FOCUS ON FOOD SAFETY



Service Animals in Restaurants



Here are your top questions and answers regarding animals in food service establishments!

- Q: What types of animals are considered service animals?
- A: Only dogs and mini horses are defined as service animals under the Americans with Disabilities Act.
- Q: What questions can employees ask to ensure the animal is a service animal?
- A: You may only ask (1) is the dog/mini horse a service animal required because of a disability, and (2) what work or task has the dog/mini horse been trained to perform.
- Q: What certifications are required to qualify an animal as a service animal?
- A: There are no official training requirements, certifications, or "vests" that service animals must wear.
- Q: Can service animals sit on chairs or be fed from the table?
- A: No. Facilities are not required to allow an animal to sit or be fed at the table.
- Q: Can a service animal be asked to leave if it is barking excessively?
- A: Service animals must be controlled by their handlers at all times. Aggressive or out of control behavior is grounds to ask the handler to remove the animal.



Risk Factor Control Study

In January of 2019, the Scott County Health Department (SCHD) reviewed routine inspection data from 2014-2018 for food service establishments and grocery stores. The following violations appeared most often: proper cold holding temperatures; hand washing sinks properly supplied and accessible; and facilities have adequate equipment and tools.

In February 2019, SCHD launched a pilot project to decrease the occurrence of these violations. Past inspections were reviewed and thirty facilities (ten for each violation) were selected. Meetings were held with management/owners to discuss the project and newly developed guidance documents. Inspections were conducted in May/June and October/November.

If the project results in a decrease in these violations, then the guidance documents will be implemented in 2020 for all facilities that have any of these violations.

Holiday Cooking

- Do not thaw foods at room temperature. Thaw in the refrigerator or under running water not to exceed 70 degrees F.
- * To ensure meats are thoroughly cooked, take an internal temperature from the deepest portion using a probe thermometer. Turkeys should be cooked to 165 degrees F and beef and pork roasts to 145 degrees F for four minutes.
- Keep cooked foods warm and do not allow them to drop below 135 degrees F.
- * Be sure to cool foods correctly. Potentially hazardous foods need to be cooled to 70 degrees within 2 hours and down to 41 degrees F in an additional 4 hours. Cooling is best achieved by separating foods into small portions and placing them on shallow pans in the refrigerator. Use ice wands for soups/chili or ice baths to expedite cooling. Do not keep leftovers for longer than 7 days.



Food Safety Task Force

Community Members Sought for Food Safety Task Force

The Scott County Health Department would like to organize a group of industry representatives to collaborate and promote food safety education in Scott County. Some actions of the Task Force would be to review trends in food service and identify ways to navigate these within the scope of the Food Code, discuss educational opportunities for stakeholders, and strengthen partnerships between industry and the Health Department. If you are interested in being a part of the Task Force, please contact us at health@scottcountyiowa.com.



Scott County Health Department
Scott County Administrative Center, 4th Floor
600 West 4th Street Davenport, Iowa 52801-1030

Phone: 563-326-8618 | Fax: 563-326-8774 | Email: health@scottcountyiowa.com

Website: www.scottcountyiowa.com/health

Follow us on: Facebook | Twitter | Instagram | Pinterest



To receive this newsletter electronically or unsubscribe, please email health@scottcountyiowa.com or call 563-326-8618.