

The Everclean Report

Material Safety Data Sheets

The MSDS (Material Safety Data Sheets) is central to workplace safety in any food service establishment as it provides workers and emergency personnel with the procedures for safely working with chemicals. The MSDS also includes information on the potential health effects, first aid, storage, disposal, and spill-handling processes for chemicals.

There must be an MSDS available in any workplace where chemicals are being used. In a restaurant or grocery store, such chemicals might include sanitizers, surface cleaners, and CO2 canisters. Access to the MSDS – whether in a binder or online – should be readily available to all staff members. It is important that the MSDS is maintained to keep the information as current as possible. Most suppliers and pest control companies will provide an MSDS for products that they use at your facility; however, it is management's responsibility to ensure that an MSDS is available for all chemicals. If you are missing an MSDS, ask the appropriate supplier to provide one or you can access copies of the MSDS through one of the many online sources such as www.msds.com.

Be smart and prepared! Keep your MSDS current and available!

Hepatitis A

Hepatitis A is a contagious disease that can be spread from person-to-person, or through contaminated food or water. Food-related outbreaks are often caused by an infected person handling RTE food, thereby contaminating it. It is important to understand that a food handler can contaminate food with the virus two weeks before any symptoms of illness appear.

Therefore, preventative measures must be taken to avoid an outbreak. The virus can survive for several hours on fingers and hands so it is crucial that food handlers wash their hands thoroughly both at work and at home with soap and hot water, before touching gloves or food, and after changing children's diapers. It is a good idea to slowly sing the "Happy Birthday" song to gauge the 20 seconds you should take to wash your hands thoroughly. By singing "Happy Birthday" when you wash your hands, you will be doing your part to prevent the spread of Hepatitis A.

Power Outages

Power outages can last minutes or days. Regardless of their duration, they always present a threat to food safety. In the event of an outage, it is important to act immediately in order to keep food safe and to prevent foodborne illness.

When the power goes out:

1. Note the time that the power outage started and discontinue all cooking operations.
2. Do not place hot food in coolers as this will raise the equipment temperature.
3. Maintain hot PHFs at 135°F or above.
4. Discard all food that is in the process of being cooked/ has not reached the final cooking temperature.
5. Make sure to keep the refrigerator and freezer doors closed.
6. Pack dairy, meat, fish, sauces, and perishable foods into a cooler (Styrofoam coolers work fine), surrounded by ice.
7. Dispose of any perishable food that has been above 41 °F for two hours.

Once power is restored:

1. Check the temperatures of food before cooking or eating to ensure that it is at 41 °F or below.
2. Review equipment thermometers to verify that the temperature reads 41 °F or below.
3. If an equipment thermometer is not available, each food item will have to be separately evaluated.
4. Never taste food to determine its safety. Do not rely on appearance or odor.
5. Dispose of any perishable food with temperature readings greater than 41 °F or that have come into contact with raw meat juices.

Always contact your supervisor when in doubt. Food safety must be maintained at all times – even in a crisis situation.

Any comments or questions should be directed to info@evercleanservices.com.



Special Interest Articles:

Material Safety Data Sheets

Hepatitis A

Power Outages

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