



What is it?

A GAME OF MYSTERY AND INTRIGUE FOR
FIELD INSPECTORS

Rules:



- Each slide contains a picture and options for what the picture is.
- Take your best guess at what the picture is showing.
- Mark your guess in the polling window that will pop up.
 - Do not put the guess in the chat.
- Be quick! The polling window may block a second look at the picture.



What is it?

- A. Giant Accordion
- B. Apple Cider Press
- C. Potato Paste Crusher
- D. Dough Feeding System



Answer: B. Apple Cider Press

Apple cider produced at retail is almost always conducted and sold on the farm where the apples are grown. The inspection process and equipment is usually very different than your typical restaurant inspection.

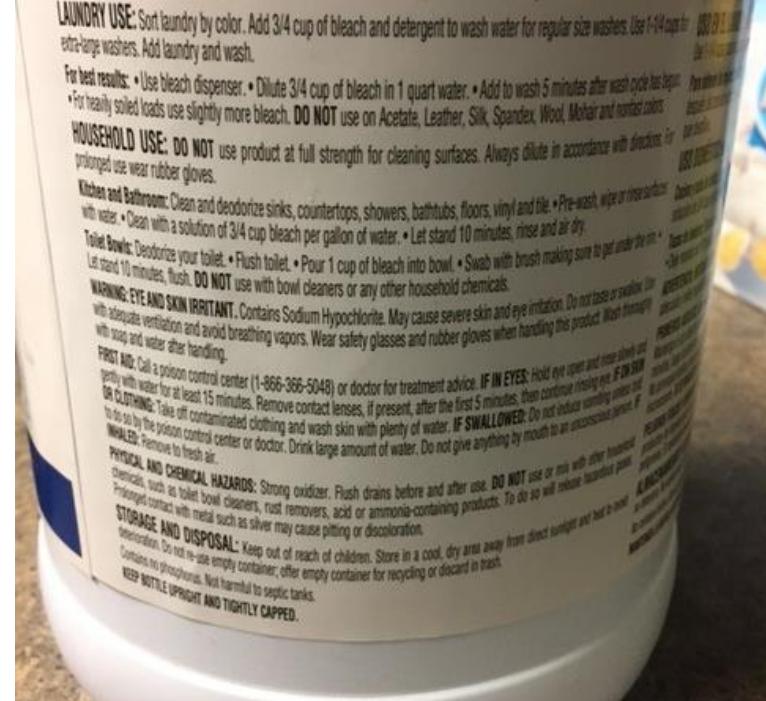
Apple cider pressing and bottling is considered a Special Process with unique food safety risks. Juice packaged at retail is not required to be pasteurized and often has no kill step which allows pathogens of concern like E.Coli 0157:H7 to survive processing.

Juice packaged in a food establishment must be:

- Treated under a HACCP plan to attain a 5-log reduction.
- If not treated, labeled with a warning statement.
- “WARNING: This product has not been pasteurized and, therefore, may contain harmful bacteria that can cause serious illness in children, the elderly, and persons with weakened immune systems.”

What is it?

- A. Bleach to make sanitizer with
- B. Quaternary Ammonia
- C. Unapproved bleach for sanitizer
- D. Sanitizer

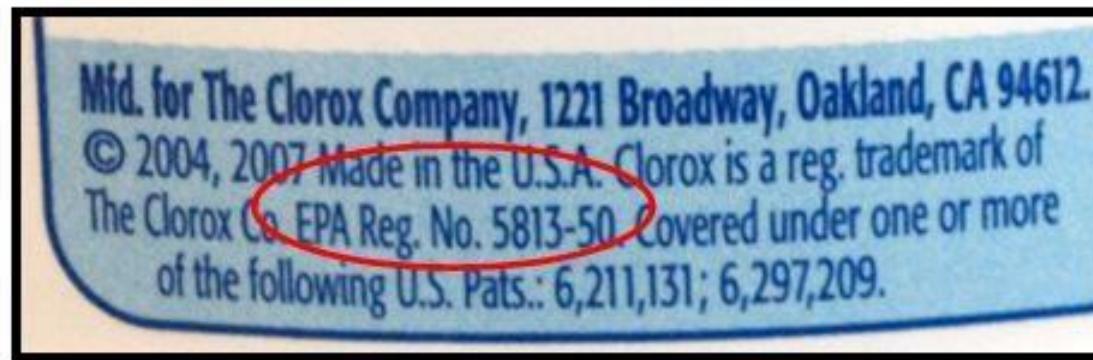


Answer: C. Unapproved bleach for sanitizer

Not all bleaches are created equal!

The FDA Food Code states that sanitizers must follow EPA Registered Use Label Instructions. Not all bleaches are EPA registered.

