TuolumneFood2022

Food Safety Workshop

Brad Banner, Interim Environmental Health Director
January 10, 11 2022

Workshop Content

• Importance of Preventing Foodborne Illness
• Common Agents of Foodborne Illness
• What is a Potentially Hazardous Food?
• What is a Major Violation
• CDC’s Five Risk Factors for Foodborne Illness
• Next Steps for Obtaining 2022 Fee Reduction
• Future of Food Safety Program in Tuolumne County
Importance of Preventing Foodborne Illness
Importance of Preventing Foodborne Illness

- 1 in 6 Americans (48 million) get sick
- 128,000 hospitalizations each year
- 3,000 deaths each year

List of Selected Outbreak Investigations, by Year

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<td>Cake mix - E. coli O121</td>
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<td>Fully Cooked Chicken - Listeria monocytogenes</td>
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Common Agents of Foodborne Illness
As owner, operator, manager of a retail food facility – you play the part of John Wick.

Assassins are coming to make your customers sick and ruin your reputation.

You and your staff must fight to stop the assassins.
NOROVIRUS

In the US, norovirus is the most common cause of illness from contaminated food or water—but food isn’t the only way people can get norovirus. It also spreads easily from person-to-person.

Symptoms usually start within 1 or 2 days of eating the contaminated food, but may begin as early as 12 hours.

Projective vomiting is often the first symptom, along with diarrhea and cramps. Headache, mild fever, and muscle aches may also occur.

Protect yourself and others—To avoid norovirus, practice safe food handling and good handwashing.

130 report symptoms in suspected norovirus outbreak at Georgetown

The number of students, staff and faculty sickened by a norovirus outbreak at the Georgetown campus now stands at 130, the university said Friday.

That’s the total number of people who have reported symptoms, the university said. It was reported at 2 p.m. on Friday.

Norovirus, a highly contagious virus that causes gastrointestinal illness on the university campus in the northwest Netherlands, is responsible for the outbreak. The virus is very contagious and can be transmitted from an infected person, contaminated food or water, or even a contaminated surface.

The university also said it had not received any reports of cases from the surrounding community.

Georgetown said it has more than 24 staff members working on high-touch surfaces in residence halls, dining areas, and other areas where students congregate.

The university said it was taking steps to prevent the spread of the virus, including:

- Disinfecting high-touch surfaces regularly
- Providing hand sanitizers and soap
- Encouraging students to wash their hands frequently
- Monitoring students for symptoms

The university said it was working with health officials to determine the cause of the outbreak and to prevent its spread.

Norovirus Outbreak

Since March 1, 2022, the Nebraska Department of Health and Human Services Office of Epidemiology has received reports of norovirus outbreaks among long-term care facilities, assisted living facilities, schools, and the community. The norovirus season typically begins in December and continues through April. Outbreak activity has been unusually high this season, according to the Centers for Disease Control and Prevention.

Norovirus is a highly contagious virus that causes gastrointestinal illness. It can be transmitted through contaminated food or water, or even by contact with an infected person. Symptoms include:

- Vomiting
- Diarrhea
- Headache
- Fever
- Stomach pain
- Nausea

The incubation period for norovirus is typically 24 to 48 hours, and symptoms usually last for 1 to 3 days. The illness is self-limiting and usually resolves on its own. However, some people may need medical attention if their symptoms are severe or if they are unable to keep fluids down.

Prevention:

- Wash your hands frequently with soap and water, especially after using the bathroom.
- Avoid close contact with people who have norovirus symptoms.
- Avoid eating food handled by someone with norovirus symptoms.
- Drink plenty of fluids to prevent dehydration.

Reporting:

If you or someone you know has symptoms of norovirus, contact your healthcare provider. They will be able to diagnose the illness and provide advice on treatment.

The Centers for Disease Control and Prevention recommend that people who have symptoms of norovirus:

- Wash their hands frequently with soap and water for at least 20 seconds.
- Avoid close contact with others until they are no longer vomiting or have had diarrhea for at least 24 hours without other symptoms.
- Drink plenty of fluids to prevent dehydration.

