

FOOD NEWS

Spring/Summer 2009

Label Me!



Just a reminder, that during your health inspection we will be checking for proper labels on prepared, cold food that is potentially hazardous and ready-to-eat food. If this product is open for more than 24 hours, it must have a label that states the 7-day discard date. Cooked-cooled product still requires a label that bears the date and time of the preparation. Remember you have 6 hours to cool hot food to 41° F and 4 hours to cool room temperature prepared food to 41° F. **Soup de Jour 5/1- 10am.**

Hand washing & FLU

The influenza virus is passed by hand contact and that is why it is so important good hand washing is practiced. The H1N1 Virus; which many of us know as "Swine Flu" is passed the same way. If you feel sick (fever, running nose, coughing, vomiting and diarrhea) you run the risk of passing the virus through food, glasses, plates and silverware. We are asking all employees to:

- 1) Stay home if they are feeling ill. You can spread the flu to other employees and to customers.
- 2) Wash hands often and for 20 seconds with soap and hot water after using the restroom, handling dirty dishware, coughing

and sneezing and any hand to face or hand to hand contact. You cannot catch the H1N1 Virus by handling or consuming pork products.

HOT HOT HOT!

The hot weather is right around the corner! Hot weather means a strain on your refrigerators and freezers. Before they break down due to the heat we ask that you have them serviced to ensure maximum efficiency. This will prevent food spoilage and the chance temperature abused food will be discarded. Check all of your screens on your door and windows. All screens should be free of rips, tears and holes. All window and door screens shall fit tightly to prevent insect and rodent entry. All drink cups must have a tight fitting lid with a straw and must be stored in a manner that if spilled, it will not contaminate any food or food contact surfaces.