

Environmental Health Newsletter

October, November, December 2024



Quarterly Food Manager Training Course

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. One of the ways to prove you have a PIC is to get certified. Upon successful completion of this class, you will have demonstrated the required knowledge to be identified as a PIC and will obtain ServSafe® Certification, which is valid for 5 years and nationally recognized.

Class Details:

- Date of next class = October 28, 2024
- Time = 8:00 a.m. – 5:00 p.m.
- Location = 3180 Center Street NE, Salem, OR 97301 | Silver Falls Conference Room
- Cost = \$100
- Maximum class capacity = 18 spots
- A training book will be issued upon registration and payment. You must pick up your book in-person at our office for the October Class. *Office Address: 3160 Center St NE, Salem, OR 97301*

How To Register:

- Fill out a Class Registration Form
- Submit the completed form and payment to our office. *Be advised there is a 2.65% service fee if paying with a card.*
- You may also email a completed form to our central email: EnvironmentalHealth@co.marion.or.us. However, your registration will not be official until payment is received.

Call 503-588-5346 if you have questions. Stay tuned to our [Food Handler Training webpage](#) for updates on future classes

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2025 Renewal Notices

Renewal invoices for 2025 will be mailed and/or emailed later this month. The last day to pay your invoice without the addition of a \$100 late fee is by 4:30 pm on 12/31/24

As done in the past, fees will increase by 4%:

- **Restaurants**
 - 0 - 15 seats = \$572
 - 16 - 50 seats = \$647
 - 51 - 150 seats = \$737
 - +151 seats = \$820
 - Limited Service = \$328
- **Mobile Units**
 - Class 1 = \$269
 - Class 2 = \$297
 - Class 3 = \$352
 - Class 4 = \$487
- **Vending**
 - 1 - 10 units = \$45
 - 101 - 250 units = \$631
- **Organization Camps** = \$479
- **Commissary**
 - Full Commissary Use = \$450
 - Dishwashing Only = \$361
- **Warehouse** = \$183



Note:

Our office is working to bring an online payment method to our operators. More information will follow soon.

How Low Can You Go



It is important to work **with** your equipment to help keep food on the prep-line at proper temperatures.

Below are some holding practices that should be avoided!

Storing Food Above The "Fill Line"



Avoid overfilling food containers inside of refrigerated prep tables. This practice often causes the top portion of food to measure above 41°F, which puts food in the temperature danger zone.

Overfilled Containers



Stacking Containers

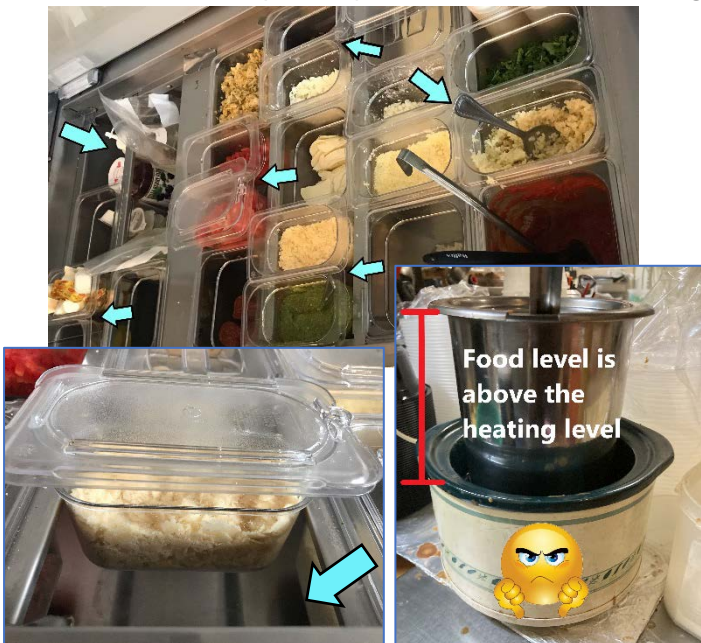
Stacking food containers can create two big issues:

- It can elevate food well above the fill line mentioned above (*see cheese package and hot food stacked on top of metal containers on the left and right*)
- It forces refrigerators to work harder to cool multiple outer layers, before the cold air can reach the food (*see green sauce double stacked in metal containers to the left*)



Incorrect Containers

Using the wrong sized containers can create **gaps** that allow cold air to escape. They can also raise food too high



If it don't fit, then don't force it!

Shallow Ice Baths

Food containers should **not** sit **ON TOP** of ice.



Food containers should be **SURROUNDED** by ice.

