



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
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Food Safety Trends in Retail and Foodservice

While every player in the flow of food from farm to table has some degree of responsibility for food safety, retailers and foodservice operators are usually the last line of defense before food reaches the consumer. As such, they have a significant share of the responsibility for ensuring food safety. Through the creation of a food safety management system, both retailers and foodservice operators can better ensure that the foods they serve or sell are safe. Your inspector can help you to create a food safety plan that is unique to your establishment. The following link <http://www.co.yavapai.az.us/WorkArea/showcontent.aspx?id=16932> on the Yavapai County Government Web site walks you through how to create a food safety plan. Recording logs for such things as temperature control for food and equipment, chill logs, sanitizer maintenance logs, hot and cold holding records, etc. are available online at <http://www.co.yavapai.az.us/DLForm.aspx?mk=FormCategories&mv=+Food+Establishments&id=22758> for you to download and use. Despite the downturns in the economy, many consumers state that they believe dining out at restaurants is an essential part of their lifestyle. Clearly, Americans will continue to eat many of their meals outside the home. At the same time, public concern about foodborne illness continues to grow. These parallel

trends make clear the importance of food safety education and training for foodservice personnel. The top five risk factors for foodborne illness in foodservice operations include: improper holding temperatures, inadequate cooking, contaminated equipment, purchase and receipt of food from unsafe sources and poor personal hygiene. Through proper training and education of employees many of these risk factors can be controlled. Training fact sheets to use with your employees are available at <http://extension.arizona.edu/yavapai>. The latest FDA Model Food Code, which provides best practice procedures, is also available at <http://www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/default.htm>

UPCOMING FOOD SAFETY MANAGER CLASSES

English Classes in Prescott-May 3, June 7, July 6, August 2, Sept. 7, Oct. 4, Nov. 1, Dec. 6 at UA Cooperative Extension, 840 Rodeo Dr., Bldg. C

English Classes in Cottonwood-May 12, June 14, Aug. 9, Sept. 15, Oct. 13, Nov. 10, Dec. 13 at County Annex Bldg., 10 South 6th St., 2nd Floor-Verde Room

2010 Certified Professional Manager Schedule is available on our Web site.

Call 928-445-6590 x221 to register or download the registration form from our Web site at: cals.arizona.edu/Yavapai

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