

National Food Safety Education Month

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Presentation Goals

- **Recognize National Food Safety Education Month**
- **Health Team Responsibilities**
- **Restaurant Inspection Program**
- **Personal Food Safety Tips**



Code Services Department: Health Compliance Division

MISSION STATEMENT

The Health Compliance Division of the City of McKinney is committed to safeguarding the health and safety of the community by managing food service industry regulations, public health concerns, commercial swimming pool safety, and integrated mosquito management.

Executive Director
Development
Services

Director of Code
Services

Health Compliance
Manager

Environmental
Health Specialist

Environmental
Health Specialist

Environmental
Health Specialist

Environmental
Health Specialist



September 2025



National Food Safety Statistics

- **Approx.. 48 million cases of foodborne illness annually**
- **1 in 6 Americans each year affected**
- **128,000 Hospitalizations and 3,000 deaths annually**
- **Infants, young children, pregnant women, immuno-compromised individuals**



Health Compliance Division

Mosquito Abatement

- **Trapping**
- Spraying
- Testing
- **West Nile**

Public Pool Inspections

- Apartments/HOA
- Plan Review
- **Annual Inspection**
- Complaint Investigations

Food Safety Inspections

- Public Education
- **Temp. Events**
- **Restaurant Inspection Program**



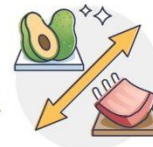
Restaurant Inspection Program

- **Health Compliance**
 - Plan Review
 - **Inspections and Permitting**
 - Food Establishments
 - Temporary Events
 - **Education & Collaboration**
 - **MISD**
 - Collin County Health Care Services
 - State Health Services
 - Business Community
- **2024 Statistics**
 - **2071 Inspections (992 Permitted Facilities)**
 - 305 Plan Review Applications
 - 85 Complaint investigations

