

Tips

The Food Safety Newsletter for Brown, Nicollet, Watonwan and Cottonwood Counties

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INSERTS:

- ◇ **Certified Food Manager Class Registration Information**

Brown-Nicollet Environmental Health

622 South Front Street St. Peter, MN 56082

Phone 507.934.7089 Fax 507.934.7170

Website: www.co.nicollet.mn.us

What's your Plan?

Summer is here and along with it comes beautiful but sometimes unexpected weather. Many of our communities have already experienced power outages and now with the continued rainfall, flooding. If you haven't already, protect your business and your customers by having an emergency preparedness plan in place.

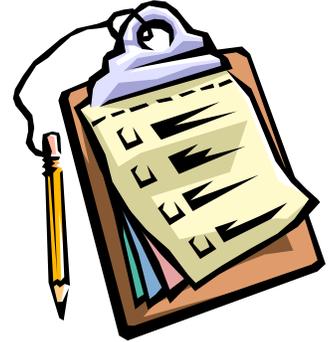
An emergency preparedness plan will assist you and your employees when the unexpected happens. Included in this newsletter are a few emergency situations to consider and links to fact sheets to assist you in creating your plan. As always, our office is here to help whenever you need us!



Putting Your Plan Together

Before a Disaster or Emergency – *Be Prepared!*

1. List what disasters or emergencies could take place at your establishment.
2. Visualize the worst case scenario.
 - Brainstorm with your staff on how to address potential problems.
3. Organize your paperwork.
 - Is your insurance up to date?
 - Does your insurance cover both property and casualty claims?
 - Does your insurance cover loss of business?
 - Do you have off-site copies of important paperwork?
4. Hold regular employee meetings and training explaining emergency procedures.

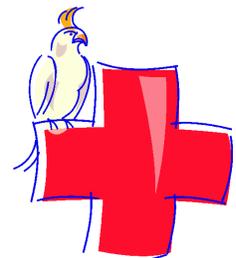


During the Disaster or Emergency – *Protect Lives*

Ensure that staff and customers are safe. If you do not have a shelter that will protect everyone who might be in your establishment, you need to have a plan for an appropriate shelter.

After the Disaster or Emergency – *Protect Your Property*

1. Rescue your most valuable items.
2. Organize the damage assessment.
 - Call your insurance agent.
 - Keep an accurate list of all damaged contents.
 - List the damage to your building — take pictures.
 - Keep receipts for all expenses.
3. Plan your recovery.
 - Check with your mortgage holder or landlord.
 - Differentiate between what you can do and what must be hired out.
4. Check on financial assistance.
 - Contact the Red Cross or Salvation Army.
 - See if disaster funding is available.



Emergency Situations

Fires

If you have a fire with limited damage, follow the guidelines for protecting your property on the previous page and call our office as soon as possible. We will help you determine which items are salvageable and which will need to be replaced. We can be a resource to you when dealing with insurance claims. Use the following link to access a fact sheet for food safety after a fire.

<http://www.health.state.mn.us/divs/eh/food/fs/fsafterfire.pdf>



Power Failures

Food will stay chilled 4–6 hours in a refrigerator without power. If the temperature rises above 41°F and can't be re-cooled within 2 hours, all meats, fish, leftovers, eggs and dairy products must be discarded.

For freezers: keep the door closed. A full freezer should keep food safe for up to two days; a half-full freezer will keep food cold for about a day. While it is unlikely that you will be able to remain open without electricity, with prior plans and arrangements you may have access to a generator. Call our office for help or ideas for operation. Use the following link to access a fact sheet for food safety during power outages.

<http://www.health.state.mn.us/divs/eh/food/fs/powerout.pdf>



Flooding

Flooding can create many health risks, safety and environmental problems. Take precautions ahead of time to minimize these hazards. The best way to minimize health risks due to flood damage is to plan ahead.

Remember that floodwaters are contaminated. Proper handling of items that contact floodwater can help avoid illness.

Not all food or beverage items can be saved after a flood. You must discard any items in soft packaging or screw-top glass bottles that may have been in contact with floodwater. In some cases, you may be able to save commercially canned goods in metal cans or rigid plastic containers. The condition of the container is very important.

Thoroughly clean and sanitize all salvageable equipment. Use a detergent and a sanitizing solution made with one tablespoon bleach in one gallon of safe water.

The following link provides a great fact sheet for cleaning up your business after a flood.

