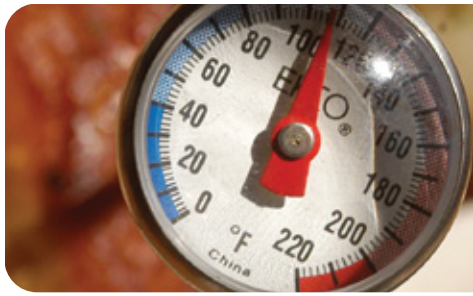


June 2022



FOOD FOCUS

FOOD PROTECTION SERVICES



Managing Risk Factors at work

The five broad food safety concern categories for foodborne illness risk factors within retail and food establishments are: Poor Personal Hygiene, Inadequate Cooking, Improper Holding Temperatures, Contaminated Equipment, and Food from Unsafe Sources.

To successfully control food safety risks, focus efforts on creating and applying food safety systems that target specific actions and procedures that will prevent, eliminate, or reduce the possibility of foodborne illness. Be proactive as you identify any food safety hazards then come up with a game plan to control the identified hazards and apply on-going practices or procedures to be sure food served to your customers is safe.

Your inspector will help you develop strategies that will make your food safety plan successful. We also have monitoring tools available at tulsa-health.org/food-safety/food-service-industry/forms-procedures

Other approaches to help build an effective food safety plan include:

- Certified food protection managers
- Standard Operating Procedures (SOPs) for critical food preparation steps
- Equipment maintenance agreements and monitoring forms
- Employee health policies that restrict or exclude sick employees
- On-going quality control and assurance



Plan Review

Whether starting a new business, extensively remodeling, or making conversions to your establishment it is important that properly prepared plans and support documents are reviewed by inspectors so that we can:

- Confirm that building construction plans or renovations meet current regulations.
- Help you establish an organized and efficient flow of food.
- Eliminate construction finish, plumbing, mechanical, lighting, and other code violations prior to licensing inspection.

Plans and applications can be submitted at our offices located at 5051 S. 129th E. Ave. or digitally at appengine.egov.com/apps/ok/thdplanrenewal

Please visit tulsa-health.org/food-safety/food-service-industry/how-open-restaurant for more information.



The Oklahoma Homemade Food Freedom Act became effective November 1st 2021, this state law allows for certain food items to be prepared and sold if produced in a private residence. Food products sold from home cannot contain any meat, poultry, seafood, meat by-products, unpasteurized milk, cannabis, marijuana, or alcoholic beverages.

These businesses are regulated by the Oklahoma Department of Agriculture, Food, and Forestry. For more information visit ag.ok.gov/divisions/food-safety/

If your business is in Tulsa, Broken Arrow, or Bixby, your current city food license expires June 30th. Be on the lookout for your Food Establishment license renewal before the end of May.

If you need to update your mailing address, please let your inspector know or call the Food Protection Service Program office at 918.595.4300.



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