

Fall 2021

Brooklyn Park   
Unique. United. Undiscovered.

# Food Scoop

Brooklyn Park's food, beverage and lodging establishments news

## Cross contamination

Cross contamination is what happens when bacteria or small food particles touch the food that you are preparing. For some customers, cross contamination can lead to illness. Keep in mind that some customers avoid certain foods for personal health as well as religious reasons. Ensure servers and cooks are attentive and sensitive to customer needs.

### Avoid cross contamination

Avoiding cross contamination is a great way to keep your customers healthy. Here are some helpful tips:

- Wash, rinse and sanitize your utensils (forks, spoons, knives, spatulas, tongs, etc.) cutting boards, pots, and pans every time you use them or at least every 4 hours while in use.
- Clean your counters after preparing a dish.
- Use different cutting boards for meats and vegetables, and label them accordingly.
- Store meat in covered containers, below or separate from ready to eat foods.

### Start with major food allergens

Not sure where to start? Consider the eight major food allergens and prevent cross contamination whenever possible:

1. Milk
2. Eggs
3. Peanuts
4. Tree nuts (walnuts, almonds, cashews)
5. Fish
6. Shellfish
7. Soy
8. Wheat

[www.health.state.mn.us/communities/  
environment/food/docs/fs/majfoodallfs.pdf](http://www.health.state.mn.us/communities/environment/food/docs/fs/majfoodallfs.pdf)

## Know the code!

There have been a few changes to the health code since 2019.

### Code change highlights

- Violations previously labeled "Critical" or "Non-Critical" are now labeled "Priority 1," "Priority 2," or "Priority 3." Priority 1 is roughly equal to what was formerly categorized as critical.
- A consumer advisory must be available on site. Customers must be warned of the potential health risks of consuming raw or undercooked meat or eggs.
- Bare hand contact with ready to eat food is prohibited.
- When holding food at a hot temperature, it must remain at or above 135° F. Minnesota food code previously required a minimum of 140 degrees.

For a full list of changes, visit <https://www.health.state.mn.us/communities/environment/food/docs/20qstnchge.pdf>

## Employee illness

In these uncertain times, one of the best ways you as a restaurant owner can keep yourself and your customers safe is by tracking employee illness. Keep a log that includes relevant information, including specific symptoms and illness time frames.

### Staying safe

Here are some ways to keep yourself and your employees safe:

- Take employee temperatures prior to each shift.
- Ask your employees if they have any symptoms, including fever, vomiting, and diarrhea.
- Post a list of symptoms on the wall and tell employees to go home if they experience any of them.
- Consider masking requirements.
- COVID-19: If an employee has a positive test, the person should be quarantined away from the workplace for 10 days or 7 days if a negative test result is obtained – test must occur on day 5 or later from the date of the last exposure with someone that may have COVID-19.
  - Known exposure: Stay home for 14 days after exposure unless you have been fully vaccinated and show no symptoms. As a precaution, you should be tested 3-5 days after exposure and wear a mask indoors in public for 14 days or until negative test result is obtained.

[www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html](http://www.cdc.gov/coronavirus/2019-ncov/symptoms-testing/symptoms.html)

### Decision guide

Follow the Minnesota Department of Health's employee illness decision guide!

- If the employee has been vomiting or experiencing diarrhea, they must go home and not return to work until symptoms have been gone for at least 24 hours.
- If someone in the employee's home has been vomiting or had diarrhea, the employee is potentially eligible to work, but should wash their hands often.

[www.health.state.mn.us/people/foodsafety/dwi/decisionguide.pdf](http://www.health.state.mn.us/people/foodsafety/dwi/decisionguide.pdf)

## Date marking

Any cooked time and temperature control for safety (TCS – previous known as potentially hazardous) food that is stored on-site for 24 hours or longer requires a date mark. Commercially processed TCS foods that are ready to eat should be marked with the date the item was opened.

The temperature inside the refrigerator should be 41° F or below. Cooked, TCS, and ready-to-eat foods with open packaging that stays in the refrigerator for longer than seven days must be discarded. An alternative method of date marking is to label containers using the discard date only or to specify both the preparation date and the discard date. Any of the methods are acceptable if the labeling style is uniform.





## Waste reduction during a pandemic

During the COVID-19 pandemic, some restaurants have opted to use disposable dishes and cutlery for dine-in service out of an abundance of caution regarding the virus. However, the Centers for Disease Control and Prevention (CDC) has stated that it is safe to use washable dishes and utensils for dine-in service. The CDC recommends that workers handle forks, knives, and spoons that were used by customers with gloves, and that they be washed and sanitized. The pandemic has not changed guidelines related to washing, rinsing, and sanitizing dishes.