<http://www.health.state.mn.us/divs/eh/emergency/natural/floods/business/business.pdf>

Food Code Update

Food Revision Code

Timeline

Our office has been instructed to proceed with necessary changes with the expectation that the new food code will be in effect as of January 2, 2019. We will keep you updated if this implementation date is changed.

Training

To ensure that we understand the new changes, our staff will be attending a food code revision training on October 23, 2018. Our office will take what we learn from this training and bring that information to all of you. Please watch for our November Meeting announcements in our subsequent newsletters, on our website and our Facebook page. The November Meetings will focus heavily on the new changes to the food code and what that means for you.

Changes

If you are just too excited and can't wait for the new version of the food code to come out, please visit the following links to see the Proposed Rule Changes and 20 Questions: The Proposed Major Changes of Concern to the Minnesota Food Code.

<http://www.health.state.mn.us/divs/eh/food/code/2009revision/draftprule/proposedrules.pdf>

<http://www.health.state.mn.us/divs/eh/food/code/2009revision/20qstnchge.pdf>



"It's funny how day by day, nothing changes. But when you look back everything is different."

-Calvin & Hobbes

Certified Food Manager 6-Hour Class and Exam *Registration Form*

When: **Tuesday, August 28, 2018**

Where: Brown County License Bureau
1900 N. Franklin Street — Conference Room A
New Ulm, MN (see map on back)

Please do not park in parking lot; park on side streets. Thank you!

Time: 9:00 am until 4:00 pm

Registration Fees: Please circle one...

Within Brown, Nicollet, Cottonwood or Watonwan County	\$170.00
If you print your own class manual prior to class from our website	\$140.00
Outside four county area	\$195.00
Exam only (must have already attended a 6-hour class)	\$ 75.00

NEW POLICIES.. Payment must be received prior to the meeting, if you sign up for the class and do not show up, payment will not be returned.
******You must bring a picture ID with you to the meeting******

Please detach the bottom portion and return with your registration fee no later than: **Friday August 17, 2018**

Save this top portion of the form as a reminder!

6-Hour Certified Food Manager Class—Tuesday, August 28, 2018

Name _____

Establishment _____ Phone _____

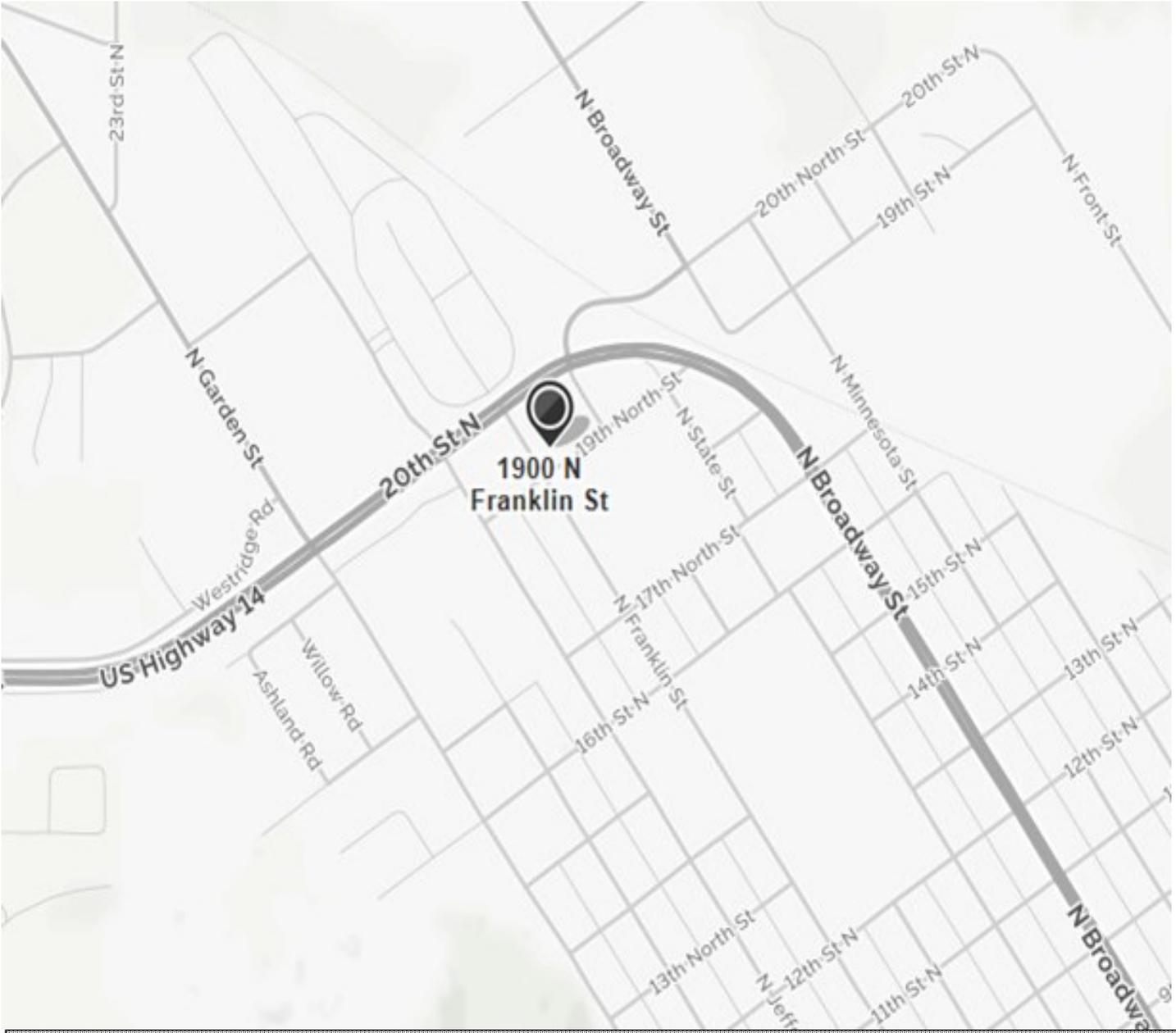
Amount Paid _____
(make checks payable to Brown-Nicollet EH)

