

Food for thought

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

Summer 2018, Volume 10 Issue 1

Temporary Food Events: A Reference Checklist

This is the season when food safety can become a real challenge at food fairs and other outdoor events. Even when your hot and cold holding is adequate, you still have other issues to think about.

Here is a quick checklist to ensure that food is served safely at temporary events:

- A copy of the **Fairfax County Health Department** Permit must be displayed at the stand/booth while in operation.
- All foods must be obtained from approved sources. **Food items must be prepared at the stand/booth the day of the event OR at an approved commissary and then transported at proper temperatures to the stand/booth.**
- No ill employees are allowed to handle food or work at the stand/booth.
- A proper hand washing station must be available at each stand/booth. This includes a container of potable, clean water with a spigot, liquid hand soap, paper towels and a wastewater collection bin. **Hand sanitizer, chemical treated hand wipes and single-use gloves are not a substitute for handwashing. These can only be used/applied after handwashing.**

- No bare hand contact of ready to eat foods is allowed. Instead use tongs, tissue paper, gloves, etc.
- Food items must be maintained at proper temperatures at all times (cold foods at 41°F or less, and hot foods at 135°F or above) including while in transit to the event. **You must have a calibrated thermometer available at your stand/booth to check food temperatures. Perishable foods not at proper temperatures are subject to being discarded.**
- Three containers of adequate size should be provided and set up to wash, rinse and sanitize food contact surfaces of equipment and utensils. **Appropriate test strips should be provided to verify proper sanitizer solution strengths (chlorine = 50 – 200 PPM; quaternary ammonium compound = 200 PPM).**
- Stands/booths must have overhead protection and a cleanable floor surface (i.e., concrete, asphalt, plywood or tarp). **Do not place your stand/booth directly on soil, loose gravel or grass.**

Handwashing: The Question is WHEN

- Before starting work at the beginning of the day or after any break.
- After using the toilet.
- After handling raw products-meat, poultry, seafood, fresh foods, fresh fruits and vegetables-before you handle cooked or ready-to-eat foods.
- When you cough or sneeze into a tissue, handkerchief or into your hands, and whenever you blow your nose.
- After touching your hair, face, nose, ears, eyes or other body parts.
- After smoking, taking out trash, handling money, changing tasks.
- Whenever you come into contact with dirty tableware, equipment, work surfaces or other soiled items.
- Whenever your hands are soiled or contaminated.

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Recognizing the Best

The 14 Carrot Gold Awards are presented each year to restaurants that demonstrate excellence in food safety with consistent food safety practices. Food service establishments can be nominated for the award by members of the food service industry, the public or by health inspectors. An awards team from the Health Department reviews the nominations and selects the recipients. To be eligible for consideration, potential nominees for the 14 Carrot Gold award should meet certain minimum criteria. To learn more about the criteria visit our website at www.fairfaxcounty.gov/health/food/awards-programs.



If you wish to nominate a food establishment for the 14 Carrot Gold Award, please send an email by September 1 with the restaurant name, address and reasons you think it should get the award to foodsafety@fairfaxcounty.gov.

AMC Awardees Recognized

Congratulations to the food service operators who were recognized with an Active Managerial Control award over the last three-month period! During their recent inspections, there were no violations cited and it was observed that good active managerial controls were in place. Congratulations to:

- **Ejaz Ahmad and Charles Woznak**, *Lincolnia Assisted Living, Alexandria*
- **Elizabeth Harris**, *Silver spoon Café and Catering, Fairfax*
- **Karla Cordova**, *IHOP # 3376, Shiplett Boulevard, Springfield*
- **Jennifer Nelson Tedder**, *Chipotle Mexican Grill, Rolling Road, Springfield*
- **Amy Gedrich and Eduardo Hernandez**, *Pollo Peru, Reston Parkway, Reston*
- **Mary Anne S. Herradura**, *Corner Q, Silverbrook Road, Lorton*
- **Phillip Fredrick**, *Mon Ami Gabi, Democracy Drive, Reston*
- **Lee Long**, *Green Spring Garden Ridge, Spring Village Drive, Springfield*
- **Anayansi Ayala**, *Boston Market # 87, Beuregard Street, Alexandria*
- **Lionel Chavarria and Carlos Castro**, *Taco Bell, Roger Bacon Drive, Reston*
- **Rita Paul**, *KFC #K071146, Columbia Pike, Falls Church*
- **Youssef Bousetta**, *Chipotle Mexican Grill # 2646, Jefferson Street, Falls Church*



See pictures and read details about how they are reducing the risk of foodborne illness in their food establishment on the Health Department website www.fairfaxcounty.gov/health/food/awards-programs/active-managerial-control. If you have questions about active managerial control in your food establishment, please speak to your area inspector.

The STAMP of Approval

The Fairfax County Health Department has created a new program, Safety through Actively Managing Practices (STAMP), for restaurants that meet standards of food safety excellence. STAMP requires that restaurants have plans in place to stay on top of violations linked to foodborne illness through the use of Active Managerial Control (AMC). Food service operators can apply to the STAMP program at www.fairfaxcounty.gov/health/food/awards-programs/stamp. Congratulations to our newest enrollee, Wegmans Food Markets on Hilltop Center Drive in Alexandria! Contact your inspector if you have any questions or would like help with your application.



Be Cool About Cooling

Sometimes it is necessary to prepare foods in advance and store them for later use. This requires cooling. As cooling from 'hot' to 'cold' takes the food through the Danger Zone (135°F - 41°F), certain steps must be followed in order to prevent foodborne bacteria from growing during the cooling process. Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within an additional 4 hours, for a total of 6 hours. The most important thing to remember about cooling food is that it must reach 41°F as quickly as possible. Here are some of the steps that may be taken to speed up the cooling process:

- Separate the food to be cooled into smaller or thinner portions;
- Place the food to be cooled in shallow pans;
- Use metal storage containers when possible; they transfer heat more rapidly;
- Place the food container in an ice bath; stir foods regularly to reduce heat;
- Add ice as an ingredient to the cooked food; or
- A combination of the above methods.

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- All food items and ingredients must be stored off the ground or floor surface.
- Sneeze guards or shielding must be provided to protect unpackaged/uncovered food items from contamination by the public.

For more information on temporary food establishments or to download an application form, visit our website at <https://www.fairfaxcounty.gov/healthpermits/temporary-food-establishment>.