



Environmental Health Outlook

A publication of the Clay County Public Health Center ♦ Section of Environmental Health

September is National Food Safety Education Month!

Take a stand and wash your hands for food safety. This month, take an active role in preventing foodborne illness. Foodborne illness (FBI) affects millions of people every year. The Centers for Disease Control and Prevention estimate that approximately 48 million (or 1 in 6) people in the United States get sick from foodborne illness each year. Each year, these illnesses result in an estimated 128,000 hospitalizations and 3,000 deaths. Following simple food safety guidelines can help in preventing people from getting an FBI.

5 Risk Factors that Cause the Most Foodborne Illnesses

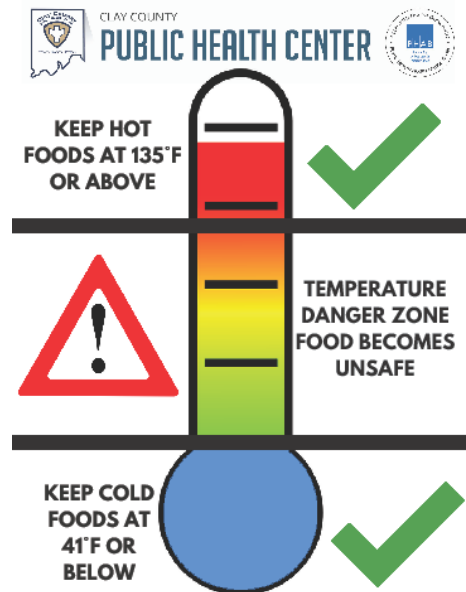
1. Holding TCS foods in the temperatures danger zone.
2. Failing to follow personal hygiene practices.
3. Cooking foods to the wrong temperatures.
4. Using contaminated utensils and equipment.
5. Obtaining food from unsafe sources.

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DID YOU WASH THEM?

HANDWASHING PREVENTS DISEASE

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Most Cited Violations for 2020

The following Food Code Priority and Priority Foundation violations were the most frequently cited on food establishment inspections from January 2020 to December 2020.

- # 1 2-103.12 Food Employee Certificates,** Required for any person engaged in food preparation, handling, dispensing, or service to the public shall possess a valid Food Handler Card, approved by the REGULATORY AUTHORITY. ^{Pf}
- # 2 3-501.17 Ready-to-Eat, Time/Temperature Control for Safety Food, Date Marking,** refrigerated, READY-TO-EAT, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded max 7 days. ^P
- # 3 3-501.16 Time/Temperature Control for Safety Food, Cold Holding,**
(A) Except during preparation, cooking, or cooling, or when time is used as the public health control as specified under §3-501.19, and except as specified under ¶ (B) and in ¶ (C) of this section, TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be maintained: At 5°C (41°F) or less. ^P
- # 4 4-501.114 Chemical Sanitization-Temp, pH, Concentration,** A chemical SANITIZER used in a SANITIZING solution for a manual or mechanical operation at contact times specified under ¶4-703.11(C) shall meet the criteria specified under §7-204.11 Sanitizers, Criteria, shall be used in accordance with the EPA- registered label use instructions. ^P
- # 5 3-501.18 Ready-to-Eat, Time/Temperature Control for Safety Food, Disposition,**
(A) A FOOD specified in ¶ 3-501.17(A) or (B) shall be discarded if it:
(1) Exceeds the temperature and time combination specified in ¶ 3-501.17(A), except time that the product is frozen; ^P
(2) Is in a container or PACKAGE that does not bear a date or day; ^P or
(3) Is inappropriately marked with a date or day that exceeds a temperature and time combination as specified in ¶ 3-501.17(A). ^P
- # 6 3-302.11 Packaged and Unpackaged Food - Separation, Packaging, and Segregation,**
(A) FOOD shall be protected from cross contamination by:
(1) Except as specified in (1)(c) below, separating raw animal FOODS during storage, preparation, holding, and display from:
(a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELL FISH, or other raw READY-TO-EAT FOOD such as fruits and vegetables, ^P and
(b) Cooked READY-TO-EAT FOOD; ^P
(c) Fruits and vegetables before they are washed; ^P
- # 7 5-205.11 Using a Handwashing Sink,** (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use. ^{Pf}
(B) A HANDWASHING SINK may not be used for purposes other than handwashing. ^{Pf}
- # 8 2-102.12 Certified Food Protection Manager,** (A) The PERSON IN CHARGE shall be a certified FOOD protection manager who has shown proficiency of required information through passing a test that is part of an ACCREDITED PROGRAM. ^{Pf}
- # 9 4-602.11 Equipment Food-Contact Surfaces and Utensils,** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned: (1) Except as specified in ¶ (B) of this section, before each use with a different type of raw animal FOOD such as beef, FISH, lamb, pork, or POULTRY; ^P (2) Each time there is a change from working with raw FOODS to working with READY-TO-EAT FOODS; ^P (3) Between uses with raw fruits and vegetables and with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD; ^P (4) Before using or storing a FOOD TEMPERATURE MEASURING DEVICE; ^P and (5) At any time during the operation when contamination may have occurred. ^P
- # 10 6-401.11 Equipment, Food-Contact Surfaces, Nonfood- Contact Surfaces, and Utensils,** (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. ^{Pf}

Food Safety Excellence Awards

Clay County Public Health Center is proud to recognize the recipients of the Food Safety Excellence Awards for outstanding efforts in 2020. This award recognizes establishments that continue to successfully follow the Clay County Food Code, exhibit outstanding food safety and sanitation practices and achieve exceptional inspection results during the calendar year.

