
- ▶ The count begins on the day the food was prepared or a commercial container was opened.



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

**REQUIRES
DATE MARKING**

- ▶ Deli salads prepared in a food establishment
- ▶ Hot or cold smoked fish products and ceviche (fish products that are dried, marinated, or preserved on-site)
- ▶ Milk (animal milks, nut milks, and soy milk)
- ▶ Deli meats including hot dogs
- ▶ Soft cheeses (feta, brie, and mozzarella)
- ▶ Cottage cheese
- ▶ Cream cheese
- ▶ Ricotta cheese
- ▶ Cut melons (watermelon, cantaloupe, and honey dew)
- ▶ Cut leafy greens (lettuce, spinach, and cabbage)
- ▶ Cut tomatoes
- ▶ Refrigerated foods kept longer than 24 hours after opening or preparing

**DOES NOT REQUIRE
DATE MARKING**

- ▶ Deli salads prepared or packaged in a food processing plant
- ▶ Hard cheeses (cheddar, gruyere, parmesan, reggiano, and romano)
- ▶ Semi-soft cheeses (blue cheese, gorgonzola, gouda, and monterey jack, swiss, provolone, processed pasteurized cheese)
- ▶ Cultured dairy products (yogurt, sour cream, and buttermilk)
- ▶ Preserved fish products (pickled herring, dried or salted cod)
- ▶ Shelf stable, dry fermented sausages (pepperoni and salami not labeled as “keep refrigerated”)
- ▶ Food items that do not need to be refrigerated
- ▶ Foods that will be cooked before eating (eggs and raw meat)
- ▶ Foods that will be consumed within 24 hours of preparation or opening
- ▶ Condiments (mustard and ketchup)



**ADAMS COUNTY
HEALTH DEPARTMENT**



Environmental Health
A Division of Adams County Health Department

CHEMICAL SANITIZERS

CHLORINE	QUATERNARY AMMONIA
<p>1 ½ to 2 ½ teaspoons per gallon</p> <p><i>50 – 200 ppm*</i></p>	<p>Concentrations of quaternary ammonia based products vary; check label instructions.</p> <p><i>100 – 400 ppm*</i></p>

TO PROPERLY SANITIZE A SURFACE:

- ▶ Wash with warm soapy water.
- ▶ Rinse with clean water.
- ▶ Wipe with sanitizer solution.
- ▶ Air dry.

- ▶ Use test strips to determine the proper strength of sanitizer.
- ▶ Each type of sanitizer requires its own test strip.
- ▶ Too much sanitizer is toxic and can cause chemical poisoning.

