



Collaborating with  
Community Partners to  
ensure a healthy  
thriving Rock County

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Visit us at:

<https://www.co.rock.wi.us/departments/public-health>

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# Read All About It!

Health Protection in Restaurants & Retail Eating Establishments

Spring 2022

Volume 28 Issue 1

## 2022-2023 PERMIT RENEWALS

Renewal notices for the 2022-2023 permit year will be mailed out in early May.

### Fees are due by June 30th, 2022

- If received July 1<sup>st</sup> through July 10<sup>th</sup> - \$80 late fee
- If received July 11<sup>th</sup> through July 15<sup>th</sup> - \$100 late fee
- Facilities that do not renew by July 15<sup>th</sup> are subject to closure



## Date Marking

- ◆ A CDC study found that 1 in 4 restaurants did not properly date mark their refrigerated and ready-to-eat (RTE) foods.
- ◆ Some foodborne pathogens, like *Listeria monocytogenes*, commonly found in (RTE) deli meats and salads, can still grow under refrigeration.

**Requirements** for refrigerated, RTE potentially hazardous foods that are prepared onsite or opened from a commercial package:

- \* MUST be date marked if held > 24 hours.
- \* Date must indicate when the food will be consumed, sold, or discarded.
- \* The date must not exceed 7 total days.
- \* Foods may be frozen after preparation or opening. Only the time stored under refrigeration will be counted as part of the 7 total days.
- \* See the Date Marking fact sheet for more details:

<https://datcp.wi.gov/Documents/DateMarkingFactSheet.pdf>

MUST  
USE BY

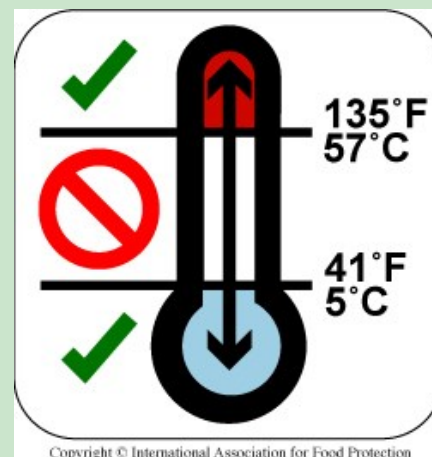
@ 41° F for less  
than 7 days  
if prepared/  
opened on site,  
AND held > 24  
hours

**7 DAYS**

Save  
the  
Date

## Refrigeration in the Summer

Rising temperatures in the summer commonly cause issues with refrigerators. Maintaining proper temperatures is the key to preventing foodborne bacteria growth.



### Tips on keeping it cool

- ◆ Ensure all refrigerators have visible thermometers that are regularly monitored.
- ◆ Train all kitchen staff on adjusting temperatures of refrigerators.
- ◆ Set the temperature at 34-36° or lower, if needed, to ensure that foods are maintaining 41° or below.
- ◆ Try to keep the room temperature below 75° to help prevent overtaxing cooling units.
- ◆ Make sure refrigerators have clearance on all sides to allow for heat dissipation.
- ◆ Have all units cleaned and serviced.

#### **Temperature Danger Zone**

- Bacteria grow best between 41°F and 135°F

#### **Food Code Requirement (3-501.14)**

Cooked potentially hazardous foods shall be cooled:

- From 135°F to 70°F within 2 hours
- To 41°F within 6 total hours

# Handwashing

The WI Food Code requires employees to wash their hands:

- ⇒ Immediately before engaging in food preparation, including working with exposed food, clean equipment, and utensils.
- ⇒ After touching bare human body parts or exposed unclean skin.
- ⇒ After using the bathroom.
- ⇒ After caring for service animals or aquatic animals.
- ⇒ After coughing, sneezing, using a tissue, eating, drinking, using tobacco.
- ⇒ During food prep, as often as necessary to prevent cross contamination.
- ⇒ When switching between raw food and ready-to-eat food.
- ⇒ After engaging in any activity that contaminates the hands.



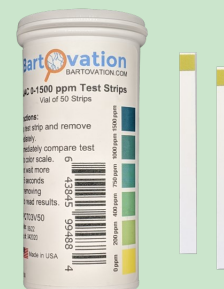
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Fact Sheet: <https://datcp.wi.gov/Documents/HandwashingFactSheet.pdf>

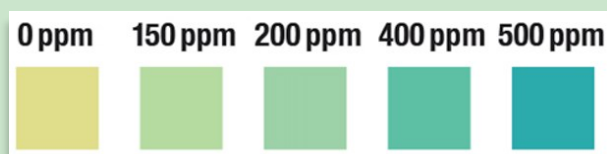
## Chemical Sanitizers

**Sanitizing** lowers the number of germs on surfaces or objects, either by killing them or removing them, to a safe level. Regularly sanitizing food contact surfaces is an important step to keeping food safe.

- Make sure your sanitizer is EPA approved for **food contact surfaces** and used according to the manufacturer's instructions.
- Ensure to label buckets and sprays clearly as "sanitizer."
- Frequently check the concentration and change as needed.
- Store all wiping cloths in a sanitizing solution.



Make sure you've always got strips, to test it quick!



<https://datcp.wi.gov/Documents/SurfacesFactSheet.pdf>

## Employee Illness

An effective employee illness policy is necessary to prevent a foodborne outbreak at your facility. Food workers should immediately report any of the following to the person in charge, including experiencing symptoms while outside of work.

- \* Vomiting
- \* Diarrhea
- \* Jaundice (yellowing of the skin or eyes)
- \* Sore Throat with Fever
- \* Infected cuts or wounds or lesions containing pus
- \* Medical Diagnosis of certain diseases (see below)

Additional information and employee reporting agreement template:  
[https://datcp.wi.gov/Pages/Programs\\_Services/FoodCodeFactSheets.aspx](https://datcp.wi.gov/Pages/Programs_Services/FoodCodeFactSheets.aspx)

## Wisconsin Food Code website

See the following site for information on code changes, food safety fact sheets, and informational videos.

[https://datcp.wi.gov/Pages/Programs\\_Services/FoodCode.aspx](https://datcp.wi.gov/Pages/Programs_Services/FoodCode.aspx)



**Rock County recently revamped their website and went live in February 2022!**

Please note that although the main URL remained the same, the Public Health Department address has changed. Please visit for useful information and links.

Rock County: <https://www.co.rock.wi.us>

Public Health: <https://www.co.rock.wi.us/departments/public-health>