

City of Grand Prairie

Food for Thought

Environmental Quality Division
 P.O. Box 53045 Grand Prairie, TX 75053-4045
www.GPTX.org/EnvironmentalQuality

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Potentially Hazardous Foods

Inadequate food temperature controls are the most common factor contributing to outbreaks of food borne disease. Disease causing bacteria grow particularly well in foods high in protein such as meats, poultry, seafood, eggs, dairy products, cooked vegetables such as beans, and cooked cereal grains such as rice. Because of the high potential for rapid bacterial growth in these foods they are known as "potentially hazardous foods."

Temperature Danger Zone

The temperature range

at which bacteria grow best in potentially hazardous foods is between 41°F and 140° F. The goal of all temperature controls is to either keep foods entirely out of this "danger zone" or to pass foods through this "danger zone" as quickly as possible.

Temperature Controls

Using temperature controls minimizes the potential for harmful bacterial growth in foods. Controls are used when foods are received, in cold holding, during thawing, in cooking, hot holding, and during cooling and reheating.

Potentially Hazardous Foods Include:

- ◇ Food from an animal origin that is raw or heat-treated. Some examples are eggs, milk, meat, and poultry.
- ◇ Food from a plant origin that is heat-treated. Some examples are cooked rice, re-fried beans, and potatoes.
- ◇ Cut melons, including watermelon, cantaloupe, and honeydew, garlic and oil mixtures.



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Visit www.GPTX.org/EnvironmentalQuality and click on the Permits and Policy icon to find applications and other information.

The 2009 H1N1 Flu Virus and the Food Industry

The 2009 H1N1 flu virus is not known to be spread through consumption food. However, food workers experiencing symptoms of respiratory illness such as sneezing, coughing, or a runny nose that causes discharges from the eyes, nose, or mouth may not work with exposed food, equipment, utensils, linens, or unwrapped single-service items.

Transmission of the virus in a restaurant could occur through the normal routes of infection that could happen in any public or private setting—inhalation of the



virus expelled by infected individuals when coughing or sneezing, and, by touching any surface that is contaminated with the virus and then touching the mouth, nose, or eyes. Any person who is shown to have, or appears to have, an illness

by which there is a reasonable possibility of food, food-contact surfaces, or food-packaging materials becoming contaminated should stay home from work. Management must take all reasonable measures to ensure that personnel report illnesses to their supervisors. Encourage your employees to get the seasonal flu shot in October, and the H1N1 when it becomes available.

Simple Steps That Can Help You Pass an Inspection

Follow these simple steps to ensure that your establishment meets the requirements of the Texas Food Establishment Rules and the City of Grand Prairie Code of Ordinances.

Documentation

Food establishments must have at least one City of Grand Prairie Certified Food Manager and current City of Grand Prairie Food Handler Cards for all employees. All permits have to be posted in full public view. Grease traps must be pumped according to the posted permit, and trip tickets have to be available for inspection for two years.

Food Temperature Control

Keep cold food below 40°F, hot food above 135°F, and frozen food at or below 0°F. Cook all PHF to a minimum internal temperature of 165°F, and defrost frozen food products in the refrigerator, under running cold water, or in a microwave oven if the item will be cooked immediately thereafter.

Protect Food from Contamination

Store cooked and ready-to-eat food items on shelves above raw food. You must cover food with lids or wrap, and label appropriately. Use proper utensils or gloves to reduce

direct hand contact with prepared food. Don't forget to keep all food items 6 inches off the floor on shelves, racks or pallets.



Employee Hygiene and Handwashing

Provide hot and cold running water, soap, and paper towels at all hand washing units. These units are for hand washing only and not for food preparation or dishwashing. Wash

hands thoroughly before and after handling food. Wear gloves and hair restraints.

Food Contact Surfaces Sanitation

Use a solution of 2 ml of bleach per 1L of water or any other approved sanitizer. Follow manufacturer's directions for all other types of sanitizers. Keep all food contact surfaces clean and in good condition and discard worn or cracked utensils. Wash all utensils, dishes, and equipment either by hand, using the three compartment sink, or by mechanical means.

Non-Food Contact Surfaces: Maintenance/Sanitation

Keep all surfaces clean. Floors, walls, and ceilings must be clean and in good repair. All surfaces

must be smooth, non-absorbent, and easy to clean. Ensure proper operating and maintenance of mechanical dishwasher and other equipment.

