

# Food Safety Newsletter

Issue No. 02 | March 2022



## Surface Materials

According to the Ohio Uniform Food Code, "Materials that are used in the construction of utensils and food-contact surfaces of equipment may not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be: (1) Safe; (2) Durable, corrosion-resistant, and nonabsorbent; (3) Sufficient in weight and thickness to withstand repeated warewashing; (4) Finished to have a smooth, easily cleanable surface; and (5) Resistant to pitting, chipping, crazing, scratching, scoring, distortion, and decomposition." By definition, food-contact surfaces not only include

utensils and equipment that directly contact food, but also surfaces from which food may drain, drip, or splash onto. Ensuring the use of approved materials within your food facility requires constant evaluation. As utensils and equipment begin to show signs of wear and deterioration, they become difficult to effectively clean and sanitize. Additionally, chipping paint on walls, floors, and cupboards provides an ideal environment for bacteria to harbor. Prompt replacement of worn utensils and equipment, along with good overall facility maintenance will help to avoid documented violations for unapproved surface material characteristics and increase consumer safety.



**Public Health**  
Prevent. Promote. Protect.  
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## Morgan County Health Department

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### Did You Know?

MCHD offers food safety education at no cost to all license holders. This training, presented by one of our Environmental Health Specialists, focuses on basic food safety knowledge topics including: proper holding temperatures, sanitizer use, employee health, and prevention of contamination. Whether upon initial hire or as an annual refresher, our training can help to ensure employee competence and instill a sense of confidence. MCHD also offers free reference material fact sheets to license holders upon request. These laminated posters can be displayed within your facility as a reminder of best practice to employees.



### Home-Use Items

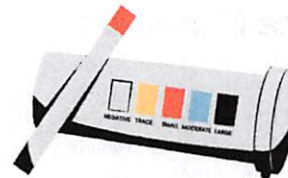
MCHD has begun working with operators to phase out home-use items in all licensed facilities by the beginning of the next licensing period (March 1, 2023). As stated in the Ohio Administrative Code 3717-1-04.1 KK (1), "food equipment that is acceptable for use in a food service operation or retail food establishment shall be approved by a recognized food equipment testing agency". Items classified as NSF approved, for example, have undergone extensive testing and meet performance standards that help to ensure food safety. As a reminder, as you begin to replace the home-use items within your facility, contact MCHD for item approval.

### Email Database

In order to better serve our license holders, MCHD will be requesting email addresses during inspection. Providing a current email address will allow for our Environmental Health Specialists to provide inspection reports in a more timely manner. Additionally, MCHD can communicate notice of food recalls, utility outages, and urgent communications instantaneously.

### Proper Sanitization

Proper sanitization of utensils, equipment, and food contact surfaces is one of the most important ways to prevent cross-contamination within a food operation. When using a 3-compartment sink, ensure dedicated compartments for washing, rinsing, and sanitizing. Wash utensils and equipment components in the wash compartment with approved detergents and 110°F water. Next, rinse the utensils and equipment components in clean, warm water in the rinse compartment. After rinsing, sanitize utensils and equipment components in 75°F-120°F water with an approved sanitizer in the sanitize compartment. Chlorine sanitizer should be at a concentration of 50 ppm; quarternary ammonia should be at a concentration of 200 ppm; and iodine should be at a concentration of 25 ppm. Always have appropriate sanitizer test kits on hand to ensure proper sanitizer solution strength. Finally, after sanitizing, allow all utensils and equipment components to air dry completely. When using mechanical dishwashing machines, always ensure units are properly calibrated and working as designed. Employees should be trained to monitor wash and rinse cycle temperatures and sanitizer strength on mechanical dishwashers and to log their results accordingly. These machines also often require frequent maintenance by trained professionals, so having a regular service contract may be beneficial. Wiping cloths used to clean and sanitize in-place equipment and other non-food contact surfaces within the facility should always be stored in sanitizer solution. This solution shall be tested for appropriate strength and changed frequently throughout hours of operation to ensure effectiveness.



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### Do You Have A Topic You Would Like To See Discussed In Our Next Newsletter?

Email your topic ideas to:  
[lindsay.gates@morgancounty-oh.gov](mailto:lindsay.gates@morgancounty-oh.gov)

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