



# Environmental Health Outlook

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

## Food Handler Training Options

### 8-304.30 Food Employee Certificates

The Clay County Missouri Food Code requires any person who engages in food preparation, handling, dispensing or service to the public to possess a valid food handler card or food manager certificate. Food handlers must obtain a certificate no later than **30 days** from the time they are hired by a food establishment.

Classes are conducted at the Clay County Public Health Center each month, and food handler cards are valid for three years. Food handler certifications are also accepted from the other local health departments in the KC Metro area or from [StateFoodSafety.com](http://StateFoodSafety.com).

When training is taken online through [StateFoodSafety.com](http://StateFoodSafety.com), you must bring your certificate of course completion within 30 days to the Clay County Public Health Center (Administrative Office) to obtain an official Clay County Public Health Center Food Handler photo ID card. You will be required to pass an abbreviated post-test.

**Office hours to obtain your Food Handler photo ID card are Monday - Tuesday and Thursday - Friday from 8:30 AM to 12:00 PM and 1:00 PM to 4:00 PM. We do not process Food Handler photo ID cards on Wednesdays.**

<https://www.statefoodsafety.com/food-handler/missouri/clay-county>

\*Please be sure you take the “Clay County” State Food Safety food handler course. The direct link is on our website at [clayhealth.com](http://clayhealth.com), and includes cost of your photo ID food handler card. No additional fees apply when this course is taken.

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The screenshot shows the StateFoodSafety.com website interface. The 'FOOD HANDLER' tab is selected. The course 'Clay County, Missouri Food Handlers Card Training' is highlighted with a red circle. Below the course name, it says 'Approved by the Clay County Public Health Center'. Course details include: Course Length: 75 minutes, Format: Online, Test Attempts: 2, Passing Grade: 70%, and Compatible Devices: Computer, tablet, and smartphone (Android, iOS). A 'Special Instructions' section provides further details on course completion and photo ID card acquisition. A 'Learn More' link is present. On the right, a price table shows a total of \$25.00 for the course and department fee. A 'CHECKOUT' button is at the bottom right.

Course Fee	\$10.00
Health Department Fee	\$15.00
<b>Your Total</b>	<b>\$25.00</b>



## Updating the Clay County Food Code

The Clay County Public Health Center will be holding a stakeholder meeting for all food safety stakeholders at 2 p.m. on Thursday, August 8, 2019. The meeting will be located at Clay County Public Health Center, Conference Room 1, 800 Haines Drive, Liberty, MO 64068.

This will be an opportunity for food establishment permit holders, persons in charge, food employees, and the public to review the final draft of the *Clay County Missouri Food Code*, as we move to adopt the most current edition of the FDA 2017 Model Food Code. Currently, the *Clay County Missouri Food Code* is based off the FDA 2013 Model Food Code. A copy of the current *Clay County Missouri Food Code* and summary document of the proposed updates can be found at [www.clayhealth.com](http://www.clayhealth.com). The first stakeholder meeting was held March 28, 2019.

We look forward to meeting with you to discuss ways we can improve the *Clay County Missouri Food Code* and our inspection and permitting processes to enhance our customer service and protection of public health.

If you would like to be on an email list for future updates or to receive meeting minutes from our food safety stakeholder meetings, please call Clay County Public Health Center at 816-595-4350.



### What is a Stakeholder?

A stakeholder is a person with interest of concern about something. Any owners, operators, and food managers are considered stakeholders when it comes to regulating food establishments in Clay County. When Clay County holds a stakeholder meeting for food establishments it means owners, operators, and food managers are encouraged and welcomed to attend and share their concerns and thoughts on the topics discussed at the meeting. The stakeholder meetings happening this year are focused on updating the Food Code which is used when inspection establishments.



## Safe Food after Flood or Power Outage

After a flood or power outage, some food may not be safe to eat and must be thrown out.

Read and follow the directions below carefully.

Throw out perishable food (such as meat, fish, eggs, milk, and leftovers) in your refrigerator when the power has been off for 4 hours or more.

Thawed frozen food that still contains ice crystals can be refrozen or cooked. If not, throw it away.

Do the following with food and containers that may have had contact with flood or storm water.

