

Anaconda Office: 800 Main, Courthouse, M-F 8:00am-5:00pm  
Main office phone: 406-563-4035  
Powell: Courthouse-Thursdays Granite: Courthouse-Mondays

## **SERV SAFE MANAGERS CLASS— April 19, 2016**

### *Special Interest*

Sign up for ServSafe!

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ServSafe Managers  
Class Offered  
**Tuesday, April 19, 2016**

The deadline and grace  
period for having a Certi-  
fied Food Protection  
Manager at each re-  
quired establishment

has passed! If you do  
not have someone,  
please contact this office  
so we can assist you with  
accomplishing that re-  
quirement! You have the  
choice of attending a  
classroom setting, OR  
going online and taking  
the class, OR obtaining a  
book from us and doing  
self study.

Self study and online  
classes require you to  
take a "proctored exam"  
through our office.



### **You may not need a CFPM if you meet these guidelines:**

A certified food protection manager will generally not be required under the following circumstances:

- 1) When an establishment is a low risk facility that meets the following description:
  - a) serves or sells only raw or pre-packaged, non-time/temperature control for safety (TCS) foods;
  - b) does not prepare TCS foods other than hot holding of commercially prepared TCS foods;
  - c) warehouse/store only non-TCS food and/or commercially pre-packaged TCS Foods.

Please call our office with any questions- Main office 563-4035

If you would like to attend the April class, please fill out the registration in this news-  
letter or call Karen at 563-4067 to register.

We recommend that you register early and pay for your book so that you have time  
to become familiar with the material before the class.

Although **this** newsletter is also called Food Safety News, check out the Food Safety  
News below! This is a great newsletter with many current food safety issues:

To sign up for a free subscription to **Food Safety News** [http://  
www.foodsafetynews.com/subscribe/#.szK4FLrhKp](http://www.foodsafetynews.com/subscribe/#.szK4FLrhKp)

# Inspection Highlights

I've noticed that tableware is not always being wrapped to protect the eating surfaces. I think this is just an oversight. Folks are thinking about just keeping the silverware together and easy to grab and set tables. This can be accomplished with the added benefit of protecting the eating surfaces from contamination. If you are pre-setting tables, be sure that your tableware is wrapped.

## THIS WAY!



EATING SURFACE COVERED!

## NOT THIS WAY!!



EATING SURFACE EXPOSED!

Alternatively, if you don't wrap silverware, you just need to remove extras when guests are seated or if any unwrapped silverware remains on the table it must be removed and washed, rinsed and sanitized when the guests leave.

## PROPER THAWING:

The following are acceptable ways to thaw food:

1. Under running water at 70 degrees or less.
2. In a cooler at 41 degrees or less (this takes planning ahead!)
3. In a microwave if it is to be cooked immediately.
4. As part of cooking.

### Remember the Five most Significant Contributing Factors to Foodborne Illness:

1. Purchasing food from unsafe sources
2. Failing to cook food adequately
3. Holding food at incorrect temperatures
4. Using contaminated equipment
5. Practicing poor personal hygiene

## **IMPORTANT TEMPERATURES TO REMEMBER:**

### **COOK TEMPERATURES:**

***Poultry, Whole or ground stuffed Meat, seafood, poultry or pasta***

165°F

***Foods cooked in a microwave (test after 2 min.)***

Ground Meat-beef, pork

Injected, mechanically tenderized meat

155°F

Ground or minced seafood

Shell eggs that will be hot held for service

***Seafood-fish, shellfish, crustaceans***

***Steaks, chops of pork, beef, veal, lamb***

***Commercially raised game***

***Shell eggs that will be served immediately***

145°F

***Roasts of pork, beef, veal, lamb***

Fruit, vegetables, rice, pasta and beans that will be hot held for service

135°F

### COOLING:

First, cool food from 135°F to 70°F. Do it within 2 hours. Use rapid cool methods such as ice baths, ice paddles.

Then, cool from 70°F to 41°F or lower in the next 4 hours. Cool in shallow pans or smaller portions in the cooler.

# ServSafe Food Safety Manager's Certification Course



Tuesday, April 19, 2016 8:00am to 5:30pm 1 hour Lunch is on your own	Community Service Center 3 <sup>rd</sup> floor conference room 118 E. 7 <sup>th</sup> Street, Anaconda, MT 59711
	Limited to 15 registrants due to room size constraints

This course, developed by the National Restaurant Association is recognized nationwide for food safety training. It is taught locally by Tri-County Environmental Registered Health Sanitarians Chad Lanes and Karen Solberg.

This course is designed for cooks, owners, and managers and will be completed in one 8 hour session with a certification exam at the end. After completing the course and passing the exam, you will receive certification in ServSafe from the National Restaurant Association. This certification is good for 5 years.

Registration Form: Please return form OR call 563-4067 by Thursday, April 14, 2016

Name: \_\_\_\_\_

Address: \_\_\_\_\_

Restaurant or Establishment Name: \_\_\_\_\_

Make Payment to Tri-County Environmental Health Department  
**EVERYONE WILL NEED THE 6<sup>th</sup> EDITION SERV SAFE BOOK**  
 Tri-County Jurisdiction (Deer Lodge, Granite & Powell Counties)

		<u>Tri-County</u>	<u>Out of Tri-County</u>
___ 6 <sup>th</sup> Edition, ServSafe Essentials, with exam	⇒	\$85	\$100
___ I need the exam only	⇒	\$50	\$70

Bring registration by Thursday, April 14, 2016 to the office on the third floor of the Courthouse or mail to: Tri-County Environmental Health Dept. 800 S. Main, Anaconda Or, scan and email to [ksolberg@anacondadeerlodge.mt.gov](mailto:ksolberg@anacondadeerlodge.mt.gov)

FOR MORE INFORMATION CALL 563-4067

# Receiving Area

**Visually inspect all items and look for signs of container damage.**

**Check and record temperatures of frozen and refrigerated items.**

**Reject unacceptable goods and note on invoice.**

**Store frozen and refrigerated items immediately.**



Tri-County Environmental Health  
800 Main Street  
Anaconda, MT 59711