Additional information:

- Norovirus can be transmitted through food or water, or by contact with an infected person.
- The illness is highly contagious and can spread quickly in crowded settings.
- Symptoms include vomiting, diarrhea, and stomach pain.
- The incubation period is typically 24 to 48 hours, and symptoms last for 1 to 3 days.
- Norovirus is a self-limiting illness and usually resolves on its own. However, some people may need medical attention.

For more information, visit the Centers for Disease Control and Prevention website at https://www.cdc.gov/norovirus.
E. COLI

Escherichia coli is a major bacteria species and can live in human intestines. Some E. coli species do not cause disease. But, there are other types of E. coli that can cause severe illness.

E. coli can enter your body through contaminated food or water, and is often involved in major foodborne outbreaks around the world.

Protect yourself and others—Avoid illness from E. coli by practicing safe food handling, cooking meats thoroughly and avoiding unpasteurized—raw—milk and unpasteurized juices such as fresh apple cider.
FDA Investigates Multistate Outbreak of E. coli O26 Infections Linked to Chipotle Mexican Restaurants

E. coli Outbreak Linked to Packaged Salads

Food Safety Alert

Posted December 30, 2021

Fast Facts
- Illnesses: 13
- Hospitalizations: 4
- Deaths: 0
- States: 6
- Recall: No
- Investigation status: Active

Chipotle agrees to pay $25 million federal fine for role in some outbreaks

By News Desk on April 22, 2020

In what federal prosecutors say is the largest ever fine of its kind, operators of Chipotle Mexican Grill Inc. have agreed to pay $25 million to resolve criminal charges related to foodborne illness outbreaks from 2013 through 2018. More than 1,100 people were sickened in the outbreaks that caused the Justice Department to charge the fast food restaurant chain with violating federal law by adulterating food. The outbreaks cited in the case are among at least seven that were traced to Chipotle during the 2015-2018 timeframe.
SALMONELLA

Salmonella causes two kinds of illness:

1. Salmonellosis—usually characterized by nausea, vomiting, diarrhea, cramps, and fever, with symptoms generally lasting a couple of days and tapering off within a week.
   - Many kinds of food can become contaminated, from meats and eggs to fruits and vegetables, spices and nuts.

Protect yourself and others—Cooking foods thoroughly, good handwashing, keeping raw foods separated from cooked foods, and keeping foods at correct temperatures are good ways to avoid salmonella. Get vaccinated against typhoid fever if you are traveling to an area of the world with typhoid fever.

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Outbreak of Salmonella Infections From Onions

The Wisconsin Department of Health Services (DHSS) is working with local health departments, the Wisconsin Department of Agriculture, Trade, and Consumer Protection (DATCP), the Centers for Disease Control and Prevention (CDC), and the U.S. Food and Drug Administration (FDA) to investigate a multistate outbreak of Salmonella Cranberry infections linked to the consumption of onions.

- As of November 16, 2021, CDC reports 892 people in 38 states and Puerto Rico have been infected with this strain. Fifty people have been hospitalized and no deaths have been reported.
- Wisconsin has 50 laboratory-confirmed cases linked to this outbreak. At least eight Wisconsin cases have been outbreak-related.

DHSS, CDC, and FDA are advising people not to eat, sell, or serve any whole red, white, and yellow onions. ProSource Inc. and Kester Family Farms are involved.

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USDA Launches New Effort to Reduce Salmonella Illnesses Linked to Poultry

WASHINGTON, Oct. 19, 2021 — The U.S. Department of Agriculture’s Food Safety and Inspection Service (FSIS) today announced that it is taking comprehensive action to reduce salmonellosis linked to poultry products. The agency is focusing on gathering data and information action and moving closer to the national Salmonella illnesses.

“With every effort, we need to be constantly evolving in our efforts to prevent foodborne illness,” said Michael Grabell, a ProPublica reporter and Irena Hwang is a data reporter with the organization.

