

# Bloomington/Richfield Fall Food Collaborative

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OCTOBER 20, 2020



# Agenda

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Welcome, Education Credits, Introductions

COVID-19 Update- Status in Bloomington and Richfield

Other COVID-19 Topics

Consumer Advisory for Raw or Undercooked Meat, Eggs, Fish

Food Safety Award Update

Question and Answer Session

# CEUs for live participants

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You will earn 1.5 CEU hours towards renewal of your MN CFPM certificate today!


We will email certificates out after the event

If you have multiple people watching on the same device email names to [envhealth@BloomingtonMN.gov](mailto:envhealth@BloomingtonMN.gov)

# Questions

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## To ask a question

- Type it into the Q & A box
  - Don't see it? Click  below
- Find your name on the participant list, and hover over your name. A Raise Hand icon will appear.
- Click on the Raise Hand button which will place a small hand icon next to your name in the participant list.
- We will unmute you to ask your question.

# Introductions

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Please let us know your name and where you work when we unmute you

# COVID-19 Update: Status in Bloomington and Richfield

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NICK KELLEY

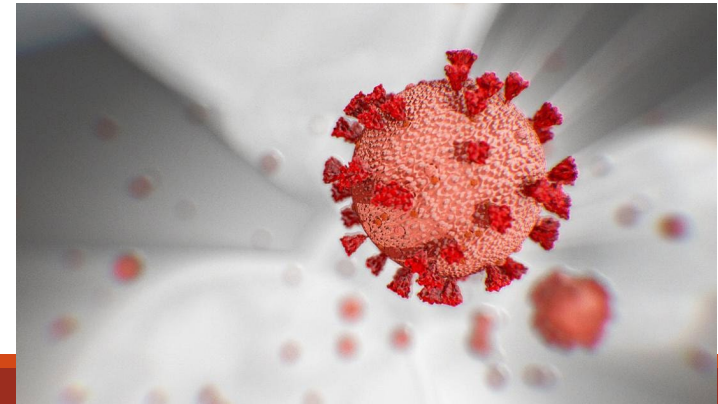
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# Is it a cold, the flu, or Covid-19?

And when to stay home

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LAIMA DINGLEY




# So how do you know the difference between a cold, the flu, or Covid-19? It's hard to tell. Many symptoms overlap.

## IS IT A COLD OR FLU?

SIGNS AND SYMPTOMS	COLD	FLU
Symptom onset	Gradual	Abrupt
Fever	Rare	Usual
Aches	Slight	Usual
Chills	Uncommon	Fairly common
Fatigue, weakness	Sometimes	Usual
Sneezing	Common	Sometimes
Chest discomfort, cough	Mild to moderate	Common
Stuffy nose	Common	Sometimes
Sore throat	Common	Sometimes
Headache	Rare	Common

#FIGHT FLU



## Health Screening



If you have any of these symptoms, go home, stay away from other people, and contact your health care provider.

Employees: Please contact your supervisor.

- FEVER OR FEELING FEVERISH
- CHILLS
- A NEW COUGH
- SHORTNESS OF BREATH
- A NEW SORE THROAT
- NEW MUSCLE ACHES
- NEW HEADACHE
- NEW LOSS OF SMELL OR TASTE



# According to the CDC:

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Some of the symptoms of flu and COVID-19 are similar, making it hard to tell the difference between them based on symptoms alone. Diagnostic testing can help determine if you are sick with the flu or COVID-19.

Flu and the common cold are both respiratory illnesses but they are caused by different viruses. Because these two types of illnesses have similar symptoms, it can be difficult to tell the difference between them based on symptoms alone. In general, flu is worse than the common cold.

Content source: Centers for Disease Control and Prevention, National Center for Immunization and Respiratory Diseases

# Quarantine

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If you or someone you work or live with have been **exposed** to someone with Covid-19, you must go into **quarantine** for 14 days. Quarantine keeps someone who might have been exposed to the virus away from others. Quarantine helps prevent spread of disease that can occur before a person knows they are sick or if they are infected with the virus without feeling symptoms. At this point you may want to contact your healthcare provider to be tested for Covid-19. If your test comes back negative you must stay in quarantine in case symptoms develop. **You cannot test out of quarantine.**

Symptoms of Covid-19 can be similar to the cold or flu. It can take 2-14 days for symptoms of Covid-19 to emerge. This why there is a 14 day quarantine.

