

FOOD NEWS

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Certified Food Handler Requirements

The certified food handler on-site requirements officially increase to **75%** starting **July 1, 2011**, and then to **100%** on **July 1, 2012**. All employees at establishments in which Potentially Hazardous Foods will be served or handled will count towards your food handler percentage. Establishments that do not have the required percentage will be fined **\$75.00** for non-compliance with county ordinance.

Food Handler cards can be obtained 2 ways. By attending a food handler class offered by the Cass County Health Department or by taking the class online. The Cass County Health Department class is only offered in English. Online classes are offered in English, Spanish and Mandarin Chinese.

Online Food Handler Training

The online course can be taken in English, Spanish, or Mandarin. In order to obtain your food handler card online follow the steps below.

1. Go to : <http://www.statefoodsafety.com/#Missouri#Cass-County>
2. Purchase the course and test from StateFoodSafety.com™.
3. Complete the training and test.
4. Print Certificate of Completion.
5. Present Certificate at the Cass County Health Department to obtain card on Tuesday or Thursday during normal business hours.

Group purchase options are available. Go to www.statefoodsafety.com for details.

Transferring Food Handler Cards

Cass County Health Department will accept food handler cards from the surrounding Metro area and Servsafe Certification. The card must be transferred to a Cass County Food handler card. Bring current certification along with photo id and \$10.00 (\$5 for ServSafe) to the Health Department to transfer. Transfers will be made on Tuesday and Thursday of each week during normal business hours. Certification obtained online will need to be transferred within 90 days of receipt. There is no additional charge for this transfer.

Food Handler Training Schedule

Food handler training will be conducted at The Historical Cass County Courthouse, 2nd floor courtroom located at 102 E. Wall, Harrisonville, MO. The classes consist of educational instruction and an exam. A passing score of 85% on the exam is required before a card will be issued. If you fail the exam you will need to register and take the class again. The fee for the course is \$15.00 check or cash only. Bring fee along with a pen/pencil and a photo ID. Arrive to the class 15 minutes before class starts to check in. Registration is required. No one will be allowed into a class if they are not registered. Late arrivals will also not be allowed into the class.

| Month | Morning Class | Afternoon Class |
|----------------------------|-----------------|-----------------|
| July 5 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| July 20 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| August 2 nd | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| August 17 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| September 6 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| September 21 st | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| October 4 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| October 19 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| November 1 st | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| November 16 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| December 6 th | 9:00 am-12:00pm | 1:30 pm-3:30 pm |
| December 21 st | 9:00 am-12:00pm | 1:30 pm-3:30 pm |

Cass County Health Department
300 South Main St.
Harrisonville, MO 64701
816-380-8425

healthdepartment@casscounty.com
www.casscountyhealth.com

Food Service Reminders:

- Both Food Service Permit and recent inspection **must be posted in public view**. This will be considered a critical violation during inspections.
- Food handler cards must be **onsite** and presented to the health authority upon request.
- Starting July 1st 2011, establishments are required to have 75% of staff per shift certified as Food Handlers.
- All area county/city food handler cards and ServSafe certifications must be transferred to Cass County food handler cards before they will be accepted onsite towards your food handler percentage.
- Establishments are required to notify the health department:
 - Prior to the remodeling of establishment.
 - Prior to the changing of operating hours.
 - A situation occurs in which food products could have been contaminated.
 - Change of ownership.

Planning Ahead for Food and Water Emergencies

According to the National Archives and Records Administration:

- 43 percent of companies struck by disaster never resume operations.
- 29 percent of those that resume business fail within two years.

The high cost of paying staff who are idle, cost associated with loss of staff, added work and material costs related to the disaster, loss of inventory, other hard cash costs, lost business, lost customer loyalty, and lost customer confidence all take a toll.

It is therefore important to plan ahead and be prepared. You should consider the type of hazard(s) for which your business is most vulnerable and take precautions to minimize the impact of such occurrences. Of the imminent health hazards, statistics show that interruption of electrical service is likely to be the most common. Ask yourself what would you do if your establishment lost power today? What would you do if the power outage lasts for an extended period of time, is widespread, and many people are competing for ice, batteries, generators, refrigerated trucks, etc.? Would your business survive?

A food establishment manager (or the "Person-in-Charge") is responsible for conducting both initial and ongoing assessments to ensure consistent compliance with food safety requirements. In the event disaster strikes, do you know what your organization's emergency procedures are?

Due to the recent chain of events, the Cass County Health Department is encouraging food establishments to review or develop policy and procedures on what to do in case of an emergency. The Health Department will be offering a course in the near future for food establishment managers on Emergency Readiness for food workers. So make sure you check the website www.casscountyhealth.com for further information on this course and information on power outages, boil order procedures, etc.

Health Inspector Scam

It has come to the health department's attention that there are several "scams" currently being undertaken throughout the United States as well as right here in Cass County. These individuals are claiming to be health department officials and are requesting sensitive information over the phone such as credit card numbers, and pass codes for security systems.

The Health Department will never ask for sensitive information over the phone. All bills from the Health Department will come in the form of an invoice, with all payments needing to be made out to the Cass County Health Dept. located at 300 S. Main St. Harrisonville, MO 64701.

Owners should remember: The county health department conducts only unscheduled inspections and does not call in advance; no new inspection procedures have been developed, including one involving a code; never give personal or business identification over the phone unless certain of the identity of the other person; hang up and call police about any suspicious call.

ENVIRONMENTAL SERVICES SCHEDULE OF FEES 2010-2011

Food Service

| | |
|--|-------------------------------|
| No plan review submitted prior to construction | 200 |
| No certified food handlers | 75 |
| Permit fees | |
| High | 200 |
| Medium | 150 |
| Low | 100 |
| Delinquent Fees | |
| After July 1 st | 50 |
| After August 1 st | 100 |
| After September 1 st | referred to County Prosecutor |
| Temporary Events | |
| Vendor | |
| Single Event | 50 |
| Multiple Events | 75 |
| Mobile Unit | 100 |
| Non profit | 5 |
| Reinspection fees | 50 |
| Additional reinspection fees | 100 |
| Certified food handler class | 15 |
| Replacement food handler cards | 5 |
| Replacement food service permit | 5 |
| Ownership change processing fee | 50 |
| Additional preopening inspection | 25 |
| Transfer food handler card | 10 |
| Transfer food handlers card from | |
| ServSafe and other approved training | 5 |
| Hours listed on permit and no one there | 50 |
| Expediting plan review | |
| Within 3 weeks | 200 |
| Within 2 weeks | 250 |
| Within 1 week | 300 |

