



Read All About It!

Health Protection in Restaurants & Retail Eating Establishments

Spring 2018

Volume 25 Issue 1

2018-2019 PERMIT RENEWALS

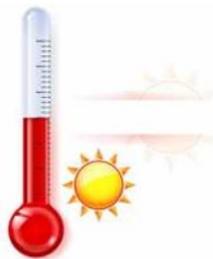


Renewal notices for the 2018-2019 permit year are on the way.

Fees are due by June 30, 2018.

- If received July 1st through July 10th - \$75 late fee
- If received July 11th through July 15th - \$100 late fee
- Facilities that do not renew by July 15th are subject to closure

Be aware that we have divided the restaurant permits into more categories to be more in line with the State of Wisconsin fee structure. A state developed assessment tool was utilized by inspectors to determine category and associated fee. This does not apply to retail establishments. Please contact us if you would like more information or have any questions on these changes.



Spring Maintenance Tips

Spring is here and summer is right around the corner!

Here are some tips to prevent the usual suspects that come with the warming temperatures:

Cold Holding Equipment – Summer heat is taxing on equipment and unsafe holding temps become a common violation.

- Have cooling equipment and air conditioners professionally serviced
- Thoroughly clean the condenser
- Ensure door gaskets are clean and in good repair
- Regularly monitor temperatures
- Use LED lights to reduce heat emission

Pest Control – With the warmer weather the pests thrive better.

- Inspect and seal any gaps around doors and windows
- Ensure window and door screens are in good repair
- Repair all leaking plumbing and ensure there is not standing water around the exterior
- Ensure the exterior is clean and free of food sources that attract pests
- Contact a licensed pest control professional

Inside this issue:

2018-2019 Permit Renewals	1
Spring Maintenance Tips	1
Plastic Cutting Boards - An Overlooked Source of Contamination	2
Fun Food Stuff	2



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Plastic Cutting Boards An Overlooked Source of Contamination

Plastic cutting boards are a staple in the food service industry that are present in most kitchens. Over time the cutting surfaces can become a haven for disease causing microorganisms that can be transferred to foods prepared on them.

Issues with plastic cutting boards:

- Cutting with sharp knives creates microgrooves in the plastic every time it is used.
- The microgrooves provide a perfect place for pathogens to thrive.
- Sanitizers are effective at killing the pathogens on the board surface, but not in the grooves.
- The materials used in many boards are not commercial grade and not designed for high-volume cutting.
- Cutting creates tiny bits of plastic that can be transferred to foods.
- Most plastic boards are not designed to be resurfaced.

Cutting board guidelines:

- Avoid using plastic, especially if it is made from softer materials or designed for home kitchens. Only use food-grade high-density polyethylene (HDPE) plastic, which is more score resistant and less prone to warping during high-temperature sanitizing.
- For wood cutting boards only use hardwoods and avoid soft woods that tend to be more porous and prone to scarring. The fine-grained hardwoods also pull fluids into the material, trapping pathogens, which are killed off as it dries.
- Consider using bamboo cutting boards. Bamboo is tougher and less porous than hardwoods, making them more pathogen resistant.
- Regardless of material being used, stop using cutting boards that are excessively worn or develop significant grooves. Wood boards that can be resurfaced to provide a smooth easily cleanable surface can be reused. All others should be discarded.

Fun Food Stuff

- **Arachibutyrophobia** is the fear of peanut butter sticking to the roof of your mouth.
- **Eternal shelf life:** If properly stored, honey can remain edible for centuries. Archaeologists excavating the great pyramids in Egypt have found 3000 year old pots of honey that was still edible. 
- **Food Riddle:** You throw away the outside and cook the inside. Then you eat the outside and throw away the inside. What is it? (see below for answer) 



WI Food Code- Section

4-501-12:

Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.



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