Always look for an EPA Registration number on the bleach label and instructions for sanitizing food contact surfaces to determine whether or not the bleach has been approved as a food contact surface sanitizer.





What is it?

- A. Maple Syrup Boiler
- B. Tortilla Press
- C. Industrial Size Fryer
- D. Soup Kettle

Answer: A. Maple Syrup Boiler

The collecting of sap to make maple syrup is a harvesting process. The actual processing of the sap into syrup may fall under your jurisdiction.

Many syrup boilers are homemade. If homemade the materials must be safe, durable, non-absorbent, smooth, easily cleanable and resistant to chipping, pitting, scratching, etc.

The establishment may want to use copper in the equipment. Copper can not be used if the food touching it has a pH of below 6. Sap has a widely variable pH while syrup has a pH of right around 6 so unless the pH is being consistently checked, this is not a good option.

Many maple syrup boilers use wood as a heat source. The wood should be untreated and free of chemicals.

Maple syrup production creates A LOT of steam. More ventilation is required than what you might think.



What is it?

- A. Microwave Filter
- B. Bamboo Floor Mat
- C. Window Blind
- D. Makisu

Answer: D. Makisu

A Makisu is a small bamboo and cotton string mat used to roll certain types of sushi called Maki.

There are food safety concerns because of the materials used as well as the cleanability of the mat.

The Maki must be wrapped in plastic wrap to make a smooth, cleanable surface.

The plastic wrap must be changed every 4 hours or stored in a refrigerator when not in use.



What is it?

- A. Roaster
- B. Vertical Broiler
- C. Upright Steam Table
- D. Grease Interceptor

Answer: B. Vertical Broiler

Vertical Broilers are a type of cooking device which slowly cooks meat on a vertical rod called a spit. The spit rotates as the outside of the meat is cooked and then continually trimmed off. The most common food items cooked on a vertical broiler are gyro meat and shawarma meat.

A continuous cooking process should be used. Intermittent cooking (turning the spit or heat source on and off) allows the meat to stay in the temperature danger zone for extended periods of time.

Special attention must be paid to processed frozen gyro cones. Cooking of the cone is a unique process since the gyro meat is slowly both thawing and cooking. The temperature of the middle of the cone will be in the temperature danger zone for many hours. For this reason, the entire cone should be cooked and sliced within 4 hours. “Leftover” cone should not be cooled down once the cooking process has started as the time/temperature perimeters would exceed what is allowed by code.



What is it?

- A. Kosher Certification Symbols
- B. Underwriters Laboratory Symbols
- C. Cereal Brand Symbols
- D. Made in England Symbols

Answer: A. Kosher Symbols

What is Kosher? Kosher laws define the foods that are fit for consumption by a Jew.

For a food to be Kosher it must be made from Kosher Ingredients and with Kosher Equipment.

Three types of ingredients:

Inherently Kosher- naturally grown foods, some mammals (cows, sheep, goats, deer, chicken, ducks, geese, turkeys)

Inherently not Kosher- pigs, rabbits, horses

Certified Kosher- prepared according to Kosher protocol under rabbinical supervision

All equipment that comes in contact with Kosher food must be Kosher.

During an inspection, you could ruin the Kosherness of a food with your thermometer, since it is not Kosher. Always ask if the PIC would rather have you use one of their thermometers.

What is it?

- A. Samosas, Biryani, Chicken Masala
- B. Pad Thai, Curry, Tom Yum
- C. Pierogi, Borscht, Bigos
- D. Hummus, Falafel, Tabouleh



Answer: D. Hummus, Falafel, Tabouleh

These food items are associated with Mediterranean and Middle Eastern Cuisines.

Traditionally, these foods items are often served at room temperature. They are also TCS foods unless there is lab testing proving otherwise. Time Only As A Control is a good food safety method to use to allow establishments to serve these items traditionally while maintaining good food safety standards.

Many cultural foods may be new to you as an inspector. Cultural Cuisines also often have unique ingredients, processes, and equipment. There are many resources to help you learn about Cultural Cuisines:

- AFDO Resource Page
- Tennessee Integrated Food Safety Centers of Excellence Cultural Food Safety App

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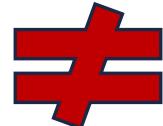
- A. Unapproved Source
- B. Red Snapper for Sushi
- C. Frozen Tilapia for Sushi
- D. Food Fraud

Answer: C or D. Frozen Tilapia/Food Fraud



Always check the menu and compare to onsite records!

Tilapia



Red Snapper

When conducting a sushi inspection, all raw fish must be:

- Frozen to specific time/temperatures
- Exempt from parasite destruction
- Aquacultured with certain conditions.
 - The establishment must have records such as:
 - Letter of Guarantee from the supplier
 - Receipts stating that the fish is aquacultured
 - Labeling on the box the fish comes in

G A M E

O V E R



Questions?



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