

# Food Safety Newsletter

MORGAN COUNTY HEALTH DEPARTMENT

1 January 2025



## Here's what has happened in the last quarter!

Welcome to the Morgan County Health Department food safety newsletter! We are thrilled to share the latest developments in our mission to impact our community positively.

From here on out, our health department will issue a newsletter every quarter to help share recent or upcoming changes in local, state, or national food safety regulations. This helps inform our licensed establishments about any updates they must comply with.

We will also highlight the most common violations found during food inspections to offer helpful tips on maintaining high standards for food safety, hygiene, and sanitation.

MCHD has recently updated the food policy, which can be found on our website. Please read and review.

In addition, feel free to share the newsletter with your staff, as it might be a helpful learning opportunity for them.

## Meet the environmental team:

Kobe Nicholson  
EHSIT



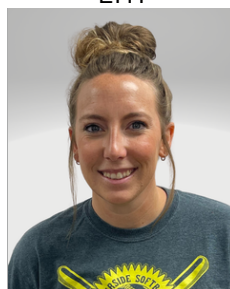
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### Top 5 Most Common Violations:

Nonfood-contact surfaces not being cleaned at the required frequency.

Physical facilities not being maintained or in good repair.

Mops being dried improperly.

Missing Person-In-Charge certification.

Equipment, food-contact surfaces, and utensils not being clean to sight and touch.





**Food Safety Tip: Prevent Cross-Contamination:**

One of the most common causes of foodborne illness is cross-contamination. Here are a few simple ways to prevent it in your kitchen:

1. Use separate cutting boards for raw meats, vegetables, and ready-to-eat foods.
2. Store raw meat and seafood on the bottom shelves of refrigerators to avoid drips contaminating other foods.
3. Sanitize food contact surfaces regularly—especially between tasks, such as cutting raw meat and prepping vegetables.

**Quick Checklist:**

- Separate cutting boards and utensils
- Sanitize between tasks
- Use color-coded equipment for easy identification



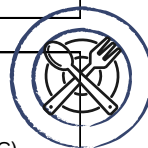
**Upcoming Inspections:**

Are you ready for your next health inspection? Here's a few things that our inspectors will be looking for:

- **Temperature Control:** Inspectors will check that your hot foods are above 135°F and cold foods are below 41°F. Invest in thermometers for easy temperature checks!
- **Cleanliness and Sanitation:** Make sure all food prep areas, equipment, and storage spaces are sanitized regularly to avoid contamination. Remember, any surface that touches food should be sanitized every 4 hours.
- **Employee Health:** Staff must be free from illness while handling food. Ensure that anyone with symptoms of illness is not allowed to handle food until they are well.

**Important News!**

Remember earlier in the year when our team mentioned the importance of Person in Charge (PIC) training? Well, good news: the Morgan County Health Department will be able to provide this training at our facility this year! Although we are still awaiting approval from the Ohio Department of Health, we are eager to start training. Once more information is obtained, we will notify our licensees of upcoming Person in Charge (PIC) training in hopes of getting your employees scheduled and trained. If you have any questions, please feel free to contact us!



**LET US KNOW WHAT YOU WOULD LIKE TO SEE ON THE NEXT NEWSLETTER**

*Thank you for reading!*

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