# Stay home (isolate) if you have the following symptoms:

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- Fever or chills
- Cough
- Sore throat
- Shortness of breath or trouble breathing
- Fatigue
- Muscle or body aches
- Headache
- New loss of sense of taste or smell
- Congestion or runny nose
- Nausea or vomiting
- Diarrhea

# Isolate

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If you have symptoms or if you have been tested and result is positive for Covid-19, you must isolate. someone from the health department (MDH) will contact you and give you more information and answer your questions about symptoms and when and if you need to get care at a hospital. At this time you will need to isolate from others.

**Isolation** keeps someone who is infected with the virus away from others, even in their home.

When isolating: Stay apart from others, do not share anything that others touch: phones, utensils, remotes, books, etc., wear a mask if you have to be in the same room with others, contact your healthcare provider if your symptoms become worse.

# If you have Covid-19, stay home until all three things are true:

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- You feel better. Your cough, shortness of breath, or other symptoms are better **and**
- It has been 10 days since you felt sick, **and**
- You have had no fever for at least 24 hours, without using medication to lower fever.

Contact your supervisor before coming back to work.

Be safe- stay six feet apart, wear a face mask, wash your hands, and stay home if you are not feeling well

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<https://www.health.state.mn.us/diseases/coronavirus/returntowork.pdf>

# Reporting positive COVID-19 cases

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LOREENA HILTON

# When you have to report employee illness to EH

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Positive COVID-19 case

*Salmonella*

*Shigella*

Shiga-toxin producing *E. coli*

Hepatitis A

Norovirus

Enteric bacterial, viral, or parasitic pathogen



# Why do you have to report to us?

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Many of the pathogens are transmissible through food

COVID-19 is easily spread from person to person

- Helps ensure staff and patrons are protected
- Reduces likelihood of closure due to lack of staff
- We monitor for clusters of cases to limit further transmission

# How to report cases

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Don't assume corporate will handle it. It might be reported to the wrong entity , also MDH is swamped with cases.

Email or call your area inspector directly. (Josh, Caitlin, Laima, Loreena, or Jessica)

If you do not receive a response, call our general EH line at (952)563-8934 or email [envhealth@BloomingtonMN.gov](mailto:envhealth@BloomingtonMN.gov)

# What to do when there is a positive case?

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Report to us

Write down on employee illness log

Exclude ill employee

Notify close contacts of that employee

- Those who worked with ill individual 2 days prior to symptoms beginning
- Worked within 6 feet for 15 minutes or longer

Exclude close contacts for 14 days from exposure

Continue your best practices of cleaning and disinfecting, social distancing, screening employees, etc.

# Hand Sanitizer Recall

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FDA RECALL WEBSITE: [HTTPS://WWW.FDA.GOV/DRUGS/DRUG-SAFETY-AND-AVAILABILITY/FDA-UPDATES-HAND-SANITIZERS-CONSUMERS-SHOULD-NOT-USE](https://www.fda.gov/drugs/drug-safety-and-availability/fda-updates-hand-sanitizers-consumers-should-not-use)

CAITLIN EBNER

# Hand Sanitizers are Drugs

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Hand sanitizers are regulated as over-the-counter (non-prescription) drugs by the U.S. Food and Drug Administration, hence the ability to recall products.

As of 10/9, 202 products contain methanol or bacterial contamination

Methanol can cause blindness, neurological damage, and death

# FDA Product Recall Prompted when:

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Has been tested by FDA and found to contain methanol or 1-propanol.

Is labeled to contain methanol.

Has been tested and is found to have microbial contamination.

Is being recalled by the manufacturer or distributor.

Is subpotent, meaning it has less than the required amount of ethyl alcohol, isopropyl alcohol or benzalkonium chloride.

Is purportedly made at the same facility as products that have been tested by FDA and found to contain methanol or 1-propanol.

Is packaged in a container that resembles a food/beverage container that presents increased risk of accidental ingestion.

# Recalled Products Come from Several Countries

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Products recalled from:

Mexico

Guatemala

China

South Korea

Turkey

United States (Georgia, Ohio, North Carolina, Texas, Utah)

# How to Identify Recalled Products

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FDA advises consumers not to use hand sanitizers produced by the **manufacturers** identified in the recall. Consumers can easily identify which hand sanitizer products to avoid by using the following information:

The names of the specific **manufacturers**.

**NDC** number, which may also be located on the product label.

The name of the **distributors** that sell, or sold, or had planned to sell specific hand sanitizers **products** produced by these manufacturers.



