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Read All About It!

Health Protection in Restaurants & Retail Eating Establishments

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Is Your Establishment Breastfeeding Friendly?

The Fair Labor Standards Act requires that employers provide accommodations for nursing mothers. This requires: “A place, other than a bathroom, that is shielded from intrusion from coworkers and the public, which may be used by an employee to express breast milk.”



Supporting breastfeeding is a **win-win** for companies and employees:

- Employees will miss less work and have increased productivity
- Companies will have lower health care costs
- Employees will feel valued and supported



Are you interested in being recognized as a breastfeeding friendly business?

The Rock County Public Health Department can help you develop a proper policy and provide you with a **certificate** that you can proudly display.

Contact us at (608) 757-5440 for more information.



Fun Food Facts



- Carmine, a common red food dye used in Skittles, is made from boiled beetles.
- The burning sensation from eating spicy peppers is not a physical reaction. It actually comes from a chemical that tricks your brain into “thinking it is being burned.”
It’s all in your head!
- From 1935 to 1937 state law in Wisconsin required restaurants to serve 2/3 ounce of Wisconsin butter and 2/3 ounce of Wisconsin cheese with every meal served.



Food Code Quiz

Food safety knowledge among food workers is vital to preventing foodborne illness. Licensed facilities are required to have a Person in Charge (PIC) during all hours of operation that can demonstrate a thorough understanding of food safety principles. In addition, all food service workers are expected to have at least a basic understanding of safe food practices.

Take the following quiz to test your knowledge:

1. Food Workers should wash their hands after which of the following:

- A. Touching body parts other than clean hands, handling raw animal food, handling money
- B. Coughing, sneezing, wiping nose, eating, or drinking
- C. After using the restroom or before putting on disposable gloves
- D. All of the above

2. WI Food Code requires food employees to wash their hands for a minimum of:

- A. 10 seconds
- B. 20 seconds
- C. 30 seconds
- D. There is no minimum



3. The cold and hot holding temperatures for TCS foods are:

- A. Cold $\leq 41^{\circ}\text{F}$; Hot $\geq 140^{\circ}\text{F}$
- B. Cold $\leq 0^{\circ}\text{F}$; Hot $\geq 155^{\circ}\text{F}$
- C. Cold $\leq 35^{\circ}\text{F}$; Hot $\geq 135^{\circ}\text{F}$
- D. Cold $\leq 41^{\circ}\text{F}$; Hot $\geq 135^{\circ}\text{F}$

4. Hand sanitizers are always an acceptable alternative to handwashing if they are FDA approved:

- A. True
- B. False

5. Although gloves are recommended, bare hand contact with ready-to-eat foods is allowed if hands are properly washed immediately prior to the contact:

- A. True
- B. False

6. Which of the following is true regarding disposable gloves:

- A. They can be used for different tasks only if they are washed in a hand sink in between.
- B. They must always be worn when handling any type of exposed food.
- C. They are required to prevent bare hand contact with ready-to-eat foods, but are not required when handling raw animal foods prior to cooking.
- D. They can only be worn for a maximum of 2 hours.

7. Which of the following is the correct way to store foods on a walk-in cooler shelf from top-to-bottom:

- A. Raw hamburger, raw chicken, raw beef, lemons
- B. Lemons, raw beef, raw hamburger, raw chicken
- C. Lemons, raw chicken, raw hamburger, raw beef
- D. As long as lemons are on the top shelf, raw meats can be stored in any order

8. If used with TCS foods throughout the day, how often should utensils and equipment food contact surfaces be cleaned:

- A. At least every hour
- B. At least every 2 hours
- C. At least every 4 hours
- D. At least once a day

Answers:

1. D; 2-B; 3-D; 4-B; 5-B; 6-C; 7-B; 8-C

How did you score?

8 correct = could be a food inspector
 6-7 correct = somewhat knowledgeable
 Less than <6 correct = training needed