



THD FOOD FOCUS

TULSA HEALTH DEPARTMENT FOOD PROTECTION SERVICES

Listeria

With the recent recalls due to Listeria we wanted to provide you with information about the bacteria.

Listeria monocytogenes is a bacterium found in soil and water. Vegetables can become contaminated from soil or from manure used as a fertilizer. Animals can carry the bacteria without appearing ill and can contaminate food such as meats and dairy products. The bacteria has been found in a variety of raw foods such as uncooked meats and vegetables, as well as in processed foods that become contaminated after processing like soft cheeses and cold cuts at the deli counter. Unpasteurized (raw) milk or foods made from unpasteurized milk may also contain the bacteria.

This pathogen causes nearly 2,500 cases of listeriosis per year in the United States. It primarily affects pregnant women, newborns, and adults with weak immune systems. Although healthy individuals may suffer only short-term symptoms such as high fever, severe headaches, stiffness, nausea, abdominal pain and diarrhea. Listeria infection can cause miscarriages and stillbirths among pregnant women. Listeria is killed by pasteurization and cooking; however, in certain ready-to-eat foods such as hot dogs and deli meats, contamination may occur after cooking but before packaging.

Listeria can grow at very low temperatures (38°F), which is why it is so important to discard leftovers after (7) days. This can be tracked by proper date labeling of high risk foods.

Following Safe food handling practices may prevent Listeria infections:

- Thoroughly cooking raw food from animal sources such as beef, pork, or poultry.
- Washing raw vegetables thoroughly before eating.
- Keeping uncooked meats separate from vegetables, from cooked foods, and from ready-to-eat foods.
- Avoiding unpasteurized (raw) milk or foods made from unpasteurized milk.
- Washing hands, knives, and cutting boards after handling uncooked foods.
- Consuming perishable and ready-to-eat foods as soon as possible.

Source: www.cdc.gov/listeria

Duplicate Food Employee Permits and Managers Certification

All employees in food preparation and service areas must have an original, non-expiring food employee permit with them while working. Manager's certification (both paper certificate and the photo identification card) must also be original documents. Photocopies of the food employee permit or manager's certification will not be accepted. Lost or misplaced food employee permits or manager's certification can be replaced with official duplicates at the Eastgate Metroplex Training Center 14002 E. 21st St. The permit or certification must not be expired and the cost is \$5.

Top 10 Priority & Priority Foundation Violations

Order	Violation #	Violation Description	Times Marked
1	33	Food Contact surfaces of equipment & utensils clean	1,593
2	7	Adequate hand washing facilities; Toilets supplied	845
3	21	Cold holding temps; food received at proper temp.	720
4	30	Toxic substances properly identified, stored, used	690
5	2	Person In Charge; demonstration of knowledge	652
6	22	Date marking and disposition	641
7	16	Insects, rodents, & other pests controlled	566
8	32	Warewashing; Sanitize	421
9	11	Food separated/protected; Tasting procedures; Self-Serve operations	373
10	31	Warewashing, sanitize equipment: Design, supplies, operated; Test strips; Temp gauges	363

Visit Our Website

Have you visited our website lately? The Tulsa Health Department website has educational information such as the Food Employee class schedule, Manager Certification information, Food Code, study guides, and other helpful information that is available to view or download. You may also search for recent inspections of food service establishments. You can view other services and resources that are offered at the Tulsa Health Department. Go to www.tulsa-health.org and click on Food Safety.

New: Volunteer Online Training Now Offered

Volunteers need food safety training too, if they are serving food or beverages. The need for food safety training is important because you must learn how to safely prepare and serve food. Volunteer certification is for volunteer workers who are not receiving pay but must have a permit to work. Certification is now available online. There is no cost to complete the training online. The time that it takes to complete the course may vary. Please allow approximately one hour to complete the course. Upon completion of the course, you will be able to print your volunteer permit. The volunteer permit must be available whenever you work the volunteer event.

Reminder: This training course is for Volunteers ONLY, and CANNOT be used to replace regular Food Safety Training Classes.

To access the course go to www.tulsa-health.org/volunteer-on-line-training.

