



# Food Safety Newsletter

## INSIDE THIS ISSUE:

Mobile Inspections	1
Clean Plate Awards	1
Air gaps, do I need one?	2
Cooling and Reheating 101	2
New Owners / Changes to Your Facility	3
Common Questions	3
2022 Food Inspectors	4
Your inspector saw WHAT?!	4
Have questions?	4

## Mobile Unit Licensing

Dates: Tuesday, March 1, 2022; Friday, March 4, 2022

Time: Anytime between 9:00 a.m. - 4:00 p.m.

Location: Wood County Health Department- Front parking lot  
1840 E. Gypsy Lane Rd.  
Bowling Green OH 43402

Due to the influx of mobile inspections on the first day of the licensing year, we will be offering two 'Mobile Round Up' dates at the health department. Mobiles that are self-sufficient may be brought to the Wood County Health Department where they can receive their initial inspection and can pay for and obtain their license.

\*\*\*Please note: There will be no electric or water hookup available at the health department, all mobile units must be self-sufficient. \*\*\*

If you are unable to make it on any of these dates, please call the health department to schedule your inspection. Mobile units may not operate until license is purchased and unit is inspected.

---

## Clean Plate Awards

The Wood County Health Department Clean Plate Award is a voluntary program that recognizes Food Service Operations (FSO) and Retail Food Establishments (RFE) for their dedication to excellent food sanitation and food safety knowledge. In order to obtain the Clean Plate Award, the following criteria must be met by your facility:

1. The facility must hold a valid FSO or RFE license.
2. Current licensee must be the same for at least one (1) licensing year.
3. No confirmed foodborne illness associated with the facility within the past two (2) years.
4. No administrative hearings between the facility and health department in the past two (2) years.
5. No confirmed complaints at the facility in the past two (2) years.
6. All applications for annual license renewals must be submitted prior to the March 1st deadline.
7. Meet all requirements based on your facility's risk level (I, II, III, IV, or Mobile).
8. **New Requirement for 2022** - No violation for the following items:
  - a. Vomit and diarrheal clean up procedure and kit.
  - b. Employee health forms on file and verifiable.
9. **New Requirement for 2022** - At least one person per shift that the facility is open must have a certification in an approved ODH food safety training course and submit certifications with the application.

Specific risk level requirements and the application will be mailed out with your license or the application can be found on the health department website at: <http://www.woodcountyhealth.org/envhealth/food.html>. Award applications are due by April 1, 2022. Clean Plate award recipients will be presented with a certificate of achievement at a Board of Health meeting and receive a sticker to proudly display on the facility window or door.

### Contact Us:

#### Wood County Health Department

1840 E. Gypsy Lane Rd.  
Bowling Green, OH 43402

Phone 419 354 2702

Fax 419 353 7201

#### E-mail Address

[environmental@co.wood.oh.us](mailto:environmental@co.wood.oh.us)

## Air Gaps, Do I Need One?

*An air break is not the same as an air gap. Air gaps have a complete separation and “gap” from the pipe attached to the sink and the pipes connected to the sewage lines. .*

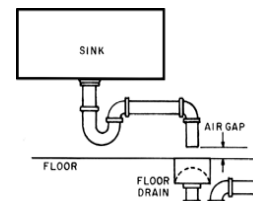
Backflow prevention is one of the items your health inspector will be checking at your inspection. There is a multitude of backflow devices that your facility uses to ensure the water lines or your equipment are not contaminated. If you are unsure if you have the proper backflow device, please contact your inspector. Below are examples of areas and/or equipment that require a form of backflow prevention within your facility.

**Backflow Prevention Device:** General back siphonage prevention devices needed to be installed on any water supply system. These must meet American Society of Sanitary Engineering (ASSE) standards and Ohio Plumbing Code.

Examples: Hard plumbed coffee and tea makers, espresso machines, ice machines water inlet, dish machines, pop carbonators, water fountains, mop sinks with a hose connected.

**Air Gap:** An air gap is a physical unobstructed space between the water fixture and the flood rim, or the space between the sink basin and funnel or sewer pipe. This is to prevent sewer water from contaminating fresh water lines.

Examples: Faucets, spray hoses at a dish machine drains or three bay sink, prep sinks, ice bins, ice machines.



## Reheating and Cooling 101

If your facility cooks, cools, and reheats there are specific guidelines and parameters that must be met in the food code. The following are some tips and methods that are approved and safe for cooling and reheating TCS food.

