



Be a wise  
consumer

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# FOOD SAFETY UPDATE

## Think Safety When Grocery Shopping!!

Thanks so much for attending the *Make It Safe; Serve It Safe* food safety training. We hope you came away with useful information you can take back to your groups and put into practice.

This is the first in a series of communications we will be sending you in regards to food safety. Each issue will focus on a different food safety issue. If you have questions you would like answered, please call us at

(530) 889-7350.

With the high cost of food, many people are taking advantage of outlet stores as a way of cutting the food budget. These can be cost effective, if you know what to look for and what you should avoid.

The following are a few safety tips to keep in mind, when purchasing food items from any store.

### Guidelines for Evaluating Bagged and Sacked Food Containers

Pay close attention to bagged food items such as flour or sugar. This is especially important when purchasing items from a discount grocery store.

#### Discard bags or sacks with:

1. Rips, tears, punctures or holes.
2. Rodent droppings or urine stains (use black lite).
3. Rodent gnaw marks.
4. Spills or stains from any unknown source or any contaminant.

5. Insect damage—look carefully for:

- Bugs in seams.
- Bore holes.
- Movement or spots in products.
- Insect skins or chaff in bottom of container.

6. Missing or illegible label.

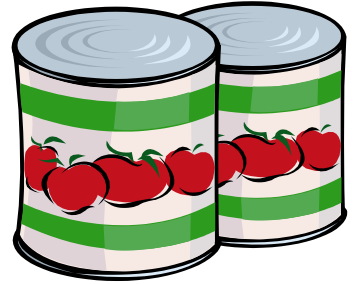


If in doubt, throw it out!

## Guidelines for Evaluating Canned Food Containers

### Discard cans with:

1. Severe dents on side seam.
2. Sharp dents parallel to rim.
3. Sharp dents in the sides that prevent stacking.
4. Buckled or pinched tops & bottoms.
5. Leaks.
6. Bulges or puffed ends.
7. Ends that give or flip & bulge on the other end, when pushed.
8. Severe dents on the rim, seams or bent rims.
9. Side seam incomplete, "blown out" or miswelded.
10. Dirt under pull tab.
11. Pits or pinholes.
12. Cuts or misformed rims & loose tops.
13. No label.



If in doubt, throw it out!!

## Guidelines for Evaluating Boxed and Dry Packaged Containers

### Boxes with inner bag:

1. Look for contaminants on box.
2. Look at inner bag-discard if it is
  - Torn, leaking or contaminated
  - Has imperfect or leaking seals
  - Has moldy or foreign objects inside

### To save good inner bags of food from damaged box:

Place inner bag into a plastic bag and insert label.

### Boxes without inner bag:

1. Do not use, if opened.
2. Look for contaminants on box.
3. Look for insects, insect skins, webs, chaff or moving pieces.

Pay careful attention to all food packages, before making your purchases.

## Guidelines for Evaluating Glass Food Containers

### Discard jars with:

1. Loose cap or bulged safety seal.
2. Foreign objects or unusual product separation.
3. Incomplete, missing, or illegible labels.
4. Mold (which can be long, stringy, clumpy or ropy; often white or dark).
5. Dirt, webs, insect skins or evidence of submersion or leaks on screws.
6. Cracks or chips.
7. Home canned goods.

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