

INSPECTORS FIGHT FOR FOOD SAFETY; HAVE HORRID STORIES OF FOOD SAFETY GONE AMOK

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Inspector dubs food handler "Stinky Hands"

Rebecca J. Gray Causey, a regional food safety and defense coordinator for the South Carolina Department of Health and Environmental Control, was cited as saying she couldn't believe the restaurant worker she dubbed "Stinky Hands."

There she was, doing a food inspection, when the salad bar worker stopped chopping lettuce, commenced scratching his bottom and then returned to chopping lettuce. Causey found the eatery's manager.

"Let's have a talk with Stinky Hands," Causey told the manager. **"He needs to know that if he has an itchy butt, he doesn't scratch it on the [salad bar] line."**

Causey, shut down the salad bar 30 minutes before the eatery's opening time. All the food on the bar had to be thrown away.

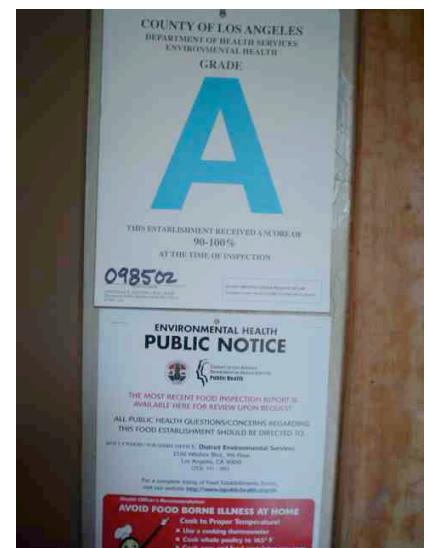
"I never ever eat at restaurants that don't have an A rating," said Nadine Shutt, a resident of Oak Island, N.C. **"I will turn around and walk out."**

In another incident, Larry Michael, head of the food protection branch with the N.C. Department of Environment and Natural Resources, went to a restaurant and found folks breeding shrimp in a bathroom sink.

"You have to take pride in your work," said Matt Muller, who works at River City Cafe in Murrells Inlet, South Carolina **"If you don't take pride in your work and care about food safety, don't come into a kitchen."**

What you can do

- Food safety has to begin and end with operators and staff
- What happens when the inspector isn't around is just as important than when they are
- Food handlers need to keep food safety, hygiene and sanitation top-of-mind everyday



From Myrtle Beach Online

FOR MORE INFORMATION CONTACT BEN CHAPMAN, BCHAPMAN@UOGUELPH.CA
OR DOUG POWELL, DPOWELL@KSU.EDU