



Public Health
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Cass County Health Department

Food News

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Food Handler Requirements

- All employees are required to be certified food handlers.
- A food handler's card must be obtained no later than thirty (30) days from the date the individual is employed by the food establishment.
- Establishments that do not have 100% of their employees certified will not pass their inspection and will require a reinspection within 14 working days along with a \$100.00 reinspection fee.
- Food Handler certifications can be obtained by taking the class online at StateFoodSafety.com.

Reinspection Fees

During the last year, the Cass County Health Department has waived reinspection fees for establishments because of increased strain due to COVID-19. Effective April 1, 2022, all reinspections scheduled will be required to pay reinspection fees. This measure further encourages compliance with the Cass County Food Ordinance and ensures inspectors can visit all establishments in the county at the correct inspection frequency. Reinspection fees will be assessed as follows:

First reinspection- \$100
Second reinspection- \$150
Third reinspection- \$200

Please contact (816) 380-8425 if you have any questions.

Are you planning on opening a new establishment, changing owners, or remodeling?

Here is what you need to know. Before you begin any construction or change of ownership you must contact the Cass County Health Department at (816) 380-8425 to request a Plan Review Application or you may download a copy at casscounty.com/health. Plan Review Application fees must be paid and must be accompanied by all the required documentation before review. If you have any questions about this process, please contact (816) 380-8425 and ask to speak to Environmental Health Services.

Did you know?

Did you know that if used properly, handwashing sinks should be the dirtiest place in a food establishment? These sinks are reserved for handwashing and must not be used for anything else. This year we found a various items ranging from a pizza cutter to sanitizer bottles stored in handwashing sinks. Always keep these sinks free of clutter and available to employees.

Common Violations in 2021

1. **Uncovered Foods**
- Store foods in covered containers, packages, wrappings, or sealed storage bags.
2. **Dirty Surfaces**
-All surfaces in a food establishment must be always maintained clean and free of debris.
3. **Dented Cans**
-Cans with significant dents (sharp points) or dents near the seals should not be served to the public.
4. **Mop Storage**
-Mops should be stored to encourage air drying. Do not store mops in a wet bucket or in dirty mop water.
5. **Date Marking**
-Any potentially hazardous ready-to-eat foods may be stored for up to 7 days under refrigeration. These items must be marked with applicable discard dates.
6. **Lighting**
-Burnt out or missing light bulbs make it more difficult to see issues in food establishments. All lighting fixtures should always function properly.
7. **Sanitizer level testing**
-All sanitizing solutions should be checked with test strips to ensure proper levels are present.
8. **Handwashing Signage**
-All handwashing sinks must have signage present reminding employees to wash their hands.

Online Food Handler Training

The online course can be taken in English, Spanish, or Mandarin. To obtain your food handler certification 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 or save to a mobile device.
5. Present Certificate and Photo ID to the Cass County Health Department to obtain Food Handler Card, Monday-Friday 8:00am-4:30pm. Food Handlers will also be required to take a post test before a card will be issued.



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

If you have already received formal food handling training from another Kansas City Metro partner jurisdiction, you only need that jurisdiction's card, if it is not expired. You **DO NOT** need to transfer it to a Cass County Food Handler Card. Partner jurisdictions include Clay County, City of Independence, Jackson County, Kansas City, and Platte County.

Reminders

- Both Food Service Permit and most recent inspection **must be posted in public view.**
- Proof of Food Handler certification must be available upon request.
- Establishments are required to notify the health department:
 - Prior to the remodeling of establishment.
 - Prior to the changing of operating hours.
 - Prior to a change of ownership occurring.
 - If a fire, water main break, or sewage back up occurs.
 - If a situation occurs in which food products could have been contaminated.