



UL's Everclean[®] solutions

Newsletter — October through December 2020 edition



Empowering Trust[®]

Food safety tips for the holidays

From UL's Everclean® solutions

As we approach the traditional holiday season this year, parties and social gatherings are bound to look different. Smaller family gatherings are likely to continue, as will concerns for norovirus, a highly contagious foodborne-related virus that causes serious illness in humans that peaks annually at the end of the year. Norovirus has been linked to improperly washing and sanitizing hands while preparing ready-to-eat meals or shellfish from contaminated water.

As we approach this holiday season, it's imperative that we follow preventative procedures within our kitchens to protect our families and the public from norovirus, such as washing hands properly. If you feel sick or experience symptoms related to norovirus, such as vomiting and diarrhea, please stay home and don't prepare food for others until at least two days after you recover. Rinse all fruits and vegetables and cook shellfish thoroughly. Use utensils and single-use gloves to avoid touching those ready-to-eat foods with bare hands. Regularly clean and sanitize kitchen surfaces and frequently touched objects using a chlorine-based product or other sanitizer [approved by the Environmental Protection Agency \(EPA\)](#) for use against norovirus in the proper concentrations.



Please remember that despite the smaller gatherings during the pandemic, norovirus has not taken a break. Following the guidelines can make a big impact on food safety through the holiday season. Continue to monitor your food worker's health, excluding those with any foodborne-like symptoms such as diarrhea and vomiting from the kitchen. Be vigilant when washing those [hands using proper techniques](#) and at proper frequencies.

Remember, no one ever got in trouble for washing their hands too much! When preparing for those special holiday meals, please remember the four core food safety practices; clean, separate, cook and chill. You can learn more at [FDA.gov](#) or by visiting the Food and Drug Administration's "Fight Bac" sponsored [website](#).

As takeout and catering orders have increased throughout 2020, the volume of both will surely increase even more throughout this holiday. Now is a great time to review and highlight food safety tips with your employees. Let's stay food safety aware and celebrate safely throughout our holiday season! Please contact us if we can assist with any food safety questions or concerns.

Meet the Technical Services team of UL's Everclean

UL's Everclean Technical Services team supports all field operations (the field auditors), the Customer Services team and the Sales team nationwide. Technical services is responsible for all food safety technical issues or responses, including all training and standardization efforts within UL Everclean nationwide. We directly support field auditors in the field who may have questions.

Name and territory	Education and certifications	Favorite training topic	Hobbies
 DeCarlos Smith, Training specialist, food safety Nationwide, based in Atlanta, Georgia	B.A., Food science and safety, CP-FS	Personal hygiene and handwashing	Traveling the world, experiencing different cultures and tasting great food.
 Andrew Regan, Training specialist, food safety Nationwide, based in Southern California	B.S. Environmental and occupational health, REHS	Cooling food safely and time as a public health control (TPHC)	Spending time in the outdoors going hiking and snowboarding, photography, cooking BBQ and playing/teaching drums.
 Mike Haller, Technical manager, food safety Nationwide, based in Southern California	Masters of public health (MPH), B.S. health science, B.A. biology, REHS, PCQI	Reduced oxygen packaging (ROP) and handwashing.	Family, adjunct professor at two universities teaching environmental health and food safety, bad dad jokes, national parks and hiking.

UL's Everclean solutions partners with the Waste Not Orange County (OC) Coalition: A mission to feed the need safely

There has been a lot of news surrounding how our current pandemic has been placing considerable strain on the homeless and food insecure as well as the network of food banks and pantries that are so vital in feeding and supporting this highly susceptible and vulnerable population. Beginning in August, Waste Not OC, a public-private coalition with a mission to end hunger and food insecurity in Orange County, California, contracted with UL's Everclean solutions to conduct food safety audits for hundreds of food banks and pantries across the county.



Korby Anderson with Tom Nguyen (left), the person in charge of the Share Our Selves pantry in Costa Mesa, California.

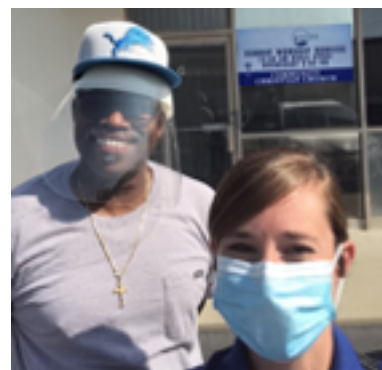
Waste Not OC, formed in 2012, is a public-private coalition with the goal of eliminating hunger and reducing food waste by facilitating the donation of wholesome surplus food from permitted food facilities to local pantries. The food banks and pantries rely on food businesses to donate excess food products to meet the need. Unfortunately, businesses can be reluctant to donate their excess food products due to liability concerns. Understandably, the donor wants to be assured that the food donated is handled safely and properly by the food banks and pantries receiving the food. Most local regulatory agencies, such as a local health department, do not have the resources to conduct routine inspection services. This is where UL's Everclean solutions has stepped in to assist.

