

December 2018



FOOD FOCUS

FOOD PROTECTION SERVICES

Tulsa Food Advisory Council

Tulsa Food Advisory Council's Mission is to work in collaboration with the Tulsa Health Department's (THD's) Food Protection Services Program, Food Industry, and Consumers. This partnership is to establish a cooperative relationship, achieve a safe and effective food safety program, and to protect Tulsa County residents and guests.

The Council is made up of fifteen members representing the food industry, health professionals, and consumers. The council meets with and advises THD's Food Protection Services Program on its policies, procedures, and codes. They also assist during compliance mediation and hearings.

The council has worked on many customer improvement surveys throughout the years, and has participated in many committees to incorporate improvements to the food program.

Meeting dates and records are available online at www.tulsa-health.org/food-safety/tulsa-food-advisory-council

If you have any concerns or suggestions for the council or Food Protection Services, please contact the council chairman Andrew Arvay by e-mail at profarvay@gmail.com

Active Managerial Control (AMC) Consultations

The Tulsa Health Department strives to build positive working relationships with businesses throughout Tulsa County. One of the ways that we achieve this is by performing in person consultations with business owners and management at high priority establishments.

The AMC consultation will last approximately 1–2 hours and is geared towards building collaborative relationships between you and your inspector. During these scheduled meetings, the food management team and inspector will be able to talk through risk management issues, corrective action steps and ongoing solutions to minimize foodborne illness in the establishment.

Advantages of AMC:

- Outlines a clear plan to ensure that the establishment food safety plan is effective.
- Development of proactive versus reactive food safety action planning
- Achievement of long-term food safety compliance

Another great aspect of the AMC consultation is that this visit will count towards one of the quarterly "routine" inspection visits each year. Your inspector will be calling soon to schedule your AMC consultation. In the meantime, if you have questions feel free to contact your inspector.

Food Recalls

Despite manufacturers' best efforts, sometimes food becomes contaminated before it even enters your establishment. Information on the most recent food recalls can be found on the THD website at www.tulsa-health.org/food-safety/food-safety-tips.

This information may also be accessed directly at www.foodsafety.gov



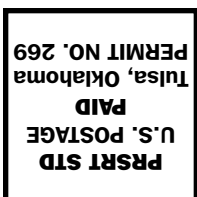
Keep Yourself Healthy

Since we're at the peak of cold and flu season, here are some tips to stay healthy:

- Wash hands frequently.
 - Use lotion if hands become too dry.
 - Cracks in skin will allow germs to enter the body.
- Don't touch your mouth, nose, or eyes.
 - This will introduce germs directly into your body.
- Don't work sick or allow employees to work while they are sick.
- The flu vaccine is offered at no cost while supplies last for everyone six months and older at the following THD locations:
 - James O. Goodwin | 5051 S. 129 E. Ave., Tulsa, OK
 - Central Regional | 315 S. Utica, Tulsa, OK
 - North Regional | 5635 N. Martin Luther King Jr. Blvd. Tulsa OK
 - Collinsville | 1201 W. Center, Collinsville, OK
 - Sand Springs | 306 E. Broadway, Sand Springs, OK
- Download free flu prevention posters at hillcrestmedicalcenter.com/content/dont-bug-me.

Hand Sanitizers

In a food establishment, there's no replacement for hand washing. If hand sanitizers are used, they should be used only after effective hand washing. Hand sanitizers will not work effectively when there is dirt or grease on hands.




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