

FOOD PROTECTION QUESTIONS for MEHA SEMINAR 11-9-16

17. Where would you cite a dirty can opener blade?

Be descriptive when making the observation, describe what is meant by “dirty”; for example, “can opener blade noted with shiny metal shavings” or “can opener blade noted with buildup of dried food debris”.

- For the violation, “can opener blade noted with shiny metal shavings”, you could cite 4-501.11 (C).

1999 and 2013 FC

4-501.11 Good Repair and Proper Adjustment.

(A) EQUIPMENT shall be maintained in a state of repair and condition that meets the requirements specified under Parts 4-1 and 4-2. 131

(B) EQUIPMENT components such as doors, seals, hinges, fasteners, and kick plates shall be kept intact, tight, and adjusted in accordance with manufacturer's specifications.

(C) Cutting or piercing parts of can openers shall be kept sharp to minimize the creation of metal fragments that can contaminate FOOD when the container is opened.

- For the violation, “can opener blade noted with buildup of dried food debris”, the blade itself is considered to be a food-contact surface. This violation could be cited in the following sections depending upon the observation, [FC 4-601.11 (A) or FC 4-602.11 (A) (5) or FC 4-602.11 (C) or FC 4-602.11 (E) (1)].

1999 and 2013 FC

4-601.11 Equipment, Food-Contact Surfaces, Nonfood Contact Surfaces, and Utensils. (Objective)

(A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.

1999 and 2013 FC

4-602.11 Equipment Food-Contact Surfaces and Utensils. (Frequency)

- (A) EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be cleaned:
- (5) At any time during the operation when contamination may have occurred.

1999 FC

4-602.11 Equipment Food-Contact Surfaces and Utensils.

(C) Except as specified in ¶ (D) of this section, if used with potentially hazardous food, equipment food-contact surfaces and utensils shall be cleaned throughout the day at least every 4 hours.

or

2013 FC

4-602.11 Equipment Food-Contact Surfaces and Utensils.

(C) Except as specified in ¶ (D) of this section, if used with TIME/TEMPERATURE CONTROL FOR SAFETY FOOD, EQUIPMENT FOODCONTACT SURFACES and UTENSILS shall be cleaned throughout the day at least every 4 hours.

1999 FC

4-602.11 Equipment Food-Contact Surfaces and Utensils.

(E) *Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of utensils and equipment contacting food that is not potentially hazardous shall be cleaned:*

(1) At any time when contamination may have occurred;

or

2013 FC

4-602.11 Equipment Food-Contact Surfaces and Utensils.

(E) Except when dry cleaning methods are used as specified under § 4-603.11, surfaces of UTENSILS and EQUIPMENT contacting FOOD that is not TIME/TEMPERATURE CONTROL FOR SAFETY FOOD shall be cleaned:

(1) At any time when contamination may have occurred;