Return with fee to: Brown-Nicollet
Environmental Health
622 S. Front St.
Saint Peter, MN 56082
Phone: 507-934-7089

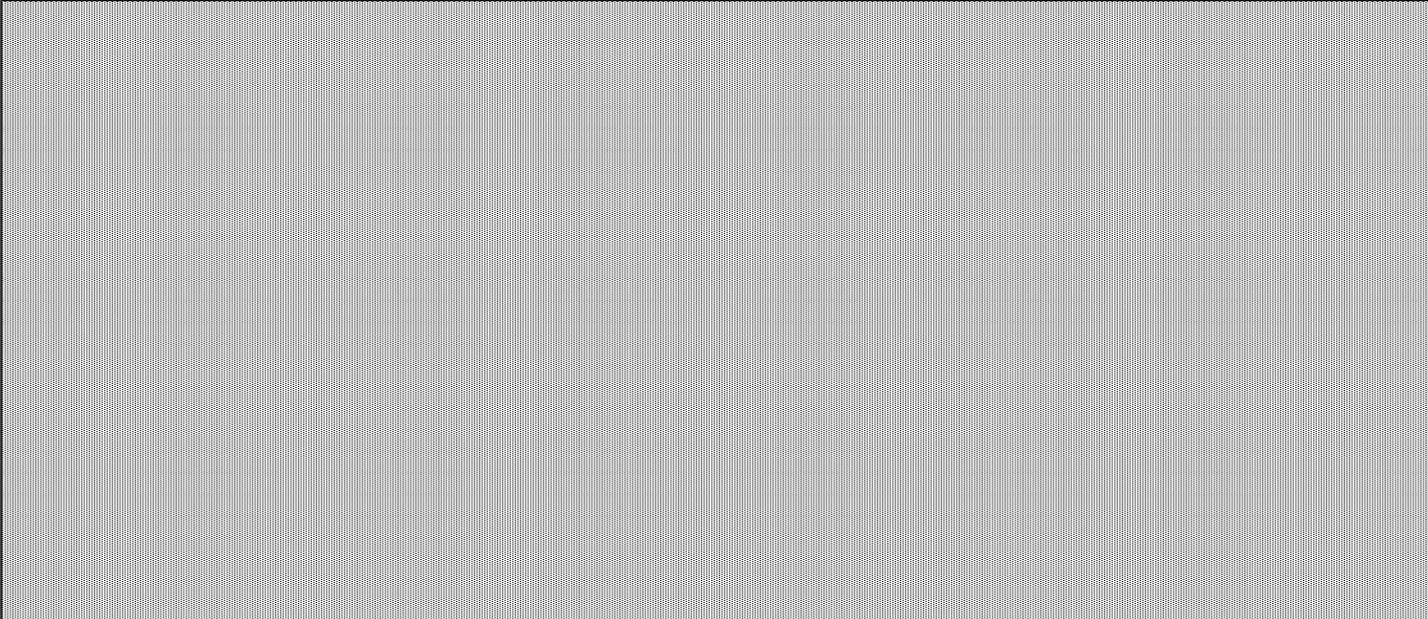
Have you held a CFM license within the past 3 years?

