

Food Safety Scoop



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Brought to you by the Yavapai County Food Safety Industry Council

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Required Reporting of Foodborne Illness

What is it?

Required reporting includes employee health policies that identify food workers with contagious illnesses and prohibit them from working while sick. Local, state, and federal government agencies share responsibility for investigating foodborne illness outbreaks. They first learn of potential outbreaks through reports of individual cases from healthcare providers and laboratories. Required reporting allows these reports to reach these agencies quickly so that the spread of the illness can be stopped.

What symptoms require reporting?

Employees must notify management if they have had typhoid fever within the past three months. They must also tell management if they are experiencing:

- Vomiting
- Diarrhea
- Jaundice
- Sore throat with fever

- Open wound or lesion that cannot be protected by a waterproof, properly fitting cover or bandage

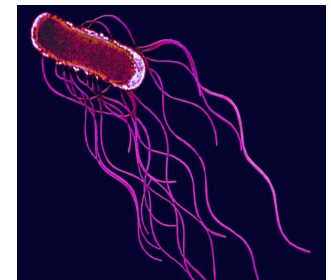
The Big 6

According to the latest 2017 Model Food Code, employees should report to the person in charge (PIC) if they have been diagnosed with an illness linked to one of the Big 6:

- Norovirus
- Hepatitis A virus
- *Shigella* spp.
- Shiga toxin-producing *E.coli*
- Typhoid fever (*Salmonella typhi*)
- *Salmonella* (nontyphoidal)

Why is this relevant?

Prompt reporting of foodborne diseases speeds detection of outbreaks, prevents further spread of disease, and assists in determining whether additional regulatory



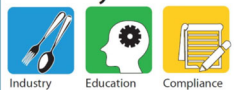
controls are needed to prevent future outbreaks.

How do we apply it?

Management should encourage practices and behaviors that help prevent food workers from spreading viruses and bacteria to food, customers, and other employees. A properly managed food establishment creates procedures to identify food handlers that may transmit foodborne pathogens and prevent them from working while ill. Management must ensure that employees are aware of the reporting requirements for foodborne illness symptoms and diagnoses. The person in charge (PIC) must also understand the requirements for restricting, excluding, and reinstating food employees who report symptoms.



Food Safety Industry Council



This newsletter is brought to you by the Yavapai County Food Safety Industry Council, which is a joint collaboration between Yavapai County Community Health Services and the University of Arizona Cooperative Extension.

The FSIC meets bimonthly to discuss issues in the food service industry and ways to bring food safety information to the public.

For more information, please call 928-445-6590 ext. 227 or visit our website at: extension.arizona.edu/yavapai/

Ice as Food

When & How to Wash Your Hands

<https://www.cdc.gov/handwashing/when-how-handwashing.html>



References:

SERVESAFE and CPM Study Guide 2019; Food Manager Certification. 2019.

FDA
[FDA Regulates the Safety of Packaged Ice | FDA](#)

Professional Food Manager National Environmental Health Association, 2018.

Yavapai County Health Department
[Yavapai County Community Health Services \(YCCHS\) Home \(yavapaiaz.gov\)](#)

Did you know that ice is food and should be treated with the same care as any other food? Freezing water does not destroy bacteria or toxins, so ice can contain dangerous bacteria or toxins. An industrial ice machine and ice bin provide the perfect environment for microbial growth to thrive. These contaminants grow where ice drops from the evaporator compartment into the storage bin. The following are recommendations for keeping ice safe for human consumption:

Recommendations for handling ice:

- Ensure staff understands that ice is food and should be handled carefully, especially when preparing and serving beverages.
- Only drinking water should be used to make ice.
- Always wash hands using proper hand-washing technique before working with ice.
- Use ice from an approved source safe for human consumption.
- Use an ice scoop and store the scoop in an area where it will not become contaminated.
- Never use glass as a scoop.
- Always use a utensil when working with ice. Never touch the ice with bare hands.
- Frequently clean and sanitize utensils used in ice.
- Do not store food or drink containers in the ice.
- Keep ice machines and ice bins clean.
- When using ice buckets as food containers always inspect containers for cleanliness before using them. Only a sanitized food grade container should be used for ice.
- Store ice containers upside down when not in use to prevent contamination.
- Ensure that ice machines are working correctly and are clean.
- Inspect ice machines regularly and perform regular maintenance.
- Do not store items near ice machines that could contaminate them (e.g., garbage, recycle bins, dirty dishes).

Treat Ice Bags as Containers!

Best practices for preventing contamination—clean the outside of the ice bags before opening them to keep ice safe for human consumption. Never break the ice by dropping the bag on the floor; the ice pieces puncture the bag and contaminate the ice. Finally, remember to cover all ice storage containers when not in use to prevent contamination.