"The director of Waste Not OC, Mike Learakos, approached UL's Everclean solutions requesting our auditing services to assist them with ensuring the network of pantries and food banks throughout Orange County were handling the food products they receive in a safe and sanitary manner," said Mike Haller, technical food safety manager for UL's Everclean solutions. "It was vital for us to play the role of food safety experts for this worthwhile cause, and I am so happy our two wonderful field auditors, Alex Phillips and Korby Anderson, were so excited to assist in auditing the Waste Not OC facilities. Alex and Korby's open, warm and education-driven personalities are perfect for auditing and assisting these pantries, often staffed with volunteers who may or may not have formal food safety training. We are serving a vital role here to make a difference in protecting one of our most vulnerable populations."



UL Everclean's solutions Korby Anderson with Pastor Marcos (left) auditing Templo Calvario in Santa Ana, California.

Phillips and Anderson are both field auditor IIs for UL's Everclean solutions in Southern California. Phillips came to UL from a food safety position with Disneyland. Korby was an environmental health specialist with Allen County, Indiana, where he worked with various soup kitchens in his role as a health inspector in Fort Wayne.



UL Everclean's solutions Alex Phillips with Pastor Dion Thomas from Sunrise Christian Church in Buena Park, California. "What he is doing for the local community by providing food for families in need is very special and heartwarming. I am really enjoying these visits so far!" Phillips said.

Local health departments encourage all food facilities to donate their excess food products so they do not end up in a landfill. To learn more about Waste Not OC and how you can be a part of this worthwhile endeavor, visit: www.wastenotoc.org.

Photo challenge!
How keen is your eye? What is wrong with the below photo? (The answer is on the next page)



Meet the pathogen: Norovirus

Norovirus is the No.1 leading cause of foodborne illness in the United States. According to the Centers for Disease Control and Prevention (CDC) statistics, norovirus is responsible for over half of the known foodborne illnesses annually. Hospitalizations and deaths can be associated with norovirus, especially with more highly susceptible populations like the elderly or children. Norovirus symptoms are characterized by diarrhea, vomiting, nausea and stomach pain. Norovirus outbreaks have a seasonal spike beginning in November and peak in December and January. This increase is untimely since these are the months when social gatherings for the holidays and the end of the year festivities are also at their peak, making the impact of norovirus even more of a concern. Norovirus has been referred to as the stomach flu, but it is not related to the influenza strains that cause the flu. However, the symptoms from each can be very similar, and both are highly contagious.

So, how do you prevent norovirus? The CDC lists five tips:

1. **Practice proper hand hygiene.** Always wash your hands carefully with soap and water.
2. **Wash fruits and vegetables and cook seafood thoroughly.** Carefully wash fruits and vegetables before preparing and eating them. Make sure to cook oysters and other shellfish thoroughly before eating them. Be aware that noroviruses are relatively resistant. They can survive temperatures as high as 140°Fahrenheit and quick steaming processes that are often used for cooking shellfish. Food that might be contaminated with norovirus should be thrown out.
3. **When you are sick, do not prepare food or care for others.** Food workers with any symptoms should be excluded completely from a food facility. You should not prepare food for others or provide healthcare while you are sick and for at least two to three days after you recover. This also applies to sick workers in schools, daycares and other places where they may expose people to norovirus.
4. **Clean and disinfect contaminated surfaces.** Food facilities are required to have written vomiting and diarrheal incident and cleanup protocols in place at

the facility. After throwing up or having diarrhea, immediately clean and disinfect contaminated surfaces. Use a chlorine bleach solution with a concentration of 1,000-5,000 ppm (5-25 tablespoons of household bleach, 5.25%, per gallon of water) or other disinfectant registered as effective against norovirus by the EPA.

5. **Wash laundry thoroughly. Immediately remove and wash clothes or linens that may be contaminated with vomit or stool (feces).** Handle soiled items carefully without agitating them, wear rubber or disposable gloves while handling soiled items, and wash your hands after. Wash the items with detergent at the maximum available cycle length then machine dry them.

The CDC has devoted an entire webpage to the norovirus. Very detailed information regarding this significant pathogen can be found at www.CDC.gov/norovirus.

Photo challenge! (Answer)

1. The black container holding deli salad is unprotected while in storage and stored directly underneath ice buildup inside a refrigerator unit. Ice droplets can fall unnoticed into the container and potentially adulterate the product.
2. In addition, all deli salads prepared in a food establishment require a date indicating a maximum seven-day limit before the product needs to be discarded in accordance with the FDA Food Code 2017 (SEE SECTION 3-501.17). If the deli salad was prepared and packaged in food processing plant, it would be exempt from date marking.



To learn more about UL's Everclean® solutions, please visit us at: CRS.UL.com/Everclean.



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