

THD FOOD FOCUS

TULSA HEALTH DEPARTMENT
CONSUMER PROTECTION DIVISION PUBLICATION



The Consumer Protection Division has relocated our offices to 5051 S. 129th E. Ave (corner of 51st Street and 129th E. Avenue).

The food handler classes will remain at 4616 E. 15th Street until further notice (please watch for updates).

Managers Certification:

A Certified Food Protection Manager is an individual who has demonstrated by means of passing a food safety certification examination from an accredited certifying organization that he/she has the knowledge, skills and abilities required to protect the public from foodborne illness.

In addition to demonstrating knowledge by passing an exam, it is MOST important that the knowledge attained by managers be applied within the food establishment. Managerial duties include but are not necessarily limited to:

- Taking responsibility for identifying hazards in the day-to-day operations of food establishments
- Developing and/or implementing specific policies, procedures or standards aimed at preventing foodborne illness
- Coordination of training, supervision or direction of food preparation activities
- Taking corrective actions as needed to protect the health of the consumer
- Completing daily operational self-inspections to ensure that policies and procedures concerning food safety are being followed.

Each licensed food establishment that serves, sells, or distributes potentially hazardous food should have a minimum of one designated Certified Food Protection Manager who is accountable for food safety.

After obtaining the initial certification of Certified Food Protection Manager, it should be taken to the Expo Square Health Center located at 4616 E. 15th Street (15th/Yale). A numbered Tulsa Health Department Certificate will be issued after providing proper identification and fifteen dollars cash. This certificate must be maintained at the food establishment and should be posted in a conspicuous location at all times.

The three (3) recognized certification agencies are

1. National Registry of Food Safety Professionals
2. National Restaurant Association Solutions (ServSafe®)
3. Prometric

Managers online testing is only accepted when taken at an approved and proctored site.

Online Food Safety Training

Online or computer based training for basic food safety are accepted. However, if food workers choose this option, they must:

- Bring the online completion certificate to the Expo Square Health Center.
- Take the monitored waiver test
- Pay the required \$10 fee

Upon passing the test, they will be issued a food handler permit that will be valid for three years from the date of the test.

Class Schedule Change:

The Collinsville class location has changed.

Starting in August, food handler classes will be held at the Owasso Community Center located at 301 S. Cedar behind the Kentucky Fried Chicken off of E. 76th Street North.

Temporary permits may still be purchased at the Collinsville Health Center or at the Expo Square Health Center located at 4616 E. 15th Street in Tulsa.

Please see attached schedule for dates and times.

Swine flu is a respiratory disease of pigs caused by type A influenza viruses. Swine influenza viruses are not spread by food. You cannot get swine influenza from eating pork or pork products. Eating properly handled and cooked pork products is safe. Outbreaks of swine flu happen regularly in pigs. People do not normally get swine flu, but human infections can and do happen. Most commonly, human cases of swine flu happen in people who are around pigs, but it's possible for swine flu viruses to spread from person to person also.

Although there is no vaccine available right now to protect against swine flu, the following everyday precautions should be taken to prevent the spread of germs that cause respiratory illnesses like influenza.

- Cover your nose and mouth with a tissue when you cough or sneeze. Throw the tissue in the trash after you use it. (Even better, cough or sneeze in your sleeve or arm pit).
- Wash your hands often with soap and water, especially after you cough or sneeze. Alcohol-based hand cleaners are also effective, but in food service establishments, these should be used after proper handwashing.
- Try to avoid close contact with sick people.
- If you get sick with influenza, CDC recommends that you stay home from work or school and limit contact with others to keep from infecting them.
- Avoid touching your eyes, nose or mouth. Germs spread this way.

Proper Internal Cooking Requirements:

- Chicken, Poultry, Stuffed Meat items — cook to 165°
- Ground Beef, Hamburger — cook to 155°F
- Seafood, Pork — cook to 145°F

Always maintain proper cooking temperature for at least 15 seconds.

Getting to Know Your Inspector: Sandy Andemariam Frazee

Education:

Northeastern State University

Years of service:

One and a half years

Favorite local team:

I am a HUGE OU fan. I support them in any sport



Hobbies or favorite pastime:

I enjoy reading fiction, spending time with my family and friends, and relaxing with a good movie, preferably comedy

Favorite meal:

I love Chinese food and Mexican food

Favorite movie:

You've Got Mail

Favorite style of music:

Anything that sounds good

What I like most about my job:

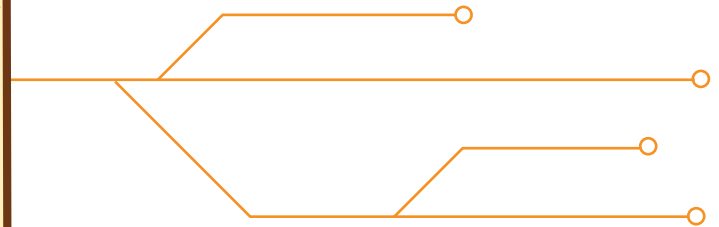
I enjoy meeting new people, being able to help protect the public, and creating educational opportunities in the workplace.

Disclaimer: The inspector featured here is NOT necessarily your inspector. Your inspector will be featured eventually in one of the upcoming newsletters.

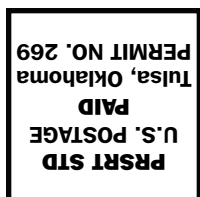
The New Digital Health Department

We have changed the way we conduct inspections with an innovative product known as the Digital Health Department (DHD).

With the DHD, Tulsa inspectors are now using laptop computers during their inspections. Benefits of this technology include legibility of printed inspection reports, capability of emailing inspection reports to operators upon request, and ready access to information that will help operators with daily operations. We appreciate your patience as we take on the challenges inherent with new technology.



Let us know how we're doing!
Visit our confidential web based survey at:
www.tulsa-health.org/food-safety/



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