

ATTENTION ALL YADKIN COUNTY FOOD SERVICE FACILITIES

On January 1, 2019, food service facilities will be required to hold potentially hazardous foods at 41 F or below instead of at 45 F or below. Please be aware that this temperature will be required at all times of the year, even during the summer months. Facilities need to start working as soon as possible to achieve temperatures of 41 F or below. Please see your inspection for a list of refrigeration units or other cold holding methods that are above 41 F. Your facility may need to take the following action(s):

1. Consult with an equipment professional and/or equipment spec sheets to determine:
 - a) whether a refrigeration unit can maintain temperatures of 41 F or below,
 - b) what the maximum ambient air temperature should be in the kitchen/prep area for unit to work properly (air conditioning may need to be installed),
 - c) the required maintenance schedule for refilling refrigerant,
 - d) the required cleaning schedule of coils and other components,
 - e) the intended use of the equipment.
2. Purchase replacement or additional refrigeration units.**
3. Move refrigeration units so they have more air flow or are located in a cooler area.**
4. Limit use of ice pans to cold hold food only to cooler areas of kitchen/prep areas. Also, ice slurries must come up to the highest level of food in the container.
5. Fill in all empty gaps in tops of prep refrigerators/salad bars during set-up so cool air won't escape.
6. Keep lids on pans of food either in tops of prep refrigerators or in ice pans.
7. Do not overfill refrigerators or block air flow. Maintain the space that's required for proper air flow in the front and back of coolers.
8. Prep food early enough in advance to get it cooled down to 41 F (in walk-in cooler or reach-in coolers) before it goes into prep refrigerators. Prep refrigerators are not designed to cool down food.
9. Change times of days when ovens or other cooking equipment (for bulk prep) are operating.
10. Utilize Time as a Public Health Control (time marking) when necessary and appropriate. This would not be allowed for an entire refrigeration unit. An example for when this might be useful would be for salad greens/lettuce that have a difficult time maintaining 41 F or below. Written procedures as proscribed in 3-501.19 of NC Food Code are required for this option. Facility must consult with Yadkin County Environmental Health if this option is desired.
11. Start temperature logs on refrigeration units. It is recommended to utilize a properly calibrated dial stem thermometer and randomly check internal food temps instead of relying on an ambient thermometer in unit. Also, ambient thermometers should be placed in warmest part of the unit (i.e. near door).

After January 1, 2019, potentially hazardous foods above 41 F will have to be disposed of on inspections or visits. Your facility's planning will help in making for an easier transition and by providing safer food to your customers.

***If facility determines these steps are necessary, please consult with Yadkin County Environmental Health and seek approval prior to doing so.*

REHS

Date

Operator Signature

Date