



June 2014

THD FOOD FOCUS

TULSA HEALTH DEPARTMENT ENVIRONMENTAL PUBLIC HEALTH

 Visit us online at www.tulsa-health.org/food-safety

What Would You do?

It is the responsibility of food managers to maintain food safety in their establishments. Food service operations should immediately be discontinued whenever food safety is compromised by an imminent health hazard. You should develop a plan that will best protect your food supply and ultimately your customer's health. You should cease operations and call the Tulsa Health Department at 918-595-4300 if any of the following happen:

- Power outage for more than 4 hours.
- No hot water.
- Unable to keep hot foods hot and cold foods cold.
- Large number of insects or evidence of rodents in establishment.
- Sewage backup or interruption of safe potable water supply to the facility.
- Fire, floor or severe structural damage in the facility.

Myth Buster

Myth

I do not need to use a food thermometer. I can tell when my food is cooked by looking at it or checking the temperature with my finger.

Fact

The only sure way to know food is safely cooked is to check the temperature with a food thermometer and confirm it has reached a safe internal temperature. Color, texture and steaming are not indicators that a food is safe to eat. The outside of food might be steaming hot, but there may be cold spots inside. Temperature must be measured by a food thermometer. Remember to clean your food thermometer with soap and water after each use.

Source: Fightbac.org

Campylobacter

Did you know that Campylobacter is the second highest cause of confirmed foodborne infections in the U.S., according to 2013 Foodnet data? It is estimated that Campylobacteriosis affects more than 1.3 million people each year.

Campylobacter grows best at temperatures of 98.6°F° to 107.6°F. Campylobacter symptoms start two to five days after exposure and include diarrhea, cramping, abdominal pain, and fever. The diarrhea may be bloody and can be accompanied by nausea and vomiting. It only takes fewer than 500 Campylobacter organisms to make a person sick and the illness may last about one week.

Campylobacteriosis usually occurs in single, sporadic cases, but can also occur in outbreaks. The majority of cases are associated with eating raw or undercooked poultry or from cross-contamination.

Following safe food handling practices may prevent Campylobacter infections.

- All poultry should be cooked to reach a minimum temperature of 165°F.
- Wash hands before preparing food.
- Wash hands after handling raw foods especially raw meats and before handling ready to eat foods.
- Prevent cross-contamination by using separate cutting boards when handling raw foods and ready to eat foods.
- Always check food temperatures with a thermometer.

Source:

Partnership for Food Safety Education, May 2014,

<http://www.cdc.gov/nczved/divisions/dfbmd/diseases/campylobacter/#>

Glove Use in Food Service Establishments

Gloves may be used in food service establishments as a barrier between hands and food if they are used properly. Improper handling of food and poor personal hygiene of food employees are leading causes of foodborne illness outbreaks.

In order for gloves to provide an effective barrier between the food and the food employee, hands should be washed properly. Proper hand washing should be done before putting on gloves or after changing gloves. Gloves should be changed as frequently as you would normally wash your hands and should never be washed or rinsed. Gloves should be changed before handling different types of food, after touching anything that might contaminate the hands, and whenever torn.

Managers and employees need to understand the procedures for proper glove use. Gloves used in food service establishments is a way to prevent bare hand contact with food and will help prevent bacteria from being introduced into food

Source: Glove Use in Retail Foodservice Establishments, Iowa State University May 2009

City License Renewals Due

License Renewal Applications (or business license) for those operating in Tulsa, Bixby, and Broken Arrow have been mailed to you via the U.S. Postal Service. After you receive your application, you must mail or take the application along with the indicated fee to the location listed on the application. Tulsa and Bixby also require a copy of your sales tax permit to be included with the application and must match the owner information on the application.

If you have not received your renewal application or if your application contains wrong information, call our office at 918.595.4300 for a corrected application.

Remember City Licenses expire on June 30th. Please have your business license purchased by July 1st. The penalty for late purchase is 50% of the fee.

