



Food Safety Works

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Summertime Grillin’

By KT Gallagher

It is that time of year... summer is all about fun in the sun, your favorite cold beverage and a hot grill! Not only do we spend more time with our friends and family in the backyard, but we also meet them on the patio of our favorite restaurants. Many restaurants set up seasonal cook stations on the patio to meet the summer demand for burgers, brats and barbeque. Here are a couple of kitchen food safety basics to remember even though the cook station has moved outside.

Keep foods out of the temperature danger zone:

cold <41°F or hot >135°F!

- Potentially hazardous foods need to be refrigerated prior to being thrown on the grill. This includes commonly grilled raw and pre-cooked meats or tofu, as well as, toppings like cheese, cut tomatoes and lettuce.
- If cooked grilled meats and veggies are not going to be used right away or are waiting for the seventh inning stretch they need to be kept hot. If the warming rack on the grill lets food drop below 135°F or dries it out, try keeping them directly on the grill in a pan of au jus or water.

Don’t cross contaminate:

- Use separate plates, tongs and utensils for raw and cooked foods. Space ready to eat veggies and cooked meats away from raw meats just going on to the grill.
- Dirty hands can contaminate cooked foods and clean utensils. Hands must be washed after handling raw meats, wiping a sweaty brow or any other time they become contaminated. If foods are going to be served off the grill a properly stocked, handwashing sink with hot and cold running water is required.

Cook foods thoroughly:

- The same cook temperatures apply. Gas and charcoal grills often don’t cook as evenly as flattops and ranges. Standard cook times can change between burgers and the use of a calibrated stem style thermometer is a must.



Cooking area requirements:

- The physical requirements for outdoor cooking areas can vary greatly depending on what is proposed. Contact the Larimer County Health Department at 970-498-6775 to discuss requirements before you start!

Keep It Safe!

Meet the Temperature Requirements!

Hold Cold Foods at Less than 41°F

Hold Hot Foods at Greater than 135°F

Cook Ground Beef and Brats to Greater than 155°F

Cook Chicken to Greater than 165°F

Cook Pork and Lamb to Greater than 145°F

Cook Fish to Greater than 145°F

Cook Buffalo and Other Game to Greater than 155°F

Inside this issue:

Summertime Grillin’	1
Dogs, Cats and Ponies	2
Greening Your Restaurant	2
Food Safety Works Class Schedule	3
Sprouts Linked to Again Foodborne Illness	3
Phony Restaurant Inspectors	3
Falsos Inspectores de Restaurantes	3
Thumbs Up!	4

Dogs, Cats and Ponies

By Jim Devore

Except for service animals, animals are not permitted in food establishments and markets. Animals carry disease – causing germs that can be transmitted to people by direct contamination of food and food-contact surfaces. They shed hair continuously and may deposit waste creating the need for vigilance and more frequent and rigorous cleaning.

Food establishments must allow the public to bring service animals into their establishments. Service animals are not pets, but are ANY animal that is individually trained to provide assistance to an individual with a disability. Service animals are not required to wear special collars or harnesses or to hold a special license or certificate.

Restaurant, market managers and staff need to be diligent to exclude non-service animals from their establishments. Staff has the right and obligation to question individuals that bring animals into their establishment. Is the animal a service animal? What service does that animal provide to that individual? If the animal provides none or if it only provides “comfort” to the person then the animal is to be excluded from the establishment per Colorado’s Retail Food Regulations. Never ask about what kind of disability an individual has, only what kind of service the animal provides.

Food establishment staff does not need to question individuals that are accompanied by animals wearing special collars or harnesses that identify the animal as a service animal or other situations where it is obvious that the animal is a service animal. Managers need to provide training to employees as to what is required, what animals are permitted and what questions can and cannot be asked to evaluate if animals are truly service animals or not, and how to professionally handle exclusion of non-service animals from establishments.

The care and supervision of a service animal in a restaurant or market is the responsibility of his or her owner. Establishments are not required to provide care, food or a special location for the animal. Management and staff can exclude any service animal that is out of control or when the animal’s behavior poses a direct threat to the public.

For more information see: www.ada.gov/qasrvc.htm

Greening Your Restaurant:

Cooking Oil Recycling

By Katie Sall

There is a ton of talk about recycling paper, cardboard and glass, but what about cooking oil? Throwing cooking oil away or down the drain is hazardous - not only to the environment but can result in clogged drains and sewer backups. There are a lot of fryers in restaurants throughout Larimer County, and there is an opportunity to take that used cooking oil to be recycled.

The United States produces in excess of 2.9 billion gallons of waste vegetable oil per year. If that amount of waste oil could be collected and used to replace the energy equivalent amount of petroleum, ideally, almost 1% of US oil consumption could be offset.

Biodiesel can be made from used cooking oil, and biodiesel is quickly becoming a viable alternative fuel. Contractors are available to pick up used cooking oil from restaurants and they provide receptacles for storage of the oil until pick up. There are also drop off sites in Larimer County where small amounts of used cooking oil can be dropped off.