Restrooms

Keep restrooms clean at all times, including floors, walls and ceilings. Provide: toilet paper, trash cans, hot and cold running water, soap and towels or a hot air dryer at the hand washing sink.

Waste: Storage/Removal

Remove solid and liquid waste from the food preparation area periodically or as often as necessary. Store waste in a sanitary manner. Waste receptacles must be leak-proof, pest-proof, non-absorbent, and have tight-fitting lids.

Pest Control

Cover any openings to prevent pests from entering. Eliminate any food or water sources for pests. Consider obtaining a contract with a licensed pest control operator. Label chemicals and pesticides and store them away from food and preparation areas.

Tips to Fight Bacteria in Your Kitchen

Bacteria can be spread throughout the kitchen and get onto hands, cutting boards, utensils, counter tops, food and equipment. To fight bacteria always:

- ◆ Wash your hands with warm water and soap for at least 20 seconds before and after handling food and after using the bathroom.
- ◆ Wash your cutting boards, dishes, utensils, and counter tops with hot soapy water after preparing each food item and before you go on to the next food.

- ◆ Use an approved sanitizing solution to disinfect all food contact surfaces including equipment. Test the concentration of the sanitizing solution periodically to ensure its effectiveness.
- ◆ Consider using paper towels to clean up kitchen surfaces. If you use cloth towels wash them often in the hot cycle of your washing machine.
- ◆ Rinse fresh fruits and vegetables under running tap water, including those with skins and rinds that are not eaten.

- ◆ Rub firm-skin fruits and vegetables under running tap water or scrub with a clean vegetable brush while rinsing with running tap water.



Sanitary Sewer Overflows

Sanitary Sewer Overflows (SSOs) are discharges of sewage from sanitary sewer systems. SSOs can release sewage into your kitchen floor, restrooms, storage areas, or into any facility, street, stream or river.



SSOs occasionally occur in every sewer system.

Problems that can cause SSOs:

- ◆ Blockages in sewer lines due to debris or accumulation of fats, oils, and grease.
- ◆ Deteriorating Sewer System: improper installation or improper/lack of maintenance.
- ◆ Broken or cracked pipes; tree roots grow into the sewer; sections of pipe settle or shift so that pipe joints no longer match; and sediment and other material builds up causing pipes to break or collapse.

- ◆ Excess water infiltration through the ground into leaky sanitary sewers not designed to hold rainfall or to drain properly.

Health Risks

Because SSOs contain raw sewage they can carry bacteria, viruses, parasitic organisms, molds, and fungi. If an SSO occurs in your facility you must act quick. Contract professional services and temporarily suspend operations or close the business until the system is fully repaired. Discard all food items and sanitize all surfaces that come into contact with the sewage.

Reducing or Eliminating SSOs

Many SSOs are caused by inadequate maintenance or inadequate system capacity. These SSOs can be reduced or eliminated by:

- ◆ Sewer system cleaning and maintenance, or upgrading sewer capacity.

- ◆ Reducing infiltration and inflow through system rehabilitation and repairing broken or leaking service lines.
- ◆ Servicing your grease trap according to your permit specifications and keeping the trip tickets for two years.

FOOD HANDLER CLASS

SCHEDULE

2009-2010

August 6	9:00 AM	4:30 PM
August 20	9:00 AM *	4:30 PM
September 3	9:00 AM	4:30 PM
September 17	9:00 AM	4:30 PM*
October 1	9:00 AM	4:30 PM
October 15	9:00 AM*	4:30 PM
November 5	9:00 AM	4:30 PM
November 19	9:00 AM	4:30 PM*
December 3	9:00 AM	4:30 PM
December 17	9:00 AM*	4:30 PM

2010

January 7	9:00 AM	4:30 PM
January 21	9:00 AM	4:30 PM*
February 4	9:00 AM	4:30 PM
February 18	9:00 AM*	4:30 PM
March 4	9:00 AM	4:30 PM
March 18	9:00 AM	4:30 PM*
April 1	9:00 AM	4:30 PM
April 15	9:00 AM*	4:30 PM
May 6	9:00 AM	4:30 PM
May 20	9:00 AM	4:30 PM*
June 3	9:00 AM	4:30 PM
June 17	9:00 AM*	4:30 PM
July 1	9:00 AM	4:30 PM
July 15	9:00 AM	4:30 PM*
August 5	9:00 AM	4:30 PM*
August 19	9:00 AM	4:30 PM*

*Spanish only.

