



Let us know how we're doing!

Visit our confidential web-based survey at:

<http://www.tulsa-health.org/food-safety/food-service-industry/>

Class Location Change

The Broken Arrow Food Handler Class is changing locations. Starting in January 2011, the new location will be at the Central Park Community Center located at 1500 S. Main. The classes offered here will be held on the 2nd Friday of each month at 11:00 a.m. and 2:00 p.m. Classes will also be held each month on the 4th Friday at 1:00 p.m. and 4 p.m. unless otherwise noted on the class schedule. Broken Arrow class temporary permits may still be purchased at James O. Goodwin Health Center located at 5051 S. 129th East Ave. Please see attached schedule for dates.

Flu Season Is Coming!

Everyone should be on alert when it comes to safe food handling practices. The flu is spread, mainly through the cough or sneeze droplets of an ill person. These germs are then transferred through the air or via hands of the ill worker onto surfaces or people nearby. Flu germs can also survive for up to 2 hours or longer on hard surfaces (door knobs, tables, phones, etc.). Owners and managers please be proactive by educating your employees. If your employees have the flu, they should stay home for 24 hours after the fever is gone without the use medication.

Below are a few recommendations for your staff so that they may better battle the coming flu season:

- Always cover your mouth and nose when you sneeze or cough.
- Wash hands thoroughly after contamination occurs. Remember to lather hands with soap for 20 seconds and then rinse with warm water!
- Avoid touching your nose, eyes, or mouth.
- Avoid going to work if you're sick and have a fever.

Owners/managers should send ill workers home. Remember that each individual is the best line of defense against the flu bug. Although you may recover from the flu easily, only your healthy habits will protect others!!

Changes Coming to the Oklahoma Food Code

Please make a note of the following changes that will be addressed in the upcoming Food Code effective July 2011.

- Cut leafy greens will have to be refrigerated and kept at 41°F or below. This includes iceberg lettuce, romaine lettuce, leaf lettuce, butter lettuce, baby leafy lettuce, escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard.
- When time is used as a public health control instead of temperature, the following requirements will apply:
 - Any food kept in the danger zone (room temperature – 41°F – 135°F):
 - May only be kept up to a maximum of 4 hours
 - Must be marked with the 4 hour limit expiration time
 - Must be discarded once it exceeds the 4 hour limit
 - Any food kept between 41°F and 70°F:
 - May only be kept up to a maximum of 6 hours
 - Must be monitored to ensure the warmest portion of the food does not exceed 70°F during the 6 hour period
 - Must be marked or otherwise identified to indicate the time it is removed from 41°F or below and when the product will reach the 6 hour limit.
 - The food shall be discarded once it exceeds the 6 hour limit and/or if the food temperature exceeds 70°F.
- Bare hand contact with ready-to-eat foods shall be prevented and other methods or barriers (tongs, gloves, tissues, etc.) shall be used when handling exposed, ready-to-eat foods. If food employees are not serving a highly susceptible population, they may contact exposed, ready-to-eat foods with bare hands only if written policies and documentation of employee training policies are kept on site.
- Food service establishments shall develop and implement Standard Operating Procedures. These procedures should consist of documented employee training in food safety as it relates to the employees assigned duties; insurance that food preparation activities are followed and corrective actions taken as needed to protect the health of the consumer; and obtaining proper review of proposed food service establishment construction, conversions or modifications.

If you have any questions concerning these changes, please contact your local health inspector.

Getting to Know Your Inspector:

Alisa Mankins

**Education:**

B.S. OSU (Entomology); M.S. OU (Environmental Science)

Years of service:

20

Hobbies or favorite pastime:

Hiking, fishing, hunting, and camping

Favorite meal:

Salad

Favorite movie:

Franco Zeffirelli's *Romeo and Juliet*

Favorite style of music:

Folk and Christian

What I like most about my job:

Ability to interact with a variety of people

Disclaimer: The inspector featured here is NOT necessarily your inspector. Your inspector will be featured eventually in one of the upcoming newsletters.

Myth Buster

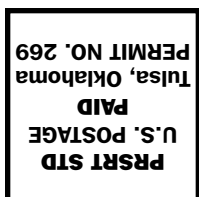
MYTH: Leftovers are safe to eat until they smell bad.

FACT: Most people would not choose to eat spoiled, smelly food. However, if they did, it doesn't mean they would get sick. This is mainly because there are several different types of bacteria, some which cause food borne illness and others which won't. The types of bacteria that cause food related illness, may not affect the taste, smell, or appearance of the food. For this reason, it is important to maintain your food hotter than 135°F, colder than 41°F and properly cool and time date leftovers so that they can be used within 7 days.

IMPORTANT REMINDER: When in doubt, throw it out!

Source: Partnership for Food Safety Education, August 2010.

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