



NEWSLETTER

from Consumer Health and Food Safety in Pima County



Keep up with the latest food industry practices

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Abrams Public Health Center building / Gerry Loew

Greetings from the Pima County Health Department!

From the desk of David Ludwig



The consumer health and food safety division is excited to launch a bi-annual newsletter designed for Pima County food industry operators and owners. Each newsletter will provide a forum to keep regulated food industry partners apprised of new and updated food safety practices and information.

Within this and future newsletters, you will find industry updates, health department enforcement activities, strategies to prevent violations, and innovative methods to incorporate

healthy menu options. The newsletter provides a mechanism for a uniform and standard approach to distribute important health regulations and updates that include guidance as to how the changes will affect our local food industry and share potential time-lines for implementation. Every day health inspectors respond to a variety of frequently asked questions. These common questions and corresponding answers will be featured in this and future newsletters to assure all proprietors are able to receive consistent and single solution responses to environmental health challenges.

Each edition will highlight upcoming educational classes provided by the health department to encourage stan-

dards of excellence for Pima County's regulated food industries as well as showcase success stories where establishments have dedicated resources to not only meet but surpass health code requirements. Together through increased communication and collaboration we can make Pima County a safer and healthier place to live, work and visit.

Your comments and recommendations are key to future newsletters. We invite you to provide us with feedback, comments, and suggestions through the online feedback form located on the far right grey bar on the consumer health and food safety permitting and inspections page found at www.pima.gov/health



New County Ordinances and New Fee Schedule

Beginning in 2015 local food industry operators and owners, businesses, community members, and representatives from the Pima County Health Department engaged in discussions regarding the potential adoption of the 2013 FDA Food Code. Public comments were provided via internet and during several meetings and public forums that were scheduled within each supervisory district regarding the new food codes as well as potential local impacts following implementation if approved.

On April 1, 2016 following these community discussions and with the recommendations of Health Department leadership, the Pima County Board of Supervisors voted to adopt two new County Food Code Ordinances and a new fee schedule.

The updated Food Codes include a fair and consistent means of requiring permit of all regulated facilities and to ensure that establishments all operate on a fair playing field having valid permits and meeting minimum standards.

The new adopted fee schedule is a total cost recovery system that will be incrementally phased in over a 5-year period achieving full cost recovery in 2020.

Permit holders are responsible to ensure that ownership information and operating permits are current at all times. Should an establishment's permit not be paid in full including any late fees, within 30 days of the permit expiration date, the establishment's permit will be inactivated. A Health Department inspector will make a visit notifying the public that the establishment is operating without a permit.

This will be in the form of a bright yellow sign that will be posted at the



Health Department Sanitarian Grace McClain performs a restaurant inspection / Dean Knuth

entrances of the business in accordance with the County Code Ordinance. The sign must not be removed under penalty of law without written notice from the Health Department.

As a result of operating without a permit the establishment must re-apply and submit an application to the Health Department along with the appropriate permit fees which will include a new permit inspection fee of \$56. Following receipt of application and corresponding fees, an inspection will then be conducted to determine if the establishment meets the minimum code requirements. If the establishment passes this inspection written notice will be provided that allows for removal of the sign. However, should the establishment fail, they will be required to undergo a plan review, and the signage of operating without a permit must remain in place until the establishment qualifies for the new permit.

It is critical to stress the importance of maintaining current operational permits and to ensure they are paid timely every year. All establishments receive a notification reminder of up-

coming permit fees due 45 days before the permit expires. If the permit fee is not paid by the due date an additional notice will be sent noting that a late fee of \$38 has been added and now must be paid along with the annual fee and is due within 30 days of the date the permit expired.

Food operators and owners can pay the fee in-person at the Pima County Health Department, 3950 South Country Club Road, credit card by phone or by mail. If the fees are sent via mail, please note the date the payment is delivered is counted, not the date it was postmarked so be sure to allow sufficient time for delivery to assure your payment is received timely.

