

AMY'S FOOD SAFETY SPOTLIGHT

January 2023

UPCOMING SERVSAFE® CLASSES:

February 6th – Louisville

February 28th – Covington

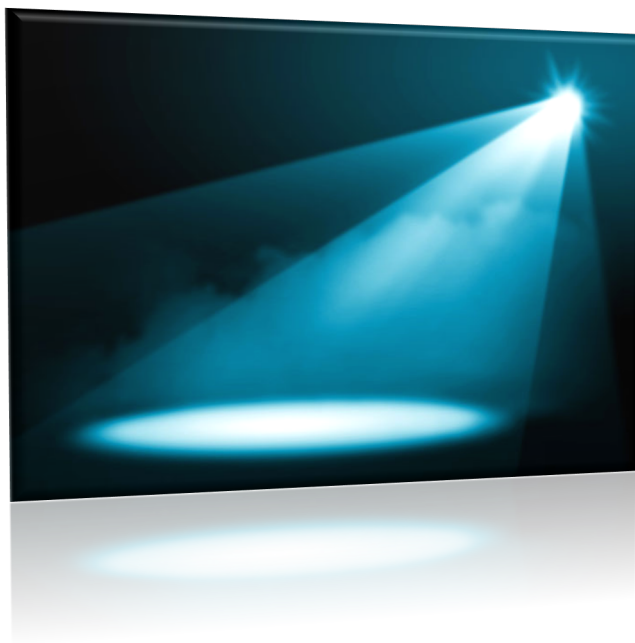
March 7th – Louisville

March 20th – Louisville

April 3rd – Louisville

April 18th – Louisville

May 22nd - Louisville

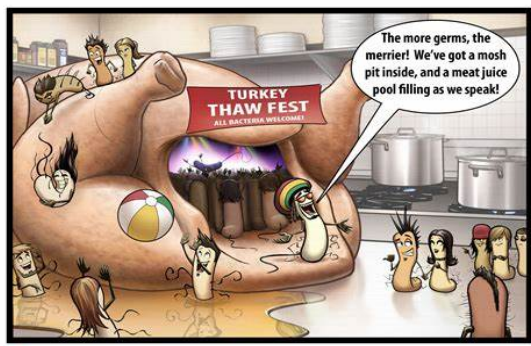


AMY'S FOOD SAFETY SCOOP

Faster Act (Food Allergy Safety, Treatment, Education and Research) added sesame to the major food allergen list effective January 1st, 2023. The FDA has issued new label requirements also effective January 1st, 2023. The law requires that any food containing a major allergen must be clearly identified on the food label.

Reports from FARE (Food Allergy Research and Education) suggest the allergy to sesame has increased “significantly” worldwide. More than 1.5 million people are allergic to sesame. From hummus to baked goods to sushi, sesame is a prevalent and versatile ingredient found in foods around the world. Yet, with individuals with a sesame allergy, consumption can be dangerous, with reactions ranging from mild to severe.

This law previously identified eight foods, known as the “Big Eight”, as major food allergens: milk, eggs, fish, shellfish, tree nuts, peanuts, wheat and soybeans. With the addition of sesame, the list is now known as the “Big Nine”. Please contact Amy Shankle at the KRA if you would like to have a copy of the updated allergen poster.



StateFoodSafety.com
FOOD SAFETY REMINDER: Minimize bacterial growth on thawing meat by never leaving it out at room temperature. For safest thawing, allow the meat to thaw in a refrigerator for approximately one day per five pounds of meat.



What are the most common Health Code Violations during a Health Department Inspection? We will explore violations over the next few issues of the newsletter.

Health Code Violations – Part I

Time and Temperature Abuse

During inspection, a health inspector will sample the temperature of several time/temperature control for safety (TCS) foods, sometimes referred to as potentially hazardous foods (PHF). TCS foods include poultry, dairy products, eggs, meat, shellfish and crustaceans to name a few. These foods should never fall into the temperature danger zone, 41°F-135°F. These temperatures create the perfect environment for pathogens to grow to unsafe levels. Managers should ensure that food handlers follow these critical time and temperature control procedures:

- Understand which food items should be checked and how often
- Record temperatures regularly and keep a written record. Taking temperatures every 2 hours will leave time for corrective action
- Putting the thermometer stems or probes in the thickest part of the food
- Cleaning, sanitizing and calibrating thermometers regularly
- Limiting the time food spends in the temperature danger zone
- Follow procedures for when time and temperature standards are not met



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