

Food Safety Scoop



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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/

Brought to you by the Yavapai County Food Safety Industry Council

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Have You Seen Pest Activity Lately?

Springtime means warmer temperatures are on their way. Pests also welcome the end of cold weather leading to an increase in their activity and numbers.

Can you name the most harmful pests in your operation?

The experts agree that cockroaches are a significant concern for food service operations, carrying up to fifty different pathogens. What's worse, debris created by cast-off cockroach skins, dead bodies, and droppings aggravate allergies and cause asthma attacks, especially in children and the immunocompromised. However, cockroaches and flies spread diseases onto food and food prep surfaces. Both pests reproduce rapidly, faster than rodents, and can increase the chances of damaging your reputation or result in an undesirable health inspection.

Tips for staying cockroach free:

- Cockroaches are known for laying their eggs in paper items, so check your dry storage regularly.
- Pests need food, water,

and shelter to survive. So quickly repair water leaks, and clean up spills and grease. Keep garbage cans tightly sealed and away from your facility.

Creating a No-Fly Zone!

- Clean up spills immediately to eliminate food and water sources. Especially outside dining areas!
- Routinely dispose of waste to reduce odor.
- Store outdoor garbage cans and dumpsters far away from the food establishment.
- Line all trashcans and regularly clean them.
- Maintain a positive air flow and use air curtains to create a barrier to discourage flies from entering the building.



Clear tables right away!

Pest Prevention continued:

- Check doors to ensure a tight seal when closed, and inspect seals around windows and pipes.
- Keep your establishment clean.
- Use number 16 mesh screens in windows and vents to prevent tiny flies from entering through the screens.
- Call a pest control professional. Pesticides are toxic to both humans and pests. Pesticides used in food establishments can only be used by a certified professional.



Monsoon Season Is Coming!

Do's and Don'ts of Pest Control | US EPA



References:

Professional Food Manager
National Environmental
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If you have questions about food safety during severe weather, or any other food safety topics, you can call the USDA Meat and Poultry Hotline at 1-888MPHotline. These services are available in English and Spanish from 10 a.m. to 6 p.m. Eastern Time, Monday through Friday.

The monsoon season in Arizona typically lasts from mid-June to the end of September. The weather can be highly unpredictable during this time, including high temperatures, high humidity, heavy rain, thunderstorms, and strong winds. Power interruptions caused by strong winds damaging powerlines and poles are expected during the monsoon season. Additionally, lightning strikes, heavy rains, and flooding can impact power substations, leading to outages. Check out the information below to keep perishable food safe during a power outage.

When Power Goes Out:

Remember cold temperatures slow the growth of harmful bacteria. Keeping food at safe temperatures is critical to reducing the risk of foodborne illnesses.

Keep refrigerator and freezer doors closed as much as possible. The refrigerator will keep food cold for about 4 hours, and a full freezer will keep the temperature for approximately 48 hours (24 hours if half full) if the doors remain closed.

Use ice (dry, block ice, or ice cubes) and frozen containers of water or gel packs to keep your

refrigerator and freezer as cold as possible.

When Power is Restored:

Before eating any food after a power outage, check the temperatures inside your refrigerator and freezer.

When the power comes back on, check the temperature in the refrigerator or the food. Perishable foods such as meat, poultry, seafood, milk, eggs, or leftovers with temperatures 41° F degrees or below, as measured with a food thermometer, should be safe but cook and consume them as soon as possible. Discard any perishable food at temperatures above 41° F degrees for 4 hours or more. If the freezer thermometer reads 41° F degrees or below, food is safe and may be

refrozen. If you do not have a thermometer in the freezer, check each package to determine its safety; you can't rely on appearance or odor. It is safe to refreeze or cook if the food still contains ice crystals or is 41° F degrees or below.

Be aware that perishable foods not kept adequately refrigerated or frozen may cause food poisoning if eaten, even after they are thoroughly cooked!

Food Safety During Power Outage Refrigerated Food and Power Outages: When to Save It and When to Throw It Out.

To download a printable *Refrigerated Food During Power Outages Safety Checklist*, visit:

[https://www.foodsafety.gov/food-safety-charts/
food-safety-during-power-outage](https://www.foodsafety.gov/food-safety-charts/food-safety-during-power-outage)

