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THD FOOD FOCUS

TULSA HEALTH DEPARTMENT
CONSUMER PROTECTION DIVISION PUBLICATION



The Consumer Protection Division is relocating our offices to 5051 S. 129th E. Ave (corner of 51st Street and 129th E. Avenue).

The food handler classes will remain at 4616 E. 15th Street until further notice (keep your eyes open for updates).

What you need to know about the current peanut butter recall...

- All recalled products should be discarded.
- Avoid eating products made with peanut butter, peanut paste, or other peanut-containing products if you are unsure whether these products have been recalled.
- National brands of jarred peanut butter sold in grocery stores have not been implicated in this outbreak.
- To determine whether a product has been recalled, consumers can search the list of recalled products at the Food and Drug Administration (FDA) website www.fda.gov/oc/opacom/hottopics/salmonelatyp.html or telephone the company that distributed the product at the phone number on the package.
- Consumers without internet access can telephone 1.800.CDC.INFO (1.800.232.4636), 24 hours a day, 7 days a week, for product recall information from the FDA website and for other information on salmonellosis.
- Persons who think they might have become ill from eating peanut butter or peanut-containing products should consult their health-care providers.
- Infants, elderly persons, and persons with impaired immune systems are more likely than others to develop severe illness.

Most persons infected with Salmonella develop diarrhea, fever, and abdominal cramps 12–72 hours after infection. Infection is usually diagnosed by culture of a stool sample. The illness usually lasts 4–7 days. Although most people recover without treatment, severe infections may occur. Infants, elderly persons, and those with impaired immune systems are more likely than others to develop severe illness. When severe infection occurs, Salmonella may spread from the intestines to the bloodstream and then to other body sites and can cause death unless the person is treated promptly with antibiotics. Many different kinds of illnesses can cause diarrhea, fever, or abdominal cramps. Determining that Salmonella is the cause of the illness depends on laboratory tests that identify Salmonella in the stool of an infected person. Once Salmonella has been identified, further testing can determine its specific type.

Spring Cleaning Tips:

- When you dust, start at the top and work down.
- Clean as you go! It takes a lot less time to remove new dirt than old.
- Make a checklist of chores to get organized first.
- Wash walls from the bottom up, to avoid streaking.
- Don't mix cleaning products. For example, mixing ammonia and bleach is toxic.
- Allowing cleaners to set for several minutes will ease the cleaning job.
- Use your vacuum on the front of the refrigerator coils and motor to remove dust and dirt

Food handler class waiver test

Don't want to sit through class? Have you been a food worker forever and know all there is to know about it? Well, if you don't have the time or the desire to renew your food handler permit by sitting through a food safety class then feel free to come in and take the waiver test.

During the waiver test, there will be no instruction or technical questions answered. This test is comprehensive and only intended for those individuals that have training and expertise in food safety practices.

Participants that don't pass the waiver test on their first attempt must attend a regular food handler class before their retest card expires. The waiver test is limited to 50 participants per test date.

To enroll for a waiver test:

- **Pre-register by calling 595.4336.**
- **Pay \$10.00 cash on the date of the test.**

The results are in...

We recently conducted food handler service surveys and we are very pleased to know that many of you really enjoyed your food safety class experience. In addition to the food handler surveys, we have also been conducting independent surveys of Tulsa restaurateurs and appreciate all of the invaluable information that has been shared with us thus far.

We sincerely value your input and will utilize your feedback to improve our services. Please continue to share your ideas with us by calling 595.4300 or by visiting www.tulsa-health.org/food-safety/food-industry-survey/

Getting to Know Your Inspector: Tanya Harris

Education:

B.S. in Environmental Science

Years of service:

Eight years

Favorite Local Team:

OU

Hobbies or favorite pastime:

Sewing and playing with children

Favorite Meal:

Fajita nachos

Favorite Movie:

Princess Bride

What I like most about my job:

Working with food operators in order to protect the community.



ALERT

We occasionally receive reports of imposters representing themselves as inspectors from the Tulsa Health Department. Please note that any representative from the Tulsa Health Department will have appropriate identification. In the event that someone you are unfamiliar with comes into your facility stating that they need to do an inspection, please ask to see their identification and if they don't have proper identification call the police.



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