# FDA Recall Limitations

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Distributors may use more than one manufacturer to produce their hand sanitizer products, which are then marketed under the exact same brand or product name

Distributors often do not identify the manufacturer on the product label and are not required to do so under federal law

Recall does not extend to distributor's products bearing the same brand name as identified for recall, but made by a different manufacturer

Other products distributed by the same distributor

# Safety Considerations

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In March 2020 (during the COVID-19 pandemic), calls to Poison Control related to hand sanitizer increased by 79% compared to March of 2019. The majority of these calls were for unintentional exposures in children 5 years of age and younger.

Hand sanitizer is flammable and should be stored away from heat and flames. When using hand sanitizer, rub your hands until they feel completely dry before performing activities that may involve heat, sparks, static electricity, or open flames.

# The Takeaway

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Hand washing is the preferred standard for clean hands

Hand antiseptics and sanitizers are to be not used in lieu of hand washing in food preparation settings

# Required Signage for Restaurants and Schools

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JOSH AUL

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# Industry Guidance for Safely Reopening: Restaurants and Bars

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UPDATED OCTOBER 8, 2020

Same requirements apply to MN schools.

<https://www.health.state.mn.us/diseases/coronavirus/safedining.pdf>

<https://www.health.state.mn.us/diseases/coronavirus/schools/k12planguide.pdf>

# Worker hygiene and source controls

4. Post “handwashing” and “cover your cough” signs in restrooms

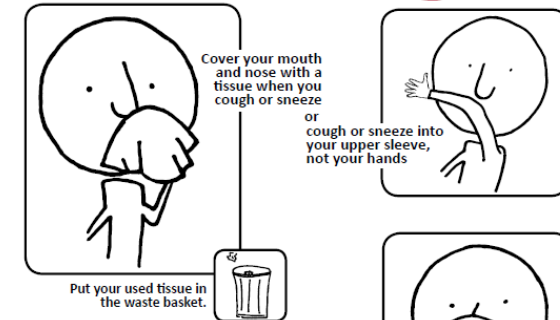
## Do not forget to wash your hands!



Remember to scrub between your fingers, under your nails, and the top of your hands.

Stop the spread of germs that make you and others sick!

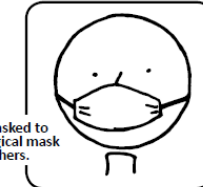
# Cover your Cough



Put your used tissue in the waste basket.

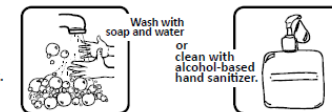


You may be asked to put on a surgical mask to protect others.



# Clean your Hands

after coughing or sneezing.



# Communications and training practices and protocol

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2. Businesses must ensure the COVID-19 Business Preparedness Plan is posted at all of the business's workplaces in readily accessible locations, and is shared with and reviewed by all workers.

[https://www.dli.mn.gov/sites/default/files/pdf/COVID\\_19\\_business\\_plan\\_template.pdf](https://www.dli.mn.gov/sites/default/files/pdf/COVID_19_business_plan_template.pdf)

# Helping customers minimize transmission

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1. Post signage at the entry of the business and develop messaging via websites, advertisements, or other marketing explaining that if customers do not feel well or have any symptoms compatible with COVID-19, they should stay home as much as possible. They should also stay home if they have a household member experiencing symptoms compatible with COVID-19. Refer to CDC's What to Do if You are Sick or Caring for Someone Who is Sick ([www.cdc.gov/coronavirus/2019-ncov/if-you-aresick/index.html](https://www.cdc.gov/coronavirus/2019-ncov/if-you-aresick/index.html)).

4. Require customers to wear a face covering or mask, other than when eating or drinking. More information about face covering requirements and exemptions is available on the MDH website at Masks and Face Coverings ([www.health.state.mn.us/diseases/coronavirus/prevention.html#masks](https://www.health.state.mn.us/diseases/coronavirus/prevention.html#masks)). Additional resources are also available on these webpages: Face Covering Requirements and Recommendations under Executive Order 20-81

- Post one or more signs that are visible to all people—including workers, customers, and visitors—instructing them to wear face coverings as required by Executive Order 20-81.



