

FOOD PROGRAM UPDATE

OCTOBER 2011 EDITION

RECIPES FOR SUCCESS

The Department of Environmental Resources thanks you for the opportunity to serve you.

This year's focus is to improve our ability to communicate important food safety information in a timely manner to the business community.

Beginning January 1, 2012, most employees working in food service must possess a California Food Handler's Card.

Are you ready for the new regulation promoting employee food safety education?

On the reverse side of this document is a comprehensive outline of the new California Food Handler Card Law.

If you have questions about this notice or any other issue involving your retail food business, we look forward to assisting you at: (209) 525-6700.

CHLORINE: E. COLI KILLER

You may have heard much publicity recently about *E. coli*, a tiny food-borne bacteria that can cause sickness and even death. One violation often observed by inspectors is the improper use and storage of wiping cloths. When soiled wiping cloths are left on counters in between uses, bacteria is given the opportunity to grow. When the towels are used again, the bacteria is spread around the kitchen instead of taking it away.

Fortunately, one thing you can do to protect your customers from food poisoning by *E. coli* bacteria is proper storage and use of wiping cloths.

WIPING CLOTH BASICS

Step 1: CLEAN work surfaces with soap, hot water, and then **SANITIZE!** surfaces with a chlorine bleach solution every **4 HOURS**. These two actions are not the same.

Step 2: Store wet wiping cloths in a **100 PPM** sanitizer solution in between uses.

Step 3: Refresh sanitizing solution throughout the work day. Solutions rapidly dilute when soiled with bacteria and food debris.

Step 4: Be sure to measure the volume of your bucket and clearly mark the "**FILL TO HERE LINE**" for employees to easily recognize.

MIXING A CHLORINE SANITIZING SOLUTION

Instructions for making a chlorine SANITIZER solution:

1. In a bucket, mix one tablespoon of chlorine per one (1) gallon of water.
2. Using chlorine **TEST STRIPS**, dip the test strip in the solution to measure the concentration of chlorine SANITIZER.
3. Verify the chlorine level is at least **100 PPM**.
4. For best results, chlorine should be used with warm water (110°F).

CREATE LABELS

You may attach the instructions below to your sanitizing towel buckets as reference:

WIPING CLOTH CONTAINER



- **100PPM CHLORINE SOLUTION**
- **APPROX 1/2 FLUID OZ (1 TABLESPOON) BLEACH PER 1 GALLON OF WATER**

EN BALDE CON TRAJOS MOJADOS



- **100 PPM DE CLORO SOLUCIÓN**
- **1/2 -ONZA FLUIDO (ACERCA 1-CUCHARA GRANDE) EN 1-GALON DE AGUA**