September is the National Food Safety Education Month.

Consumer Health Services and Wyoming Food Safety Coalition would like to offer educational websites and webinars. The Wyoming Food Safety Coalition has recording the Fundamental Class and will offer it free for the month of September on their website http://www.wyomingfoodsafety.org/

There are things that you can do to protect yourself and your family. As you prepare and handle food, follow these four steps:

• Clean: Wash your hands, utensils, and surfaces often when you cook
• Separate: Raw meat, poultry, seafood and eggs can spread germs. Separate them from cooked food and fresh produce.
• Cook: Use a food thermometer to make sure foods are cooked to an internal temperature that kills germs.
• Chill: Refrigerate perishable foods and leftovers within two hours. Chill within one hour if it’s about 90°F.

More information on Centers for Disease Control and Prevention (CDC) website: https://www.cdc.gov/foodsafety/education-month.html
COOKING AND REHEATING FOOD SAFELY

If the food that is cooked is not going to be served immediately, the temperature must get out of the danger zone as quickly as possible. That means cooling it quickly, and reheating correctly.

Pathogens grow in the temperature danger zone. They grow faster when the temperatures are between 125°F and 70°F. The foods must pass through this temperature range quickly to reduce the growth of pathogens. This step must be completed within the first two hours. Then cool it from 70°F to 41°F or lower in the next four hours.

Below are a few factors that affect how quickly the food will cool:

- Thickness or density of Food
- Size of the food
- Storage container
- Ice-Water Bath
- Blast Chiller
- Ice paddle
- Ice or Cold water as ingredient

Remember freezing doesn’t kill pathogens; they will grow if exposed to the temperature danger zone during thawing. Before food is cooled, reduce its size. Cut or separate large amounts of food into smaller pieces for quicker cooling.

Cooking food can reduce pathogens to a safe level, as long as the minimum internal temperature for the specific amount of time is acquired. Temperatures vary from food to food.

WDA COMPLAINT LINE...

By calling 888-413-0114, callers have the opportunity to voice their concerns or complaints. Upon dialing the number, callers will reach a recorded message. The caller should leave his/her name, contact information and a detailed message regarding their concern. The call will be returned by an employee dealing with the nature of the complaint. Anonymous complaints are also accepted.
SERVICE ANIMALS

Many people with disabilities are using service animals in order to fully participate in everyday life. These animals can be trained to perform many important tasks, such as stability for a person who has a difficulty walking, picking up items for a person who uses a wheelchair, preventing autistic children from wondering away, or alerting a person who has hearing loss when someone is approaching them from behind.

For the facilities that have a “no pets” policy generally must modify the policy to allow service animals into their facilities. Americans with Disabilities Act (ADA) applies to service animals. Below are some frequently asked questions about service animals and the ADA:

**Q: What questions can a covered entity’s employee ask to determine if a dog is a service animal?**

A: In situations where it is not obvious that the dog is a service animal, staff may ask only two specific questions: (1) is the dog a service animal required because of a disability? And (2) what work or task has the dog been trained to perform? Staff are not allowed to request any documentation for the dog, require that the dog demonstrate its task, or inquire about the nature of the person’s disability.

**Q: Can a person bring a service animal with them as they go through a salad bar or other self-service food lines?**

A: Yes. Service animals must be allowed to accompany their handlers to and through self-service food lines. Similarly, service animals may not be prohibited from communal food preparation areas, such as are commonly found in shelters or dormitories.

**Q: Can service animals be any breed of dog?**

A: Yes. The ADA does not restrict the type of dog breeds that can be service animals.

**Q: Are stores required to allow service animals to be placed in a shopping cart?**

A: Generally, the dog must stay on the floor, or the person must carry the dog. For example, if a person with diabetes has a glucose alert dog, he may carry the dog in a chest pack so it can be close to his face to allow the dog to smell his breath to alert him of a change in glucose levels.

**Q: What can my staff do when a service animal is being disruptive?**

A: If a service animal is out of control and the handler does not take effective action to control it, staff may request that the animal be removed from the premises.

**Q: Are restaurants, bars, and other places that serve food or drink required to allow service animals to be seated on chairs or allow the animals to be fed at the table?**

A: No. Seating, food, and drink are provided for customer use only. The ADA gives a person with a disability the right to be accompanied by his or her service animal, but covered entities are not required to allow an animal to sit or be fed at the table.

Many people with disabilities are using service animals in order to fully participate in everyday life. These animals can be trained to perform many important tasks, such as stability for a person who has a difficulty walking, picking up items for a person who uses a wheelchair, preventing autistic children from wondering away, or alerting a person who has hearing loss when someone is approaching them from behind.

This guidance document is not intended to be a final agency action, has no legally binding effect, and may be rescinded or modified in the Department’s complete discretion, in accordance with applicable laws. The Department’s guidance documents, including this guidance, do not establish legally enforceable responsibilities beyond what is required by the terms of the applicable statutes, regulations, or binding judicial precedent.

Additional Information located:

[http://wyagric.state.wy.us/divisions/chs/food-safety](http://wyagric.state.wy.us/divisions/chs/food-safety). This includes additional Q&A’s, Signage and documentation from U.S. Department of Justice Civil Rights Division.

[www.ada.gov](http://www.ada.gov)
FOOD SAFETY TRAININGS

Contact Consumer Health Services or the local health inspector in your area for upcoming ServSafe, Food Safety Fundamentals, Retail & Food Service HACCP and HACCP for Food Processor classes held in your area or call 307-777-7211.

http://wyomingfoodsafety.org/classes/

Who Should Attend?
- Food Establishments/Caterers
- Emergency Management Agencies
- Public Health Departments
- State/Fed Agencies
- General Public
- Veterinarian

Pay License Renewal Online!!

Did you know you can pay your license renewal online?!? If you go to https://wda.safefoodinspection.com/ then create a new account by clicking new account. Once you have created the account you can log in to the system. You will then use the renewal code on your renewal form to process the payment and put in your credit card information. Be sure to put in the CVS code as well. Once the payment has gone through you will receive an email confirmation. Then the license will be mailed to you in a few days.