A once rare strain of Salmonella found in poultry has spread largely unchecked, according to reporting by ProPublica. The strain, multidrug-resistant infantis, can send victims to the hospital and is resistant to many of the drugs used to combat food poisoning. We hear from two of the reporters who worked on the story. Michael Grabell is a ProPublica reporter and Irena Hwang is a data reporter with the organization.
Clostridium perfringens bacteria are one of the most common causes of foodborne illness (food poisoning). CDC estimates these bacteria cause nearly 1 million illnesses in the United States every year.

*C. perfringens* can be found on raw meat and poultry, in the intestines of animals, and in the environment.

These bacteria make spores, which act like protective coatings that help the bacteria survive. Under certain conditions, such as when food is kept at an unsafe temperature (between 40°F–140°F), *C. perfringens* can grow and multiply. After someone swallows the bacteria, it can produce a toxin (poison) that causes diarrhea.

Common sources of *C. perfringens* infection include meat, poultry, gravies, and other foods cooked in large batches and held at an unsafe temperature. Outbreaks tend to happen in places that serve large groups of people, such as hospitals, school cafeterias, prisons, and nursing homes, and at events with catered food. *C. perfringens* outbreaks occur most often in November and December. Many of these outbreaks have been linked to foods commonly served during the holidays, such as turkey and roast beef.

Anyone can get food poisoning from *C. perfringens*. Young children and older adults are at higher risk for severe illness.
Cubano sandwiches with Clostridium perfringens found in Alaska investigation

By News Desk on August 12, 2021

The Anchorage Daily News reports that Alaska health officials have traced the source of a foodborne illness outbreak that sickened dozens of hospital workers to a single item.

The Department of Health and Social Services said in a release Monday that the Cubano sandwiches. Experts who investigated the incident think, in fact, it probably the pulled pork inside of it, said Jeremy Ayers, section manager with the Food Safety and Sanitation Program within the Division of Environmental Health.

Cheese sauce linked to Clostridium perfringens outbreak

By Joe Whitworth on March 21, 2020

Researchers have detailed the first reported Clostridium perfringens outbreak in England associated with leaks in leftover and reheated cheese sauce.

In December 2018, public health authorities were alerted to 34 reports of diarrhea with abdominal cramps from diners who ate Christmas meals at a restaurant in Bridgnorth, the West Midlands.

Merle’s BBQ Restaurant linked to Clostridium perfringens Outbreak

By Bill Marler on February 25, 2011

According to press reports, the City of Evanston said Merle’s BBQ Restaurant was the source of a recent foodborne illness outbreak that caused 30 people to get sick. The Evanston restaurant was catering parent/teacher conferences at Haven Middle School and falling ill shortly after. The Evanston Health Department investigation revealed unsafe food handling and temperature violation at the restaurant and Haven Middle School and it is therefore concluded that poor handling of the food was the likely source of the outbreak.

“Evanston Health Department concluded that Merle’s BBQ Restaurant as the causative agent,” the release.
LISTERIA

Although foodborne Listeriosis is not common, it is one of the leading causes of death from foodborne illness.

Listeria can cause two forms of disease in humans:

1. One can range from mild to intense symptoms of nausea, vomiting, aches, fever, and, sometimes, diarrhea, and usually resolves itself.

2. Invasive Listeriosis is a more deadly form that occurs when the infection invades beyond the gut to sites like the blood or brain. This can cause blood infection, meningitis—infection around the brain—and other potentially fatal problems. In pregnant women, Listeria infection can cause miscarriage, stillbirth, preterm labor, and severe illness or death in the newborn.

Protect yourself and others—Good handwashing, keeping your refrigerator clean and at 40°F, separating raw foods from cooked foods, and avoiding unpasteurized—raw—milk and cheese are good ways to stay away from Listeria.
**CAMPYLOBACTER**

*Campylobacter* is a species of bacteria that is one of the most common causes of foodborne illness in the US. Most cases of foodborne illness caused by *Campylobacter* are sporadic, and not part of outbreaks.

