
Morgan County Health Department

Food Safety Newsletter

Issue No. 01 | January 2022



License Renewals

2021 has been a challenging year for all of us. The food service industry has seen supply-chain issues, increasing operating costs, and employee shortages. 2022 is quickly approaching, and license renewal applications will be mailed in January. In order to ensure efficient processing of your renewal, please make sure all requested information is included on your completed application form. Verification of training for all certified food protection managers is required

for all establishments licensed as a risk level III or IV . Risk level I and II establishments must provide verification of person-in-charge level training. If you have any questions regarding your risk classification or required food safety training, please call our office.



Public Health
Prevent. Promote. Protect.
MORGAN COUNTY HEALTH DEPT.

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New Registered Environmental Health Specialist Hired

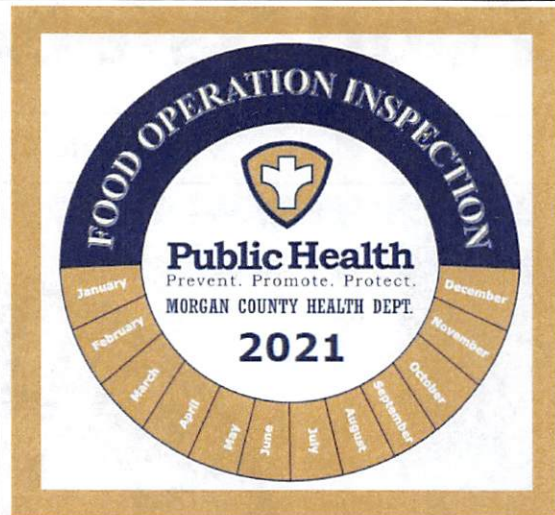
Ms. Charney Fitz, a Registered Environmental Health Specialist (formerly known as Registered Sanitarian), joined the Morgan County Health Department staff in mid-November. Charney brings many years of experience as a REHS to the department. Her current focus will be on the food safety program. Expect to see Charney on an inspection soon!



Charney Fitz, REHS

Inspection Frequency

In order to ensure safe food service operations and retail food establishments and prevent food-borne illness, MCHD has planned increased inspection frequency moving forward. These increased inspections not only aim to protect consumers, but will also provide added benefits and fee value to license holders.



New Signage

Along with increased inspection frequency, MCHD has also began providing establishments with the above signage for display following a food safety inspection. These signs are meant to increase the visibility of our food safety program and to instill confidence in consumers. Seeing this sign displayed at your establishment will convey to your customers that you are operating in a safe, compliant manner!

Most Common Food Inspection Violations

Lack of appropriate food safety training

- Food employees must be properly trained and approved certificates must be available upon request

Nonfood-contact surfaces unclean

- Nonfood-contact surfaces must be cleaned at a frequency necessary to avoid accumulation of soil and residue

Lack of proper date marking and disposition

- A verifiable system for date marking must be in place, any foods removed from original packaging must be date marked, foods outside of date marking time limit must be discarded

Food not properly labeled

- Working containers of bulk ingredients must be labeled with common name, food packaged for resale within the FSO/RFE must include all major allergens and ingredients