



Food for Thought

Wyoming Department of Agriculture: Consumer Health Services Division

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WHAT IS THE RISK? DENTED CANS...

Submitted by: Jamie George, CHS Division



We have all seen them at the grocery store or when receiving deliveries-the can that seems to always be in the front with the big dent in it or in the reduced for sale cart. So what is the health risk of these dented cans? There are three classes of defects in can goods:

Class 1. These are defined as critical defects which provide evidence that the container has lost its hermetic seal or evidence that there is, or has been, microbial growth in the contents. Example's of these would be: Bulging of the can usually at the lid or the can bottom; opening below the lid or leakage from the can; a puncture or pin holes in the body of the can, or to the seals, openings and punctures. Cans with these defects should be thrown out immediately. These can goods could and are probably growing microbial organisms by the millions.

Class 2. Defects that result in cans which show no visible signs of having lost their hermetic seal but are of such magnitude that they may have lost their hermetic seal are in this classification. These cans would show signs of: Major dents in center of the can body or a major body dent which has impacted the double seam at the top of the can. Severe rust with deep pits in the can or a "vee" or "spur" on the top seal, may be an indicator that the can may have a leak. These cans need to be disposed of as they may have microbial growth in the can.



Class 3 is considered a Minor Defect in the can defects which have had no adverse effect on the hermetic seal. These cans could show the following conditions: Rust that is only on the surface and must not have deep pits; dents in the body of the can that have not effected the seam or the double seam at the top and bottom of the can; minor dents to the double seam on the end or the top of the can that does not appear creased or sharp; or minor buckles in the top or the bottom of the rim of the can. Class 1 and Class 2 have the potential to carry the Clostridium botulinum bacteria, better known as Botulism. Botulism is an extreme food borne illness that causes symptoms that include: fatigue, weakness, vertigo followed by blurred or double vision, difficulty speaking and swallowing. This illness could and usually does end in death. So please think twice before buying or receiving dented cans!

DENTED CAN GUIDANCE

The Wyoming Dept. of Agriculture uses this guidance document from the Association of Food and Drug Officials when determining if dented cans of food are safe to use. You can purchase the same document at:

www.afdo.org/publications.

The document is titled "A Guide to Can Defects and Basic Components of Double Seam Containers" November 2011, hard copy is \$8.00 or electronically \$20.00.

WHEN ARE PLANS REQUIRED?

The Wyoming Food Safety Rule Chapter 2 addresses when a facility is built or remodeled that plans and specifications must be submitted for approval prior to construction. Once construction is completed, you must have a pre-operational inspection by your inspector before operations may begin. Then a routine inspection shall be performed within 30 days of the pre-opening inspection.

Once construction is completed and all requirements are met, a license can be issued. On existing establishments with a remodel, approval from the inspector must be done before operating.

FOOD MANUFACTURING PROCESSORS AND SPECIAL PROCESSES AT RETAIL REQUIRES APPROVAL

When new products are processed you should notify your inspector. Some processes must meet special requirements such as acidified foods, growing sprouts, vacuum packaging, use of certain food additives, processing and packaging juice, and live molluscan shellfish tanks to name a few. Also with new food products that are pre packaged, the labels must be approved. For label approval, complete the labeling form on our website and submit for each product.



FOCUS ON: Consumer Advisory Requirement: 2012 Wyoming Food Safety Rule:

One of the new requirements passed in the 2012 Wyoming Food Safety Rule is a Consumer Advisory. Basically this means that ALL food establishments serving animal food in a raw or undercooked manner shall notify the customer by use of brochures, deli case or menu advisories, label statements, table tents, placards or other effective written means. A popular method to meet this requirement is by having a disclosure and reminder statement directly in the menu. For help meeting this requirement, you may contact your local health inspector.

Specifically, the 2012 Wyoming Food Safety Rule Chapter 3 Section 67 states:

Section 67. Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens.

(a) Except as specified in Chapter 3, Section 41 (c) and (d) (iv) and in Chapter 3, Section 69 (a) (iii), if an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens either in ready-to-eat form or as an ingredient in another ready-to-eat food, the license holder shall inform consumers of the significantly increased risk of consuming such foods by way of a disclosure and reminder, as specified in (b) and (c) of this section using brochures, deli case or menu advisories, label statements, table tents, placards or other effective written means.

(b) Disclosure shall include:

- (i) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)" "raw-egg Caesar salad," and "hamburgers (can be cooked to order)"; or

(ii) Identification of the animal-derived food by asterisking them to a footnote that states that the items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

(c) Reminder shall include asterisking the animal-derived foods requiring disclosure to a footnote that states:

(i) Written information is available upon request regarding the safety of these items;

(ii) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness; or

(iii) Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Inspectors will be looking for the consumer advisories as they inspect your restaurants during the next several months. If an establishment needs assistance meeting this requirement, do not hesitate to contact the CHS main office at 307-777-7211. They will be able to direct you to your local health inspector.