[www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html#anchor\\_1589927199909](https://www.cdc.gov/coronavirus/2019-ncov/community/organizations/business-employers/bars-restaurants.html#anchor_1589927199909)

## Disposable items have two major downsides

1. Cost. Using washable dishes is cheaper.
2. Single-use plastic quickly ends up in landfills and negatively affects humans and the environment.

## Waste reduction grants

Brooklyn Park is committed to waste reduction and sustainability practices. Reusable utensils are safe and recommended for use as long as standard operating procedures for cleaning are followed. Grant funding is available through Hennepin County and can be used to replace disposables with reusables, start or improve recycling and/or organics programs, and more! Applications will be accepted on an ongoing basis until Friday, November 12, 2021, or until the annual program budget is exhausted, whichever occurs first. Visit the business recycling web page to learn more and/or apply.

[www.hennepin.us/businessrecycling#assistance-signs-grants](https://www.hennepin.us/businessrecycling#assistance-signs-grants)

## Food waste

Food waste is sometimes unavoidable, but implementation of organic recycling can help offset costs and reduce the amount of material sent to the landfill. Hennepin County updated its recycling rules to include organics starting in 2020. If your establishment produces 1+ tons of waste or your waste contract includes 8+ yds of service/week, the organics recycling mandate applies. For more information, please visit the Hennepin County website:

[www.hennepin.us/business/recycling-hazardous-waste/business-recycling](https://www.hennepin.us/business/recycling-hazardous-waste/business-recycling)

## What organic material can be recycled?

- Food waste of any kind, including bones.
- Napkins and paper towels.
- Coffee filters, popsicle sticks, and uncoated paper plates.

## Donate to your local farm



Several local farmers accept food waste to feed to pigs. Consider contacting a local farmer to ask if they would like to accept food waste as feed for their livestock.

[www.bah.state.mn.us/swine/#garbage-feeding-class-a](https://www.bah.state.mn.us/swine/#garbage-feeding-class-a)



## Ready to Expand?

We can make that easier! The City of Brooklyn Park, through its Sewer Availability Charge (SAC) Reduction Program offers new and expanding restaurants a chance to apply for a reduction in their SAC charges. Certain types of restaurants, distilleries, breweries, and taprooms can apply.

The City of Brooklyn Park in partnership with the Metropolitan Council also offers a SAC deferral program. This program allows any eligible business to defer its SAC payments over 5 years at a 3% interest rate.

Contact Daniela Lorenz, 612-280-9491 or [Daniela.lorenz@brooklynpark.org](mailto:Daniela.lorenz@brooklynpark.org) for questions about eligibility requirements for either SAC program.

[www.brooklynpark.org/sac](http://www.brooklynpark.org/sac)

## Did you know: Food trucks

- Brooklyn Park recently amended the zoning code to be more food truck friendly
- Designated streets can now be used to park and serve food from 6 am to 10 pm daily
- Brooklyn Park has a simple and affordable review and licensing process

Check the food truck page on our website for more information.

[www.brooklynpark.org/food-trucks](http://www.brooklynpark.org/food-trucks)

## Sign up for Elevate Business HC

Sign up for Elevate Business HC today!

Whether you're just starting your business or need help taking it to the next level, Elevate Business HC is Hennepin County's new platform that connects business owners and entrepreneurs to technical assistance professionals from across the county to help them start and grow their businesses. Through Elevate Business HC, business owners get access to a range of specialized advisors, peer learning, and topic-driven webinars. These resources are available at no cost to entrepreneurs at every level, especially people of color, women, and other underserved business owners.

The services are available in a wide variety of languages and the providers represent a wide range of expertise to help you with all your business needs!

Follow the link to sign up today!

[www.elevatebusinesshc.com/home](http://www.elevatebusinesshc.com/home)



[brooklynpark.org](http://brooklynpark.org)



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[brooklynpark.org/subscribe](http://brooklynpark.org/subscribe)



[nextdoor.com](https://www.nextdoor.com)

Check-out the Environmental Protection Agency's online resource for a full list of helpful hints and tips to reduce your food waste:

[www.epa.gov/recycle/reducing-wasted-food-home](http://www.epa.gov/recycle/reducing-wasted-food-home)

For more information on food waste, visit the National Resource Defense Council's webpage at:

[www.nrdc.org/sites/default/files/wasted-food-IP.pdf](http://www.nrdc.org/sites/default/files/wasted-food-IP.pdf)

