

 Visit us online at [www.tulsa-health.org/food-safety](http://www.tulsa-health.org/food-safety)

## ROP Processes Being Enforced

As of November 1, 2011 we have implemented changes in the Food Code concerning the preparation and storage of foods in reduced oxygen packaging (ROP). ROP is packaging foods so there is less oxygen in the package than normal air. The bags used to cool and store food keep oxygen from getting inside therefore creating an anaerobic environment (without air). There are two pathogens we are concerned about with this process: *Listeria monocytogenes* (Listeria) and *Clostridium botulinum* (botulism). There are several benefits to packaging food this way including retaining the quality of food and reduced labor costs; however, customers could get sick if food is not handled properly. The three most common processes and their requirements are described below.

### Two Barrier Reduced Oxygen Packaging

This is a process where the amount of air is reduced, replaced, or controlled inside a package by mechanically pulling a vacuum and sealing the bag. Without air, oxidation cannot occur, and it protects against spoilage. This is ideal storage and packaging for cured meats, cheeses, and individual portions of raw meats. Cold hold at 41°F or below plus one additional barrier:

- pH of 4.6 or less
- water activity (aw ) of 0.91 or less
- raw or cured meat
- raw vegetables

### Sous vide Process

Sous vide is a process of ROP where raw foods are cooked inside the bag, and either served immediately or cooled down.

### Cook Chill Process

This process uses a plastic bag filled with hot cooked food that is sealed with either a hermetic seal or a metal crimp after air is removed. Food is rapidly cooled down and eventually reheated in the bag.

The objective of these new guidelines is to protect the health of your customers. All three options require implementing a HACCP plan. Please contact your Sanitarian who will be happy to assist you in meeting these requirements.

## Class Location Reminder

We have successfully moved our Food Employee Training Center and can be found at the Eastgate Metroplex located at 14002 E. 21st Street, Suite 550, Tulsa, OK. The classes are going well and we appreciate your understanding during this change in locations. The class schedule has remained the same for your convenience. If you need to contact the training center our new phone number is (918)437-3338.

## Activities For Six Month Period (Stats)

Food inspections conducted	4,790
Special Events / Inspections	32 / 150
Food facilities opened	286
Plans reviewed	99
Volunteer workers	
Food Safety Class Participants	1,567
Food employees	
Food Safety Class Participants	11,876
Manager Certificates	658

## Myth Buster

**Myth:** Plastic or glass cutting boards don't hold harmful bacteria on their surfaces like wooden cutting boards do.

**FACT:** Any type of cutting board can hold harmful bacteria on its surface. Regardless of the type of cutting board you use, it should be washed and sanitized after each use. Solid plastic, tempered glass, sealed granite, and hardwood cutting boards are dishwasher safe. However, wood laminates don't hold up well in the dishwasher. Once cutting boards of any type become excessively worn or develop hard-to-clean grooves, they should be discarded.

Source: Partnership for Food Safety, September 2011

# Getting to Know Your Inspector:

## Margie Corgill

**Education:**

Oklahoma State University

**Years of service:**

Less than a year

**Favorite local team:**

OSU Cowboys!

**Hobbies or favorite pastime:**

Running, training for half marathon

**Favorite meal:**

Homemade pizza

**Favorite movie:**

*Mrs. Doubtfire*

**Favorite style of music:**

Oldies

**What I like most about my job:**

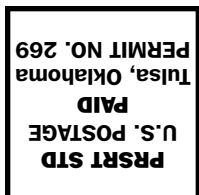
Interacting with people in the community, meeting lots of new people.



## New Name – New Fees

In keeping with the Oklahoma State Department of Health terminology, previously named “Food Handler” is now called “Food Employee”. Starting July 1, 2012 the fee for a Food Employee Permit will increase to \$13.00. The fee increase is in order to maintain staff and provide educational materials for class participants. We have also had to replace aging equipment in order to provide classes at our new location and at outlying classes throughout the County. The card will remain valid for three years and the cost of a duplicate is still only \$5.00.

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



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