

WALPOLE HEALTH DEPARTMENT

**MARCH 2021
NEWSLETTER**



ADD VALUE TO YOUR BUSINESS with a well-trained team

How do you keep a restaurant running smoothly, operating efficiently and cost-effectively? An important foundation component is a well-trained team!

Here are a few reasons operators want to invest time and energy into training:

Less Turnover Investing time in training, shows new team members you respect them; they feel valued. When team members feel valued, they are more likely to be loyal to the restaurant and stay through good times and tough times. By having a great core of team members, you'll have less turnover, potentially reducing overall restaurant costs and improving consistency in food preparation, safe food handling practices and service.

Improved Health Inspection Compliance A training program that includes food safety provides education established operating procedures and codes related to food handling, personal hygiene, and cleaning and sanitizing. Including food safety training will result in fewer complaints and improved compliance during the next health department inspection.

Better customer dining experience

customers. Trained, educated team members, carry themselves with confidence while working. This confidence will show both on the plate, and in the dining room, creating a more enjoyable experience for your guests.

Reminders from the Walpole Health Office...

**Renew your Retail Food Permit
prior to their expiration on May
31, 2021!**

All renewals will now be done
online:

<https://walpolema.viewpointcloud.com>.

- Create an account
- Applications are located under "Health Department, Retail Food Permit Application".
- New fee schedule based on square footage of the retail food space. This new fee schedule can be viewed online:
https://www.walpole-ma.gov/sites/g/files/vyhli1381/f/pages/health_department_permit_fee_0.pdf.

COVID GUIDANCE

<https://www.mass.gov/info-details/safety-standards-and-checklist-restaurants>.

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

**Please contact the Health
Office with questions**

Did You Know...



Ice Machine Maintenance

Ice machine cleaning may seem like a simple matter; just empty the ice, wash it down, wipe it down with a sanitized cloth and you're done, right? Wrong! Bacteria, viruses, mold, brown slime and mineral scales can build up in places you can't reach without taking the machine apart. What's more, the machine needs more than cleaning. To keep it producing ice reliably and at peak capacity, ice machines also require preventative maintenance. Refer to the manufacturers recommendations or consult an ice machine maintenance service professional to learn how to best care for your machine. Only trained, knowledgeable persons should clean and provide maintenance for your machine.

Don't forget that ice is food

It's easy to overlook risks associated with ice machines. Ice is served in beverages, used in direct contact with food to cool or maintain cold holding temperatures, often ingested by your customers. It can spread illness just as easily as other food sources, if contaminated by viruses, bacteria and mold. And if your ice is contaminated, you won't even know it until it's too late. Your ice could look, smell and taste just fine, but still be harboring dangerous microorganisms.

How often should I clean my Ice Machine?

Ice machines must be cleaned and sanitized at the frequency recommended by the manufacturer, which is generally at least **2 to 4 times per year**. **Additionally, FDA Food Code requires ice machines, be maintained free of accumulation.**

Depending on your usage volume, location of the machine, or water conditions, you may need to clean it more often.

Ice storage at the bar

As a reminder, according to the Food Code, to prevent the increased risk of cross contamination, liquid waste drain lines, beverage tubing and cold plates may not be in contact with stored ice. (2013 FC 4-204.16, 4-204.17)

Don't let this happen to your machine!



Refrigeration Equipment – Your Best Friend & Worst Nightmare!



Without your coolers, chillers and freezers, you'd be serving lukewarm drinks, wilted salads and melted ice cream. When they break down, your business quickly comes to a screeching halt. When refrigeration failures go unnoticed by team members, food is held at temperatures above 41F, which may make customers sick.

Refrigeration equipment failures can cost businesses thousands of dollars in a very short period of time. Dollars lost are associated not just with repair costs and emergency service fees, but also in discarded foods, labor that prepared those discarded foods, and lost sales.

Keeping refrigeration running in optimal condition is not as difficult as you think, when management adopts a preventative approach.

Preventative Maintenance for refrigeration includes:

- Using calibrated food thermometers, verify food in refrigeration units are maintained at 41F or below. Check food temperatures a minimum of three times per day. At opening, at challenge time (after peak service when units have been frequently opened and closed) and again at closing.
- When food temperatures are above 41F, the Person in Charge must determine if the source is associated with an equipment failure or associated with a food process, and take corrective action. Remember, continued monitoring of food temperatures will verify the if the source was identified or not!
- Provide bumper guards behind refrigeration units so they aren't pushed up against walls, reducing air flow needed for compressors.
- Determine a cleaning schedule for compressors and stick to it.
- Replace gaskets that are torn, no longer seal doors, or are in poor condition.
- Provide preventative maintenance from a reputable service provider. Preventative maintenance can include, clean compressors, check for leaks and freon levels, clean drain tubing and drip pans, check defrost cycles and condition of door hinges and gaskets.
- Be sure ventilation on the cook's line is adequate to remove excess heat, competing with refrigeration.
- Don't overload units that can reduce air flow.
- Cool hot foods in walk-in units that are large enough to handle the heat.

Refrigeration is a considerable part of your restaurant's total power usage. When refrigeration units are regularly cleaned and serviced, you may save on energy costs.