

STATE COLLEGE DIVISION OF
HEALTH AND NEIGHBORHOOD SERVICES
SERVING THE BOROUGH OF STATE COLLEGE AND THE TOWNSHIPS OF COLLEGE, FERGUSON AND PATTON

FOOD SAFETY & REGULATIONS

TAKE PRIDE IN 2016

Once again, you have proven why the State College community is the place to shop and dine. Thank you for your dedication to food safety and taking such pride in what you do to keep our community members and visitors happy and healthy.

Food safety is the key to a successful food establishment. This newsletter is prepared to help food establishments meet local and state requirements for safe food handling practices. Please refer to the Pennsylvania Department of Agriculture's website, www.eatsafepa.com, for more information concerning topics covered in this newsletter.

In addition to monitoring and answering your questions, the Division of Health and Neighborhood Services offers food safety classes that can be presented to your staff. Classes are customized on the areas of food safety that would be the most beneficial to you and your staff. The only charge is a nominal fee that covers staff time and the cost of the educational materials used to conduct the program.

KEEPING CUSTOMERS & EMPLOYEES "IN THE KNOW"

Following the regulatory requirements listed below are an important step towards keeping your customers and employees informed:

- ◆ Your current Eating and Drinking or Retail Outlet license and Certified Food Employee certification (if applicable) **must** be posted in a visible location so that it can be easily viewed by the public when visiting your establishment.
- ◆ A Health Awareness Food Employee Disease Reporting Agreement must be in place. This policy should be reviewed with all employees, new and existing.
- ◆ A Consumer Advisory alerting consumers of the dangers of consuming undercooked potentially hazardous foods must be displayed as part of your menu, on a table tent or in a conspicuous area that can be seen by the public prior to ordering. Visit www.eatsafepa.com for more information related to the Consumer Advisory.



2016

SERVSAFE & COOKING FOR CROWDS

ServSafe Class Schedule
Two-day Food Safety Certification Course for Food Service & Restaurant Employees

February 18 & 25, 2016
April 7 & 14, 2016
June 9 & 16, 2016
August 4 & 11, 2016
October 6 & 13, 2016
December 8 & 15, 2016

9 a.m. to 4 p.m. at the State College Municipal Building
243 South Allen Street
State College, PA 16801

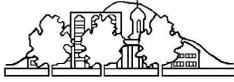
For registration information, please contact the Centre County Cooperative Extension office at 814-355-4897

Cooking for Crowds Class Schedule
A Volunteer's Guide to Food Safety Workshop

March 15, 2016
September 22, 2016

6 p.m. to 9 p.m. at the State College Municipal Building
243 South Allen Street
State College, PA 16801

For registration information, please contact the State College Division of Health and Neighborhood Services at 814-234-7191



State College Borough Division of Health and Neighborhood Services

Municipal Building, Second Floor
243 South Allen Street

Hours: Monday - Friday, 8 a.m. to 5 p.m.
Fax: 814-234-7197

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WE'RE ON THE WEB!

WWW.STATECOLLEGEPA.US/HEALTH

GUIDELINES FOR VIOLATIONS TYPICALLY FOUND DURING INSPECTIONS

1. When cooling foods, place in shallow pans to cool foods rapidly.
2. Always reheat foods to an internal temperature of 165° F.
3. All Time/Temperature controlled foods must be properly dated and labeled if held for more than 24 hours.
4. An approved sanitizer must be properly used on all food contact surfaces. Test strips must be available to test the solution which is being used.
5. Proper personal hygiene - such as head coverings, beard guards, hand washing, and clean outer garments - must be observed.
6. Jewelry should be limited to a plain wedding band when doing food preparation.
7. Fingernail polish is prohibited when doing food preparation. It is permitted for servers, but it must be intact.

SAFETY IN THE KITCHEN

Clutter - Keep the kitchen and storage areas organized and free of clutter. Remove all items that are not functional or necessary for preparing foods.

Healthy Workers - Food handlers must be healthy. Colds and other infectious diseases may be passed to

REGULATORY REMINDERS

The Commonwealth of Pennsylvania adopted the retail Food Facilities Safety Act of 2010 which updates the Food Code (visit bit.ly/foodcode2013 to view). The Division of Health and Neighborhood Services has compiled some of the pertinent information from both this law and local ordinances:

Licensing

- ◆ A Vehicle Peddler Eating and Drinking License Ordinance was passed in the Borough of State College and Ferguson Township for food vendors who wish to license a mobile food truck. If you wish to find out more about the ordinance, please visit the Borough's website, www.statecollegepa.us or Ferguson Township's website, www.twp.ferguson.pa.us.
- ◆ Any alterations to the physical establishment or the replacement of equipment **must** be approved by the Division of Health and Neighborhood Services and the Centre Region Code Administration before construction begins or the purchase is made. If the ownership of your establishment changes, the new owner is required to contact the Division of Health and Neighborhood Services and the Centre Region Code Administration to determine if a Facility Plan Review is necessary. The new owner must also obtain a new license, pay applicable fees and be inspected prior to re-opening.
- ◆ A Retail Outlet establishment in which only prepackaged, non-potentially hazardous food or beverages are sold may be exempt from licensing.

Pest Control

- ◆ Rodent and insect infestations can cause disease and ruin your reputation, so a good pest control maintenance program is vital to your establishment. Develop a daily, weekly and monthly cleaning schedule to help eliminate food sources for insects and pests.

Cleaning & Maintenance

- ◆ A daily, weekly and monthly cleaning and maintenance schedule should be in place to ensure a safe and sanitary workplace.

Employee Certification

- ◆ Each Eating and Drinking establishment must have one certified food employee who is accredited by a nationally recognized program.
- ◆ The certified food employee must be the "person in charge" for the establishment and must be accessible at all times (in person or by phone) during the establishment's hours of operation.
- ◆ Individuals are limited to being the certified employee at only one establishment location.

Grease Handling

- ◆ Each licensed establishment that uses deep fat fryers or has other grease to dispose of on a regular basis is required to dispose of the used grease through an approved grease renderer.
- ◆ Owners are responsible for maintaining the grease barrels and the general location of the grease barrels in a clean and sanitary condition.
- ◆ Grease traps and hood systems must be clean and free from accumulated grease. Please make sure you are taking the necessary steps to ensure your grease traps and hood systems are clean and safe for operation.

Stay Out of the Danger Zone

