

FoodFacts

NEWSLETTER

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Environmental Health Division

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Foodfacts is designed to keep food employees, chefs, managers, and owners informed, connected, and engaged about current food safety news.



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Pop Quiz

1. What is the most common foodborne illness during the Holiday Season?

- A. E. Coli
- B. Norovirus
- C. Scombroid fish poisoning
- D. Campylobacter

2. *Vibrio Vulnificus* is a sometimes fatal foodborne commonly caused by what food?

- A. Salmon
- B. Leafy greens
- C. Oysters
- D. Steak tartare

3. What dessert requires refrigeration for safety?

- A. Cheesecake
- B. Pumpkin pie
- C. Pecan pie
- D. All of the above

4. How can you tell if a raw oyster will make you sick?

- A. Smells bad
- B. Appears slimy
- C. Tastes off
- D. No way to tell

**Scroll to bottom to check your answers*

Non-Continuous Cooking

Non-Continuous Cooking

Non-continuous cooking is cooking a food using a process where the first heating of the food is intentionally stopped, and then the food is cooled and held for final cooking later.

This is also called "**par cooking**" or "**blanching**." It is often done to mark steaks, burgers or poultry with grill lines. The meats are not fully cooked until later. Other times, the meats are partially cooked then fully cooked afterwards at a large event to reduce the final cooking time.



If you are using this process to cook **raw animal foods**, it requires prior **approval** from Public Health Madison and Dane County and **written procedures** must be in place. An application and worksheet for creating your written procedure have been created to assist in this process.

[Non-Continuous Cooking Fact Sheet](#)

[Application for Non-Continuous Cooking](#)

Shell Stock Record Keeping

Shellstock Requires Precise Records for Safety

It's the season for selling raw, in-shell oysters, clams and mussels. If you are selling or serving any of these shellstock products, there are important **safety measures** that must be followed.



Occasionally people get sick from eating raw shellstock. *Vibrio* bacteria naturally inhabits coastal waters where shellstock live. During an illness investigation, it is important to be able to **track** where the shellstock was harvested to prevent more illnesses.

Pictured above is Tom, Seafood Clerk, from Metcalfe's Market at Hilldale.

There are some rules and recording keeping that must be followed:

- Shellstock tags must be held **in the container** they were delivered in until empty. Never mix different bags together.
- Tags shall be kept in **chronological order** with **last date of sale or service** written on tag.

- Shellstock tags must be kept onsite for **at least 90 days**.
- Discard shellstock when there are no tags available.

This helps us to track the contaminated shellstock and remove it from sale to prevent more illnesses.

Metcalfe's Market at Hilldale shared a trick they use to keep tags neat and orderly. When the bag is emptied and sold, they remove the tag, mark it with a date, and place on a ticket spindle to keep it in chronological order. Great idea!



Seasonal Pies May Need Refrigeration

Seasonal Desserts may Require Refrigeration

If you are making pumpkin, pecan, creme, or meringue pies, or custard desserts, be safe rather than sorry. **Refrigerate!** Desserts that **contain milk, cream or eggs** are susceptible to bacterial growth at room temperature because of their high protein and moisture content. Always refrigerate these desserts and use within 7 days for safety. If you are selling whole pies, make sure to instruct your customers to refrigerate.



Some commercially-made pies have added preservatives that allow them to be shelf-stable, which means they do not require refrigeration. However, do not assume that this is always the case. Ask your supplier to provide you with shelf-stability information. If this information is not available, the pies must be considered a Time/Temperature Control for Safety food and kept under refrigeration.



Supporting Nursing Mothers

Breastfeeding is a choice that many mothers are making as it leads to health and economic **benefits** for both mother and child. Many mothers return to work soon after giving birth and need a space to comfortably collect and store breastmilk. A growing number of **workplaces** are beginning to add lactation rooms to provide a **supportive environment** for nursing mothers to pump milk.

"Breastfeeding is not only great for community health- it's good for business! Breastfeeding-friendly businesses have been shown to have lower medical costs, reduced turnover, and lower absenteeism rates" says Kat Grande, Public Health Supervisor.



The following are **considerations** to keep in mind for the design of a lactation room:

- Need for privacy
- Lockable door
- Table and comfortable chair
- Well placed electrical outlets
- Adequate HVAC
- Sink for cleaning supplies

- Access to a refrigerator/freezer

[Public Health Madison and Dane County Breastfeeding information](#)

[Business Case for Breastfeeding](#)

We Want to Hear From You

Do you have questions for your health inspector or topic of interest? We want to hear from you. Email us at foodfacts@publichealthmdc.com.

Pop Quiz Answers

1. (B) Norovirus
2. (C) Oysters
3. (D) All of the above
4. (D) No way to tell

Stay Connected