# Example Signs to Use

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<https://www.health.state.mn.us/diseases/coronavirus/materials/index.html>

# Statewide Compliance Checks

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JESSICA JUTZ

# Compliance Checks

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Conducted by the Minnesota Departments of

- Labor and Industry
- Health
- Agriculture
- Public Safety

These weekend checks have been happening since August



# Sewer back-ups

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LOREENA HILTON

# What causes them?

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An accumulation of fats, oil, grease, or solids in lines

Tree roots



# How to prevent them

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Dry scrape food debris off plates and equipment

Reduce the amount of fat and grease going down the drains

Clean out and service grease traps and grease interceptors regularly

Service lines from restaurant to main line routinely



# Best Practices/ Resources

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<https://www.bloomingtonmn.gov/sites/default/files/handouts-util-food-service-sewer-maintenance.pdf>

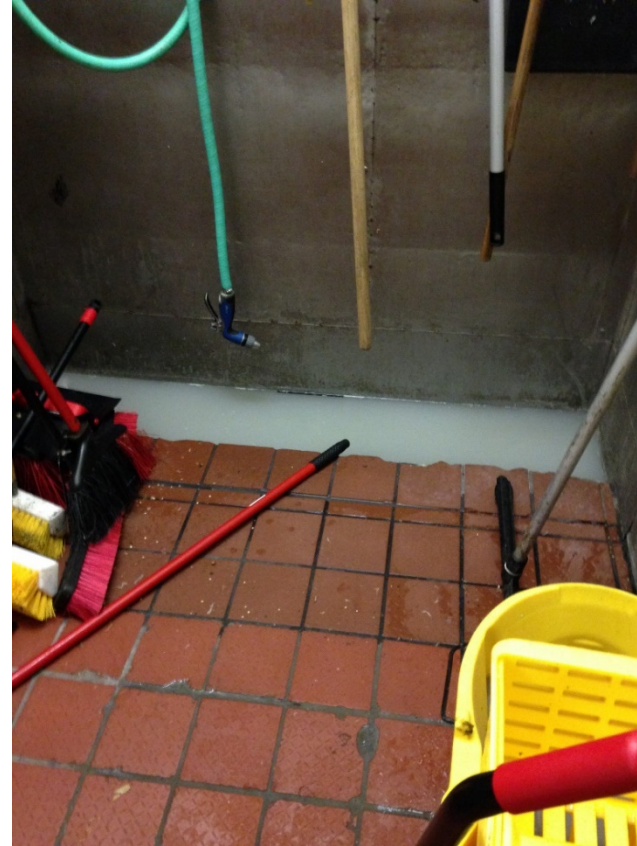
# Avoid unnecessary closure and expenses

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Ensure you are following the best practices we reviewed

Call to have your grease trap and or lateral line serviced or cleaned

Preventative maintenance is IMPORTANT 😊





# Consumer Advisory

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JESSICA JUTZ

# Consumer Advisory

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Must make customers aware that raw or undercooked animal food is on menu



# Steak

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Whole-muscle, intact beef steaks do not need a consumer advisory

Cannot be injected or mechanically tenderized



# Requirements

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The consumer advisory must include a disclosure and a reminder

Can use brochures, deli case or menu advisories, label statements, table tents, placards or other means

Don't forget about your online and happy hour menus

# Disclosure

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Written statement that clearly identified the raw or undercooked animal food or item that contains a raw or undercooked ingredient

Two options for disclosure:

- Include words like “raw” or “undercooked” in the description of the food

**OR**

- Place an asterisk by the name of the food and use a footnote that states the food is served raw or undercooked, or contains, or may contain, raw or undercooked ingredients

# Reminder

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A written statement that eating raw or undercooked food is associated with increased risk of foodborne illness. The reminder must include an asterisk by the menu item and a footnote

There are three options for the footnote:

- “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”  
**OR**
- “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.”  
**OR**
- “Regarding the safety of these items, written information is available upon request.”

# Restrictions

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No raw or undercooked animal food at establishments that serve a highly susceptible population like preschool age children, older adults, or those with compromised immune systems

No raw or undercooked ground meat on a children's menu

# Examples- Disclosure in **bold**, reminder in *italics*

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Oysters on the half shell (**raw oysters**)\*  
Hamburger (**cooked to order**)\*  
Ceviche (**raw fish**)\*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Oysters on the half shell\*  
Hamburger\*  
Ceviche\*

**\*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients.** *Regarding the safety of these items, written information is available upon request.*

Two eggs\* served with grits and toast  
Hamburger\*  
Ceviche (**raw fish**)\*

**\*Eggs and hamburger may be served raw or undercooked.** *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*



## SALADS

**CAESAR SALAD\***, FRESH ROMAINE, BRIOCHE CROUTONS, AGED PARMESAN, NEW AMERICAN CAESAR DRESSING HALF 9 FULL 13 ADD GRILLED CHICKEN 5

