

## Hot Water Sanitizing Dish Machine

In October 2016, the Oklahoma Food Code was updated. In that update, a new requirement was added for facilities using hot water to sanitize equipment and utensils. Managers and operators are now required to check the water temperature to ensure proper sanitization is occurring.

Section 310:257-7-57(b) in the State food rules and regulations states that with “hot water mechanical ware washing operations, an irreversible registering temperature indicator shall be provided and readily accessible for measuring the utensil surface temperature.”

This can be in the form of a digital thermometer with a hot-holding function, or hot water temperature “test strips” that change color when they reach the correct temperature.

If you have any questions regarding this requirement please ask your food safety inspector.

## Fee Increases

The Oklahoma State Department of Health (OSDH) recently increased fees for State licenses effective October 1st, 2017. For a full list of increases you can visit the OSDH website at [ok.gov/health](http://ok.gov/health). Here are the most common:

### OSDH Food License

New \$425  
 Renewal \$325

### OSDH Temporary Event License

First three days of an event \$100  
 Each day beyond the first three days \$40

### OSDH Plan Review Fee

\$425

## Mouse Control

Winter weather sends mice and rats indoors to search for food. Mice can squeeze through holes the size of a nickel, and rats can fit through holes the size of a fifty-cent coin. Make sure that you know how to identify and treat for rodents.

### Signs of mice

- Mouse droppings (black = fresh, gray = old)
- Wall runs
- Mouse holes in base boards
- Insect legs and wings
- A strong musty odor
- Chewed through food/nesting material (paper, insulation, cardboard, etc)

### Where to look

- Behind booths and beneath shelving.
- Beneath equipment stored on the ground.
- Hot water tank closets or areas that are not commonly accessed.

### How to prevent

- Keep all items up off of the floor.
- Inspect routinely for any signs of infestation.
- Make sure door sweeps and all outer openings are tightly sealed.
- Make sure self-closers on doors are properly installed.
- Keep the dumpster and grease barrel area clean.

### How to treat

- Seal up mouse holes using steel wool; use caulk to keep the wool in place.
- Sweep up old droppings; monitor to see if the problem is gone.
- Lay glue boards and mouse traps; remember to place some bait such as a small piece of chocolate.
- Hire a licensed pest company.



## Imminent Health Hazards

Oklahoma Administrative Code 310:257-15-32 states that for food service establishments, a license holder shall immediately discontinue operations and notify the regulator authority if an imminent health hazard arises. Examples of imminent health hazards are:

- Fire
- Flood
- No hot water
- Sewage backup
- Pest infestation
- Rodent infestation
- Misuse of toxic materials
- Insufficient refrigeration
- Severe structural damage
- Insufficient hot food storage
- Onset of a foodborne illness outbreak.
- Interruption to the drinkable water supply.
- Lack of electricity for more than four hours.
- Employee working with E.coli O157:H7, Salmonella, Norovirus, or Hepatitis A.
- Any circumstance that the Commissioner of Health deems is a threat to public health.

## Avoid Frozen and Burst Pipes

During the winter, water coming into your facility is much colder than it was during the summer months. Colder water can cause your pipes to contract; which may lead to leaking or bursting. Tips to help prevent pipes from bursting:

- Insulate your pipes with heat tape.
- Leave the cold water slowly running at all times at the faucet; this is especially important when pipes are located near an exterior wall.
- Disconnect hoses from any outdoor faucets; the hose will keep the faucet from being able to drain out of the hose Bibb. The water can freeze and break the fixture.