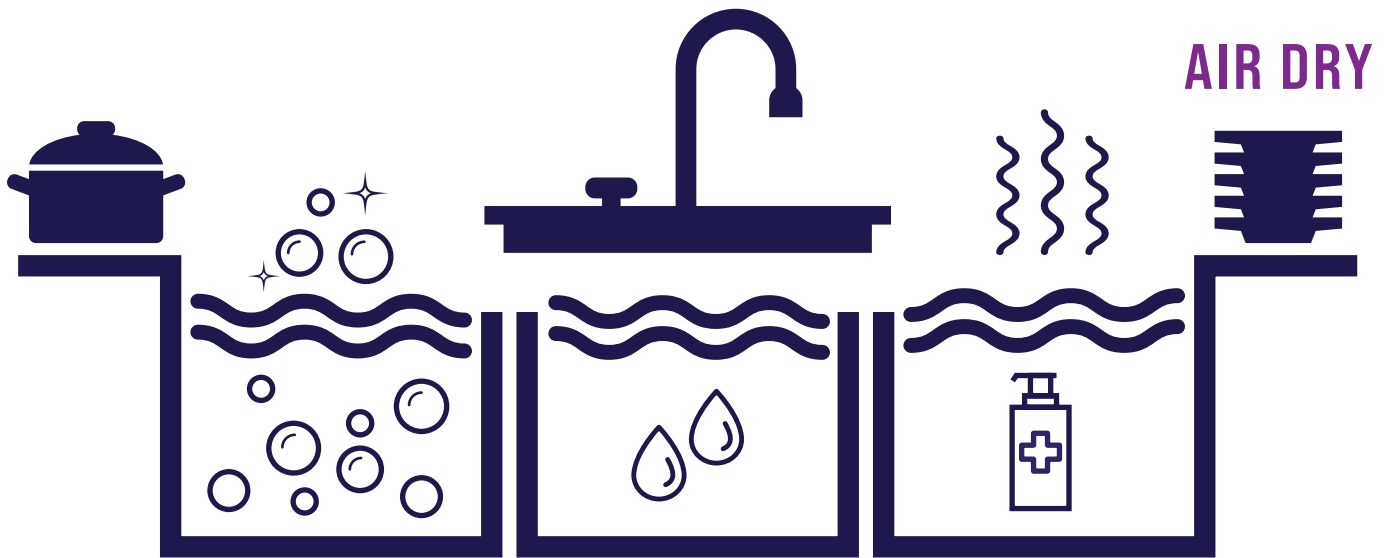


ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

MANUAL CLEANING



WASH

*HOT WATER &
DETERGENT*

RINSE

*CLEAN
WATER*

SANITIZE

*WATER AND
SANITIZER*

*At least one minute
or label instructions*



Follow this procedure for all clean-in-place equipment that cannot fit in the dish machine or three-compartment sink.

(Slicers, preparation sinks, mixers)



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

DENTED CANS

DENTED CANS ALLOW DANGEROUS BACTERIA TO ENTER THE FOOD.

WHAT TO LOOK FOR:

- ▶ Top and bottom seam dents
- ▶ Side seam dents
- ▶ Punctures or holes
- ▶ Major dents
- ▶ Dents with sharp edges
- ▶ Bulging or swelling cans
- ▶ Severely rusted cans



WHAT TO DO:

- ▶ Separate the dented cans from good cans
- ▶ Label the dented can or storage area as “*Do Not Use*”
- ▶ Return the can to the supplier or discard



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food



CLEANING UP VOMIT & DIARRHEA

Regulation 6 CCR 1010-2: Retail Food Establishments

The Colorado Food Code requires all places that sell or provide food to have written steps for cleaning vomit and diarrhea. This is an example procedure for employees.

- 1 Remove sick employees, customers, and others from the kitchen, service area, and storage.
- 2 Cover the vomit or diarrhea with a disposable towel.
- 3 Prepare a chlorine bleach mixture. See included diagram.
- 4 Wear disposable gloves, a mask, and apron.
- 5 Air out the area.
- 6 Wipe up vomit and/or diarrhea and throw away towels.
- 7 Apply the bleach solution onto the area and let it sit for at least one minute. Let the area air dry and make sure to throw away any extra cleaning solution.
- 8 Place all gloves, masks, and aprons in a plastic bag and throw it away immediately.
- 9 Make sure to clean and disinfect everything you use.
- 10 Wash your hands and take a shower if possible.
- 11 Throw away any food that was in the affected area.
- 12 Ask the sick person for their name, address, age, travel history, and a three-day history of what they ate.
- 13 Fill out an incident report that includes what happened, where it happened, time and date, and the cleanup process.

ENVIRONMENTAL PROTECTION AGENCY: OTHER EFFECTIVE DISINFECTANTS
[epa.gov/pesticide-registration/selected-epa-registered-disinfectants](https://www.epa.gov/pesticide-registration/selected-epa-registered-disinfectants)



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

CLEANING UP VOMIT & DIARRHEA

Regulation 6 CCR 1010-2: Retail Food Establishments

1 GATHER SUPPLIES



2 MIX WATER AND BLEACH



3 WIPE UP THE MESS AND THROW AWAY PAPER TOWELS



4 SPRAY WITH BLEACH SOLUTION, LET SIT FOR 1 MINUTE



5 WASH YOUR HANDS



6 FINAL STEP

For non-food contact surfaces:
Let air dry.

Food contact surfaces must then be washed, rinsed and sanitized.



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food



MAJOR FOOD ALLERGENS

Regulation 6 CCR 1010-2: Retail Food Establishments

DO YOU KNOW THE NINE MAJOR FOOD ALLERGENS?



