Four interventions can help prevent the transmission of poisonous or toxic chemicals to food, equipment, utensils, linens, and single-service items:

- ***Working containers labeled***
- ***Separation, packaging, and segregation of poisonous or toxic materials.***
- ***Personal care items stored in designated areas.***
- ***Do not locate chemicals above food or food preparation and food storage areas.***

On May 1, 2005 the Deseret news printed an article that cited the most commonly identified critical violations found in food establishments throughout Salt Lake County. In January 2006, the Bureau of Food Protection completed a second analysis. The most commonly cited violations are listed below:

1. Food contact surfaces clean to sight and touch.
2. Hot and cold holding.
3. Separation, packaging, segregation of raw animal foods.
4. Eating, drinking or using tobacco.
5. Contamination by employee hands.
6. When to wash hands.
7. Chemical sanitization.
8. Date marking ready-to-eat foods.

Brochures have been developed for each of these nine commonly cited critical violations. An additional brochure discusses "Cooling Potentially Hazardous Foods". These brochures are part of a goal to reduce critical violations in food establishments and have been developed to aid you in correcting critical violations in your establishment.

SLVHD
Salt Lake Valley Health Department

Environmental Health
Bureau of Food Protection

788 East Woodoak Lane
Murray UT 84107-6379

Phone: 385-468-3845
Fax: 385-468-3846
www.slvhealth.org

SLVHD
Salt Lake Valley Health Department

Preventing Chemical Contamination

Environmental Health
Bureau of Food Protection

Tel: 385-468-3845

Labeling and Identification.

The accidental contamination of food or food contact surfaces can cause serious illness. Prominent and distinct labeling helps ensure that poisonous and toxic materials including personal care items are properly used.

Working containers used for storing poisonous or toxic materials such as cleaners and sanitizers shall be clearly and individually identified with the common name of the material.

It is common practice in food establishments to purchase many poisonous or toxic materials including cleaners and sanitizers in bulk containers. Working containers are frequently used to convey these materials to areas where they will be used, resulting in working containers being stored in different locations in the establishment. Identification of these containers with the common name of the material helps prevent the dangerous misuse of the contents.

Separation.

Poisonous or toxic materials shall be stored so they can not contaminate food, equipment, utensils, linens, and single-service and single-use articles by:

- Separating the poisonous or toxic materials by spacing or partitioning.
- Locating the poisonous or toxic materials in an area that is not above food, equipment, utensils, linens, and single-service or single-use articles. This does not apply to equipment and utensil cleaners and sanitizers that are stored in warewashing areas for availability and convenience (and are stored to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.)

Other Personal Care Items.

Employees shall store their personal care items in dressing rooms or dressing areas designated if employees routinely change their clothes in the establishment, or lockers or other suitable facilities provided for the orderly storage of employees' clothing and other possessions.

Employee personal care items may serve as a source of contamination and may contaminate food, food equipment, and food contact surfaces if they are not properly labeled and stored.

First aid supplies for employee use must be identified and stored to avoid the accidental contamination of food, food equipment, and other food-contact surfaces. Children's medicines in day care settings must be labeled with the child's name and not stored above or next to food.