

by Miriam Eisenberg, MS, RD, CP-FS
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Hawaii Adopts 2009 Food Code



In February, Hawaii adopted the 2009 FDA Food Code, after not updating their regulations since 1997. This brings the state in line with a majority of state health departments utilizing more recent codes. [see changes](#)

Hot Weather Issues



The summer heat and humidity can cause condensation-related problems in your kitchens, including bacteria, mold and wilted produce. With a few basic prevention and maintenance steps, you can control excess condensation all season long. [read more](#)

Centers for Disease Control and Prevention Report on Norovirus



In June, the CDC released a report, "Preventing Norovirus Outbreaks." The report focuses on food handlers and food service operations. Although it's known as the "cruise ship virus," norovirus can occur anywhere people gather or food is served. [read more](#)

Ask the Expert: Two Storage Questions



Q: We use vinegar for cleaning. Do we store it with food or chemicals?

A: Vinegar can be stored with food, since it is a food. However, I would recommend having separate containers for vinegar - one for cleaning and one for food. Mark one gallon-sized bottle, "For Cleaning Only. Not for Food Use." and store it on a shelf ABOVE cleaning chemicals to minimize any potential contamination, were it to be used for food product. This storage scenario avoids violations from EcoSure and health departments.

Q: Where should pesticides be stored - with chemicals or separately?

A: First, check your corporate standards to find out if any pesticides can be stored onsite and self-applied. For self-application of pesticide, the Food Code does not exclude pesticide storage with chemicals. We recommend that no pesticides be present in the unit at all. Pesticide application should be left to the professionals to ensure maximum effectiveness and minimum chemical contamination. As always, check with your local codes.

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Title: "**Current Topics in Handcare and Handwashing**," presented by Don Schaffner, PhD, Rutgers University.

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