Assure all ownership information is current and when needed, send changes regarding contact information, phone number, or electronic contact information. Operational permits are required for all regulated establishments and are renewed annually. Paying your permit fee on time will keep you from the expense, stress and potential liability issues associate with operating without a valid permit.



Clean-up Procedures for Vomit/Fecal Accidents

The 2013 FDA Food Code requires that all food establishments have a procedure for responding to vomiting and diarrheal events. This requirement is specified under Regulation 2-501.11 and states:

A FOOD ESTABLISHMENT shall have procedures for EMPLOYEES to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter. Pf

Note: Effective cleaning of vomitus and fecal matter in a food establishment should be handled differently from routine cleaning procedures.

Vomiting and diarrheal accidents should be cleaned up using the following recommended steps:

- Segregate the area.
- Wear disposable gloves during cleaning. To help prevent the spread of disease, it is recommended that a disposable mask and/or cover gown (or apron) be worn when cleaning liquid matter.
- Wipe up the matter with towels and dispose into a plastic garbage bag.
- Mix a chlorine bleach solution that is stronger than the chlorine solution used for general cleaning [the Centers for Disease Control and Prevention recommends 1000-5000 ppm or 5-25 tablespoons of household bleach (5.25%) per gallon of water]. Note: quaternary ammonia is not an effective sanitizer for Norovirus.
- Apply the bleach solution and allow it to remain wet in the affected area for



Properly wash hands to prevent spread of disease.

ADDITIONAL REFERENCES

FDA 2013 Food Code

<http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm374275.htm>

Center for Disease Control: Preventing Norovirus Infection

<http://www.cdc.gov/norovirus/preventing-infection.html>

at least 10 minutes. Allow to air dry. Dispose of any remaining sanitizer solution once the accident has been cleaned up.

- Discard gloves, mask, and cover gown (or apron) in a plastic bag.
- Take measures to dispose of and/or clean and disinfect the tools and equipment used to clean up vomit and

fecal matter.

- Properly wash hands.
- Discard any food that may have been exposed.
- Minimize the risk of disease transmission through the prompt removal of ill employees, customers and others from areas of food preparation, service, and storage.



Norovirus Happens - Not Just on Cruise Ships - Protect Yourself

By Angela Kinkaid

Norovirus is the leading cause of foodborne illness outbreak in the US according to the CDC and an estimated 19 – 21 million cases of norovirus occurs every year. Of these cases, 56,000 – 71,000 require hospitalization and 570 – 800 result in death. The symptoms of norovirus include acute diarrhea, nausea, vomiting, and body aches that start approximately 12-48 hours after being exposed to the virus. An infected person with norovirus may have symptoms lasting between 1-3 days. Norovirus is highly contagious and can spread before symptoms start and up to a few weeks after symptoms have stopped.

Norovirus spreads rapidly, especially in restaurants, child care centers, long-term care facilities, and schools. A person can become infected by contact with an infected person, by consuming contaminated food or water, and by contact with contaminated surfaces. Infected food service workers are often the causes behind a norovirus outbreak. This likely occurs when the

MORE INFORMATION

Should you have any questions or concerns please feel free to contact the Health Department Consumer Health and Food Safety at 520-724-7908

infected food service worker does not wash hands thoroughly after using the restroom and then touches ready to eat foods with bare hands. Foods such as fruits, vegetables, and oysters can also be contaminated at their source. According to the CDC, norovirus is capable of living on surfaces for up to two weeks making it a hardy virus. It can survive freezing temperatures as well as temperatures up to 140°F and is resistant to many common disinfectants and sanitizers.

These are excellent reasons to be vigilant with hand washing and glove use! It only takes 18 viral particles to cause illness, and an infected person with norovirus sheds 100 billion viral

particles. In fact, the number of viral particles of norovirus that is able to fit on a head of a pin is enough to make 1,000 people sick.