*Campylobacter* can enter your body through contaminated water, unpasteurized milk or cheese, and raw or undercooked poultry (and sometimes other kinds of meats and seafood). If an individual is infected, gastrointestinal symptoms—nausea, vomiting, diarrhea (sometimes bloody), cramps—as well as a fever typically appear within 2 to 5 days and may last up to 10 days. In some cases, *Campylobacter* may spread to the bloodstream and cause a life-threatening infection.

Protect yourself and others—To avoid *Campylobacter*, cook meat (especially poultry) thoroughly, practice safe food handling and good handwashing, and avoid raw or unpasteurized milk and cheese.
Health Advisory: Campylobacter Outbreak in Hennepin and Ramsey Counties Among MSM

Minnesota Department of Health, Thu, Sep 2 14:00 CDT 2021

Action Steps
Local and tribal health departments. Please share this information with local public health, hospital, clinic, and other facility personnel. Please forward to local public health, hospital, clinic, and other facility personnel.

Health care providers:
- Watch for patients with symptoms of Campylobacter, abdominal cramps, and fever, without meningitis symptoms.
- Obtain stool specimens from patients for testing.
- Treat, when indicated, with azithromycin.
- Counsel patients to avoid supervised eating or have cleaned, and to wash hands very thoroughly.
- Report suspected or cases of Campylobacter.

Potter's Pond Campylobacter outbreak

Potter's Pond Campylobacter outbreak has closed the area, which is used for shellfish harvesting. In Rhode Island, officials said that seven people got sick with the bacterial infection, according to the Rhode Island Department of Environmental Management and the Rhode Island Department of Health (RIDOH). Potter's Pond is located in South Kingstown, Rhode Island. The pond is going to remain closed until further notice.

Liver mousse likely source of Campylobacter outbreak that closes 17 restaurants

March 13, 2020

A liver mousse likely caused a Campylobacter outbreak that closed 17 restaurants between Feb. 13 and 21 at the Robliva restaurant in downtown Nome, according to the Nome City Health Department. The restaurant has been closed since Feb. 24. Environmental Health has not found more than 75 "red point" violations, which were an immediate threat to public health.
HEPATITIS A
Hepatitis A is an illness caused by the Hepatitis A virus. One way to become infected is by eating or drinking contaminated food or water. Contaminated water, shellfish, and salads are the foods most often linked to outbreaks, although other foods have also been involved.

The illness is usually mild. It starts about 2 to 4 weeks after the contaminated food or water is consumed and resolves itself in 1 to 2 weeks.

Symptoms may include fever, low appetite, nausea, vomiting, diarrhea, muscle aches, and yellowing in the whites of the eyes and the skin.

Protect yourself and others—Good handwashing is a good way to avoid Hepatitis A.

More patients identified in hepatitis A outbreak linked to restaurants
By News Desk on October 1, 2021

At least three people have been admitted to hospitals in a growing outbreak of hepatitis A linked to restaurants in Virginia.

There are now 14 people confirmed infected, according to state health officials. Four of those patients are new since the outbreak was initially reported on Sept. 24.

Additional patients are highly likely to be identified. It takes 15 to 50 days for hepatitis A symptoms to develop, according to the Centers for Disease Control and Prevention.
Importance of Preventing Foodborne Illness
Video #2

So how many foodborne illness outbreaks have we had here in Tuolumne County?

I’m not aware of any.

Then do we need to worry about having a food safety program?
Elements of an Effective Foodborne Illness Outbreak Investigation

1. Timely reporting
2. Effective interviewing techniques and forms for questioning those who became ill
3. Effective contact tracing
4. Effective analysis of date: Case description, incubation period, attack rates
5. Targeted sampling: stool, vomit, blood, food
6. Clear definition of roles with local Public Health, local physicians and CDPH
7. Investigation tools readily available: Questionnaires, “Go Kit” sampling food, list of laboratories for testing
8. Effective tracking of investigation and reporting of findings

Funding for sufficient staff and training

What is Potentially Hazardous Food?
Potentially Hazardous Food

- Potentially hazardous Foods (PHFs) are foods that require time and temperature control in order to prevent bacteria growth.

Potentially Hazardous Food (continued...)

- Bacteria in food need:
  - Temperature
  - Time
  - Moisture
  - pH
Potentially Hazardous Food (continued...)

