

# The PLATTER

Your source for food safety in Platte County

Volume 17, Issue 13 Winter 2011



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Platte County Health Department blogs, tweets and posts on facebook. Follow us!

The PLATTER can also be found online. Visit our website to sign up for the PLATTER blog, to receive tweets from us and follow us on facebook. These are valuable resources to restaurant operators and employees. The Health Department has been sending our information via these outlets such as recall information, scams and food safety updates. We also update services that the Health Department offers that restaurant employees can take advantage of, like immunizations and our primary care facilities. Please take the time to sign up, it only takes a few seconds. Remember the links are on the main page of our website [www.plattecountyhealth.com](http://www.plattecountyhealth.com)

Follow Us!   

Platte County Health Department offers online food classes!!!!!!

The Platte County Health Department now offers an online food class as an alternative to the monthly classroom style class.

The class is available 24 hours a day 7 days a week at [www.plattecountyhealthdept.com](http://www.plattecountyhealthdept.com). Click on the link that says ONLINE FOOD SAFETY CLASSES ARE AVAILABLE HERE!

Outbreak linked to cross-contamination  
And ill staff.

## **SALMONELLA FOUND IN PRE COOKED PASTA AND DISHCLOTHS STAFF TESTED POSITIVE**



An investigation into a 2009 outbreak of *Salmonella* Enteritidis PT8 linked to a U.K. restaurant found poor food handling practices led to the illnesses. Salads prepared on-site were the most likely source of the outbreak.

Investigators found Tenth Hole Tea Rooms, had recently switched suppliers of lettuce (from a pre-shredded product to whole heads which required washing) and staff were processing the salad ingredients in a sink that was also used to wash chicken. The sink was not properly cleaned and sanitized between activities. Investigators also found staff working while sick with salmonellosis and a rotation of part-time employees through job stations that increased the risk of cross-contamination.

### **What you can do:**

- Don't wash raw meats. *Salmonella* and other bugs can be sprayed up to 3 feet away by washing.
- Clean and sanitize any equipment or surfaces where raw meats have been cut or handled; pathogens can remain behind and contaminate ready-to-eat foods.
- Sick workers should stay home. Vomiting or diarrhea are often symptoms of foodborne illness which can be passed to patrons by sick workers.



## **Food Safety Classes 2012**

January 17

February 21

March 20

April 17

May 15

June 19

July 17

August 21

September 18

October 16

November 20

December 18

Food Safety Classes are held the 3rd Tuesday of every month at 2pm at our Parkville location, 1201 East Street, Parkville, MO 64152

You must pre-register for the classes. If classes are cancelled it will be posted on our website.

# CDC: Romaine lettuce linked by to October and November *E. coli* O157 outbreak in Midwest

The U.S. Centers for Disease Control and Prevention (CDC) says a strain of *E. coli* O157 bacteria that sickened 37 individuals in the St. Louis area, and at least an additional 23 others, has been linked to the consumption of romaine lettuce. Individuals began showing symptoms on October 9th; the outbreak appears to now be over. Many ill individuals reported purchasing romaine lettuce from salad bars at Schnucks, a high end grocery store in St. Louis. CDC's investigation determined that a single common lot of romaine lettuce harvested from one farm was supplied to Schnucks locations as well as a university campus in Minnesota during the time of the illnesses. Schnucks has confirmed their link to the outbreak and has not named the supplier of the lettuce. Illnesses were associated with nine Schnuck's locations. In each case, more than one ill person reported purchasing a salad from the salad bar in the week before becoming ill.

## 60 ILLNESSES IN 10 STATES

37 ILL IN MISSOURI, ILLNESSES ALSO IN MN, IL, IN, KY, GA, AR, KS, NE AND AZ

## LEAFY GREENS HAVE A HISTORY

LETTUCE, SPINACH, GREENS LINKED TO 50 OUTBREAKS OF  
FOODBORNE PATHOGENS SINCE 1995

Fresh produce is not cooked, so any bacteria or virus that comes in contact with it from farm-to-fork can be passed to diners.

**Outbreaks can result in restaurant closures, lost wages and lawsuits.**

**Know your suppliers and ask questions about food safety practices.**



## ServSafe Manager's Class

ServSafe Classes are from 8:30am-5:30pm at our Parkville location 1201 East Street, Parkville, MO 64152

Dates and times will be posted on our website for the ServSafe classes.

## Food Handler Cards

**Platte County, Kansas City and Clay County all accept each other's food handler cards without transfers. So if you work here in Platte County as well as Kansas City or Clay County there is no need to carry more than one ID.**

**You must go through the Platte County Health Department website to get the PCHD Food Class that's the only accepted online class at this time!**

## Ask Brandi.....

**Q: I went into a restaurant and they were making my sandwich and grabbed the bread without gloves on, can they do that?**

In Platte County and the State of Missouri there is no bare-hand contact with ready-to-eat foods. What does the mean? If food does not require cooking or will not be cooked before serving the food is ready to eat and cannot be touched with bare hands. Gloves or serving utensils must be used to provide a barrier. Hands must still be washed properly before putting gloves on and when gloves are changed.



## Help available for those without insurance.

Do you or someone you know need to see a Doctor, but have no health insurance? The Platte County Health Department may be able to help. The Health Department offers Primary Care to citizens who are on Medicaid or MC+ or have no health insurance coverage. Same-day appointments are available for common illnesses, such as respiratory infections, influenza, and lacerations.

Primary Care at the Platte County Health Department is funded by *Northland Health Care Access* and the Kansas City health care levy to help reduce the number of Emergency Room visits.

## Hepatitis A Vaccine for Food Workers

The Platte County Health Department now offers to Food Handlers the Hepatitis A vaccination at a discounted price. The vaccination is a two part vaccination and costs \$25 per dose to registered food handlers. You may get the vaccination after each regularly scheduled food class or you may come to one of the walk in clinics. Please call ahead for information and availability. Hepatitis A outbreaks can be prevented in the food service setting by vaccinating our foodservice workers. Symptoms of Hep A are jaundice or yellowing of the skin, fingernail beds & eyes. A person who is infected with Hep A may not show symptoms for weeks and may be passing this disease onto others without knowing. A person may end up in the hospital for an extended period of time and the virus can have lasting effects on the liver and other bodily functions.

**Please call ahead for clinic times and vaccination availability.**

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212 Marshall Road, Platte City, MO 64079  
816.858.2412

1201 East Street, Parkville, MO 64152  
816.587.5998

[www.plattecountyhealthdept.com](http://www.plattecountyhealthdept.com)

