



The Quarterly Food  
Safety Newsletter of  
the Alexandria  
Health Department

Bon Appétit

## SUMMER 2011

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**New Phone Numbers!**

### Glove-use



Proper glove-use is an important part of preventing foodborne illness. There are many germs that a food handler can spread to customers when the food handler touches food with his/her bare hands. This is why the Health Department has specific requirements for wearing single-use gloves. When the Health Department visits your restaurant, the Environmental Health Specialist (EHS) makes sure you are complying with these requirements.

When working with *ready-to-eat foods* (definition below), **employees may not handle the food with their bare hands**. Employees can avoid using their bare hands by using suitable utensils such as spoons, forks, tongs, and spatulas. Employees can also use deli tissue or single-use gloves to avoid handling food with their bare hands. There are no exceptions to this requirement; if the food is ready-to-eat, an employee may not touch it with his/her bare hands.

It is important that the employees use single-use gloves correctly. Before using gloves, the employee must wash his/her hands at the handwashing sink for 20 seconds, using soap and running water, and then dry his/her hands with paper towels. Single-use gloves must be thrown away when they become dirty. Reusing dirty gloves may contaminate food and make a customer sick. Never wear single-use gloves for more than one job. For example, if you use gloves for handling raw chicken, new gloves must be used before working with a different food.

**Definition:** Ready-to-eat food includes any type of food that does not require cooking. Examples of ready-to-eat foods are washed fruits and vegetables, baked goods, cooked foods, and sushi).

### Food Safety Quiz

1. After cutting a watermelon, how quickly must it be cooled to 41F?
  - A. 6 Hours
  - B. 2 Hours
  - C. 4 Hours
  - D. 1 Hour

2. You **must** call the Health Department if an employee is:
  - A. Jaundiced
  - B. Vomiting
  - C. Diagnosed with an infection caused by Salmonella typhi, Norovirus, Shigella, Hepatitis A, or E. Coli O157:H7
  - D. Not feeling well and has a sore throat and fever
  - E. A, C, and D
3. Pesticides may ONLY be applied in a food establishment by someone who is certified by the Virginia Department of Agriculture (VDACS):
  - A. True
  - B. False
4. Shellstock tags (oysters, mussels, and clams) must be kept for how many days?
  - A. 45 days
  - B. 75 days
  - C. 90 days
  - D. 80 Days
5. When manually cleaning utensils/dishes at the 3-compartment sink, utensils/dishes must be submerged in a bleach sanitizing solution for at least:
  - A. 10 second
  - B. 1 second
  - C. 5 seconds
6. When manually cleaning utensils/dishes at the 3-compartment sink, the temperature of the quaternary ammonium sanitizing solution must be at least:
  - A. 60°F
  - B. 75°F
  - C. 70°F
  - D. 50°F
7. An employee has symptoms of vomiting so the manager sends him/her home. When can the employee return to work?
  - A. 3 days after he/she is sent home
  - B. 24 hours after the employee stops vomiting
  - C. 2 days after he/she is sent home
  - D. After the employee stops vomiting

Quiz Answers: 1.B 2.E 3.A 4.C 5.A 6.B 7.B

## Did you know?

Does your establishment use live shellstock such as oysters, clams, or mussels? If so, you are probably familiar with the shellstock tags that come with your shellstock. The Health Department requires you to keep these tags for 90 days.

It is also important (and required) to write down the date that you finish selling all of the shellstock from a tagged container. If you sell all of the oysters from a bag on June 1st, 2011, you must write that date on the shellstock tag. If customers become sick after eating shellstock, this date will help the Health Department find out what made them sick.