*Using ice instead of water as an ingredient helps cool food down faster.*

*Pre-chill canned and packed items before making something that must be chilled after: example: unopened mayo or canned tuna fish.*

- When cooling food, make sure your method reaches 70°F within 2 hours and 41°F within 4 hours after that for a total of 6 hours or less.
- Once the food reaches 135°F, it is in the temperature danger zone and must be cooled using one of the following methods:
  - ice wand, ice bath, shallow pan in the walk in cooler, or rapid chiller.
- Make sure food is uncovered or vented during the cooling process, and stored on a top shelf so as not to heat items above it.
- Reheating TCS foods must achieve 165°F within 2 hours.
- Reheat all food product over a direct heat source (oven, grill, microwave, rapid steamer), and not in an ambient heat source (steam table or hot holding cabinet)
- The facility must be a risk classification 4 to be able to cool and reheat in bulk. If this is a process you want to implement, check with your inspector.

## New Owner or Changes to Your Facility?

Please contact the health department in any of the following situations:

- Change in ownership
- Menu changes
- Equipment changes
- Structural/Electrical/Plumbing changes
- Changes in processes such as ROP, sous vide, smoking meats, time in lieu of temperature, cooling, reheating, etc.

Any of the above mentioned changes must be approved by the Wood County Health Department prior to the changes taking effect. In situations where there is a change in ownership at the facility, the environmental health specialist may require a plan review be completed prior to the license being purchased by the new owner. Facilities that have a new owner will be required to bring any items that may have been “grandfathered-in” up to current food code regulations. Changes in ownership will also require a Health/Safety inspection from the Wood County Building Department. When in doubt, contact your environmental health specialist to ask if additional information is needed. If the inspecting environmental health specialist finds changes have been made without notifying the health department, they may ask the operator to discontinue any unapproved practices until they have been reviewed by the health department.

*Structural/ Electrical/Plumbing changes must also be inspected and approved through the Wood County Building Department: (419)354-9190*

## Common Questions:

- I would like to get a new piece of equipment, what do I look for?
  - All equipment that is being used in an FSO/RFE must meet the Ohio Food Safety Code specifications. This means that the equipment must be commercial grade and designed for a food facility. The best way to make sure equipment is approved is to submit the make and model number to your inspector prior to purchasing, so they can verify it is commercially tested for your facility. Below are some common testing agency certifications we look for while approving commercial grade equipment.



*If the piece of equipment states household use only it will not be approved for your commercial facility.*

- Can we sell food at the upcoming festival?
  - Food can be sold at outdoor event or off premise if a Temporary License is purchased. An application must be submitted and paid for at least 10 days prior to the event. The application will be reviewed then we will come the day of the event to inspect the temporary location and issue the license.

*Don't hesitate to contact us with questions concerning your food operation.*

## OSU Extension Office ServSafe Schedule

- February 22, 23, 24
- March 29, 30, 31
- April 12, 13, 14
- May 24, 25, 26
- June 14, 15, 16
- August 23, 24, 25
- Sept 27, 28, 29
- October 25, 26, 27
- November 29, 30, December

1639 S. Dunbridge Rd. #1 Bowling Green, Oh 43402 / Contact 419-819-3073 / [miklovic.1@osu.edu](mailto:miklovic.1@osu.edu)

All ODH approved food safety training courses are available at:

[http://www.healthspace.com/Clients/Ohio/Ohio\\_Website\\_Live.nsf/FoodCertifications.xsp](http://www.healthspace.com/Clients/Ohio/Ohio_Website_Live.nsf/FoodCertifications.xsp)

*The mission of Wood County Health Department is to prevent disease, promote healthy lifestyles and protect the health of everyone in Wood County.*

## Your Inspector Saw WHAT?!?!?

As inspectors we are often asked “What are the strangest things you have seen when you are conducting your inspections?” below are a few of our (not so) favorites...

- Do not carefully remove your single use gloves and place them aside to be used at a later time. The gloves are intended to be used once discarded after use.
- Do not mix your soap and sanitizer in the sanitizer bucket. The soap will neutralize the sanitizer making it less effective.
- Do not use pool chlorine test kits to try and check your sanitizer strength, trust us they will not work!
- Do not continue to operate during a sewage back up. Contact your plumber immediately!
- Employee caught walking into the restroom with gloves, and then coming back out with the same gloves on. Gloves are not exempt from becoming dirty, remove your gloves went entering the restroom!
- Repair roof leaks instead of diverting leaking roof water with a hose into the center of your kitchen.

## Have Questions?

Running a food service operation or retail food establishment is an ever-changing job. We understand that questions will arise every day. Remember, we are available to help answer your questions throughout the year. A large portion of an environmental health specialist (EHS) job is field work which can occasionally make it difficult to get in contact with us. What is the best way to get in contact with your EHS? First thing in the morning (8:30 a.m.) is the best time to reach your EHS by phone at the office. We are also able to check our email occasionally while we are out in the field working, emailing your EHS might also be a good option. If you need immediate assistance please call the office and let the secretary know that you need to speak with an EHS or supervisor on staff.

Environmental Division Phone Number 419-354-2702

[environmental@co.wood.oh.us](mailto:environmental@co.wood.oh.us)

**We're on the Web!**

[www.WoodCountyHealth.org](http://www.WoodCountyHealth.org)