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No Reservations

No Reservations **is a monthly newsletter published by RQA Inc. for the restaurant industry.**

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Foods That Hold The Most Risk For Foodborne Illness

With bacterial strains being the most common cause of foodborne illness amongst consumers, it is important to identify which other foods hold the most risk. Food can become contaminated at any point from manufacturing to serving. Food handlers should keep a watchful eye on foods to ensure they are being handled in the safest way.

Although all food should be given special care and attention, there are some foods that are more susceptible to food borne illness than others. A few of these foods include the following:

Leafy Greens	Eggs
Tuna	Oysters
Potatoes	Cheese
Ice Cream	Tomatoes
Sprouts	Berries

Contamination from the foods above can be attributed to a host of causes including contact with contaminated water, handling practices, salmonella poisoning, scombroid positioning and many others. Here are a few questions you should ask yourself regarding the risks associated with the above mentioned food items.

- Have you developed a supplier selection program for your purchased food?
- Do your suppliers have a HACCP program in place?
- Do your suppliers undergo any third party auditing programs?
- Do you visually inspect foods when they are delivered?
- Do you take temperature readings of the potentially hazardous food (PHF) upon delivery?
- Do you record those temperature on a designated log?
- What is the shelf life for the foods at the point of delivery?
- How is staff educated on proper food handling protocol?
- What business continuity plans are in place in event of a contamination or food illness outbreak?



Vendor and Supplier Safety Controls

Restaurants should make safety their number one concern by confirming vendors and suppliers have safety controls to make certain they are providing fresh, hazard free products. Food illness outbreaks are not only harmful to patrons, but can be costly in terms of potential loss business. Although formal risk transfer can assist in minimizing first and potential third party contamination risks, the best form of protection is loss mitigation. So, the next time you are in discussions with your food vendor some helpful questions to ask include:

- What are your safety handling practices?
- What are the transportation conditions for meats, poultry and other seafood?
- How do you ensure your suppliers and manufacturers have safe food handling practices?
- How do you incorporate testing procedures to ensure foods are safe for delivery and consumption?
- What is the shelf life for the foods at the point of delivery?
- How is staff educated on proper food handling protocol?
- What is your compliance record with regulatory agencies?
- What business continuity plans are in place in event of a contamination or food illness outbreak?

By: Latia Howard, AON Risk Solutions

Restaurant in Sacramento, CA closed — April 2012

Popular seafood restaurant was recently closed by the Sacramento County Environmental Management Department, Environmental Health Division for the lack of hot and cold water in the facility. The restaurant was allowed to reopen the following day after the violation was corrected.

Sacramento County Environmental Management Department, Environmental Health Division Closed Food Facility Report for 2/11/12—4/7/2012

Rappers NYC Club Shut Down for Health Violations — January 2012

The Club was shut down for a slew of health-code violations just a day after its celebrity-drenched $10 million re-launch — and now it faces a dreaded "C" grade, The Post has learned...The inspector gave the club 69 violation points, far in excess of the 28 needed for a worst-possible "C" grade, and they'll be adjudicated at a hearing next month. Below is the list of critical violations cited by the health department:

- Hot food item not held at or above 140 F.
- Cold food item held above 41 F (smoked fish and reduced oxygen packaged food above 38 F).
- Food worker does not use proper utensil to eliminate bare hand contact with food that will not receive adequate heat treatment.
- Appropriately scaled metal stem-type thermometer or thermocouple not provided or used to evaluate temperatures of PHF during cooking, cooling, reheating and holding.
- Insufficient or no refrigerated or hot holding equipment to keep PHF at required temperatures.
- Personal cleanliness inadequate. Outer garment soiled with possible contaminate. Effective hair restraint not worn in area where food is prepared.

Reported by the New York Post, 1/22/2012.

Eatery near Fulton Courthouse Closed by Health Dept — March 2012

The owner of a popular pizza restaurant near the Fulton County Courthouse said Wednesday that despite three failing scores from public health authorities in the past two weeks, he hopes to reopen for lunch on Thursday...The restaurant, which at lunchtime is often crowded with lawyers, judges, jurors and others from nearby government buildings, received a 45 score, or a "U," on Monday. An orange sign on the locked doors showed that it was closed by the Department of Public Health on Tuesday.

According to the Fulton County Public Health Inspection Page, violations on the report included

1. "Failure to provide consistent hot water under pressure at hand sink. Repeat Violation."
2. "Failure to maintain potentially hazardous foods (i.e. poultry) at 41 degrees Fahrenheit while stored in cooler. Repeat Violation."
3. "Failure of person in charge/staff to wash hands with soap and hot water between the change of duties, re-entry into kitchen area, touching of person (i.e. hair, skin, clothing, etc.) Repeat Violation."
4. "Failure to post most current inspection report for the visibility of patrons. Repeat Violation."

By: *Daily Report: Atlanta's John Marshall Law School*

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