4 STEPS TO FOOD SAFETY



CLEAN



SEPARATE



COOK

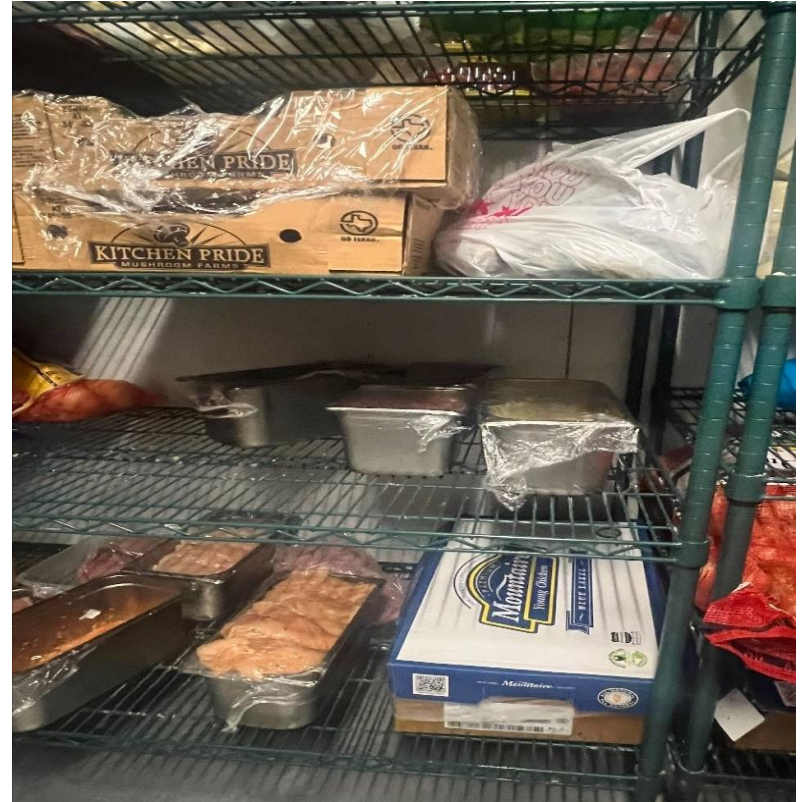


CHILL

Inspection Results

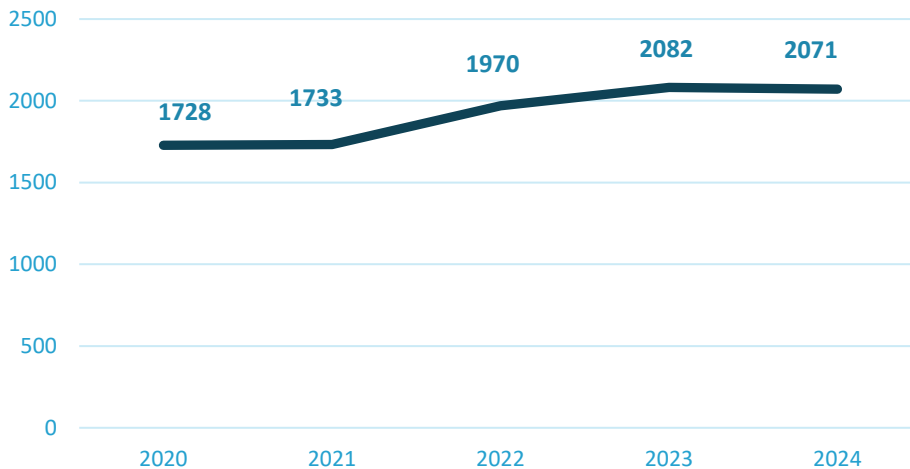


Inspection Results

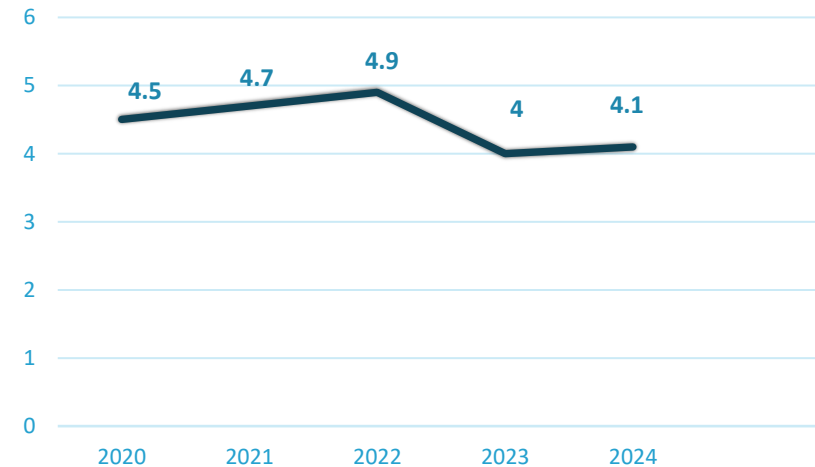


Trends and Delivery

Food Inspections

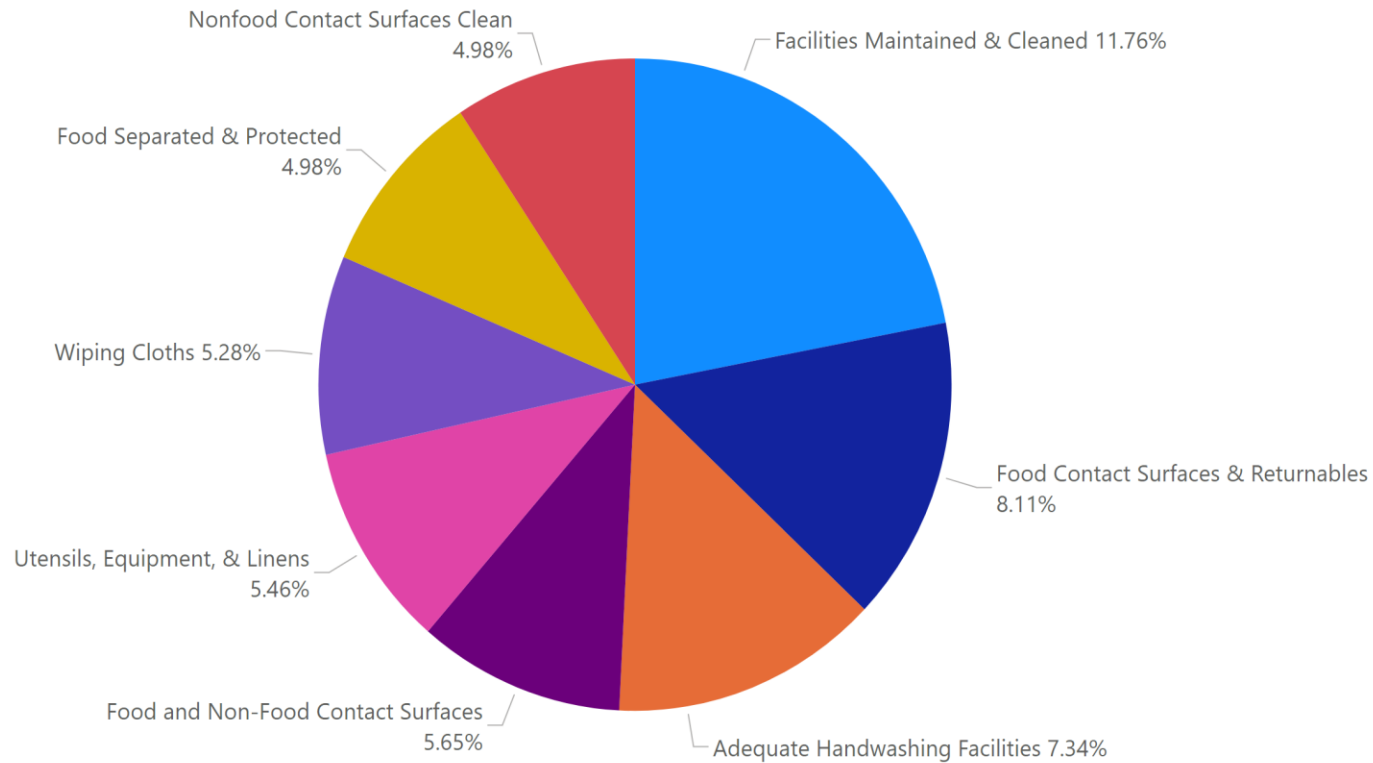


Avg. Demerits



Inspection Statistics

of Demerits by Type, 2024



Personal Food Safety Tips

Clean

- Wash hands with warm, soapy water for at least 20 seconds before, during, and after food preparation, and after handling raw meat, poultry, fish, or eggs.
- Wash cutting boards, dishes, utensils, and countertops with hot, soapy water after preparing each food item.
- Rinse fresh fruits and vegetables under running water, even if you plan to peel or cook them.

Cook

- Cook foods to a safe minimum internal temperature to kill harmful bacteria.
- Color and temperature are not reliable indicators of safety. A food thermometer is the only way to know that food is cooked safely.



Separate

- Keep raw meat, poultry, seafood, and eggs separate from other foods in your shopping cart, bags, and refrigerator
- Use separate cutting boards, plates, and utensils for raw foods and cooked foods to prevent bacteria from spreading.

Chill

- Refrigerate perishable foods within 2 hours or within 1 hour if the temperature is over 90 F
- Ensure your refrigerator is at 40 F or below and your freezer is at 0 F.
- Put foods in shallow pans to chill/cool Faster.



Questions?

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THANK YOU

