



Foodfacts

Madison Department of Public Health
Environmental Health Services Section

Madison, Wisconsin

Vol. 9 No. 1

Fall 1998

1998 Achievement Award Winners

The Madison Department of Public Health is pleased to announce the recipients of the 1998 Achievement Award for Excellence in Food Safety and Sanitation. Congratulations!

Auntie Anne's Soft Pretzel
9 West Towne Mall

Badger Candy Kitchen
7 W. Main Street

Big Mama's and Uncle Fats
6824 Odana Road

Bill's Hilldale Shell
3401 University Avenue

Buck's Pizza - West
525 S. Midvale Boulevard

Buffalo Wild Wings and Weck
529 State Street

Burger King
6909 Odana Road

Cookies by Design
7414 Mineral Point Road



Dairy Queen III
7860 Mineral Point Road

Deli at Dean
1313 Fish Hatchery Road

Deli at Dean - Commissary
324 W. Lakeside Street

Great Harvest Bread Company
2623 Monroe Street

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Safe Cooling at Luigi's Diner

This article, contributed by Melanie Horzuensky and the staff of Luigi's Diner, 102 King St., describes some proven, inexpensive safe cooling methods which were developed through HACCP training.

The first step to safe food cooling is to know the code requirements. Currently, potentially hazardous hot food must be cooled to 40 degrees F. or below in four hours or less. (*Editor's note:* This requirement will be changing as new editions of the food codes come out, based on new scientific information). A good way to document temperatures and the time it takes to

reach 40 degrees F. is to have an easy-to-use log book. Record the date, item being cooled, product temperatures at various times, the final temperature reading and time and the employee's initials.

If you are new to this process, begin by testing one of your hardest-to-cool products. Take temperatures every half hour and record. As you try this with various foods, you will see patterns in how quickly the temperatures drop on different foods. Adjustments can be made in the frequency needed for taking temperatures. Sometimes a little trial and error is needed.

Staff training is important when implementing a cooling system. At Luigi's, we scheduled a meeting with prep and line cooks to discuss the new process. Information from the *Serv Safe* book was shared. We discussed reasons for the new cooling

system and provided information about bacteria that can cause food borne illness. Staff were also instructed on the proper use of the temperature log. Since employees come and go, training is needed all the time. We try to schedule a new person to work with someone who knows the process inside and out. This way the same techniques are taught continually. Also, we give them feedback to let them know when they are doing a good job.

The cooling methods we put in place included - reducing the size of the item, using shallow pans and using ice water baths. We already had lots of stock pots, shallow roasting pans and plenty of ice. We ordered a few extra sheet pans, some ice wands and also installed air gaps on the sinks used for cooling, to prevent back flow and we were ready to go!

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Griff's Restaurant and Frozen Custard
1233 McKenna Boulevard

House of Wisconsin Cheese
107 State Street

Jacobson Bros. Meats and Deli - Commissary
3113 Syene Road

Ken's Bar and Grill
117 S. Butler Street

Meriter - Methodist Cafeteria
309 W. Washington Avenue

McDonald's
1102 Regent Street

Michael's Frozen Custard
5602 Schroeder Road

Nitty Gritty
223 N. Frances Street

Oakwood Village
6209 Mineral Point Road

Original Pancake House
320 N. Midvale Boulevard

Pizza Pit
1614 Monroe Street

Red Lobster Restaurant #377
4502 East Towne Boulevard

Seafood Center - Brennan's
5533 University Avenue

Safe Cooling Continued from page 1

Following are some methods we have used successfully in our establishment:



- *Cooling in deep hotel pans on the upper shelves of the refrigerator. Product must be no more than 2-3 inches deep. (This method takes a lot of cooler space, so we only use it with a few items).*
- *Cooling bulk sauces (five gallons) in metal stock pots by putting in sink, adding two ice wands directly into the sauce and filling the sink with cold water up to the product line. (The ice wands cool the sauce from the inside out and*

State of Wisconsin Administration Building Cafeteria
101 E. Wilson Street

Subway
3439 Millpond Road

Taco Bell #3397
5001 University Avenue

Taco Bell #3562
534 State Street

Taco Bell #3671
104 West Towne Mall

Taco Bell #4129
228 East Towne Mall

Target
201 Junction Road

The Kennedy Manor Dining Room & Bar
1 Langdon Street

The Naughty Baker and Candy Maker
646 W. Washington Avenue

SEASONAL

Asian Foods
44 S. Fair Oaks Avenue

Concession Stand - Children's Zoo
702 S. Randall Avenue

Hartmeyer Ice Arena
1834 Commercial Avenue

Hot Stuff
1232 McKenna Boulevard

Criteria Used to Determine Award Recipients



1. The establishment was open for at least 12 months under the current license.
2. The restaurant does at least a moderate amount of food handling.
3. No confirmed or suspected food borne illness within the past two licensing years.
4. No city attorney referral for health code violations in current or past two licensing years.
5. No reinspections were required in the current or past licensing year.
6. Absence of critical item violations on the current inspection.
7. Inspection score of 10 or below, or 20 or below (depending on the complexity of the food service operation).
8. A Certified Food Manager is on staff for restaurant operations.
9. Confirmation of the Department.

the cold water captures the heat. Continually changing the ice wands and water will drastically cool the sauce. Once we perfected this technique, we could cool the sauce in a couple of hours.)

