



Food Handler Newsletter

January, February and March 2019

*******IMPORTANT NOTICE*******

All licenses not paid by December 31st will incur a reinstatement fee of \$100.00 each month the license is not paid. On January 1, 2019, license fees will increase for all food service establishments.

FOOD HANDLER TRAINING

ONLINE FOOD HANDLER CARDS available at our website
<http://www.co.marion.or.us/HLT/PH/EHS/>

We no longer offer in person food handler classes unless they are pre-arranged and have a guarantee of 10 students. **Call our office (503-588-5346) to make arrangements.**

FOOD MANAGER TRAINING

ServSafe® Certification

February 12, 2019 8 am-5 pm

3180 Center Street N.E. Silver Falls Conference Room

Salem, Oregon 97301

Does your establishment have a Certified Restaurant Manager?

Each facility is required to have a Person In Charge (PIC) at all times the establishment is open. Upon successful completion of this class, you will have demonstrated the required knowledge to be identified as a PIC and will receive certification as a Certified Restaurant Manager, which is valid for 5 years and nationally recognized.

Cost: \$ 100.00 Call 503-588-5346 to register today!

MUST BE PREPAID



Datemarking:

What is date marking? It is a system for marking ready-to-eat food held over 24 hours so you know how old it is.

Why date food? It ensures food safety and it's the law (OAR 333-150-000 Chapter 3-501.17 and 3-501.18).

How do I know if a food needs to be date marked? Ask yourself these 5 questions:

1. Does it require refrigeration?
2. If commercially packaged, has the original package been opened?
3. Is it ready-to-eat? This means it is edible without washing, cooking or any other prep.
4. Is it potentially hazardous? Will it grow bacteria or support bacterial or viral foodborne organism growth?
5. Will it be in your kitchen for more than 24 hours? This counts even if the food is, or will be mixed, with something else to create a new product.

If you answered **yes** to **all 5** then the food needs to be date marked.



When do I throw it out? If the food is 41F or lower then discard within **7** days.

Common questions:

If the food has an expiration date on it, isn't that the same as a date mark?

No, the expiration date; sell by date/best if used-by date is the date with which the manufacturer guarantees the food will meet their *quality* standards. Date marking for discard ensures the safety of the food.

This place goes through food very fast. If it will be gone in less than 7 days do I still need to date it?
Yes. Any food not served or discarded within 24 hours must be date marked.

What if I freeze the food?

Freezing food "stops" the date marking clock but does not reset it. So, if a food is stored at 41°F for 2 days and then frozen, it can still be stored at 41°F for 5 more days when it begins to thaw. The freezing date and the thawing date need to be put on the container along with the prep date, or an indication of how many of the original 7 days have been used. If food is not marked with these dates, it must be used or discarded within 24 hours.

What if I mix the food with something else?

When foods are mixed together the date of the **oldest** food becomes the new date. For example, if today is Wednesday and you are mixing a food that was marked on Monday with a food that was marked on Tuesday, the mixed food marking would be based on a starting date of Monday.

Are there any exceptions? Yes, the following foods don't require date marking.

- Uncut portions of processed cured meats packaged in cellulose, like salami and bologna
- Hard cheeses like Asiago old, Cheddar, Gruyere, Parmesan, Romano and Sapsago
- Semi soft cheeses like Asiago fresh, Blue, Brick, Colby, Edam, Gouda, Monterey, Pasteurized processed cheese, Provolone and Swiss
- Commercially acidified dressings like mayonnaise and thousand island do not need to be date marked.

NOTE Soft cheeses like Brie, Camembert, Cottage, Ricotta and Teleme **must** be date marked.