



Food Safety News
Yavapai County Environmental Health and
The University of Arizona Cooperative Extension



A Food Safety Partnership
Making Yavapai County A Safer Place to Eat
November 2014

Top 5 Most Frequent Priority and Priority Foundation
Violations and How to Prevent Them

Each year the Yavapai County Community Health Services (YCCHS) Environmental Health Unit pulls together a list of the most common violations reported in Yavapai County food establishments. Primarily they are looking at Priority and Priority Foundations Items (most of which used to be considered “Critical” prior to the 2013 changes to the Yavapai County Food Code). Each year, the list of these common violations looks very much the same.

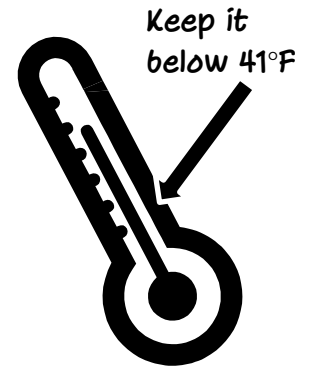
One of the goals of the Yavapai County Food Safety Council (FSIC) is to “Identify food safety education needs of the food service industry and recommend educational programs.” The FSIC is seeking to help food establishments prevent these common violations.

The YCCHS Environmental Health Unit presented data for the time period spanning July 1, 2013 to May 2, 2014, indicating top five most frequent Priority and Priority Foundation Violations to the FSIC. This information is listed in the table below.

The focus of this issue of Food Safety News is to address the two Priority Violations on this list and provide information for help to avoid these in the future.

Potentially hazardous Food, Cold Holding

Time/temperature control of food is one of the main concerns in keeping food safe. Food is in the danger zone whenever its temperature falls between 41°F and 135°F. Bacteria multiply very rapidly in this danger zone. If food is not held at the proper temperature, the microorganisms present in the food can grow and make someone ill.



Potentially hazardous foods like meat, dairy and cooked foods need to be stored at cold temperatures of 41° F or below. This includes from time they are received until they are served.

Top 5 Most Frequent Priority and Priority Foundation Violations in Yavapai County:

Violation Description	Food Code Reference	Violation
1. Potentially hazardous Food, Cold Holding	320 3-501.16(A)(1),(B)	Priority
2. Plan Review-Operation Plan (Food Safety Plan/Temp Logs)	215 YCHC (4-1-102)	Priority Foundation
3. Packaged and Unpackaged Food- Separation, Packaging, and Segregation- Raw Animal Food	134 3-302.11(A)(1)(a &b)(A)(2)	Priority
4. Equipment, Food Contact Surfaces and Utensils	132 4-601.11(A)	Priority Foundation
5. Ready-to-Eat, Potentially Hazardous Food, Date-Marking	90 3-501.17	Priority Foundation

Tips for keeping cold food cold:

- Always use a metal stem thermometer to monitor food temperatures.
- Thermometers need to be calibrated daily, whenever they are dropped, or experience severe temperature changes.
- Do not overload refrigeration units or line shelving with foil or paper. Leave space between items so cool air can circulate.
- Check temperatures of refrigerated food and storage areas regularly.
- Store deliveries as soon as they are inspected.
- Never place hot food in the refrigerator. (This could warm up the refrigerator's interior enough to put other food into the temperature danger zone.)
- Check temperatures of all equipment. (For example, refrigerators should be set to 41°F or below and freezers should be at 0°F or below.)

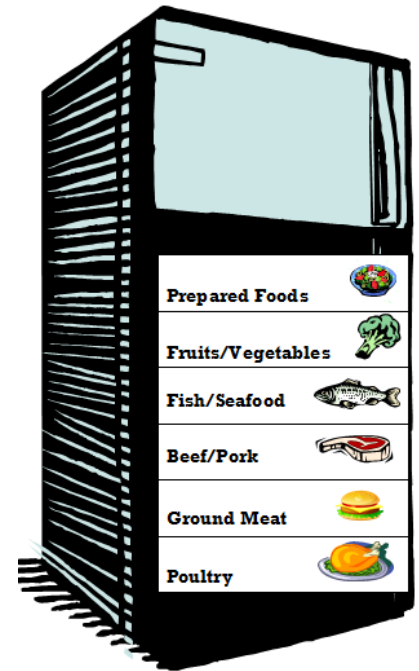
Packaged and Unpackaged Food- Separation, Packaging, and Segregation- Raw Animal Food

The literal definition of cross-contamination is the transfer of a contaminant from one source to another. Cross contamination is one of the most common causes of spreading bacteria and viruses that cause food borne illness. Foods can become contaminated by microorganisms from many different sources during the food preparation and storage procedures.

To avoid cross contamination of foods, you must separate different types of food such as keeping all raw foods, including vegetables, separate from ready to eat foods. Vegetables should also be stored away from all meats. In addition, fish, meat, and poultry are stored by cooking temperature so that those with the highest cooking temperature are stored below those with lower cooking temperatures. For example, chicken needs to be cooked to 165°F so it should be stored below ground beef which should be cooked to a minimum internal temperature of 155°F.

Tips for separating foods to avoid cross contamination:

- Store food in proper containers. If food is removed from its original packaging, put it in a clean, sanitized container and cover it securely. The new container should be labeled with the name of the food and the expiration date.
- Cover food properly before storing it. Leaving food uncovered can lead to cross contamination.
- Store raw meat, poultry, and fish separately from prepared and ready-to-eat food. Raw meat, poultry and fish should be stored in the following top-to-bottom order in the refrigerator: whole fish, whole cuts of beef and pork, ground meats and fish, and whole and ground poultry. Ready to eat food should always be stored on the top shelf in the refrigerator.



UPCOMING FOOD SAFETY MANAGER CLASSES

English Classes in Prescott - Nov. 3, Dec. 1 at UA Cooperative Extension, 840 Rodeo Dr., Bldg. C

English Classes in Cottonwood - Nov. 12 at County Annex Bldg., 10 South 6th St., 2nd Floor-Verde Room
Certified Professional Manager Schedule and registration form is available on our Web site.

Call 928-445-6590 x221 to register or download the registration form from our Web site at: <https://extension.arizona.edu/yavapai>

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