What can you do? Be vigilant with hand washing and glove use and avoid touching foods with bare hands, exclude employees from working with food if they have been exposed to or infected with norovirus. Ensure that all employees in your establishment are aware of your policy for calling in when they are ill and they know when, where, and how to wash their hands.

Consider additional preventive measure such as strategically placed signage geared towards food service workers to help them understand the signs and symptoms of food borne illness such as norovirus.

Remember, norovirus can be spread before symptoms appear. If you know that you have been exposed to or infected by norovirus, you may not work with food.

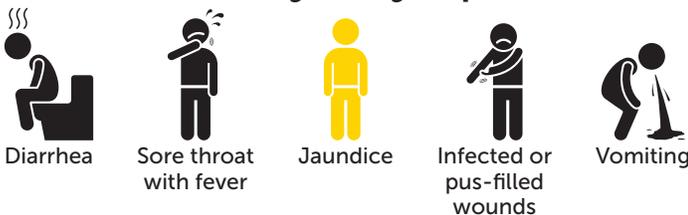
Examples of signage that can be used in your food establishments.

The Big 6 Illnesses

Is this you? Report it to the person in charge!

- Shigella spp.
- Nontyphoidal Salmonella (NTS)
- Norovirus
- Salmonella Typhi
- Shiga Toxin-producing Escherichia Coli (STEC)
- Hepatitis A

The Nasty 5 Symptoms



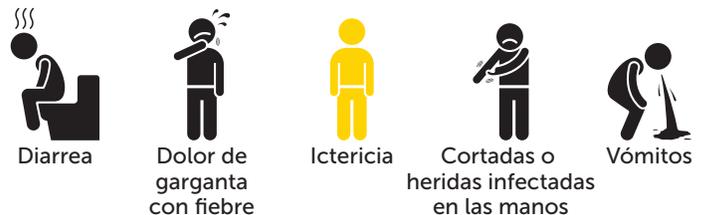
FDA 2013 Food Code 2-201.11

Las 6 grandes enfermedades

¿Eres tú? ¡Informa a la persona encargada!

- Shigella spp.
- Nontyphoidal Salmonella (NTS)
- Norovirus
- Salmonella Typhi
- Shiga Toxin-producing Escherichia Coli (STEC)
- Hepatitis A

Los 5 síntomas



FDA 2013 Food Code 2-201.11



New County Ordinances and New Fee Schedule

The County also adopted a New Food Code under Chapter 8.08.

The new code is based on science and the Food & Drug Administration 2013 Food Code. Listed below are some of the major changes by Chapter and how the department will work with the industry to ensure a phased in process to meet the new code requirements:

Chapter 1: Purpose and Definitions

“Time/Temperature Control for Safety Food” (formerly Potentially Hazardous Food) is defined to include cut leafy greens and cut tomatoes or mixtures of cut tomatoes.

- (1) “Time/temperature control for safety food” means a food that requires time/temperature control for safety (TCS) to limit pathogenic microorganism growth or toxin formation.

Added “core item”: (1) means a provision in this Code that is not designated as a priority item or a priority foundation item. (2) includes an item that usually relates to general sanitation, operation controls, sanitation standard operating procedures (SSOPs), facilities or structures, equipment design, or general maintenance.

Added “priority item”: (1) means a provision in this Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with foodborne illness or injury and there is no other provision that more directly controls the hazard. (2) includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, hand-washing. (3) an item that is denoted in this Code with superscript P-P.

Added “priority foundation item”:

(1) means a provision in this Code whose application supports, facilitates or enables one or more priority items. (2) includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling. (3) an item that is denoted in the code with a superscript PF- PF.

Added “Major Food Allergen”:

(1) “Major Food Allergen” means (a) milk, egg, fish (such as bass, flounder, cod, etc.), crustacean shellfish (such as crab, lobster, or shrimp), tree nuts (such as almonds, pecans, or walnuts), wheat, peanuts, and soybeans; or (b) a food ingredient that contains protein derived from said food.

