

Food for Thought

Spring 2017

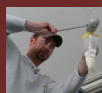
Wyoming Department of Agriculture: Consumer Health Services Division



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Can Gone Bad! Is it Safe to Eat the Food Inside??

Dented Cans

Small dents – if a can has a small dent that does not affect the rim or seal and the can is in good shape otherwise, the food should be safe to consume.

Deep dents - a deep dent is one that you can lay your finger into. Deep dents generally have sharp points. Sharp points, especially those along the top or side seams can damage the seam and allow bacteria to enter the can. **DISCARD THE**



CAN

Dented rims – cans that have dented rims (even tiny dents) should be **DISCARDED**.



Bulging and Leaking Cans

Bulging and/or leaking cans can be caused by freezing, improper storage, overfilling of the can during processing, denting or contamination by spoilage bacteria. Since the cause of the bulging or leaking can is unknown those cans must be **DISCARDED**.



Rusted Cans

Surface rust – if the rust can be easily removed by rubbing with a paper towel or your finger, the canned foods are safe to consume.

Heavily rusted cans – the can could have tiny holes in them from the rust where bacteria have entered the can. **DISCARD THE CAN.**

Rust inside the can – if you open a can and there is rust inside; **DO NOT EAT THE FOOD.** Rust (oxidized iron) is not safe to consume.



CONTACT

INFORMATION:

CONSUMER HEALTH SERVICES

LINDA STRATTON

MANAGER

(307) 777-6592

JON CECIL

ASSISTANT MANAGER

(307) 777-5533

SARA PINO

ADMINISTRATIVE ASSISTANT

(307) 777-7211



Can Gone Bad! Is it Safe to Eat the Food Inside?? cont....

What is the Danger?

Commercially processed canned food is a very safe way to enjoy many fruits, vegetables and other products year-round in your kitchen. However, knowing when to discard or reject a can to prevent foodborne illness is important. Those dented, rusted, bulging or leaking cans aren't worth risking your health for the minimal cost of the canned food inside. Spoilage bacteria can make you ill and botulism could kill you.

Botulism, while extremely rare, is a toxin or poison produced by the bacteria *Clostridium botulinum* (*C. botulinum*) is a very serious danger in canned goods. Botulism is a deadly food poisoning. The botulism bacteria grow best in anaerobic (absence of oxygen) conditions. Since the canning process forces air out of food, the *C. botulinum* bacteria may find damaged canned foods a good place to grow and produce the toxin. Low-acid vegetables such as green beans, corn, beets, and peas, which may have picked up *C. botulinum* spores from the soil, are at risk.

Never use food from containers showing possible botulism warnings — leaking, bulging, or badly dented cans; canned food with a foul odor; milky liquids surrounding the vegetables that should be clear; or any container that spurts liquid when you open it. Don't even taste the food!

How to Discard Cans Gone Bad

Carefully throw suspect canned goods away. Never open suspect cans (leaking, bulging, dented, etc.) to discard them; if spoilage bacteria or botulism is present you don't want to contaminate your kitchen or take the risk of being exposed. You don't want animals, children, or anyone else who might rummage through the trash to get ill. Double bag the unopened cans in plastic bags that are tightly closed. Then place them in a trash receptacle (non-recyclable trash) outside of the establishment.

Resources:

https://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets/safe-food-handling/shelf-stable-food-safety/ct_index

http://msue.anr.msu.edu/news/dented_cans_on_sale_and_safe

<https://www.fda.gov/Food/FoodScienceResearch/LaboratoryMethods/ucm109398.htm>

WDA COMPLAINT LINE...

By calling 888-413-0114, callers have the opportunity to voice their concerns or complaints. Upon dialing the number, callers will reach a recorded message. The caller should leave his/her name, contact information and a detailed message regarding their concern. The call will be returned by an employee dealing with the nature of the complaint. Anonymous complaints are also accepted.

New Correspondence from Consumer Health Services

As many of you have noticed your renewal notices, licenses and inspection reports are different. As of July 1, 2016 we now use a new software system. We are still working through some of the bugs but this system will be more effective and efficient for you and your inspectors.