This year's winners represent the top 11.5% of establishments overseen by Clay County Public Health Center. In order to qualify for the award, they must meet multiple criteria such as having been open and operating the full year with no repeated violations, no follow-up inspections needed and no confirmed cases of food borne illnesses.



While most Clay County food establishments regularly meet high food safety standards, we are pleased to recognize the ones that consistently prove they exceed the health department's high standards of safety. CCPHC is grateful for the hard work these establishments put in last year and we appreciate their dedication to protect the public from foodborne illnesses.

Food Establishment Recipients

- 3-HALVES BREWING CO- LIBERTY
- ANTIOCH MIDDLE SCHOOL- GLADSTONE
- AROMA BISTRO- SMITHVILLE
- BELVOIR WINERY- LIBERTY
- BRIGHTON LEARNING CENTER- GLADSTONE
- BRISTOL MANOR OF SMITHVILLE- SMITHVILLE
- BURGER KING #27135- NORTH KANSAS CITY
- BURLINGTON HEAD START- NORTH KANSAS CITY
- CAROLYN'S COUNTRY COUSINS- LIBERTY
- CHAPEL HILL ELEMENTARY SCHOOL- GLADSTONE
- CHILDREN'S LEARNING CENTER- NORTH KANSAS CITY
- CREATIVE WORLD SCHOOL - LIBERTY
- DAIRY QUEEN GRILL AND CHILL- NORTHKANSAS CITY
- EILEEN'S COLOSSAL COOKIES- LIBERTY
- EPIC ELEMENTARY SCHOOL- LIBERTY
- EXCELSIOR SPRINGS HIGH SCHOOL- EXCELSIOR SPRINGS
- EXCELSIOR SPRINGS MIDDLE SCHOOL- EXCELSIOR SPRINGS
- EXCELSIOR SPRINGS SENIOR CENTER- EXCELSIOR SPRINGS
- FAIR SHARE FARM- KEARNEY

Food Establishment Recipients

- FIRST WATCH RESTAURANT– NKC
- GLADSTONE BOWL- GLADSTONE
- GUARDIAN ANGELS CARE CENTER- KEARNEY
- HAND IN HAND- KEARNEY
- HARD CORE CAFÉ- GLADSTONE
- HAWTHORNE ELEMENTARY- KEARNEY
- HOLIDAY INN EXPRESS- KEARNEY
- HORIZON ELEMENTARY SCHOOL- SMITHVILLE
- HY-VEE (MEAT, SEAFOOD)- LIBERTY
- HY-VEE (SALAD BAR, PRODUCE)- LIBERTY
- JIMMY JOHNS SANDWICHES- KEARNEY
- KEARNEY EARLY EDUCATION CENTER- KEARNEY
- KEARNEY SENIOR CENTER- KEARNEY
- KIDZONE CREATIONS- LIBERTY
- LAMAR'S DONUTS #12- LIBERTY
- LEWIS ELEMENTARY- EXCELSIOR SPRINGS
- LIBERTY FAMILY CHILD CARE- LIBERTY
- LITTLE DAWG ACADEMY- KEARNEY
- LITTLE PLATTE DISTILLERY- SMITHVILLE
- LONGBOARDS WRAPS & BOWLS - GLADSTONE
- MAPLE ELEMENTARY SCHOOL- SMITHVILLE
- MCDONALD'S #1349- CLAYCOMO
- MOCKINGBIRD MANOR RESIDENTIAL CARE- LIBERTY
- MUSTANG SALLY'S LIQUOR & DELI- PLEASANT V
- MY OTHER PLACE- GLADSTONE
- NKC HIGH SCHOOL CAFETERIA– NKC
- NORTHLAND INNOVATION CAMPUS- NKCS SAGE- GLADSTONE
- OAKHILL DAY SCHOOL- GLADSTONE
- OUTREACH CHRISTIAN EDUCATION- AVONDALE
- PAPA JOHN'S PIZZA #2044- LIBERTY
- PAPA MURPHY'S- LIBERTY
- PARADISE POINTE GOLF COMPLEX- SMITHVILLE
- PIZZA HUT #034977- KEARNEY
- PIZZA HUT OF SMITHVILLE- SMITHVILLE
- PIZZA SHOPPE- KEARNEY
- QUIK TRIP #179- PLEASANT VALLEY
- QUIK TRIP #198- KEARNEY
- QUIK TRIP #213- SMITHVILLE
- QUIK TRIP #228- NORTH KANSAS CITY
- QUIKTRIP #151- LIBERTY
- RADIANT LIFE DAY CARE- KEARNEY
- RESTLESS SPIRITS DISTILLING COMPANY- NKC
- SEASONS EXPRESS- NORTH KANSAS CITY
- SMITHVILLE EAGLE HEIGHTS- SMITHVILLE
- SMITHVILLE MIDDLE SCHOOL- SMITHVILLE
- SMOKIN' GUNS BBQ & CATERING, INC- NKC
- SOUTHVIEW ELEMENTARY- KEARNEY
- ST. LUKE'S NORTHLAND SMITHVILLE- SMITHVILLE
- STONE CANYON PIZZA & BAR- GLADSTONE
- SUBWAY- LIBERTY
- SUBWAY #10331-99- KEARNEY
- SUBWAY #58469-394- NORTH KANSAS CITY
- TACO ZONE- GLADSTONE
- THE BREWKERY- NORTH KANSAS CITY
- THE DAILY SHAKE- KEARNEY
- THE LITTLE STORE & CAFÉ- NORTH KANSAS CITY
- UNITED INNER-CITY SERVICES- PLEASANT VALLEY
- VICTORIA'S LEARNING CENTER- LIBERTY