**LOCAL GARDEN SALAD**, GREENS, TOMATO, CUCUMBER, AGED PARMESAN, SUNNY HONEY DRESSING 8

## BISTRO

**FISH TACOS**, BLACKENED MAHI, LETTUCE, SALSA, SPICY MAYO, BLACK BEAN SALAD, 15.5

**FAJITAS\***, CHICKEN OR STEAK, ONIONS & PEPPERS, SALSA, SOUR CREAM, GUACAMOLE, FLOUR TORTILLAS 16

**NORTH COUNTRY CARBONARA**, SMOKED GOUDA CREAM SAUCE, ORCHIETTE BACON, PEAS, PEARLED ONIONS, HERB CRUST 15 ADD CHICKEN 20

**TURKEY BLT**, BACON, LETTUCE, TOMATO, GRILLED BREAD, GARLIC AIOLI, FRIES 14

### **CHEDDAR BURGER\* (SEVENTY FOUR CLASSIC)**

A HALF POUND OF FRESH BOYDEN FARM BEEF, CAST IRON SEARED AND FINISHED ON OUR GRILL WITH SHELBURNE FARMS CHEDDAR, GARLIC AIOLI, LETTUCE, TOMATO, HOUSE PICKLES, FRIES 14

\*CONSUMER ADVISORY WARNING FOR RAW FOODS: WE ADVISE THAT CONSUMPTION OF UNDERCOOKED MEAT, EGGS, POULTRY OR SEAFOOD MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

## RAW BAR

### LIGHTHOUSE TOWER 75 | 95

East + West coast oysters,  
Key West shrimp, Alaskan king crab,  
Florida ceviche, Yellowfin tuna

### EAST + WEST COAST

#### OYSTERS ON THE HALF SHELL

East 18 | 34

West 24 | 46

### KEY WEST SHRIMP 19

### ALASKAN KING CRAB 25

### FLORIDA CEVICHE 19

white fish, aji amarillo, arbol chili,  
canchitas

### YELLOWFIN TUNA 18

pickled shimeji, cucumber, radish,  
soy cure

happy HOUR!  
\*EVERYDAY FROM 5PM - 8PM!

\$5 - \$8 LOCAL CRAFT BEERS, CRAFTED COCKTAILS + WINES

\$5 - \$8 BAR BITES

\*AVAILABLE IN THE BAR + LOUNGE AREA ONLY

## keeper's FAVORITES

### FROM THE GARDEN

*dress it up 12*

*chicken, skirt steak, salmon, mahi*

#### ¡MAS VERDE! 14

Brussels leaves, green cabbage,  
avocado, asparagus, snap peas,  
pickled red onion, hazelnut,  
salsa verde

#### TENDER LETTUCES...LEAFY GREENS 14

butter lettuce + baby red oak,  
bleu cheese crumbles, cured mango,  
toasted pumpkin seeds, golden raisins,  
candied bacon, lemon vinaigrette

*Consumer Advisory - consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*A suggested 18% gratuity will be added to your check. Please feel free to raise, lower, or remove this gratuity at your discretion. Prices exclude 9% sales tax.*

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MDH has this information available in a handout

- <https://www.health.state.mn.us/communities/environment/food/docs/fs/consadvfs.pdf>

# Food Safety Award Update

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JESSICA JUTZ

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# Question and Answer Session

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# Questions

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# Resources

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<https://www.health.state.mn.us/people/cyc/cycphceng.pdf>

<https://www.health.state.mn.us/diseases/coronavirus/materials/wash.pdf>

# Photo credit

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<https://hraf.yale.edu/pumpkins-not-just-for-carving-and-dessert/>

[https://www.gs1us.org/DesktopModules/Bring2mind/DMX/Download.aspx?Command=Core\\_Download&EntryId=510&language=en-US&PortalId=0&TabId=134](https://www.gs1us.org/DesktopModules/Bring2mind/DMX/Download.aspx?Command=Core_Download&EntryId=510&language=en-US&PortalId=0&TabId=134)

<https://www.businessinsider.com/why-you-should-order-steak-medium-rare-2016-7>

[https://www.simplyrecipes.com/recipes/whiskey\\_sour\\_cocktail/](https://www.simplyrecipes.com/recipes/whiskey_sour_cocktail/)

<https://www.serious-eats.com/recipes/2017/07/classic-over-easy-fried-eggs-recipe.html>

<https://www.souschef.co.uk/blogs/the-bureau-of-taste/how-to-make-sushi-maki-rolls>

<https://abcnews.go.com/Health/burger-safety-101-browner/story?id=23797840>