Yes No

If yes, please verify on the Minnesota Department of Health website or with our office to see if a new certification is necessary before submitting your registration.



1900 N
Franklin St



Certified Food Manager 4-Hour Renewal Class Registration Form

When: **Tuesday August 21, 2018**

Where: Brown County License Bureau
1900 N. Franklin Street — Conference Room A
New Ulm, MN (see map on back)

Please do not park in parking lot; park on side streets. Thank you!

Time: 9:00 am until 1:00 pm

Fee: \$ 75.00

Please detach the bottom portion and return with your registration fee no later than: **Friday, August 17, 2018**

Please save this top portion of the form as a reminder!

4-Hour Certified Food Manager Renewal Class—Tuesday, August 21, 2018

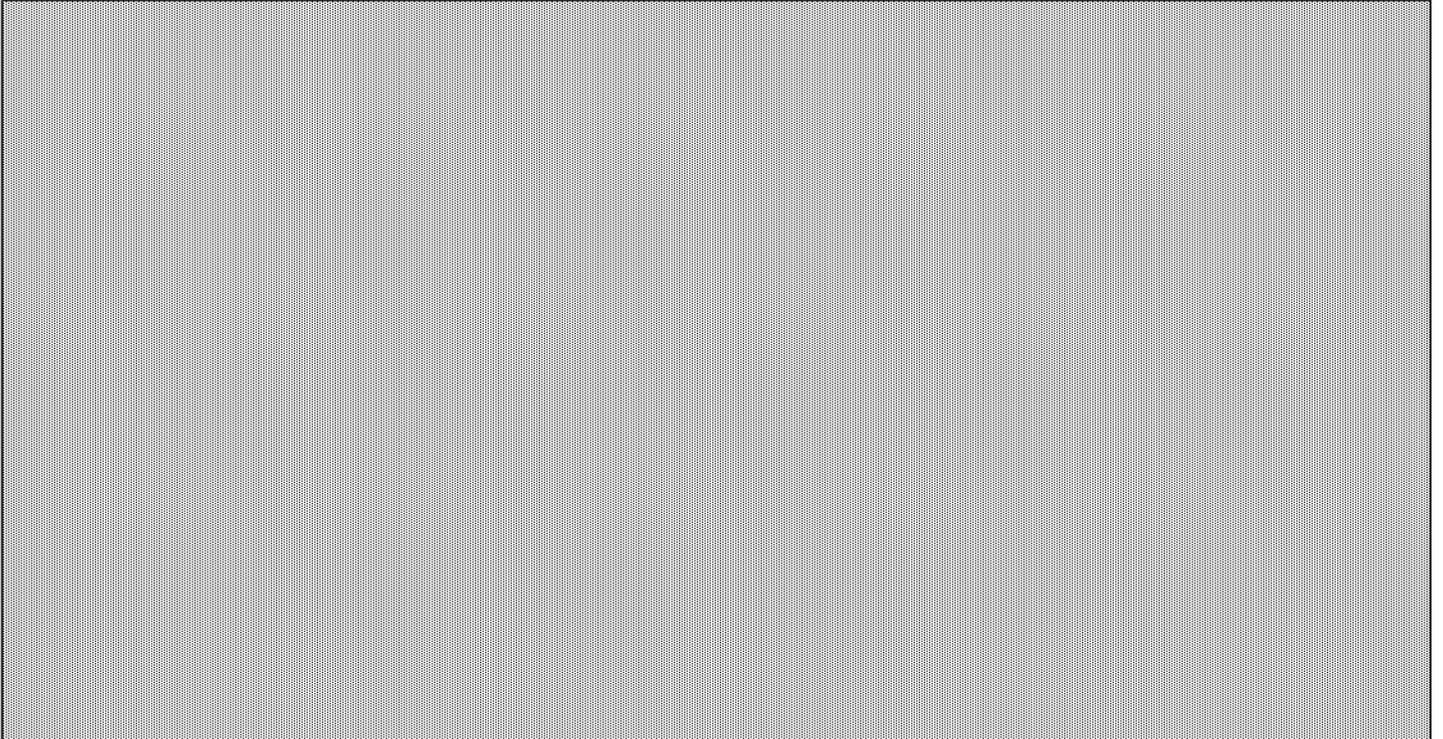
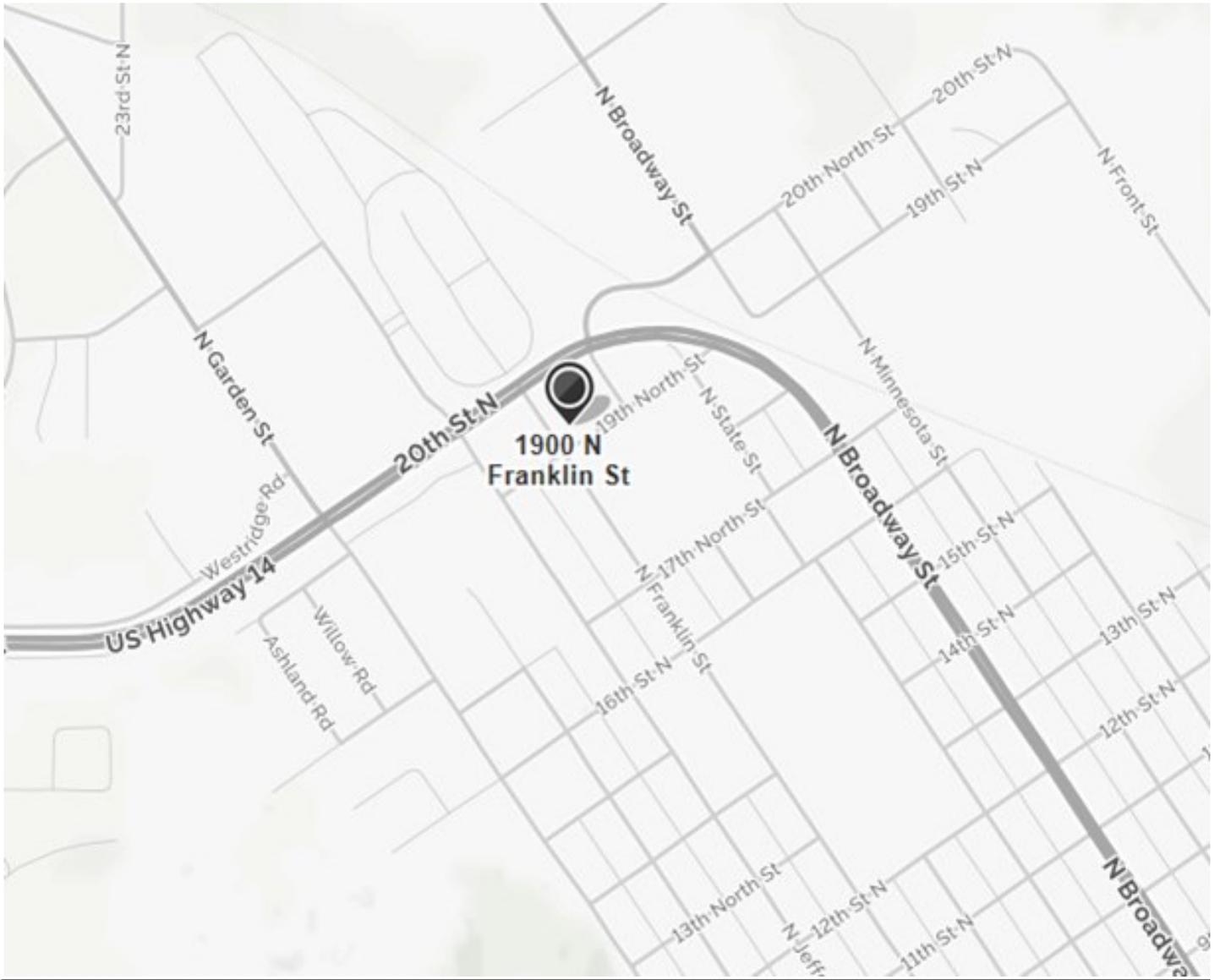
Name _____

Establishment _____

Phone _____

Amount Paid _____ (make checks payable to Brown-Nicollet CHS)

Return with fee to: Brown-Nicollet CHS
622 S. Front St. - Saint Peter, MN 56082
Phone: 507-934-7089



Brown-Nicollet Environmental Health
622 South Front Street
St. Peter, MN 56082

URGENT INFORMATION
Certified Food Manager Training
Registration Forms



[Facebook.com/Brown.Nicollet.Environmental.Health](https://www.facebook.com/Brown.Nicollet.Environmental.Health)