- The following are required for a food to be potentially hazardous:
  - Water activity value above 0.85
  - pH level above 4.6

- The following are considered PHFs:
  - Cooked or Raw Animal Products:
  - Meat, fish, and poultry
  - Dairy products, including custard pies
  - Eggs (except for air-dried, hard boiled eggs with an intact shell)
  - Cooked fruits or vegetables (including cooked starches)
  - Raw seed sprouts
  - Cut melons
  - Fresh herb-in-oil mixtures
  - Garlic-in-oil mixtures
  - Cut leafy greens
  - Cut tomatoes

What is a **Major Violation** of the Food Code?
Major and Minor Violations of Food Code

• **Major Violations** are food product, handling practices, circumstances, or events that are most likely to result in foodborne illness and therefore receive the highest priority for correction.

• Minor Violations are conditions that do not constitute an imminent health hazard but which create non-sanitary conditions for the preparation of food. Minor Violations include some food temperature violations, plumbing issues, excessive built-up of grease and debris in non-food contact areas and walls floors, and equipment that cannot be easily cleaned due to dilapidated conditions.

CDC’s Five Risk Factors for Foodborne Illness
CDC’s Five Risk Factors for Foodborne Illness

1. Improper hot/cold holding temperatures of potentially hazardous food (PHF)
2. Improper cooking temperatures of PHF
3. Dirty and/or contaminated utensils and equipment
4. Poor employee health and hygiene
5. Food from unsafe sources

1. Hot/Cold Holding Temperatures for PHF

• Safe alternatives for defrosting frozen PHF
  ➢ Refrigerator at 41°F or below
  ➢ Submerged under cool running water
  ➢ Part of the cooking process
  ➢ In microwave, if food is cooked immediately
1. Hot/Cold Holding Temperatures for PHF (continued…)

• Safe alternatives for holding PHF
  ➢ Maintain cold at 41°F or below
  ➢ Maintain hot at 135°F or above

1. Hot/Cold Holding Temperatures for PHF (continued…)

• When using ice to hold PHF
  ➢ Submerge food container
  ➢ Keep ice up to the level of food
1. Hot/Cold Holding Temperatures for PHF (continued...)

- To minimize time in the **Temperature Danger Zone**, do not leave large quantities of food sitting out at room temperature

![Images of food and temperature gauges]

1. Hot/Cold Holding Temperatures for PHF (continued...)

- Cold PHF held at 51°F or above is a **Major Violation**
- Hot PHF held at 129°F or below is a **Major Violation**
Potentially Hazardous Food (continued...)

1. Hot/Cold Holding Temperatures for PHF (continued...)

- Cooling PHF rapidly
  - Cool from 135°F to 70°F within 2 hours
  - Cool from 70°F to 41°F within 4 additional hours
1. Hot/Cold Holding Temperatures for PHF (continued...)

• How to cool PHF rapidly
  ➢ Shallow pans
    ✓ Pan no more that 4 inches high, food depth no more than 2 inches
    ✓ During cool-down, keep food uncovered or loosely covered
  ➢ Ice Bath
    ✓ Prepare an ice-water bath in a clean sink
    ✓ Remove food from heat source. Place the container in the ice bath so the food is level with the ice water
    ✓ Stir the food every 10 to 15 minutes
    ✓ Drain water and replenish ice as it melts
    ✓ Use a clean, sanitized thermometer to monitor food temperature
    ✓ After the food has cooled to 41°F, refrigerate or freeze it
  ➢ Ice Paddle
  ➢ Ice as an ingredient

1. Hot/Cold Holding Temperatures for PHF (continued...)

• Cooling PHF rapidly
  ➢ Not actively cooling food is a **Major Violation**
  ➢ Using processes that *inhibit* rapid cooling is a **Major Violation**
1. Hot/Cold Holding Temperatures for PHF (continued…)

- Reheating PHF rapidly
  - Reheat food rapidly to 165°F
  - Use stove or microwave to reheat food
  - Do not reheat food in steam table

2. Cooking Temperatures for PHF

- **Beef, Fish, Lamb, Pork and Eggs** 145°F
- **Ground meats (beef, pork, sausage)** 155°F
- **Poultry (ground poultry, stuffed meat)** 165°F
2. Cooking Temperatures for PHF (continued...)