Please let us know if you find any issues. Below is an example of what the renewal and license look like now in case you haven't seen them yet.

Don't worry these are still coming from the Department of Agriculture and have the same meaning as before. Feel free to call 307.777.7211 with any questions.

If you have *not* received a renewal and your license is expired or close to expiring please contact us immediately so this error can be addressed and corrected.

Thank you for working with us through this change.



Renewal Notification

This Regulatory Agency must be notified of any Transfer or Change of Ownership or any change of business within 48 hours of such change. This License is Non-Transferable and if any information below is incorrect please contact: Wyoming Department of Agriculture, Consumer Health Services (307)777-7211. Renewals over 30 days past due will result in deactivation.

To renew online go to <https://wda.usasafeinspect.com/> and use Renewal Code

License must be obtained on or before: {EXPIRATION DATE}

ESTABLISHMENT APPLICANT

{NAME}
{ADDRESS}
{PHONE}
{FAX}
{EMAIL}

OWNER INFORMATION

{NAME}
{COMPANY NAME}
{ADDRESS}
{PHONE}

TYPE
{FOOD, AQUATIC FACILITY}

EXPIRATION DATE
{DATE}

LICENSE COST
\$50.00

MAIL RENEWAL NOTICE WITH CHECK TO:
WYOMING DEPARTMENT OF AGRICULTURE
ATTN: CHS
2219 CAREY AVE
CHEYENNE, WY 82002

{Date printed}

Date Submitted

{FIRST} NOTICE

FACILITY ID: {NUMBER}

Renewal Code:

ATTN: {Person in charge}

{Bar Code}

Issued by:

WYOMING DEPARTMENT OF AGRICULTURE
CONSUMER HEALTH SERVICES
2219 CAREY AVE
CHEYENNE, WY 82002
EQUAL OPPORTUNITY IN EMPLOYMENT AND SERVICES

{TYPE OF LICENSE}

ACCOUNT # {NUMBER}

Whereas this party has made application for the licenses listed below in the State of Wyoming according to the law and agrees to comply with all laws, rules and regulations thereto, including the payment of all required fees, there is hereby issued to the applicant this license. This license is not transferable and, unless revoked, shall expire on the date indicated below.

Issued to:

{Name
Physical Address
City, State Zip}

EXPIRATION DATE: {DATE}

{Owner Name
Company Name
Address
City, State Zip}

Director of Dept. of Ag

THIS LICENSE MUST BE
CURRENT AND POSTED CONSPICUOUSLY
AT THE PHYSICAL LOCATION

Wyoming Department of Agriculture
Consumer Health Services
2219 Carey Avenue
Cheyenne, Wyoming 82002
(307) 777-7211

Equal Opportunity in Employment and Services



Wyoming
DEPARTMENT OF Agriculture

Americans with Disabilities Act

To obtain this publication in an alternative format, contact the Wyoming Department of Agriculture at (307) 777-7211.

Wyoming Department of Agriculture, 2219 Carey Avenue, Cheyenne, WY, 82002
Phone: (307) 777-7321, Fax: (307) 777-6593, Web: <http://agriculture.wy.gov>

Did you know you can pay your license renewal online?? If you go to <https://wda.usasafeinspect.com/> then create a new account by clicking new account. Once you have created the account you can log in to the system. You will then use the renewal code on your renewal form to process the payment and put in your credit card information. Be sure to put in the CVS code as well. Once the payment has gone through you will receive an email confirmation. Then the license will be mailed to you in a few days.



Pay License Renewal Online!!

FOOD SAFETY TRAININGS

Contact Consumer Health Services or the local health inspector in your area for upcoming ServSafe, Food Safety Fundamentals, Retail & Food Service HACCP and HACCP for Food Processor classes held in your area or call 307-777-7211.

Who Should Attend?

<http://wyomingfoodsafety.org/classes/>

- Food Establishments/Caterers
- Emergency Management Agencies
- Public Health Departments
- State/Fed Agencies
- General Public
- Veterinarian

