

Refrigeration & Summer Heat

While the summer months bring increased business to restaurants, the summer heat can also cause refrigeration to fail. Ambient air temperatures in kitchens can rise to be 85°F+ on peak days. When refrigerator doors are opened, cold air is released and this can be a major problem when doors are continuously opened. If the refrigerator doesn't recover quickly enough, food temperatures will rise.

Here are some tips to make sure that your refrigeration works properly.

Service your refrigerators.

- Have a company clean condenser coils and boost Freon levels before the peak summer months.

Monitor food temperatures frequently.

- Check temperatures before and after each shift.
- Wireless thermometers are available online at an affordable price. They can be installed in individual units and setup to notify managers, chefs, and owners if the temperatures rise too much.

Keep kitchens cooler.

- Refrigerators don't work as hard when kitchens are hot.

Install plastic door curtains at the walk-in cooler door.

- This helps keep cold air inside when doors are opened.

Cover food during slower hours.

- Close the sandwich table lid or cover individual items that are harder to keep cold.

Add more refrigeration.

- Adding a sandwich unit or workout fridge will greatly reduce the number of times the walk-in cooler is opened. It can also increase efficiency and reduce ticket times.

Use metal pans instead of plastic pans for cold holding or cooling perishable food items.

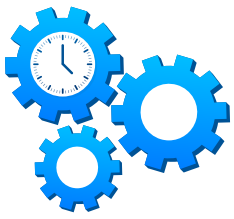
In-Person Food Handler Classes Resuming

August 16th • September 20th • October 23rd • November 17th

Classes held at the James O. Goodwin Health Center at 5051 S 129th E Ave. (room 300)

Spanish class - 9am • English class - 2pm
Please arrive 30 minutes early for registration

Class fee is \$20 (cash or credit card accepted)
First come first served. Maximum capacity = 30



TIME TO RENEW

City Food License Renewals

Tulsa, Bixby, and Broken Arrow City Food Licenses expire on June 30th. License renewals have been mailed to all food establishment owners, if you don't receive contact our office at 918-595-4300.

To renew the food license, you can either mail renewal payment to the City Permit office or deliver in person. Refer to the address listed on the renewal form.

When compiling information to return with payment, be sure to include:

1. Original renewal form
2. Copy of valid sales tax permit for the establishment location

The City license permit offices receiving food establishment renewal payments do not have access to this information.

Did you know that you can share your experience following an inspection?



At the bottom of each inspection report, there is a QR code that links to a survey. Please take time to provide valuable feedback about your experience.

We thank you in advance for your participation!