- Raw or undercooked food may be served at customer request
- Customer must be advised, verbally or in writing that food is, or contains, undercooked animal product

2. Cooking Temperatures for PHF (continued...)

- Serving animal product before its final internal cooking temperature is reached is a Major Violation
3. Utensils and Equipment

• Avoid Cross Contamination
  ➢ Occurs when bacteria from one food are transferred to another food via
    ✓ Contaminated hands
    ✓ Improper food storage
    ✓ Soiled cutting boards and utensils
    ✓ Soiled food prep surfaces
    ✓ Soiled wiping rags

3. Utensils and Equipment (continued...)

• Avoid Cross-Contamination
  ➢ Wash, Rinse and Sanitize food contact surfaces between different tasks
3. Utensils and Equipment (continued...)

• Avoid Cross Contamination
  ➢ Properly store food in the refrigerator
    ✓ All foods covered, except when cooling
    ✓ Air must be well-circulated
    ✓ Do not line shelves with cardboard or foil

3. Utensils and Equipment (continued...)

• Avoid cross contamination
  ➢ Raw animal product contaminating ready-to-eat food is a Major Violation
3. Utensils and Equipment (continued...)

• Wash and Sanitize
  ➢ Chlorine > 100ppm
  ➢ Quaternary Ammonium > 200ppm
  ➢ Use sanitizer testing strips to ensure proper concentration

3. Utensils and Equipment (continued...)

• Wash and Sanitize
  ➢ Wiping rags used more than once must be stored in sanitizing solution between uses
  ➢ Wiping rags used with raw animal products must have a dedicated bucket of sanitizer
3. Utensils and Equipment (continued...)

- Manual
  - Wash-Rinse-Sanitize

3. Utensils and Equipment (continued...)

- Dishwasher – Low Temperature Machine
  - Wash cycle 120°F or higher
  - 50ppm chlorine sanitizer

- Dishwasher – High Temperature Machine
  - Wash cycle 160°F
  - Rinse cycle 180°F
3. Utensils and Equipment (continued...)

- Wash, Rinse, Sanitize all in-use utensils in contact with PHF at least every four hours

- Utensil sink faucet needs to be at least 120°F
  - Hot water less than 110°F at utensil sink faucet is a **Major Violation**

3. Utensils and Equipment (continued...)

- Low Temperature Machine or 3rd sink compartment
  - Lack of sanitizer is a **Major Violation**

- High Temperature Machine
  - Temperature requirement not met is a **Major Violation**
3. Utensils and Equipment (continued...)

- In-use utensil storage
  - Nonabsorbent, easily cleanable surface
  - Water mechanically maintained at 135°F or above
  - In food with the handles up

4. Employee Health and Hygiene

- Handwashing
  1. Wet hands with warm water
  2. Apply soap and scrub for 20 seconds minimum
  3. Rinse hands thoroughly
  4. Dry hands
4. Employee Health and Hygiene (continued...)

- Most frequently missed areas when handwashing

- Hand sanitizer in addition to, not instead of, handwashing

Importance of Hand Washing
Video #3
4. Employee Health and Hygiene (continued...)

• Wash hands when:
  • Using the restroom
  • Touching raw animal products
  • Handling garbage or dirty utensils
  • Touching mouth, nose or face
  • Eating, drinking or smoking
  • Touching hats, ponytails or hair

• Make hand washing easy
  ➢ Keep soap and paper towel dispensers stocked
  ➢ Keep hand sink accessible

• The cheapest, easiest, and most effective way to prevent foodborne illness!
4. Employee Health and Hygiene (continued...)

