

# Environmental Health Outlook

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

## Clay County Food Code

The current Clay County Food Code was adopted by the Clay County Public Health Center Board of Trustees on October 24, 2019. The *Clay County Missouri Food Code* is based on the most current edition of the FDA 2017 Model Food Code. A copy of the *Clay County Missouri Food Code* can be found at [clayhealth.com/food](http://clayhealth.com/food).



## The Food Establishment Permit Has a New Look

A QR code has been placed on the permit. When scanned, it will go to the Clay County Public Health Center's environmental health webpage and allow the inspection reports for that establishment to be viewed. Field Inspectors will be verifying the health permit is posted in public view during inspections.

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## Food Program Violation Activity in 2019

Total Inspections Conducted	1927
Priority Violations Cited	1519
Priority Foundation Violations Cited	1232

Field inspectors will be providing education and training materials throughout 2020 to help reduce the priority and priority foundation violations. Ask your inspector for any training materials that can better help lower the risk of food-borne illness in your facility.

## Top 10 Violations Cited in 2019

1. Food Handler/Manager Certification*	508
2. Cold Holding	298
3. Food Contact Cleaned to Sight Touch	280
4. Using a Handwashing Sink	216
5. RTE/TCS Food Date Marking	194
6. Packaged/Unpackaged Food Separation	183
7. RTE/TCS Food Disposition	176
8. Chemical Separation	152
9. Hot Water Chemical	109
10. Manual/Mechanical Ware-washing	104

### \*Food Protection Manager Certification

(A) A PERSON IN CHARGE who demonstrates knowledge by being a FOOD protection manager that is certified by a FOOD protection manager certification program that is evaluated and listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of FOOD Protection Manager Certification Programs is deemed to comply with ¶2-102.11(B). Pf

### 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. (A) Food Handler Card. All FOOD EMPLOYEES that do not have a Food Manager Certification as specified in ¶ 2-102.12 and are involved in food preparation, handling, dispensing, or service shall possess a Food Handler Certification. A three (3) year Food Handler Card may be obtained from the Clay County Public Health Center upon successful completion of a course of instruction approved by the REGULATORY AUTHORITY. Pf

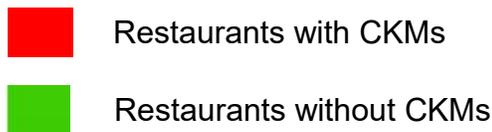
**The updated Clay County Food Code now has Food Protection Manager Certification and Food Employee Certification listed as priority foundation violations. If violations are not correctable onsite, a follow up will be assessed in three to ten days with follow up fees.**

Call 816-595-4350 to enroll in a Food Manager (ServSafe) or Food Handler class at CCPHC. Food Handler training is also available online at: <http://www.statefoodsafety.com/food-handler/missouri/clay-county>.

## Food Safety Certification and Knowledge EHS-Net Study

EHS-Net researchers found that restaurants that had outbreaks were less likely to have kitchen managers certified in food safety than restaurants that had not had outbreaks. These findings influenced FDA to revise certification requirements in the FDA Model Food Code. Certified kitchen managers are now required in 26 states and Washington D.C.

7 in 10 Restaurants With Outbreaks Did Not Have Certified Kitchen Managers (CKMs)



Address environmental causes of foodborne illnesses with our free food safety resources at [www.cdc.gov/nceh/ehs/activities/food.html](http://www.cdc.gov/nceh/ehs/activities/food.html). CS258612A

More than half of foodborne illness outbreaks in the United States are related to restaurants or delis. Sick food workers have been linked with past foodborne illness outbreaks. To combat restaurant-related outbreaks, many public health agencies encourage or require food safety certification for restaurant kitchen managers and sometimes workers. Food safety certification efforts are based on the belief that certification leads to greater food safety knowledge.

Managers and workers who are certified in food safety are more likely to pass a food safety knowledge test than those who were not certified. Additionally, managers and workers whose primary language was English are more likely to pass a knowledge test than those whose primary language was not English. Other factors linked with passing the knowledge test included working in a chain restaurant, working in a larger restaurant, having more job-related experience, and having more job duties.

This study was conducted by the Environmental Health Specialists Network (EHS-Net). EHS-Net is a federally funded collaboration of federal, state, and local environmental health specialists and epidemiologists working to better understand the environmental causes of foodborne and waterborne illness. Visit EHS-Net at [www.cdc.gov/nceh/ehs/EHSNet](http://www.cdc.gov/nceh/ehs/EHSNet).