

Food Service Newsletter

Serving Counties: Bartow, Catoosa, Chattooga, Dade, Floyd, Gordon, Haralson, Paulding, Polk, Walker

<https://nwgapublichealth.org/environmental-health/food-service/>

MANAGER'S CORNER

Warmer weather can cause hotter problems! Make sure to have your coolers serviced before the heat wave and train employees to keep [temperature logs](#).

Know what foods you can save when your cooler has died:

- Shelf stable foods
- Whole produce
- Call the health department for guidance on what to do with food.

Please see the next page for preventative measures and more information on keeping temperature logs.

Do you have an approved employee health policy and employee health agreement? As the Person-In-Charge it is your duty to train and maintain this policy.

Policy must include:

Training for employees

- How to use bodily fluid cleanup kit and where it is located
- When to report illness and what illnesses need to be reported

Documentation Required

- Signed and verifiable conditional reporting agreement
- Instructions of how to use the bodily fluid clean up kit
- Knowledge of the restriction and exclusion rules

HELPFUL LINKS



<https://nwgapublichealth.org/environmental-health/food-service/>

<https://nwgapublichealth.org/ask-a-question/>

<https://agr.georgia.gov/cottage-food-licenses>

<https://nwgapublichealth.org/training-employees-owners-managers/>

Should you have any questions regarding the Employee Health Policy, please contact your local Environmental Health office for assistance.

Please visit our website for guides and information on how to handle an interruption in power and water services. <https://www.fda.gov/food/food-safety-during-emergencies/protect-food-and-water-during-hurricanes-and-other-storms>

Seasonal Refreshers

Reheating:

Foods must reach an internal temperature of at least 165°F (74°C) except commercially processed and packaged foods which must reach at least 135°F before placing for hot holding.

All foods must be reheated within two hours. The time the food is between the temperatures of 41°F and 165°F and 41°F and 135°F commercially processed food, may **not** exceed 2 hours.

Cooling:

Foods shall be cooled from 135°F to 70°F within two hours and from 70°F to 41°F within four hours.

Food shall be cooled within 4 hours to 41°F or less if prepared from ingredients at ambient temperature. (Ex. Canned tuna, whole tomatoes, canned fruit)

Proper cooling methods should be used to cool foods within the above time parameters. See previous newsletter for proper cooling methods.

We all love warm weather, but hot kitchens and pests can be an issue! How do you handle the heat in your kitchen? Below you'll find our recommended preventative measures to keep your kitchen safe during the summer.

How to keep your cooler working:

- Schedule routine maintenance.
- Do not over-fill coolers. Allow for air circulation around the food.
- Clean gaskets and check for tears. Replace when busted or torn.
- Keep cooler doors closed as much as possible.
- Keep kitchen temperatures lower for optimal cooler performance.
- Ensure the cooler is adjusted to the proper temperature to maintain food at 41°F or below.
- Check to see if a working, hanging thermometer is in all coolers.
- Educate staff: Maintain a [temperature log](#) and check on the cooler if you notice any irregular readings.

How to handle pest control:

- Hire a **licensed** pest control operator to routinely spray your facility and increase frequency of service if you notice pest activity.
- Clean floors and prep surfaces to dispose of spills and crumbs frequently.
- Avoid leaving piles of trash or boxes by back doors.
- Keep entry points closed and ensure that all doors, windows, and holes are sealed.
- Keep food covered and sealed to prevent pest from contaminating food.
- Educate staff: Train on signs of pest and avoid pest attractants.

Tip: Roaches love cardboard boxes-discard cardboard as soon as possible and use cleanable containers for storage of food.



ENVIRONMENTAL HEALTH CONTACT NUMBERS

BARTOW: 770-387-2614

CATOOSA: 706-406-2030

CHATTOGA: 706-857-3377

DADE: 706-657-4213

FLOYD: 706-295-6316

GORDON: 706-624-1440

HARALSON: 770-646-4301

PAULDING: 770-443-7877

POLK: 770-749-2253

WALKER: 706-639-2574



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