

Austin FoodWise Quarterly

Food Safety 24/7...

Environmental Health Services Division

Austin-Travis County Health and Human Services Department

[Environmental Health Services Division](#)

[Texas Food Establishment Rules](#)



Winter 2012

NEW: Monthly Food Safety Training, 3-4:30p.m. @ 1520 Rutherford LN, Building One, STE 200
Registration Required to ensure space availability: 512-978-0300 or ECHU.service@austintexas.gov

January 17, 2012-Starting a Food Enterprise

February 21, 2012-Food Handler Registration & Food Manager Certification Processes

March 20, 2012-Regulatory Inspection Process

In this edition of FoodWise, the three most commonly noted violations found from City of Austin Health Inspectors will be explored. The City of Austin Health Inspector's make every attempt to educate while on inspection, however, sometimes questions arise after the inspector is gone. The Environmental Health Services Division offers a complaint/request line that is manned by a Health Inspector, during normal business hours, in order to give any person in the community a chance to call for clarification on food safety rules and regulations. Contact us at 512-978-0300 or by email at ECHU.Service@austintexas.gov



TOP 3 FOOD SAFETY VIOLATIONS



1 Food Contact Surfaces of equipment and utensils not being properly cleaned and/or stored with food particles still attached. A food contact surface is any surface in which food or utensils may come into physical contact with. This can include table counters, walk-in cooler storage racks, knife racks, and inside walls of an ice machine; just to mention a few. It is always a good idea to have all food surfaces listed on your daily cleaning schedule to ensure proper sanitation and storage.

2 Cold Holding Violations. Food should be kept at 41°F at all times, and rapidly cooled to 41°F for items that were out during active food preparation. In order to ensure all food is kept at proper temperatures, it is critical that actual temperatures of foods in all refrigeration be checked daily. This can simply be a spot check of one or two items in each cooler to ensure that the unit is holding all foods

properly. Overcrowding of refrigeration can also affect the temperature of the food kept inside. During the daily check, one should also examine how the refrigerator is being stocked to avoid the overcrowding issue.

3 Good Hygienic Practices. This violation covers actions taken by employees while in the food preparation area or while preparing food. For example, this violation will be marked for an employee who is eating, drinking or using tobacco in the food preparation or storage areas. This violation also covers basic kitchen procedures that should be followed, such as a hand sink's purpose. The hand sink in any establishment may not be used for anything other than washing ones hands. Often times it is found that this sink is used as a dump sink, a water source, or storage sink for dirty utensils; using a hand sink for this type of activity only makes the sink dirty making it impossible to obtain properly cleaned hands. The best way to avoid this violation is proper and continuous training of all food service employees. While every Food Handler in the City of Austin is required to complete a Food Handler's course that does cover these items, it is always good to reinforce training on a daily or monthly basis.



Walk-in: 1520 Rutherford LN Building ONE, Use East Parking Lot & Entrance
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We would like to hear from you. [Send Email](#) [Map](#)