Food Handler Cards

The City of Grand Prairie requires every employee who handles food or utensils (including chefs, cooks, bakers, bartenders, waiters & waitresses, meat market staff, dish washers, service counter, and food production workers) to obtain a food handler card. The cards must be obtained within 45 days of the person's hire date. Any manager or owner who allows uncertified workers to continue in their employment after 45 days without food handler certification is subject to judicial proceedings.

Food handler certificates from other cities and approved on-line courses are accepted. Those certificates must be replaced with a City of Grand Prairie certificate for class attendance exemption. The \$10.00 fee is required when proper documentation such as driver's license, birth certificate, Texas ID, consular identification, and proof of food handling training is provided.

There is a \$5.00 fee for a duplicate copy of a food handler card. Only the original copy of a food handler certificate is accepted.

Pre registration is required. Classes with less than ten people may be cancelled. To pre-register please call the Environmental Services Department at 972-237-8055.

Classes are offered the 1st and 3rd Thursday of each month at 9:00 a.m. and 4:30 p.m., in City Hall at 317 College Street. One class on the 3rd Thursday will be offered in Spanish. Please arrive at least 15 minutes early for registration. The classes begin promptly and late arrivals will not be allowed to enter. Persons without the required fee, identification, or late arrival will not be admitted. The city accepts cash and checks with proper identification.

City of Grand Prairie

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This newsletter is a publication of:

Environmental Services Department
Environmental Quality Division

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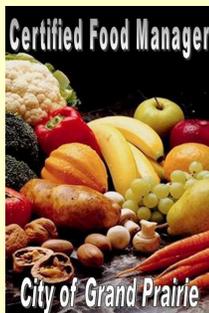
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Certified Food Manager



Each food establishment is required to have a City of Grand Prairie Certified Food Manager. The Certified Food Manager class is offered at various locations throughout the state via online training.

Once a certificate is received, the manager/supervisor must come to our office, bring the original certificate and pay \$25.00 to obtain a City of Grand Prairie Food Manager Certificate. The certificate must be posted in full public view.

City ordinance requires that a manager/supervisor, who has completed a food service manager's certification course from a Texas Department of State Health Services accredited institution, be present on-site while the establishment is operating. Operators without certified personnel on duty during operations will be issued municipal court citations for this violation.

Training in food protection management is necessary to ensure public health and safety, to comply with state and local ordinances, and to introduce managers and food service employees to current food safety practices. This course must comply with state requirements for accreditation. Texas Department of State Health Services accredited institutions listing can be found by visiting:

www.dshs.state.tx.us/foode establishments/handler.shtm

Power Outages

Power outages can occur at any time of the year and it often takes from a few hours to several days for electricity to be restored. Without electricity or a cold source, food stored in cooling units can become unsafe. Bacteria in food grow rapidly at temperatures between 40°F and 135°F.



or below and the cooler is at 40°F or below.

- ◆ Freeze refrigerated items that you may not need immediately — this helps keep them in the safe zone longer.
- ◆ Plan ahead and know where dry ice and block ice can be purchased.

- ◆ Contract services for mobile/portable cooling equipment in case of power outages or other emergencies.

Steps to follow after the weather emergency:

- ◆ Notify the Environmental Quality Division.
- ◆ Keep all cooling units closed as much as possible to maintain the cold temperature for a longer period of time.
- ◆ Obtain dry or block ice to keep your refrigerator and freezer as

cold as possible if the power is going to be out for a prolonged period of time. Fifty pounds of dry ice should hold an 18-cubic-foot full freezer for 2 days.

- ◆ If the power has been out for several days, check the temperature in the cooling units with an appliance thermometer. If the appliance thermometer reads 40 °F or below, the food is safe.
- ◆ If a thermometer has not been kept in the cooling units, check each package of food to determine its safety. If the food is within the appropriate temperatures, the food is safe.
- ◆ Discard refrigerated perishable food such as meat, poultry, fish, cheese, milk, eggs, leftovers, and deli items after 4 hours without power. Discarded items must be placed in the dumpster in plastic bags, and denaturalized with bleach, or liquid soap. If the dumpster overfills, or if large amounts of food are being destroyed, call Duncan Disposal to remove the garbage.

To minimize the potential for food-borne illnesses due to food spoilage from power outages and other problems that are associated with severe weather events, natural or man-made disasters, you should take appropriate action.

How to prepare for a possible emergency:

- ◆ Keep a thermometer in all cooling equipment. A thermometer will indicate the temperature inside the equipment in case of a power outage and help determine the safety of the food.
- ◆ Make sure the freezer is at 0°F