### Throw out these foods:

- Food with unusual odor, color, or texture
- Cans or food containers that are bulging, open, or dented
- Food not in waterproof containers or cans
- Food canned at home
- Food in cardboard containers (including juice, milk, and baby formula)
- Food in containers with screw caps, snap lids, crimped caps, twist caps, flip tops, and snap-tops

### Throw out these things:

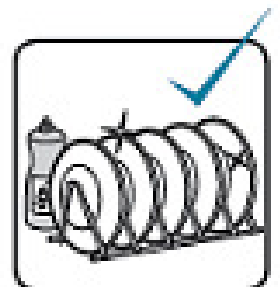
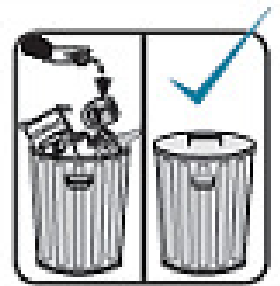
- Wooden cutting boards
- Baby bottle nipples and pacifiers

### Clean and sanitize things that touch food in a four-step process:

1. Wash with soap and clean water
2. Rinse with clean water
3. Sanitize by immersing for 1 minute in a solution of 1 cup (8 ounces or 240 milliliters) of chlorine bleach in 5 gallons of clean water
4. Allow to air dry

## When in doubt, throw it out.

For more information on safe food and water after a natural disaster, please visit:  
[www.cdc.gov/disasters/foodwater/facts.html](http://www.cdc.gov/disasters/foodwater/facts.html)



## Food Safety Excellence Recipients



Clay County Public Health Center is proud to recognize the recipients of the Food Safety Excellence Awards for outstanding efforts in 2018. 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 8% 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 value clean and healthy food service," said Becky Steiner, section chief of environmental health protection at the Clay County Public Health Center. "Through the efforts of these trained food employees and managers, we can ensure safe and enjoyable dining experiences for Clay County residents and visitors."

<b>A Cup T' Go</b> — Kearney	<b>Fair Share Farm LLC</b> — Kearney	<b>Manor Hill Elementary School</b> — Liberty
<b>ABC 123 Child Learning Center</b> — Smithville	<b>Franklin Elementary School</b> — Liberty	<b>McDonald's #6233</b> — North Kansas City
<b>Alexander Doniphan Elementary School</b> — Liberty	<b>Fresh Ideas Coffee Shop @ WJC</b> — Liberty	<b>Meadowbrook Elementary School</b> — Gladstone
<b>Arby's #7003</b> — Kearney	<b>Hand in Hand LLC</b> — Kearney	<b>Oak Pointe of Kearney</b> — Kearney
<b>Arctic Shaved Ice, LLC</b> — Smithville	<b>Horizon Elementary School</b> — Smithville	<b>Papa Murphy's</b> — Gladstone
<b>Bearded Man's Kitchen</b> — North Kansas City	<b>Hy-Vee (Salad Bar, Produce, Test Kit)</b> — Liberty	<b>Restless Spirits Distilling Company</b> — North Kansas City
<b>BobKorn Kettle Corn</b> — Excelsior Springs	<b>Ice Ice Baby II</b> — Kearney	<b>Seasons Café</b> — North Kansas City
<b>Burlington Head Start</b> — North Kansas City	<b>Kearney Middle School</b> — Kearney	<b>Seasons Express</b> — North Kansas City
<b>Chapel Hill Elementary School</b> — Gladstone	<b>Kona Ice #2</b> — Kearney	<b>Sleep Inn &amp; Suites Liberty</b> — Liberty
<b>Children's Learning Center</b> — North Kansas City	<b>Kona Ice Clay County Kansas City</b> — Kearney	<b>Smithville Middle School</b> — Smithville
<b>Club at MariMack</b> — Kearney	<b>Ladoga Ridge Winery</b> — Smithville	<b>Snowie KC</b> — Liberty
<b>D.I.C.K.S Drive-In Convenience King, LLC</b> — Excelsior Springs	<b>Lewis &amp; Clark Elementary School</b> — Liberty	<b>South Valley Middle School</b> — Liberty
<b>Dari-B Drive-In</b> — Excelsior Springs	<b>Liberty Montessori Center</b> — Liberty	<b>St. James Catholic School Cafeteria &amp; Concession</b> — Liberty
<b>Early Explorers Learning Center</b> — Liberty	<b>Liberty North Senior High</b> — Liberty	<b>Subway</b> — Claycomo
<b>Eileen's Colossal Cookies</b> — Liberty	<b>Liberty Senior High School</b> — Liberty	<b>The Big Rip, LLC</b> — North Kansas City
<b>EPiC Elementary School</b> — Liberty	<b>Lillian Schumacher Elementary School</b> — Liberty	<b>The Little Store &amp; Café</b> — North Kansas City
<b>Excelsior Springs High School</b> — Excelsior Springs	<b>Linden West Elementary School</b> — Gladstone	<b>Wal-Mart Supercenter #195 (Bakery)</b> — Excelsior Springs
		<b>Warren Hills Elementary School</b> — Liberty