

AMY'S FOOD SAFETY SPOTLIGHT

February 2023



UPCOMING SERVSAFE® CLASSES:

February 28th – Covington

March 20th – Louisville

March 29th - Lexington

April 3rd – Louisville

April 18th – Louisville

May 22nd - Louisville

AMY'S FOOD SAFETY SCOOP

In October of 2022 Kentucky Governor Andy Beshear announced the launch of a new website where Kentuckians can report foodborne illness issues.

When an individual suspects that the food eaten made themselves or someone else sick, they can go to KY Food Safety Reporting, [Food Safety Branch - Cabinet for Health and Family Services \(ky.gov\)](https://www.ky.gov/food-safety-reporting), and answer all the questions in the survey. The health department will examine the report, investigate if needed and capture real-time information about what is going on in the community.

Answers to these questions are important to keep in mind when reporting a suspected foodborne illness:

How many people are sick?

What are the symptoms of the illness?

When did the illness begin and how long did it last?

What did the ill people eat?

After the report is submitted, health department staff will follow-up if further information is needed. Once information is collected, local and state registered environmental health specialists will decide on a course of action. A single complaint does not always lead to an onsite investigation of an establishment. If warranted, health department staff will visit the food establishment and check for safe food handling practices. They will also look for trends in other foodborne illness reports to see if there are similarities that might suggest an out break has occurred. The goal is to act quickly to prevent others from becoming sick.

The Kentucky Food Safety Branch reminds people that their illness may not be associated with the last food or meal they consumed. Many foodborne illnesses can take up to three days or longer to develop. Individuals need to review the food items they have eaten over the last several days.



Health Code Violations during a Health Department Inspection-Part II

Food Storage

Proper food storage is vital for keeping food safe and preventing cross-contamination. During an inspection, the inspector will look for proper food storage practices like labeling foods with use-by dates, using proper food-grade storage containers, and checking to see if ready-to-eat food has been stored above raw food. Common violations occur when raw and ready-to-eat foods are being stored improperly.

Cross-contamination can occur when one food item touches or drips onto another food item during storage. For this reason, it's best to separate all raw and ready-to-eat food items into their own designated areas. If this isn't possible, use the following top-to-bottom order when storing food:

Ready-to-eat food

Seafood

Whole cuts of beef and pork

Ground meat and ground fish

Whole and ground poultry

This order is based on the minimum internal cooking temperature of each food.



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