

FOOD FOCUS

JULY 1, 2005

BIXBY CLASS — NEW LOCATION

The location for foodhandler classes in the Bixby area has changed! Classes are now taught at the Hardesty Library at 8316 East 93rd Street in Tulsa (behind Jackie Cooper car dealership).

You must bring the Temporary Permit and turn it in at the time of class.

Temporary permits for this class must now be purchased at 8120 East 126th Street in Tulsa (126 Center is just south of Mazzio's). Office hours are Monday—Thursday between 8:00 a.m. and 11:30 a.m. and 1:30 p.m. and 4:30 p.m. The office is closed on Fridays.

See the enclosed Foodhandler Schedule for the class dates and times for **South Tulsa**.

HEPATITIS A

The Hepatitis A virus is transmitted through contaminated food and water when infected people fail to wash their hands properly after using the restroom and then touch someone else's food who then eats the food and contracts the virus. The virus can survive incomplete cooking and freezing, and can live for up to 10 months in water. After infection, people are contagious for about 2 weeks prior to showing symptoms. Infected food handlers can pass the virus on to others even before realizing that they are sick themselves.

Oklahoma is the only state with a dollar-for-dollar tax credit for restaurant owners who vaccinate their employees against Hepatitis A. Restaurant owners may receive total reimbursement for the immunization expenses. Vaccination of food handlers is a good financial as well as public health investment. It eliminates the risk of Hepatitis A outbreaks caused by infected food handlers with the potential for lawsuits and unhappy customers. Great benefits—

Protects your employees — Protects your customers — Protects your business

Contact Stephanie Bell at 918-595-4102 for information about setting up an account for your employees to receive this vaccination.

It is your busiest time of the day — and your inspector stops by. You groan and wonder, “Why now?”

Occasionally, your inspector needs to observe your very busiest times to ensure that proper food safety procedures are being followed.

Inspectors are sensitive to your time pressures, so here are some tips that may help:

- Don't feel you have to go with the inspector during peak business periods. We understand.
- Inspectors are more than willing to come back later to address any problems observed or to assist you with training your staff.
- You may always call your inspector later at 595-4300 with any questions you have.

We want to partner with you to ensure safe food handling practices for the success of your business and the protection of the public.



**You know not the
time or the hour. . .**

How Are We Doing ?! ?

Your feedback is important to us. A customer survey will be sent out soon. If you receive this in the mail, please take the time to fill it out and return it. We welcome your honest opinions to help us know how we can do a better job. **Your responses are confidential and go to an independent survey company.**

Don't Want to Go to Class???

- Here's the way — **WAIVER TEST**

Have you been working in a restaurant forever? Do you know all there is to know about it? Then you may be eligible to take the **WAIVER TEST** instead of attending the food handler safety class again. To qualify, you must:

- Have a valid food handler permit (if expired, you must take the test within 30 days of expiration).
- Pre-register for the class by calling 595-4335.
- Pay \$10.00 cash on the date of the test.

Note: There will be no instruction or technical questions answered on the day of the test. It is a comprehensive test and is intended only for those that have prior training and expertise in food safety practices. If you do not pass the test, you must then attend a regular food handler safety class.

See enclosed schedule for dates and times of waiver test.

Look For Us On The Web !

Our website www.tulsa-health.org is expanding. Soon consumers and restaurant operators will be able to find educational information about inspections as well as findings on recent inspections. We have many resources available now:

- Food handler Study Guides in English, Spanish and Chinese
- Daily self-inspection sheets and food temperature monitoring forms
- Food Safety posters for download or print
- Foodhandler class schedule of dates and times
- Manager Certification information

Keep checking the website.



New computer for outlying classes. . .

We now have a new portable computer system to use at each of the outlying centers. This means the old Polaroid picture food handler permits are gone! If you attend a class at Broken Arrow, Collinsville, Sand Springs or South Tulsa, you will now get a computer-printed permit that looks just like those from the Tulsa main office.

Duplicates of the permit may be purchased on the day of the class. If you need an official duplicate of your permit after the day of class, you must go to the Expo Square Health Center (main office) at 4616 East 15th Street (15th & Yale), Tulsa. Call 595-4335 for questions.

TULSA HEALTH DEPARTMENT
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