

Craven County

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Working Together For Your
Health.

Wanted:
Your Comments

Please use the contact information above to let us know of topics you would like to see addressed and/or what you think of the Market News.



The Market News

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Craven County
Health
Department

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First Edition of Market News Hits Stores in Craven County!

Welcome to your first edition of the Market News! Brought to you by the Craven County Health Department, Environmental Health Division. This newsletter is designed to keep you, the market employee, informed on safe food practices,

ways to help protect your customers, and even information on what those health inspectors are looking for when they visit your establishment. Although the health inspector may only post a grade in the meat mar-

ket, deli, or produce department, food safety is everyone's responsibility. Here are a few examples of what part you may play in the food safety



Extra! Extra!



Ask Miss
Liza

“Food Security”

Dear Miss Liza: I read that the Craven County Health Dept. has added a new section to their Food Safety classes entitled “Food Security.” I heard you are friends



Hey, I think I'll share
The Market News
with
everyone in our store!

Up Front...

Whether it's a runny pack of chicken or a hole in the milk carton, everyone knows that there are those occasional

spills on the conveyor or the checkout counter. Some spills have

the potential to make you and/or your customers sick! In the case of a runny pack of chicken, there could be millions

Produce News

If your produce department slices melons for sale in your market they are required to have a permit from the



Cut melons are considered

Craven County Health Department and will be inspected four times per year. Why? Melons are considered po-

tentially hazardous foods. Potentially hazardous foods are those foods which are able to support the growth of harmful bacteria. When melons are sliced or cut into delicious bite-

Safe Food Temperatures

When harmful microorganisms are present on food there are certain factors they need to grow. Two of the factors which we can control are time and temperature. These germs

multiply the quickest when foods are stored at temperatures between 45°F and 140°F, known

"Keep potentially hazardous foods stored at temperatures below 45°F or above 140°F. Avoid the temperature DANGER ZONE!"

as the temperature DANGER ZONE. The longer a food spends in the DANGER ZONE (time) the greater the number of microorganisms and the greater the chance of a cus-

Keeping Grocery Carts Clean

In the scheme of things, cleaning the grocery carts in your market may not seem like a high priority item, but a little maintenance could help prevent an illness for your customers or staff. Can you

imagine how many people touch the handles on a grocery cart each day, each week or month? Who knows when they last washed their hands or how many times they have sneezed, coughed, etc.



Grocery carts are exposed to

prior to grabbing that handle to go along their merry way and collect their

"That's not my job!"

Whether looking at the meat market, seafood market, deli or produce, the dumpster and the restrooms are part of the health department's inspection. Many times we hear complaints that other employees maintain

the dumpster and restroom areas and they are not aware of health department requirements. Good sanitation in all areas of the



building is important for your employees as well as your customers. A clean building and surroundings shows your customers that you care about good sanitation.

And the #1 Violation for Meat Market Inspections IS...

You are probably thinking the number one violation marked on health inspections for meat markets has something to do with meat, well guess again. In the past five years Craven County had

more violations marked for floors, walls and ceilings than any other item on grade sheets. While this may be a sign that employees are practicing safe meat handling procedures, it also shows that

some establishments may be slow to make repairs. The Rules Governing the Sanitation of Meat Markets 15A NCAC 18A .2700 requires that floors of rooms in which meat, meat food products,



Have a Safe Cookout!

As the weather begins to warm, many of your customers may begin to think about grilling out. A cookout can be fun and delicious, but it's important



Avoid Cross-

to handle food safely. If you provide pre-portioned shish-kabobs for

your customers with raw meat and cut vegetables, someone could get sick if they eat a vegetable that has been in contact with the raw meat in the package before it