

FOOD NEWS



Spring 2010

Importance of Routine Kitchen Exhaust Hood Cleaning

Restaurants and food service operations have an exhaust hood and ductwork over the stove to exhaust smoke, steam, and fumes out of the building. These exhaust gases leave a residue on the inside of the ductwork. This is usually a grease residue of some sort, depending on the type of cooking. Char broilers commonly leave heavy black grease. Chinese wok cooking normally deposits a sticky or rubbery residue. When a charcoal or wood-burning stove is used, soot and ash residue builds up in the ductwork.

The majority of kitchen fires begin with cooking equipment that flare into the hood and ducts of the kitchen exhaust system. Therefore, restaurant and food service owners and managers should strive to keep their cooking equipment and kitchen exhaust systems free of built-up grease. Regular maintenance of a kitchen exhaust system is one of the primary defenses against fire hazards. By keeping these systems working at their best, they will also evacuate smoke and grease out of the building more effectively to produce a cleaner, cooler kitchen and better working environment.

The frequency of cleaning is always dependent on the volume and type of cooking.

- Exhaust systems high in volume cooking such as 24 hour restaurants, establishments with charbroiling, wok cooking and heavy fryer use should be cleaned every 3 months.
- Exhaust systems in moderate cooking facilities can be cleaned every 6 months.



Contract a professional cleaning service to clean the hood and ducts. Make sure the cleaning company gets up into the hood and ducts to effectively remove all grease and accumulations. The cleaning of the hood interior, filters and baffles should be done routinely by kitchen employees and will help reduce the build up in the hood and ducts. Make sure that the baffles and filters are put back properly, eliminating any gaps. Filler strips can be used between the filter to prevent grease and smoke from getting up into the duct work. Professional services will supply a certificate, tag or sticker which should be posted at or near the hood as proof of service. The tag or certificate should include the date of service or cleaning and the name of the company. Posting the next date of service helps the owners and managers to remember when the next cleaning date is due.

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Improper Storage of Employee Drinks

Employees may have drinks in the kitchen as long as the drinks are covered and have straws. If the drinks are missing covers or straws, employees can contaminate their hands by touching the area on the cup or glass where their mouth touched.

* Do not store employees drinks on food contact surfaces. →

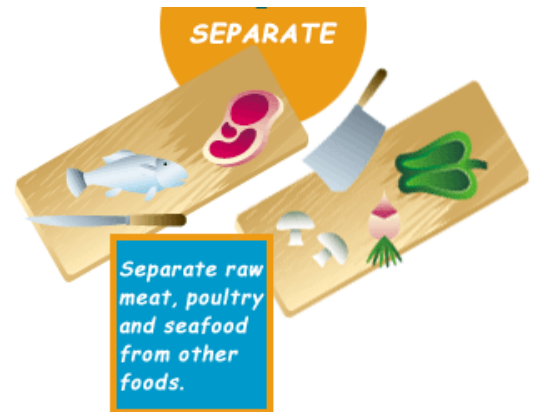
Store drinks on lower shelves, away from food products and utensils or provide a separate area for employee drinks to be stored.



Prevent Cross-contamination

All efforts must be made to prevent cross-contamination from occurring. Cross-contamination is how bacteria spread from one food product to another. Cross-contamination can be prevented by adhering to the following:

- Separate raw meat, poultry and seafood from ready-to-eat foods (foods that do not require further washing or cooking before being served).
- Store raw meat, poultry or seafood products on the bottom shelf of the cooler so that their juices do not drip onto other foods.
- Try to use one cutting board for raw meat products and another for ready-to-eat foods, if possible.
- After cutting boards, knives and utensils come in contact with raw meat, poultry or seafood they should be washed rinsed and sanitized using an approved chemical sanitizer.
- **Do not** place cooked foods on preparation surfaces or cutting boards which previously held raw meat, poultry or seafood.
- Once served to a customer, portions of left-over food **shall not** be served again. Except that packaged non-potentially hazardous food that is still wrapped and in sound condition may be reserved. (Example: packaged crackers).



**** Samples of dangerous cross-contamination that could lead to a foodborne illness:**



Raw produce stored directly on top of raw meat



Raw meat juices on cutting board being used to chop raw ready-to-eat vegetables

This newsletter is provided by your Village of Wheeling Health Division:

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*** Please share the information in this newsletter with all food preparation employees**

When You Wear Gloves, Wear Gloves the Right Way!

1. Wear food service gloves, or use sanitary utensils or deli tissue when handling ready-to-eat foods.
2. Always wash your hands before putting on gloves.
3. Change your gloves anytime you would need to wash your hands.
 - After touching your body
 - After using the toilet
 - After eating or drinking
 - After handling soiled equipment or utensils
 - After handling raw food, or
 - After any other activities that contaminate your gloves.



Keep hand sinks accessible

All hand sinks must be kept accessible at all times for employee hand washing.

The hand washing sinks should be used for employee hand washing only.

- You must not block the hand wash sinks with garbage cans, utensil racks or other large movable pieces of kitchen equipment.
- You must not store rags, utensils, colanders or any other items in this sink.
- If the hand wash sink is provided with a self-closing, slow closing or metered faucet, it must provide a flow of water for at least 15 seconds without the need to reactivate the faucet. (FDA Food Code requires 20 seconds)



Don't Forget to Date and Label

During routine health inspections, we will be checking for proper labels on prepared, cold food that is potentially hazardous and on ready-to-eat foods. If a product has been prepared or opened more than 24 hours, it must have a label that states the 7-day discard date. Cooked-cooled products still require a label that bears the date and time of preparation.

Examples of Acceptable Food Labeling:



vegetable medley

ITEM: _____

PULL DAY: M T W T ~~X~~ S S AM PM

THAW TIME: _____ USE BY: April 7

QUANTITY: _____

EMPLOYEE: _____



Attention Food Service Manager

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