• Be sure your water is warm enough for effective cleansing
  ➢ Food facilities must have hot and cold running water
  ➢ Hand sink faucet should be at least 100°F
  ➢ No water or water too hot to use at the handwashing sink is a **Major Violation**

4. Employee Health and Hygiene (continued...)

• Non-accessible handwashing sink is a **Major Violation**

• Handwashing sink not stocked with soap or paper towels is a **Major Violation**
4. Employee Health and Hygiene (continued...)

• Handling unpackaged food without properly washing hands is a **Major Violation**

4. Employee Health and Hygiene (continued...0

• Handling clean utensils without washing hands is a **Major Violation**
4. Employee Health and Hygiene (continued...)

- Gloves are required if you have:
  - Cuts, sores or rashes
  - Artificial nails and/or nail polish
  - Rings, other than simple wedding rings
  - Orthopedic device or cast
- Gloves must be made of nitrile, polyethylene, and vinyl, not latex

4. Employee Health and Hygiene (continued...)

- Gloves need to be changed as often as handwashing is required
- Single-use gloves should discard after use and not be washed
- Remember that can spread germs, so:
  - Wash and dry hands before putting gloves on
  - Change gloves between tasks
  - Do not keep gloves for later
4. Employee Health and Hygiene (continued...)

• Not changing gloves when switching from raw to ready-to-eat food prep is a **Major Violation**

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4. Employee Health and Hygiene (continued...)

• Maintain good personal hygiene:
  • Clean apron and clothing
  • Hair covered or restrained
  • Fingernails trimmed and clean
  • Clothing and personal items stored in designated area
4. Employee Health and Hygiene (continued...)

- If experiencing persistent sneezing, coughing, or runny nose that cannot be controlled by medication, do not work with exposed food, clean equipment, utensils, linens, or unwrapped single-use utensils.
- Tell your manager and **go home** if you have:
  - Diarrhea
  - Vomiting
  - Fever/chills
  - Abdominal cramps

4. Employee Health and Hygiene (continued...)

- Handling unpackaged food when sick is a **Major Violation**
- Handling food with sores, burns, rash or bandage on hands or exposed portion of arms is a **Major Violation**
5. Food from Safe Source

• Food must come from an approved source
• Wild game is not an approved source
• Food made at home is not an approved source, except from a permitted Class B Cottage Food Operation

5. Food from Safe Source (continued...)

• Canned food
  ➢ Discard leaking and bulging cans, cans with dents on end seam and severely dented cans
  ➢ Cans can be used with soft dents on side, dented cans with no hard crease or pointy edges
  ➢ Retaining leaking or bulging cans is a Major Violation
5. Food from Safe Source (continued...)

• Protect food when stored
  ➢ Store 6 inches off floor on approved shelving
  ➢ Do not store food in used chemical containers
  ➢ Use only food-grade containers and bags
  ➢ Cover and label containers

5. Food from Safe Source (continued...)

• Don’t be the source of cross contamination
  ➢ Do not eat or smoke in food prep areas
  ➢ Drinks should be covered or kept in separate area
5. Food from Safe Source (continued...)

• Properly store chemicals
  ➢ Store chemicals separate from food items
  ➢ Do not store chemicals above food contact surfaces or utensil sink
  ➢ Label all chemical containers

5. Food from Safe Source (continued...)

• Exclude cockroaches, flies, rodents that contaminate food by:
  ➢ Bacteria
  ➢ Feces and urine
  ➢ Bodies
5. Food from Safe Source (continued...)

- Vermin or vermin feces in food is a Major Violation
- Rodent feces on food contact surfaces is a Major Violation

Visit by the Health Inspector
Video #4
Next Steps for Obtaining Fee Reduction in 2022

- **Next Steps**

  1. Manager or lead worker needs to attend a workshop, either online or in person
  2. Complete workshop evaluation, including in it your email address, as verification of attendance

Evaluation form is located online at [TuolumneFood2022](#)
• Next Steps (continued…)
  3. Perform a self-inspection of your facility using the provided form
  4. Enclose your completed workshop evaluation and completed self-inspection form with the reduced fee ($50) for your 2022 Permit-to-Operate

Both PowerPoint presentation and Self-Inspection form are located online at TuolumneFood2022

1. We mail billing invoice
   Opt in: Pay $50 and include workshop evaluation and completed self inspection form
   Opt out: Pay full annual permit fee

2. You opt in or out of TuolumneFood2022

We mail 2022 Permit-to-Operate

But wait! There’s more!!

