



FOOD FOCUS — Consumer Protection Division Publication

JULY 1, 2006

FOOD CODE CHANGES

The Oklahoma State Health Department adopted a new Food Code that mirrors the FDA 2001 Code, and it becomes effective July 1, 2006.

The most significant changes include:

- **Hot Hold Temperature** — food held hot must be held at a temperature of at least 135°F (the old requirement was 140°F).
- **Thermometers** — must have at least one small-diameter probe thermometer for measuring the temperature of thin masses of food such as meat patties or chicken strips. Any fast-read digital thermometer should meet this requirement.



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Note: A bi-metallic dial thermometer can no longer be used for thin-mass food such as meat patties. It can still be used on items like a thick roast .



- **Alarm Indicator** — automatic dish machines must have an alarm indicator to signal a failure to dispense detergent (for new construction or replacement).
- **No Jewelry** — except plain wedding band. Watches and medical alert bracelets may not be worn. Use pin or necklace medical alerts.

The new Code also places a greater emphasis on food allergens. Allergic reactions are caused when the body's immune response mistakenly believes a food is harmful. The eight foods that account for 90% of all food-allergic reactions are: milk, eggs, peanuts, tree nuts (walnuts, cashews, etc), fish, shellfish, soy, and wheat.

THD Has a New Website !

Our website has been changed and expanded. Educational information such as the Food Code, Study Guides, and other helps are available to view or download. Also, you may now search for recent inspections of food service establishments. We have many resources available, so go to www.tulsa-health.org and click on "Food Safety".

MANAGER'S RESPONSIBILITIES

When employees are ill:

Management should communicate to all staff that employee health is a priority in preventing foodborne illness. Your commitment to food safety will protect the public's health and your valuable business.



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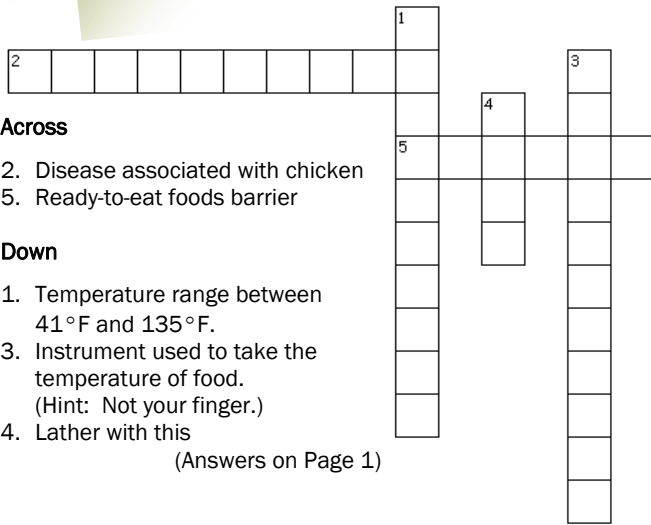
- **Be Alert** — Be alert for employees who risk infecting others and contaminating food. How many times have they been to the bathroom? Do you hear them talk about being up all night going to the bathroom? Are they coughing and sneezing? Do they have open sores or cuts?
- **Training** — Teach employees what symptoms and illnesses contribute to foodborne illness outbreaks, and require them to notify you when they are ill. Also train employees about which duties are allowed until they are well.
- **Exclude** — Managers must keep an employee from working if they have an infectious disease such as S. typhi, Shigella, E. coli , or hepatitis A. Tell them that they should not come to work if they have diarrhea, vomiting, or jaundice.
- **Medical Clearance** — Require employees to provide medical clearance before they return to work after infectious diseases.
- **Temporary Help** — Set up a hiring plan that includes using qualified temporary staff when permanent staff is unable to work.

See the Food Code on our website at www.tulsa-health.org for detailed requirements.

Answers to Crossword Puzzle—Page 2

- | | |
|---------------|----------------|
| Across | Down |
| 2. Salmonella | 1. Dangerzone |
| 5. Gloves | 3. Thermometer |
| | 4. Soap |

Food Safety Crossword



Across

2. Disease associated with chicken
5. Ready-to-eat foods barrier

Down

1. Temperature range between 41°F and 135°F.
3. Instrument used to take the temperature of food. (Hint: Not your finger.)
4. Lather with this

(Answers on Page 1)



Late Class Added Beginning July 6, 2006

At your request, we have added another late class. On Thursdays, an English food handler class will be taught at 4:00 p.m. at the Expo Square Center, 4616 East 15th Street, Tulsa, Oklahoma.

The schedule for Thursday classes will be:
9:00 a.m., 12:00 p.m., and 4:00 p.m.

Also – New Office Hours

To accommodate the new class schedule, the food handler office hours will be as follows:

Monday – Thursday:

8:00 am – 12:30 pm **LUNCH** 1:30 pm – 4:30 pm

Friday:

8:00 am – 11:30 am **(Closed Afternoon)**

To glove or not to glove . . .



Gloves should be thought of as tools that can be used to prevent touching ready-to-eat food with your bare hands. They should never replace proper handwashing. However, when used correctly, gloves can help reduce the possibility of transmitting fecal-oral illnesses such as hepatitis A, Norovirus, Shigella, and Campylobacter .

Important notes for glove use include: Hands must be washed before putting on the gloves. Gloves should be changed before beginning a different task. Gloves should be changed and discarded as often as they become torn or soiled. Gloves should be discarded after each use— NOT rinsed off and NOT saved for later use.

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