Hello Food Facility Operators! I hope your 2020 is going well. There certainly has been quite a bit of illness this season. With that in mind, please be extra vigilant on sanitization of surfaces within your establishment. If you’re not already aware, there are 3 types of sanitizers approved by the Food Code for food contact surfaces: bleach (chlorine), quaternary ammonium (tablets, liquid) or iodine. To ensure that you are mixing your sanitizing concentration at the correct level, utilize test strips such as these:

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Inspector update: In case you haven’t met our new sanitarian, I will take this opportunity to inform you that as of January 6, Ben Hickerson, SIT has been working as our food program specialist trainee. Ben has a Bachelor of Science degree in Agriculture, with a major in Animal Science and a minor in Natural Resources Management. Ben is doing a great job, and look for him to visit your establishment sometime over this year!

Remember to renew your food license by:

March 2, 2020!!

Have your envelope post-marked by that date.

All “food contact surfaces” **must** be sanitized each time they are cleaned / washed! This is done in a 3 step process (in your 3-compartment sink) using water at a temperature of at least 110° F:

1. Wash with regular dish detergent in the first sink compartment (soapy water).
2. Dip the utensil in clear / plain rinse water in the second compartment.
3. Immerse the utensil in the last compartment containing the sanitizer solution – using any of the various types of chemicals depicted on the first page, at the proper concentration. Allow the utensil to soak in the sanitizer for at least 30 seconds for most sanitizers.
4. Air-dry the utensils, and store in a clean, protected location.

The sanitizer solution water is suggested to also be used in buckets to contain (hold) wet cloths that are used to wipe tables, countertops, etc.. Just make sure to keep the sanitizer-water fresh and at the proper concentration, using your test strips to measure.