Restaurants or other retail food business that recycle cooking oil or would like to, must handle and store the oil in a sanitary manner. Large reclaim tanks inside of establishments must have adequate clearance around the tanks for cleaning and maintenance purposes. The tanks need to be situated in a manner that does not block or make inconvenient other activities in the establishment. Storage areas need to be kept clean.

Cooking Oil Recycling Drop-off sites in Larimer County:

Fort Collins:

Eco-Thrift, 208 N. Howes Street

Habitat for Humanity ReStore, 4001 S. Taft Hill Rd.

Loveland:

Recycling Center, 400 N. Wilson Ave.



Food Safety Works Class Schedule

Food Safety Works is a course for food service workers that covers the basic requirements for safe food handling.

Fort Collins:

Larimer County Extension Office

1525 Blue Spruce Drive

Monday, September 12

Monday, November 7

Monday, December 5



Loveland:

Meals on Wheels

437 N. Garfield Ave.

Monday, October 17

All Classes 2:00—4:30 p.m.

Cost: \$30 per person

Pre-registration is required: Call 498-6008

Sprouts Linked Again to Foodborne Illness

In late June, the FDA advised consumers to avoid eating alfalfa sprouts and spicy sprouts amid concerns that the vegetables were linked to a small *salmonella* outbreak in the U.S. Twenty cases of *salmonella*, including one hospitalization, were linked to sprouts in Idaho, Montana, New Jersey, North Dakota and Washington. If it seems as if sprouts seem to be contaminated with *salmonella* and *E. coli* with alarming frequency, well, that's because they are. Beyond the recent German *E. coli* outbreak for which they've been blamed, in the last 15 years, at least 30 outbreaks of foodborne illness have been traced back to sprouts, according to the Centers for Disease Control and Prevention. The warm, wet growing conditions of the crunchy vegetable make them hospitable for *salmonella* or *E. coli*. To reduce the chance of foodborne illness, FDA advises consumers to cook sprouts thoroughly and to request raw sprouts not be added to your food.



Phony Restaurant Inspectors

Restaurants continue to report being contacted by persons posing as health inspectors. The phony inspectors are calling food service establishments and are asking to schedule inspections. The caller typically provides a phone number and directs operators to call to schedule the inspection. The aim of these calls is unclear. Restaurant operators that receive such calls should report them to the Colorado Department of Public Safety's, Colorado Information Analysis Center (CIAC) at 877-509-2422. Health inspections are not commonly announced. Always ask to see an inspector's identification before any inspection. Contact Larimer County Department of Health and Environment at 498-6775 if questions arise.



Falsos Inspectores de Restaurantes

Los restaurantes siguen informando que son contactados por personas que se hacen pasar por inspectores de salud. Los inspectores falsos están llamando a los establecimientos de servicio de alimentos y pidiendo programar inspecciones. La persona que llama por lo general proporciona un número de teléfono y les dice a los empleados que llamen para programar la inspección. El objetivo de estas llamadas no está claro. Los operadores de restaurantes que reciben este tipo de llamadas deben reportarlas al departamento de seguridad pública de Colorado, a el centro de análisis de información central de Colorado (ciac) al 877-509-2422. Las inspecciones de salud no suelen anunciarse. Siempre pida ver la identificación del inspector antes de cualquier inspección. Póngase en contacto con el Departamento de Salud y Medio Ambiente del Condado de Larimer al 498-6775 si hay preguntas.

Thumbs UP!

To the following full service, fast food, schools and catering facilities who made food safety a priority! The establishments below received a routine health inspection between April 1, 2011 and June 30, 2011. All received an EXCELLENT rating! At time of their inspection these establishments had no deep critical violations such as improper cooling or reheating, lack of hand washing, cross contamination, they made sure workers did not come to work sick, and practiced proper glove use to cover cuts and burns and to prevent bare hand contact with ready to eat foods.

Archer's Poudre River Resort, Bellvue
Auntie Stone's at Fort Fun, Fort Collins
Blackjack Pizza, Lincoln Ave, Loveland
Carl's Canteen, Loveland
Chipotle Grill, W Eisenhower, Loveland
Claire's, Estes Park
Comfort Inn, Estes Park
Domino's Pizza, Eagle Dr., Loveland
Fort Collins Country Club Grill
Glen Echo Resort, Poudre Canyon
Hana Fuji Sushi, Fort Collins
Henry's Pub, Loveland
Inn of Glen Haven
La Chamba, Fort Collins
La Quinta Inn, Loveland

Lonigan's, Estes Park
Main Moon Café, Loveland
Marco's Pizza, Fort Collins
McDonald's, N. College, Fort Collins
McDonald's, W. Elizabeth, Fort Collins
Mountain Home Café, Estes Park
Nicky's Restaurant, Estes Park
Olympus Lodge, Estes Park
Pizza Hut, S. Shields, Fort Collins
Pizza Hut, E. 29th, Loveland
Pobre Panchos, Fort Collins
Qdoba, Council Tree, Fort Collins
Souza's Smokin BBQ, Fort Collins
Stanley Manor House, Estes Park
Pizza Hut at Target, Fort Collins
Taste of Philly, Loveland
Wendy's, Eagle Dr., Loveland
Widow McCoy, Loveland



Contact us:

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