Added “disclosure”: means a written statement that clearly identifies the animal-derived foods which are, or can be ordered, raw, undercooked, or without otherwise being processed to eliminate pathogens, or items that contain an ingredient that is raw, undercooked, or without otherwise being processed to eliminate pathogens.

Added “reminder”: means a written statement concerning the health risk of consuming animal foods raw, undercooked, or without otherwise being processed to eliminate pathogens.

Revised “Reduced Oxygen Packaging” (ROP)

Chapter 2: Management and Personnel

2-102.11(A): Amended to replace “Critical items” with “Priority items”

2-102.11(C)(9): Added to address knowledge of major food allergens.

2-102.11(C)(1-17): Added to address knowledge required of the Person In Charge (PIC) and their responsibilities.

Added 2-102.12 Certified Food

Protection Manager: (A) At least one employee that has supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager who has shown proficiency of required information through passing a test that is part of an accredited program.

(establishments will be given until 1-1-2017 to have a Certified Food Protection Manager – item will be marked as a Warning) <http://www.ansi.org/accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing.aspx?menuID=8&prgID=8&statusID=4>

Added 2-102.20 Food Protection

Manager Certification: (A) A person in charge who demonstrates knowledge by being a food protection manager that is certified by a food protection manager certification program that is evaluated and listed by a Conference for Food Protection- recognized accrediting agency as conforming to the Conference for Food Protection Standards for Accreditation of Food Protection Manager Certification Programs is deemed to comply with ¶2-102.11(B). Approved programs as of 4/1/16:

- **360training.com, Inc.** – Learn2Serve Food Protection Manager Certification Program
- **National Registry of Food Safety Professionals** – Food Protection Manager Certification Program, International Certified



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Food Safety Manager

- **National Restaurant Association** – ServSafe Food Protection Manager Certification Program
- **Prometric Inc.** – Food Protection Manager Certification Program

2-103.00(L): Amended “food allergy awareness” as a part of the food safety training of employees by the Person in Charge.

2-201.11: Amended employee health section - made major revisions throughout.

2-2: Replaced reference to E.Coli O157:H7 with defined term: Shiga toxin-producing Escheria coli and expanded the employee health controls to all Shiga toxin-producing E.Coli.

2-201.00, 2-201.12, 2-201.13: Amended to add nontyphoidal Salmo-

nella (NTS) as one of the reportable illnesses for action by the Person in Charge.

Added 2-201.11(2)(a): reportable diagnosis of norovirus

Added 2-201.11(4)(a): reportable history of exposure Norovirus within the past 48 hours of the last exposureP

2-201.12: Amended exclusion and restriction section- made major revisions throughout.

Added 2-501.11 Clean-up of Vomiting and Diarrheal Events: A FOOD ESTABLISHMENT shall have procedures for employees to follow when responding to vomiting or diarrheal events that involve the discharge of vomitus or fecal matter onto surfaces in the FOOD ESTABLISHMENT. The procedures shall

address the specific actions EMPLOYEES must take to minimize the spread of contamination and the exposure of EMPLOYEES, consumers, FOOD, and surfaces to vomitus or fecal matter.

Chapter 3: Food

3-201.16(A): Added new ¶(A) to recognize a regulatory authority’s ability to approve the sale of wild mushrooms within a food establishment and regulate wild mushrooms according to their law.

3-401.11(A)(2): Added “mechanically tenderized” meats and pooled eggs to the list of foods that shall be cooked to heat all parts of the food to 155°F for 15 seconds. (undercooked items will be marked as a violation unless duly noted by a consumer advisory)



3-401.11(D)(2): Amended to add a new subparagraph to not allow the sale of undercooked, comminuted meat from a children’s menu. **Will be written as a Warning 1st time and require immediate change in policy.**

- **3-401.11(D):** Raw or undercooked eggs, meat, and seafood are prohibited when ordering from the Children’s menu
- Raw or undercooked eggs, meat, seafood, and raw seed sprouts are prohibited in pre-school and elder care facilities.