We also include a copy of our new Inspection Form and our Field Inspection Guide
See reverse side for code sections and requirements that correspond to each violation listed below. Refer to Tulumne County’s Field Inspection Guide for more detailed information.

**Risk Factor Interventions**

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<tr>
<th>MIN</th>
<th>MAJOR</th>
<th>COS</th>
<th>See reverse side for code sections and requirements that correspond to each violation listed below. Refer to Tulumne County’s Field Inspection Guide for more detailed information.</th>
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**Retail Practices**

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<th>MIN</th>
<th>SUPERVISION</th>
<th>PERSONAL CLEANLINESS</th>
<th>GENERAL FOOD SAFETY REQUIREMENTS</th>
<th>FOOD STORAGE / DISPLAY / SERVICE</th>
</tr>
</thead>
<tbody>
<tr>
<td>29</td>
<td>1. Person in charge is present and performs duties</td>
<td>2. Personal cleanliness and hair restraints</td>
<td>26. Approved thawing methods used</td>
<td>30a. Food stored at least 6 inches above floor</td>
</tr>
</tbody>
</table>

**Employee Health and Hygiene**

- 1. Compliance with communicable disease procedures
- 2. No discharge from eyes, nose, or mouth
- 3. Proper eating, drinking, or tobacco use

**Prevent Contamination by Hands**

- 1a. Hands washed and properly washed
- 5a. Bare hand contact and glove use

**Time and Temperature Relationships**

- 7. Proper hot and cold holding temperatures
- 8. Proper use of time as a public health control

**Food Safety Certification**

- MAJOR: Food Safety Certification available and current
- COS: Food transfer record available and current
- MAJOR: Food transfer record available and current
- COS: Food transfer record available and current

**Name on Food Safety Certification**

- Exp. Date:
Resources on the Web

Resources on the Web (cont...)
Resources on the Web (cont...)

TUOLUMNEFOOD2022

Tuolumne County Environmental Health fees were developed to partially defray the cost of our Food Safety Program. Like many of the surrounding jurisdictions, however, we have faced critical staff shortages and staff turnover that have limited our ability to provide the level of service on which our fees were based.

It is important to the Tuolumne County Board of Supervisors that fees reflect the level of service being provided. The Board has therefore authorized a one-time fee reduction for the next calendar year (2022) that can be offered to facilities meeting the following two conditions:

1. The manager or owner needs to attend a 2-hour food safety workshop that focuses on the five most critical risk factors for foodborne illness and share the information with their food service workers, and
2. The manager or owner needs to complete a self-inspection form designed to specifically target the five risk factors.

For those choosing to participate in TuolumneFood2022, your 2022 Permit-to-Operate fee will be reduced to $50.

- A Workshop Schedule that provides multiple training options to accommodate a variety of work schedules
- A Workshop Evaluation for to obtain your feedback and verify your attendance at one of the workshops
- The Workshop PowerPoint (Computer Screen Version) that will guide you through the self-inspection process and provide information for you to share with your food service workers
- The Workshop PowerPoint (The Hand Out Version) that will guide you through the self-inspection process and provide information for you to share with your food service workers
- A Self Inspection Form that focuses on the five most critical risk factors for foodborne illness

If you have any questions, please do not hesitate to give Brad Banner, Interim Environmental Health Director, a call at (209) 533-5565 or send him an email at bbanner@tc.courts.ca.us.
Future of Food Safety Program in Tuolumne County

- Industry and Stakeholder Working Group

Note: We will attempt to inspect all retail food facilities in 2022, prioritizing facilities that have gone the longest since their last inspection.
Questions, Comments, Concerns?

Brad Banner  
Interim Environmental Health Director  
bbanner@co.Tuolumne.ca.us  
(209) 533-5665

A special thanks to Butte County Environmental Health for sharing their presentation that was used as a basis for development of this presentation.