To view the consumer advisory requirement and all of the 2012 Wyoming Food Safety Rule online, go to: <http://agriculture.wy.gov/divisions/chs>

Submitted by Dawn Helms
Wyoming Department of Agriculture
Consumer Health Services

DO NOT OPERATE WITHOUT WATER

There has been an increase in the number of establishments preparing food when there is an interruption in their water supply and in some instances it has been for days. Whether the water was



shutoff, hot water heater was not operating or there were sewage issues, facilities have continued to operate. This is not allowed; refer to...

Wyoming Food Safety Rule 2012, Chapter 8, Section 10 water pressure. "Water under pressure shall be provided to

all fixtures, equipment, and non-food equipment that are required to use water..."

Water is required to prepare food, ware washing of equipment, hand washing and in the restroom. This is a critical violation. **No Exceptions!**

SERVS SAFE

Don't forget to contact the Consumer Health Services or local health inspector in your area to find out about upcoming ServSafe classes held in your area or call 307-777-7211.

<http://wyomingfoodsafety.org/classes/>

Who Should Attend?

Food Establishments/Caterers ♦ Emergency Management Agencies ♦ Public Health Departments ♦ Farmers/Ranchers ♦ Bankers ♦ Veterinarians ♦ County Commissioners ♦ State/Federal Agencies ♦ General Public

WDA COMPLAINT LINE...

By calling 888-413-0114, callers have the opportunity to voice their concerns or complaints. Upon dialing the number, callers will reach a recorded message. The caller should leave his/her name, contact information and a detailed message regarding their concern. The call will be returned by an employee dealing with the nature of the complaint. Anonymous complaints are also accepted.

REMINDER OF FOOD SAFETY FOR THE UPCOMING HOLIDAYS

By: Jon Cecil

Make sure all of the products you receive are from an approved source. Make sure all products you receive come from an inspected and approved facility.

Turkeys- Keep frozen at 0° F or below. Keep refrigerated birds at 41° F or below.

under cold (70° F or below) running water
3. As part of the continuous cooking process. Do not store or thaw turkeys at room temperature or in storage areas without refrigeration.

Stuffed turkeys and other meats- We suggest that you

Thawing Time in the Refrigerator	
Size of Turkey	Number of Days
4 to 12 pounds	1 to 3 days
12 to 16 pounds	3 to 4 days
16 to 20 pounds	4 to 5 days
20 to 24 pounds	5 to 6 days

cook stuffing separately from the turkey. It is very difficult, if not impossible, to get all parts of the turkey

including the stuffing to 165° F for 15 seconds (internal

Cooking Time — Unstuffed	
Size of Turkey	Hours to Prepare
8 to 12 pounds	2 3/4 to 3 hours
12 to 14 pounds	3 to 3 3/4 hours
14 to 18 pounds	3 3/4 to 4 1/4 hours
18 to 20 pounds	4 1/4 to 4 1/2 hours
20 to 24 pounds	4 1/2 to 5 hours

temperature) or above. If you want a stuffed turkey for your final presentation cook the turkey and the stuffing separately to 165° F or above and then put the stuffing in the turkey.

Injected meats such as Prime Rib- If you are injecting prime ribs or roasts you are cooking with liquids such as au jus you must cook these products to a minimum internal temperature of 145° F for 3 minutes. (refer to the chart in the Wyoming Food Safety Rule, (Chapter 3, Section 41 (B) iii, page 3-18) for additional times and temperatures).

Prime Rib (not injected)- Prime ribs and roasts that are not injected must be cooked to a minimum internal temperature of 130° F for 112 minutes (refer to the



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chart in the Wyoming Food Safety Rule , (Chapter 3, Section 41 (B)(iv) (b (ii), page 3-19) for additional times and temperatures).

Eggnog- Received pasteurized and from an approved source. If it is made within your establishment and sold only within your establishment, make sure to use pasteurized eggs and check with your inspector for special requirements.

Pumpkin Pies- Pumpkin pies must be kept frozen at 0°F or refrigerated at 41°F or below. The exception to this rule are pumpkin pies that are made to be shelf stable and have the scientific justification that these pies are shelf stable and do not need refrigeration. You must be able to show the data to the consumer or your inspector that shows these pies do not require refrigeration. Shelf stable pies

should have an “SS” embossed on the bottom of the pie tin. The “SS” shows the pies are shelf stable.

Fruits and vegetables- wash fruits and vegetables thoroughly before preparing or serving.

Hand washing- Make sure good hand washing practices are followed before handling food and through the entire food preparation process. Use gloves and minimize bare hand contact with any ready to eat food.

Avoid cross contamination- When storing, preparing or serving food avoid cross contamination of food products by good storage practices, clean up between processes, separate food by time and/or space, and stress good personal hygiene.

Hot and cold holding- If you are holding any perishable foods you must hold hot foods at 135°F or above and hold cold foods at 41° F or below. If you cannot achieve these holding temperatures you must dispose of the products after 4 hours. If you use time instead of temperature you must keep records for each product. Check with your inspector if you have questions.

Cooling- Improper cooling is one of the biggest contributors to food borne illness. All product must be cooled from 135°F to 70°F within 2 hours and then from 70°F to 41°F within an additional 4 hours.

Consumer Advisory- If a potentially hazardous food is being sold raw or under cooked, such as oysters on the half shell or raw egg Caesar salad you must inform the customer in writing of their increased risk of food borne illness.