- *Cooling pasta in a colander by pouring ice directly on top of the pasta and running cold water over, and transferring to a 4 inch deep roasting pan for storage at 40 degrees F. (To make this as easy as possible for the cooks, a sink was installed next to the stove at minimal cost. Using this method, the pasta temperatures drop quickly, within 30 minutes).*

The implementation of a cooling system into the kitchen's normal duties is not as inconvenient as most would assume and proper cooling of your products will result in costs savings overall. You are less likely to experience the cost of dealing with a food borne outbreak and you will not have to dispose of food that was handled unsafely. A good cooling system, which staff can easily follow, will promote employee responsibility and pride in their work. And your customers will be happy as well!

HACCP Recipe

In past issues we have discussed how food operators can begin to learn about the Hazard Analysis Critical Control Point (HACCP) way of helping to assure a safe food product. Below is an actual example from one of our operators at Sentry Foods which shows how HACCP can be incorporated into a recipe to make the process much safer. Nice job, Sentry Foods!

Original Recipe (no HACCP)

10 pounds pre-cooked chicken
1 cup chopped celery
2 Tb seasoned salt
1 gallon salad dressing

Cut chicken into small pieces and mix all ingredients in large container.

Improved Recipe (HACCP principles included)

Ingredients are same as above.

Thaw frozen pre-cooked chicken the day before in walk-in cooler or on day of use under running water not warmer than 70 degrees F.

Before preparation clean and sanitize utensils and cutting boards and wash hands.

Chop thawed chicken into small pieces and place in large bowl. Add salt. Remove celery and salad dressing from cooler and add to chicken.

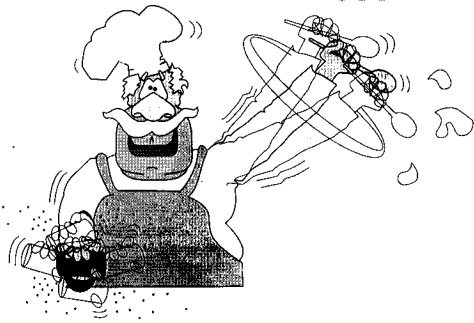
Mix all ingredients until well blended.

Take temperature of salad. If temperature is below 40 degrees F, store in walk-in. If temperature is above 40 degrees F, break contents into smaller containers and record temperature in log.

Cool to a temperature of 40 degrees F or less within 4 hours.

Label containers with the date prepared and a use by date. Use by date should be no longer than 7 days from date of preparation.

When transferring to deli case, remove old product from case and discard.



BURGER COOKING 101

Things used to be so simple in the "good old" days. Slap a burger on the grill, cook it any which way, throw it on a bun and enjoy. Sadly, we all know *E. coli* 0157:H7 has changed our carefree hamburger cooking forever.

Hamburger must now be thoroughly cooked to an internal temperature of at least 155 degrees F for 15 seconds to assure no pathogens are lurking somewhere in the patty. But how do we determine if the burger is at 155 degrees F?



New research shows that the brown color of the burger cannot be reliably used to determine if it is safe to eat. The only way to know that a ground beef patty has been cooked to a high enough temperature to destroy harmful bacteria is to use a thermometer.

Recent United States Department of Agriculture studies show that the color of cooked ground beef patties can vary considerably. At 155 degrees F, a safely cooked burger may look brown, pink or some variation of brown or pink, depending on several factors, such as whether the ground beef was fresh or frozen or the method of thawing.

Consider the following procedures to help assure your burger safety:

- Always use the same size/weight patties
- Always use the same grill temperature setting to cook the burgers
- Time the cooking process until burger reaches 155 degrees F for 15 seconds in the center of the patty (check this on various

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Is That Food Safe?

Q: What is that?

A: I'm not sure, but it's been in the cooler a long time!

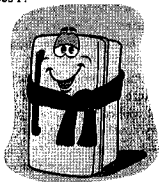
Q: Is it safe to eat?

A: I'm not sure, but it doesn't smell bad.

Q: Should I use it?

A: I'm not sure.

Who hasn't had this experience? Hopefully the following guidelines for selected meat and poultry products (from U.S. Department of Agriculture *Basics for Handling Food Safely*, September 1997) will help you with future dilemmas. And remember to date your foods when they go into the cooler to eliminate the guesswork. Storage times listed are for coolers and refrigerators at 40 degrees F.