MILK



EGGS



FISH



CRUSTACEAN



TREE NUTS



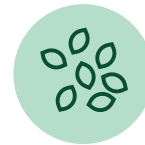
WHEAT



PEANUTS



SOY



SESAME

WRITTEN NOTIFICATION OF ALLERGENS

Here's an example warning statement to include on menus, table tents, or display boards:



"The following major food allergens are used as ingredients:

Milk, Egg, Fish, Crustacean Shellfish, Tree Nuts, Peanuts, Wheat, Soy, and Sesame.

Please notify staff for more information about these ingredients."



**ADAMS COUNTY
HEALTH DEPARTMENT**



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food



MAJOR FOOD ALLERGENS

THE FOLLOWING MAJOR FOOD ALLERGENS ARE USED AS INGREDIENTS IN THIS RESTAURANT:

PLEASE NOTIFY STAFF FOR MORE INFORMATION ABOUT THESE INGREDIENTS.



ADAMS COUNTY
HEALTH DEPARTMENT

Together for a Healthier Adams County



LABELING FOR RETAIL FOOD FACILITIES

Per the 2022 Colorado Food Code

REQUIRED LABEL INFORMATION

- 1 The common name of the food or a descriptive statement
- 2 If made from two or more ingredients, a list of the ingredients in descending order of weight, including artificial colors, artificial flavors, preservatives, and the sub-ingredients to any main ingredients
- 3 The food's weight, quantity, or volume
 - This must be listed in ounces, pounds, fluid ounces, pints, and/or quarts
 - Labeled as Net Weight (or Net Wt.) for foods sold by weight
 - Labeled as Fl. Oz. for fluid measurement
 - Must be on a label easily seen by the consumer
- 4 The name and address of the manufacturer, packer, or distributor
 - Includes street address, city, state, and zip code
 - Post office boxes cannot be substituted for physical addresses

5 A list of any major food allergens:



EGG



SOY



WHEAT



DAIRY



PEANUTS



NUTS



FISH



SESAME



SHELLFISH

OTHER LABEL INFORMATION

A nutrition label may be required if nutritional claims are made, if more than 100,000 food sales are made, or if the company has more than 100 full-time employees.

Bulk food items that consumers self-dispense (e.g. scooping candy, pretzels, or other foods into a bag) need to be labeled with:

- Manufacturer's or processor's label that was included with the food; or
- A card or sign including all information under Required Label Information
- Exception: Bakery items made on-site like donuts, breads, rolls, etc. do not need to be labeled.

Any salmonid fish containing canthaxanthin or astaxanthin as a color additive should have these included on a food label or accompanying sign.



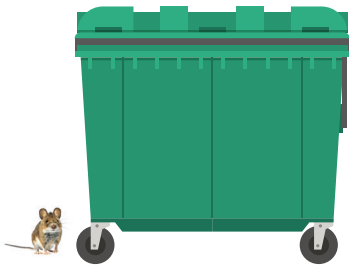
ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

PEST PREVENTION



PEST CONTROL
555.555.5555

EDUCATE YOUR STAFF

- Teach them the signs of an infestation
- Insist on fast spill cleanups
- Sweep and mop floors daily

MANAGE YOUR INVENTORY

- Inspect all inventory before storing it
- Rotate inventory regularly
- Sweep food storage areas regularly

KEEP AN EYE OUTSIDE

- Look for signs of rodents around dumpsters
- Keep dumpsters tightly closed
- Seal any exterior cracks and window/door gaps

GET REGULAR PEST CONTROL

- Schedule regular pest control appointments
- Call your pest control company if you notice signs of an infestation



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food

SERVICE ANIMALS

ALLOWED

SERVICE ANIMALS

A service animal is a dog or miniature horse that is individually trained to perform a task or service for a person with a disability.

NOT ALLOWED

*PETS, ASSISTANCE,
COMPANION, AND
EMOTIONAL SUPPORT
ANIMALS*



SERVICE ANIMALS ONLY
NO PETS ALLOWED

As an employee of a retail food establishment, you may ask a customer:

- 1) *“Is the animal required because of a disability?”*
- 2) *“What task does it perform?”*

*If any animal, even a service animal, is out of control of the owner or not housebroken, that animal can be asked to leave a business. However, the business owner must make its services or goods available to the person with a disability.



ADAMS COUNTY
HEALTH DEPARTMENT



Environmental Health
A Division of Adams County Health Department

ADDITIONAL RESOURCES: adcohealth.co/retail-food