

WALPOLE HEALTH DEPARTMENT

**June 2021
NEWSLETTER**



Active Managerial Control

The common goal of regulators and operators of food establishments is to produce safe, quality food for consumers. Since the onset of regulatory oversight of retail and food service operations, regulatory inspections have emphasized the recognition and correction of food safety violations that exist at the time of the inspection.

Operators of food establishments routinely respond to inspection findings by correcting violations, but often do not implement proactive systems of control to prevent violations from recurring. While this type of inspection and enforcement system has done a great deal to improve basic sanitation and to upgrade facilities in the United States, it emphasizes reactive rather than preventive measures to food safety. Additional measures must be taken on the part of operators and regulators to better prevent or reduce foodborne illness.

There are many tools that can be used by retail and food service managers to provide active managerial control of risk factors associated with foodborne illness. Elements of an effective food safety management system may include the following:

- Certified Food Protection Managers who have shown a proficiency in required information by passing a test that is part of an accredited program
- Standard operating procedures (SOPs) for performing critical operational steps in a food preparation process, such as cooling methods, monitoring food temperatures and sanitizing solutions.
- Posting job aids in employee work areas.

Plastic Bag Ban / Walpole

The plastic bag ban was passed this spring, at town meeting.

Once the Attorney General's office signs the bill (expected in September) large businesses will have 6 months to comply and smaller businesses have 1 year.

What you need to know about the plastic bag ban can be viewed at:

https://www.walpole-ma.gov/sites/g/files/vyhlif1381/f/uploads/plastic_bag_ban_flyer.pdf

**Walpole Health Department
135 School Street,
Walpole, MA 02081
508-660-7321**

**Please contact the Health
Office with questions**

- New hire and continued employee training of health policy for restricting or excluding ill employees
- Continued food safety training for managers, persons-in-charge, and employees
- Completing routine self-inspections and line checks.

Resources, training materials and job aids are available at the Walpole Health Department
<https://www.walpole-ma.gov/board-of-health/pages/resources-for-food-establishments>

Additional materials can be located with an on-line search, and possibly from your chemical suppliers.

Outdoor Waste Management

Restaurant dumpsters get what is called “wet” waste dumped in them throughout the day. This includes grease, oil, food items, remnants of soda and alcohol drinks, that can quickly coat the interior of dumpsters, and the residue can create an odor that attracts all sorts of animals to the area in search of a food source, especially during warm weather.

Furthermore, in the cold of winter, dumpsters, especially if they have cardboard and plastic in them, offer shelter and warmth, making them a desirable place for pests. And just so we do not forget, dumpsters are typically installed right next to buildings and often the open back entries of buildings. This means the inhabitants of these dumpsters are quite likely to find their way inside the establishment.

Here are a few steps you can take to help reduce your dumpster’s appeal to pests:

- Reduce or eliminate vegetation directly around the dumpster (some rodents use vegetation as hiding places and burrow areas).
- Make sure there are no tree branches in the immediate area of the dumpster; climbing up tree branches is an easy escape route.
- Make sure all waste is bagged; the bag is tied, and all bags are placed in the dumpster. Thrown bags tend to break open upon landing.
- Flatten all cardboard; it should be bound and placed separately for recycling.
- Cans and bottles should be rinsed before placing in the dumpster. Residual sugar and alcohol attract flies and roaches.
- Keep the trash area dry, clean, and organized; clutter provides nesting sites and tend to attract rodents.
- If the dumpster has drains, make sure they do not allow rodents inside.
- Worn and damaged surfaces may allow easy entry for rodents. Replace damaged dumpsters.
- The lids on dumpsters should close firmly and securely around the dumpster.
- Lock the dumpster when not in use. This prevents neighbors from tossing their trash in your dumpster.
- Request the dumpster company provide a clean dumpster as often as needed.

Please take a few minutes to review the information below “*Back-of-House Maintenance for Restaurants*”, from the Department of Environmental Services, Arlington, Virginia to learn methods to help control pests in your neighborhood.

<https://environment.arlingtonva.us/wp-content/uploads/sites/13/2017/04/040417-BMPs-for-restaurants.pdf>