

# Food for thought

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

## Reaching for Gold

The Fairfax County Health Department has announced the winners of its 14 Carrot Gold Food Safety Excellence Award for 2017. Ten local food service operations were recognized for maintaining outstanding food safety practices and employee education. This year's winners were selected from the more than 3,400 permitted establishments inspected each year by environmental health specialists with the Health Department.

The 2017 recipients are:

- Annandale High School, 4700 Medford Dr., Annandale
- Atrium Catering & Event Design, 263 Sunset Park Dr., Herndon
- Aurora House Girls Group Home, 420 South Maple Ave., Falls Church
- Five Guys Burgers and Fries, 8971 Ox Road, Lorton
- FLIK at Freddie Mac HQ4 Café, 1551 Park Run Dr., McLean
- Moe's Southwest Grill, 5005 Westone Plaza, Chantilly
- Qdoba, 10338 Main St., Fairfax
- Ruby Tuesday #4169, 7692 Richmond Hwy., Alexandria
- Simply Elegant, 11600 Sunrise Valley Dr., Reston



- Wegman's Food Markets, 11620 Monument Dr., Fairfax

To be eligible for consideration, recipients of the 14 Carrot Gold awards cannot have any critical violations during inspections conducted in the last 24 months, and no more than six non-critical violations in the past year. The facility must also have a valid permit to operate and be in good standing with the Health Department.

Food service establishments can be nominated for the award by members of the food service industry, the public, or from health inspectors. An awards team from the Health Department reviews the nominations and selects winners. To read more about the 14 Carrot Gold award please visit <https://www.fairfaxcounty.gov/health/local-food-service-operations-given-14-carrot-gold-award>.

## Food Safety Reminders

- Wash Hands Often!
- Don't handle ready-to-eat foods with bare hands.
- Report symptoms of foodborne illness to management.
- Food must come from an approved source.
- Cook foods to proper temperatures.
- Use a food thermometer!
- Keep hot foods **HOT** — above 135°F.
- Keep cold foods **COLD** — below 41°F.
- Keep foods out of the **Danger Zone** (41°F - 135°F).
- Wash, rinse and sanitize food-contact surfaces regularly.
- Wash Hands Often!

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# Active Managerial Control Awardee Recognized

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



- Cecil Coleman, Joe's Crab Shack, Fairfax

See pictures and read details about how he is reducing the risk of foodborne illness in his food establishment on the Health Department website, <https://www.fairfaxcounty.gov/health/food/active-managerial-control/recognition-program>. If you have questions about active managerial control in your food establishment, please speak to your area inspector.

# Food Handler Training

The Health Department will launch a new Basic Food Handlers training class in the next few months. The **Basic Food Handler Training** will introduce food service employees to the basics of safe food handling. The class is tailored for food handlers and other restaurant staff who are not Certified Food Managers. Stay tuned for training dates and registration information.

# The Health Department STAMP of Approval

Do you think that you use good active managerial control in your food establishment? Would you like to be recognized by the Health Department and the general public for your food safety practices that lessen the risk of foodborne illness? The new STAMP program may be for you! Safety Through Actively Managing Practices (STAMP) is a *voluntary enrollment program* that will publicly recognize those food establishments that

meet certain active managerial control requirements. In addition to protecting your customers, there are many other benefits to enrolling in the program. More information will be coming in the near future!



# 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, hot holding are all examples of typical 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 generally says that special processes must be approved by the Health Department to be used in a restaurant. Some special processes use sealed plastic bags for cooking or cooling. If you cook or cool any of your foods in a sealed plastic bag – this is 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 special processes, please call the Health Department at 703-246-2444.

# Let the Health Department Know

If there has been a recent change of ownership, additions of new equipment, major changes in the menu, or establishment name change, the Health Department must be notified and appropriate application forms submitted. All new equipment must be approved by the Health Department. For more information, call 703-246-2444 or visit <https://www.fairfaxcounty.gov/health/food/operators>.