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FOOD, POOLS, & LODGING NEWS



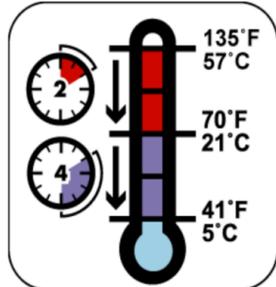
For the most up-to-date COVID-19 information please visit the [Stay Safe MN website](#).

Cool Foods Quick

Cooling Time/Temperature Control for Safety Foods (TCS) MN Rules Chapter 4626.0385

Disease causing bacteria grow best in the “**temperature danger zone**” of 41°F to 135°F. The longer food is in the temperature danger zone, the more time pathogens have to grow. The goal is to reduce the amount of time TCS food spends in the temperature danger zone. If food is held in this range for four or more hours, you must throw it out. It’s better to check temps every two hours and take corrective action when needed (U of M Extension).

- Cooked TCS food must be cooled from 135°F to 70°F within 2 hours and completely cooled to 41°F or below within 6 hours.
- TCS food prepared from ingredients at room temperature (e.g., canned tuna and cut melon) must be cooled to 41°F or below within 4 hours.



Cool food quickly!

- Cool food in portions less than 3 inches deep.
- Use metal containers. Consider pre-chilling metal pans.
- Allow good airflow. Don’t cover or stack containers.
- Use both an ice wand and an ice bath together. Replace ice when it melts.
- Use multiple cooling methods to meet cooling requirements for thicker foods, such as chili or roasts. These foods will take longer to cool.
- Use a [cooling log](#) to verify proper cooling temperatures are met.
- Test your cooling process to make sure it works, then write the process down as part of the recipe so others can repeat it.

Safe Harbor: Prevention and Response Training for the Minnesota Lodging Industry

Hotels and motels are common places for sex trafficking to happen. By learning the signs of sex trafficking, and how to respond, hotel and motel staff can help prevent sex trafficking and save lives.



Hotels and motels are key players in addressing sex trafficking in all Minnesota communities. Together, we can work to prevent sex trafficking.

The State of Minnesota requires hotels and motels to train their staff about human and sex trafficking, the State of Minnesota provides approved and [free training materials here](#).

To comply with the law:

- All owners, managers, and on-site employees must complete the required training. There are few exceptions on who must take the training – see the statute for exemption details.
- New employees must take this training within 90 days of hire.
- All required staff must retake this training every year. [Human Trafficking Training Log](#)
- Display the required back of house poster. Place the poster in a location all staff will see it.
- Conduct an ongoing awareness campaign for employees.

This training was developed by the Minnesota Department of Health in partnership with the Minnesota Lodging Association.

Minnesota Certified Food Protection Manager (CFPM)

Renewal Modification Ending for Certified Food Protection Manager (CFPM) Credential

Minnesota Session Laws 2020, Chapter 74, Article 1, Section 13, allowed the Commissioner of Health to temporarily delay, waive, or modify Minnesota Rules, Chapter 4626, that governs the requirements for food and beverage service establishments. Effective March 13, 2020, one of these modifications allowed an additional six (6) months after expiration of the credential for CFPM renewal applicants to complete their four (4) hours of continuing education in food safety. With the peacetime emergency declaration ending July 1st, 2021, this renewal modification will end August 30th, 2021.

What this means for CFPM renewal applicants with credentials expiring after August 30th, 2021

Individuals with CFPM credentials expiring after August 30th, 2021, must:

1. Complete 4 hours of continuing education in food safety **on or before the expiration of their credential.**
2. **Within six (6) months of expiration of their credential:**

Submit a completed [Food Manager Certification Renewal Application \(PDF\)](#),
a. Application fee (\$35), and
Proof of continuing education to the Minnesota Department of Health (MDH).







WHEN BUSINESSES RECYCLE, WE ALL WIN!

Anoka County offers resources to encourage business recycling.

- Grants** Up to \$10,000 for equipment and supplies to help a business recycle more.
- FREE Technical Assistance** An expert will visit a site to help find ways to reduce waste, design a new or improved recycling program, or get started with organics recycling.
- FREE Labels** The county offers a variety of label types to fit a business's need.

Call 763-324-3481 or visit AnokaBizRecycle.com for more details



Web Resources

Visit [Anoka County Environmental Services](#) for additional information on:

- ⇒ [Temporary food licensing](#)
- ⇒ [New construction and/or remodeling](#)
- ⇒ [Lodging, including Housing with Services](#)
- ⇒ [Body Art](#)
- ⇒ [Hazardous Waste Generators](#)
- ⇒ [Public Swimming Pools](#)
- ⇒ [Water Management](#)
- ⇒ [Solid Waste](#)
- ⇒ [Recycling and Resource Solutions](#)

About Us

The Environmental Services Newsletters Food News is a newsletter written by Anoka County Environmental Services staff. If you have questions or suggestions please reach out to us at 763-324-4260 or via email at environmental.health@co.anoka.mn.us.

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