3-401.14: Amended to revise ¶(D) to clarify that prior to sale or service, raw animal foods cooked using a non-continuous cooking process shall be cooked to a temperature and for a time as specified under ¶¶3-401.11(A)-(C).

3-402.11(A)(3): Added third option for freezing to control parasites and added exemption for certain fish that are aquacultured.

3-501.13: Amended to add new ¶(E) specifying frozen fish packaged using a ROP method be removed from the ROP environment either prior to initiating thawing procedures under refrigeration as specified in ¶(A) or prior to, or immediately upon completion of, its thawing using procedures specified in ¶(B) of this section.

3-501.14: Amended cooling time to clarify cooling provision of subparagraph (A)(2).

- (A) Cooked time/temperature control for safety food shall be cooled: (1) within 2 hours from 135°F to 70°F; and (2) within a total of 6 hours from 135°F to 41°F or less.

3-501.16 (A)(1): Amended hot holding temperature to 135°F. **First time violation of hot holding 130-134°F will be written as a Warning – violation will be written on subsequent inspections and/or after 1/1/2017.**

3-501.17(G): Amended date marking to include cheese exemptions and other exemptions based on the Lm Risk Assessment.

3-501.19(C): Added a provision for longer time out of temperature control when food is removed from cold holding at 41°F.

- (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: (1) The food shall have an initial temperature of 41°F or less when removed from temperature control and the food temperature may not exceed 70°F within a maximum time period of 6 hours.

3-502.11: Amended to revise ¶(D) to make clear that only TCS foods prepared under ROP methods that do not control for growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes require a variance.

3-502.11(E): Added to clarify that a variance would be required when operating a molluscan shellfish life-support system display tank, regardless of whether the tank was used for storing (back-of-the-house) or displaying (front-of-the-house) shellfish. **Variance must be applied for continued sale of molluscan shellfish.**

3-502.11(H): Added items requiring a variance and HACCP plan to include sprouting beans or seeds in a food establishment. **Variance and HACCP plan must be submitted for continuous sprouting operations.**

3-502.12: Amended provisions for ROP to address growth of Listeria monocytogenes and added cook/chill and sous vide, added ROP cheese. **Establishments doing ROP must submit a HACCP plan within 30 days where applicable.**

3-602.11(B): Added labeling requirements for major food allergens as specified in the Food Allergen Labeling and Consumer Protection Act.

3-603.11: Consumer Advisory with appropriate Disclosure (B) and Reminder (C) must be present whenever raw or undercooked animal products are served. Establishments that are

void of the Consumer Advisory, at the point of order, will be issued a Warning and shall come into compliance at time of next routine inspection, reprinting of their menus or 1/1/2017, whichever comes first.

Chapter 4: Equipment, Utensils, and Linens

4-602.11(B): Amended ¶4-602.11 (B) to change the cleaning and sanitizing frequency for food contact surfaces or utensils that are in contact with a raw animal food where a lower cooking temperature required product is to follow by other types of raw animal foods. (raw chicken on a band saw – clean and sanitize prior to slicing meat)

Chapter 5: Water, Plumbing, and Waste

5-202.12(A): Amended to decrease the water temperature for handwashing to 100°F based on ASTM Standards for evaluating handwashing formulations.

5-205.11(A): Amended the violation to a Priority Foundation item.

- A handwashing sink shall be maintained so that it is accessible at all times for employee use.

Chapter 8: Compliance and Enforcement

8-201.13 (B): Amended to add new language to have the food establishment notify the Regulatory Authority through submission of a HACCP plan that they will be conducting ROP operations that conform with procedures.

8-304.11 (K): Amended to add new ¶(K) to include a requirement for the permit holder to post a sign or placard notifying the public that inspectional information is available for review.

8-401.20 (A): Amended to change “critical” to “priority items or priority foundation items”

8-401.20 (B): Amended to change “noncritical” to “core items”