



New Mexico Environment Department

Aging & Long-Term Services Food Safety

Johnathan Gerhardt, Food Program Manager

Eric Carlson, Food Specialist

November 20, 2020





Overview

- Introduction
- Employee Health
- Key Food Safety Reminders
- NM Public Health Order & NM COVID Safe Practices and Certification
- Food Safety and COVID-19
- Questions / Comments



Introduction

- Foodborne illness is a problem in US
 - 48 million get sick per year
 - 128,000 hospitalized per year
 - 3,000 deaths per year
 - Costs > \$15.6 billion per year
- Highly susceptible population more critical
- PHO requirements – ever changing



Employee Health

- Even more important with COVID-19 concerns
- “Normal” food-related illness
 - ▣ Requirement to report to Person-in-Charge (supervisor)
 - ▣ Symptoms
 - ▣ Diagnosed illness
- Restriction vs. Exclusion
- COVID-19 daily screening, symptoms, close contact



Key Food Safety Reminders



CLEAN

- ▣ Wash and sanitize hands and surfaces often
 - Proper handwashing and use of hand sanitizer
 - Wash, rinse, sanitize food contact surfaces
 - Wash non-food contact surfaces as required
 - Thoroughly rinse fruits and veggies under running water



SEPARATE

- ▣ Don't cross-contaminate
 - Raw meat, poultry, seafood, and eggs:
 - Separate from ready-to-eat foods
 - Stored below all items
 - Preparation surfaces (i.e. table, counter, cutting board)
 - Use separate cutting boards
 - Properly wash, rinse and sanitize b/t uses



Key Food Safety Reminders



COOK

- ▣ Cook to the proper temperature
 - Use a thermometer
 - If unsure, 165°F (Section 3-4 of NM Food Code)



CHILL

- ▣ Refrigerate promptly and keep cold
 - Receive food and refrigerate as quickly as possible
 - Receive and store refrigerated food at 41°F
 - Properly (and quickly) cool hot food
 - Within 2 hours from 135°F to 70 °F in 2 hours
 - Within total of 6 hours from 135°F to 41°F or less
 - Methods (Section 3-5 of NM Food Code)
 - Properly thaw frozen food (Section 3-5 of NM Food Code)
 - In refrigerator
 - Completely submerged under cold, running water
 - Part of cooking process

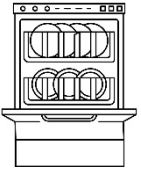


Key Food Safety Reminders



HOT

- Hot hold at the proper temperature
 - Minimum of 135°F at all times
 - Recommend monitoring



WASH

- Wash, rinse, and sanitize
 - Dishes, utensils, pots & pans, food contact surfaces
 - Wash: Hot soapy water
 - Rinse: Hot water
 - Sanitize: Proper concentration and time
 - Chlorine: 100ppm for 30 seconds
 - Quaternary ammonium: label (i.e. 200ppm for 2 minutes)
 - Air dry
 - Store in sanitary manner



NM Public Health Order & NM COVID Safe Practices and Certification

□ Current Public Health Order

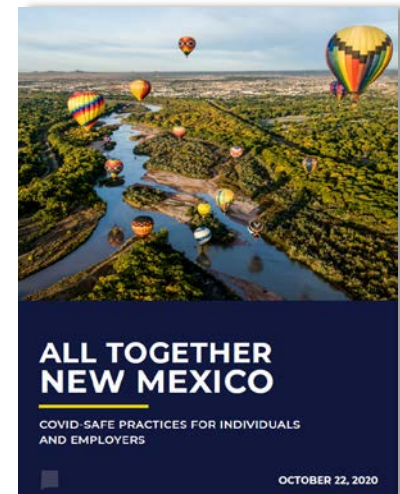
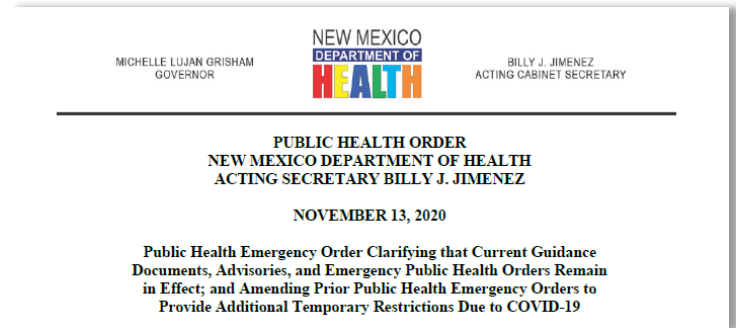
- ▣ <https://cv.nmhealth.org/>
- ▣ Essential business

□ All Together NM COVID Safe Practices

- ▣ <https://cv.nmhealth.org/>
- ▣ Basics:
 - **DO NOT** come to work sick
 - Face covering requirement
 - Social distancing to greatest extent possible
 - Wash and sanitize hands often
 - Sanitize kitchen surfaces regularly
 - Disinfect high touch surfaces regularly (2 hrs or less)

□ NM COVID-Safe Certification

- ▣ <https://nmsafecertified.org/>
- ▣ Recommended: Restaurant course
- ▣ One person per business, or better, one per location





Food Safety and COVID-19

- FOCUS on food safety
 - ▣ Pandemic makes food safety more important than ever
 - Immune systems, doctor/hospital capacities
 - ▣ Easy to lose focus on food safety
 - Auditors noticing nation-wide

- COVID Safe vs. Food Safety Practices
 - ▣ Both are important
 - ▣ Cannot let CSPs interfere with food safety
 - Required disinfection of food contact surfaces (cluster)
 - Must re-wash, rinse and sanitize properly afterward
 - Face coverings
 - KEEP HANDS OFF and replaced or thoroughly clean daily

Questions / Input

Contact Information

NM Food Program

<https://www.env.nm.gov/foodprogram/>
food.program@state.nm.us