

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

Online Food Safety Training

In addition to the regular Tulsa Health Department (THD) Food Handler training classes, we have partnered with two firms to provide online training for food service workers who receive pay for work. If you choose to take training online, please keep in mind that there is a FEE FOR THE SERVICE they provide. The Tulsa Health Department will also collect \$10 for the food handler permit onsite prior to test verification. Visit safewayclasses.com or statefoodsafety.com to learn more about their services.

If food workers choose this option they must:

- Pay the online course provider fee for training
- Pre-register for Waiver Test by calling (918) 595-4336
- Bring the online completion certificate to the Expo Square Health Center location.
- Pay \$10 THD fee onsite to acquire food handler permit.
- Take the monitored Waiver Test scheduled each month.

Waiver Test Available

The Waiver Test is comprehensive and only intended for individuals that have knowledge in proper food safety practices. Please note that this testing process is performed without instruction or technical assistance. After passing the test, a food handler permit will be issued that will be valid for three years from the date of the test. Individuals that don't pass the Waiver test on their first attempt will be given a retest card and be required to attend a regular THD food handler class before their retest card expires.

At this time, the Waiver test is only offered once per month (please refer to the attached schedule) and it is limited to the first 50 participants per test date. Pre-register today by calling (918) 595-4336.

Oklahoma Food Defense Awareness Program

"It can't happen here" or "it can't happen to me" are statements that are heard everyday concerning the possible contamination of our food supply. Take a moment to answer these questions:

1. How do you ASSURE that the supplies and ingredients you use are from safe and secure sources?
2. How do you LOOK after the security of the products and ingredients in your facility?
3. What do you know about your EMPLOYEES and people coming in and out of your facility?
4. Could you provide REPORTS about the security of your products while under your control?
5. What do you do and who do you notify if you have a THREAT or issue at your facility, including suspicious behavior?

The Oklahoma State Department of Health (OSDH) has acquired a grant through the Food and Drug Administration (FDA) to help develop a stronger state defense against intentional contamination of our food supply. Recently, OSDH sent out letters to manufacturing and retail establishments across the state about this program. If you have questions about this program or developing a Food Defense Plan for your facility please contact your local health inspector or visit the following websites:

<http://cpd.health.ok.gov>

<http://www.accessdata.fda.gov/scripts/fooddefensemitigationstrategies/>

Activities For Six Month Period

Food inspections conducted	4,752
Food facilities opened	210
Plans reviewed	99
Volunteer workers	
Food Safety Class Participants	1,464
Food workers	
Food Safety Class Participants	10,961

Top Ten Violations

The CDC Risk Factor or Food Code Intervention violations marked most often in a six-month period are listed below with the most marked item listed first.

Top Ten	Violation	Times Marked	% of Total Inspections
1	Food Contact Surfaces of Equipment and Utensils Cleaned/Sanitized	1,097	23.1%
2	Handwash Facilities Adequate/ Convenient; Accessible with Soap & Towels	589	12.4%
3	Cold hold (41°F)/Time as Control	565	11.9%
4	Demonstration of Knowledge; Manager Certification	552	11.6%
5	Toxic Items Properly Used/Stored/Labeled	511	10.8%
6	Consumer Advisories (Raw Shellfish, Raw/Undercooked Animal Foods Warning); Date Marking	483	10.2%
7	Food Protected during Storage, Display, Transportation, Service	462	9.7%
8	Evidence of Rodent/Insect Contamination; Other Animals; Outer Openings	347	7.3%
9	Manual/Mechanical Warewashing and Sanitizing at correct ppm/temperature	314	6.6%
10	Hot hold (135°F); Time as Control	229	4.8%

