Winter 2016, Volume 7 Issue 3

Food for thought

A newsletter for Fairfax County food establishment owners and operators and their employees

Celebrating 1 Year: AMC Recognition Program

Since the Active Managerial Control Recognition Program was introduced 12 months ago, a total of 35 food service operators from 33 food establishments have been recognized for practicing Active Managerial Control (AMC). Eighteen of those operators were recognized in the last three months! All of these managers/owners understand that AMC reduces the risk factors for foodborne illness in a food establishment. The key components of AMC are: 1) set policies for food safety; 2) train food service staff on the policies; 3) monitor that the policies are being followed; and 4) have corrective actions in place when the policies are not being followed. If you have questions about using AMC in your food service operation, please speak to your area inspector.

Congratulations to the following operators who were recently recognized for active managerial control in their food establishment:

Matt Aiken, *Fairfax Food Service, Newington*

Jose Carrera, JJ Deli, Herndon

Gregory Golden, *IHOP #3376, Burke*

Neftaliz Gomez, *Herndon Harbor House, Herndon*

Hoa Ha, *McDonalds #5445, Burke*

Jerry Kyle, *Joe's Crab Shack, Fairfax*

Joseph Lee, *IHOP #3117, Centreville*

Wanda Lee, *Fairfax High School, Fairfax*

Jeanette Moler, *Great Harvest Bread Company, Lorton*

Dustin Montano, *Honey Baked Ham, Reston*

Chris Motsinger, *Yard House, Springfield*

Carlos Perez, *Five Guys Burgers & Fries, Springfield*

Alma Sandoval, *Herndon Qdoba, Herndon*

Rana Sersy, *Simply Fresh, McLean*

Farzad Shojaei, *Moby Dick House of Kabob, Herndon*

Ian Small, *INOVA Mount Vernon, Alexandria*

Leyda Torres, *Mt. Vernon Pavillion Food Court, Alexandria*

Adalberto Treminio, *Elevation Burger, Fairfax*

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Risk Factor Study is Coming

The Health Department is conducting a survey from January 11 to April 8 as part of a five-year program assessment. A random sampling of approximately 10% of food service establishments will be inspected. The information gathered will be used to assess the effectiveness of the Fairfax County Food Safety Program in limiting the risk factors associated with foodborne illness outbreaks. Based on the survey results, inspections, training and outreach programs will be modified to address the most prevalent risk factors. Please call 703-246-2444 with questions.

Permit Renewals Are Due

Have you renewed your Permit to Operate a Food Establishment yet? All Permits to Operate a Food Establishment in Fairfax County expired on December 31, 2015. Permit renewal applications were sent to all food facilities in October and November of 2015. If you have not renewed your Permit to Operate, you are operating in violation of the law. Payments not received by February 1 will be assessed a late fee. You may call 703-246-2444 to make arrangements to pay for your 2016 permit.

Are You Using a Special Process?

There are many food handling processes which may be used in a food establishment – cooking, cooling, reheating, thawing, cold holding and hot holding are all examples of typical food handling processes in a food facility. These processes are recognized and controlled in the Food Code. However, there are other food handling processes that are not fully controlled by the Food Code. These are referred to as "special processes." The Food Code says that special processes must be approved by the Health Department in order to be used in a restaurant. One example of a special process is using sealed plastic bags for cooking or cooling. If you cook or cool any of your foods in a sealed plastic bag –sometimes referred to as reduced oxygen processing – please notify your area inspector. The inspector will review your process to be sure steps are in place to eliminate the risk for foodborne illness during the special process. If you have any questions about this or other special processes, please call the Health Department at 703-246-2444.

Lead by Example

When it comes to food safety practices, food service employees learn best from the example set by the Person-In-Charge (PIC). Here are some examples of typical practices the PIC can demonstrate to his or her workers:

- Wash hands frequently and correctly.
- Do not allow bare hand contact with ready-to-eat foods.
- Monitor safe food product temperatures with a thermometer.
- Promptly refrigerate meats, poultry, dairy and egg products when delivered. Rapidly cool potentially hazardous food.
- Practice efficient date marking.
- Demonstrate the proper use of the 3-vat sink: wash, rinse and sanitize, and air dry.
- Use sanitizer test strips every day.
- Positively reinforce safe food handling techniques.
- Wash hands frequently and correctly.

Are you leading by example?

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