Burger Cooking 101 Continued from page 3

locations of the grill to see if there is any variability due to cooler spots) and record this cooking time on the recipe

- Consistently cook the patties according to the time noted on the recipe
- Spot check the temperature of the burgers to assure the cooking process is safe (Digital or dial instant read thermometers may be used to verify the temperatures)



Eggs
fresh in shell
in shell, hard-cooked



3 weeks
1 week

Mayonnaise
commercial, opened



2 months

Raw hamburger, ground and stew meat
hamburger and stew meats
ground turkey, veal, pork, lamb and mixtures of them



1 to 2 days
1 to 2 days

Ham
canned, labeled "Keep Refrigerated", opened
fully cooked, whole
fully cooked, half
fully cooked, slices



3 to 5 days
7 days
3 to 5 days
3 to 4 days

Hot dogs and lunch meat
hot dogs, opened package
lunch meat, opened package



1 week
1 week

Bacon and sausage
Bacon
raw sausage from pork, beef, poultry
smoked breakfast links, patties



7 days
1 to 2 days
7 days

Fresh meat (beef, veal, lamb, pork)
steaks, chops and roasts
tongue, kidneys, liver, heart, etc



3 to 5 days
1 to 2 days

Meat leftovers
cooked meat and meat dishes
gravy and meat broth

3 to 4 days
1 to 2 days

Fresh poultry
chicken or turkey, whole, parts or giblets



1 to 2 days

Cooked and leftover poultry
fried chicken, cooked poultry dishes, plain pieces
pieces covered with gravy, broth
nuggets, patties



3 to 4 days
1 to 2 days
1 to 2 days

VIDEOS

Don't forget that we have many training videos for you to borrow. Below is a list and short description of each video. To check out a video, please contact your district sanitarian or Carol at 294-5335.

The Danger Zone (30 min)

This is a deli food safety and sanitation program to be used by retail employees who prepare and sell food in the deli department. Training manual included.

Food Safety Is No Mystery (34 min, 10 sec)

Aimed at people with little or no experience in the food industry. Training manual included.

Food Service Disposables: Should I Feel Guilty? (11 min, 30 sec)

A video which discusses the use of food service disposables and the impact on the environment.

Food Service Egg Handling and Safety (11 min)

A very good video describing how eggs need to be handled to prevent food-borne illness.

IPM: Control of German Cockroaches in Commercial Kitchens (15 min)

Good tape to provide the food operator with basic knowledge on roach control and what can be done so the least amount of pesticide is needed. Training manual included.

Safe Food - You Make The Difference (20 min)

A good video that discusses prevention of food-borne illness by proper food preparation and storage, hand washing and utensil washing. Proper hand washing is demonstrated.

Sanitizing for Safety (17 min)

Very good, concise video which addresses common food-borne illnesses, proper personal hygiene, cross-contamination, proper cooking and holding temperatures, proper food storage and proper sanitization. (Strong emphasis on using bleach as a sanitizer). Training guide included.

Wide World of Food Service Brushes (18 min)

Reduce or eliminate the potential of creating food-borne illness, which is caused by bacteria, viruses and parasites. (Emphasis on cleaning with brushes).

Food Service Training Course (90 min)

Food service training course which consists of a taped lecture of basic food handling procedures, a skit, and a food handling board game.

On The Front Line (18 min)

Training video pertaining to sanitation fundamentals for vending service personnel. Standard cleaning and servicing procedures for three types of vending machines - cold food, hot beverages, and cup drink. Training guide included.



ODE TO A HAND SINK

♪ Hand Sink, Hand Sink
How we love thee so,
Hand Sink, Hand Sink
How much you'll never know

You aid us in the war
against germs

A war we shall win

You're our hero,

You're our strength

A knight in shining porcelain

You stop the spread of virus
and infection

Sickness that would
make us liable

You're right by our side

By order of Kelly Heibel

Hand Sink, Hand Sink

You're the best we've ever seen

Hand Sink, Hand Sink

You'll keep us squeaky clean.



Found hanging by the
hand sink at
Big Mike's Super Subs

Introducing . . .

We are happy to introduce the two newest members of the Madison Health Department food protection team: Stefanie Curless and Carol Christie.



Stefanie Curless has replaced Greg Pallaske as a Public Health Sanitarian and is currently working on the northeast side of Madison.

(Greg has gone on to use his computer expertise full time but is still "inspecting" the restaurants in the vicinity of his new workplace on Odana Road on his lunch hours.) Stefanie received a B.S. degree in Environmental and Public Health from the UW-Eau

Claire. Before beginning her career with the Madison Public Health Department, she served an internship with Dane County Health and worked for a short time with the Rock County Health Department. Stefanie enjoys spending time with family and friends in her free time.



Carol Christie has replaced Dawne Smith (who has also gone on to use her computer skills full time) as the Environmen-

tal Health Section administrative support position. Carol is a life long Madison resident and is enjoying learning the different aspects of public health and food safety. She and her husband, John, are proud of their two young sons. Carol enjoys volleyball, softball and bowling. She is looking forward to talking to you when you call us.

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