

Food Safety Basics

**NO BARE HAND CONTACT WITH
READY TO EAT FOODS**



CLEAN:

Wash hands and surfaces often

Foodborne illness can be spread throughout the kitchen and get onto hands, cutting boards, utensils, countertops and food.

SEPARATE:

Don't cross-contaminate

Cross-contamination is how foodborne illness can be spread. When handling raw meat, poultry, seafood and eggs, keep these foods and their juices away from ready-to-eat foods.



COOK:

Cook to proper temperatures

Food is safely cooked when it reaches a high enough internal temperature to kill the foodborne pathogens that cause illness. Cooking and reheating foods to 165°F will ensure temperature requirements are met.



CHILL:

Refrigerate promptly

Refrigerate foods quickly; cold temperatures slow the growth of foodborne illness. Do not over-stuff the refrigerator. Cold air must circulate to help keep a constant refrigerator temperature of 41°F or below.



Additional Services

The Johnson County Environmental Public Health Department serves Johnson County residents and businesses with a multitude of services in addition to food safety education and monitoring. We also complete inspection and consultation of Onsite Wastewater Treatment Systems, lodging establishments, childcare facilities, private drinking water systems and emergency preparedness. We will be glad to supply information we have available concerning any environmental public health concern such as air quality, insect/ animal diseases and other environmental related hazards.

For more information, call, stop or see us online.

Phone: **660-747-6121** ext. 258

723 PCA Rd, Warrensburg, MO 64093

www.johnsoncountyhealth.org



Public Health
Prevent. Promote. Protect.

Additional Resources

Missouri Department Of Health and Senior Services

www.dhss.mo.gov

Centers for Disease Control

www.cdc.gov

Conference for Food Protection

www.foodprotect.org

FDA Food Safety Information

www.foodsafety.gov

National Restaurant Association Educational Foundation

www.nraef.org



**JOHNSON COUNTY
COMMUNITY HEALTH SERVICES**

Home Health • Public Health • WIC

Johnson County Code of Health Regulations Food Ordinance



Johnson County Community Health Services

Environmental Public Health

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Warrensburg, MO 64093

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Johnson County Code of Health Regulations

Food Ordinance

Effective 1 July 2010/ Fees 1 July 2016

PURPOSE

The purpose of having a county food ordinance is to allow local public health authority to act on imminent health hazards, collect information, educate persons about food safety, support the proper design of food establishments and encourage compliance with the Missouri Food Code.

The food ordinance applies to food establishments as defined in the Missouri Food Code 19 CSR 20-1.025 (examples restaurants, cafes, bars, hotel breakfast, caterers, mobile vendors, grocery & convenience stores and temporary food booths) except non-profit organizations.

All food establishments including those that are non-profit must comply with MO Food Code.

PERMIT REQUIRED

New food establishments must submit a permit application, permit fees, menu and food establishment plans for review and pre-opening inspection 30 business days prior to planned opening. **Permit fees** Low \$50 , Medium \$50, High \$50.

Temporary (14 days or less) application and fees must be submitted 10 business days prior to the temporary event. Permit fee \$25.

Permit issuance and renewal is dependent on compliance with Johnson County Food Ordinance, MO Food Code and payment of permit fees.

Permits must be posted in the food establishment within 5ft of customer entrances along with the most recent inspection report, scoring, closing order and/ or notice of violation placards.

APPROVED FOOD SAFETY TRAINING PROGRAM

Food safety training is required annually for all managers and at least 25% of food employees on duty at all times. Temporary food establishments require one food safety certified person. Having all workers trained is encouraged.

For those establishments that do not have an approved food safety program, Food Safety Training Classes are offered by Johnson County Community Health Services . Additional information about classes and online training opportunities are available at www.johnsoncountyhealth.org.

VIOLATION CORRECTION

All Priority violations and 75% of Core violations shall be corrected as soon as possible or at least within 72 hours after an inspection.

NOTICE OF VIOLATION

Upon re-inspection, facilities having Priority violation remaining and/ or less than 75% correction of Core violations will be issued a Notice of Violation, which will be posted at entrances of the establishment by the JCCHS inspector.

RE-INSPECTION FEES

Re-inspection fees will be assessed on food establishments that is issued a Notice of Violation .

CLOSING ORDER AND PERMIT REVOCATION

Repeated non-compliance with the food ordinance will result in additional fees being assessed, the food permit being revoked and a closing order being issued.

It is unlawful for any food establishment to operate while under a Closing Order.

A food establishment that receives a Closing Order may reapply for a permit upon correction of all violations identified on the inspection report, payment of assessed fees, compliance with all provisions of the food ordinance, and completion of a re-opening inspection.

IMMINENT HEALTH HAZARD

A food service facility with an imminent health hazard will be issued a closing order. This may include but is not limited to:

- Threat or danger to public health
- Conditions that could result in injury
- Extreme unsanitary conditions
- Sewage failure or back-up
- Hand washing facility not available
- No means to sanitize multi-service utensils
- Evidence of extreme pest infestation

ADDITIONAL INFORMATION

To read the Johnson County Code of Health Regulations, the Missouri Food Code, see a schedule of food safety classes, obtain a Food Establishment Permit Application or learn more about food safety call (660) 747-6121 x. 258 or visit online at www.johnsoncountyhealth.org.