Benton County Environmental Health

FOOD SAFETY FOCUS

Volume 21, Issue 1

April 2012

The State of Oregon is adopting the 2009 FDA Food Code these significant changes will be effective July 1, 2012.

For more information about the 2009 FDA Food Code and the rule changes please visit: http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/FoodCode.aspx

1-201.10	Potentially Hazardous Food	Cut leafy greens and cut tomatoes are considered potentially hazardous foods and are required to be maintained under temperature control.
2-102.11	Demonstration of Knowledge	The person in charge must be able to identify foods that are major food allergens and the symptoms that are caused by an allergic reaction.
2-201.12	Exclusions and Restrictions	Food employees with undiagnosed vomiting or diarrhea must be excluded from the food establishment for 24 hours.
2-301.13	Special Handwash Procedures	Double handwashing is no longer required.
3-201.16	Wild Mushrooms	Food service establishments that buy wild mushrooms from non-commercial sources must maintain mushroom seller information onsite (including a self-report of mushroom identification expertise) and to provide menu notification that mushrooms are from non-inspected sources.
3-203.11	Molluscan Shellfish Containers	Food service establishments must keep shucked shellfish containers or labels for 90 days if shellfish is served raw or undercooked.
3-301.11	Preventing Contamination from Hands	Food employees may not contact exposed ready-to-eat food with their bare hands and shall use suitable utensils such as deli tissue, spatulas, tongs, single-use non-latex gloves, or dispensing equipment.
3-306.15	Outdoor Food Service	The rules will now allow for additional outdoor cooking such as hearth ovens, barbecue pits and tandoori ovens, but not griddles or woks. Outdoor beverage dispensing (including alcohol) is allowed, but not any other food preparation activities. Handwashing facilities will be required for permanently designed outdoor operations.
3-501.16	Potentially Hazardous Food – Hot Holding	The hot holding requirement for potentially hazardous foods will drop from 140°F to 135°F.
3-501.19	Time as a Public Health Control	In addition to the four hours currently allowed, food service establishments can utilize a 6 hour standard for cold foods as long as the food does not exceed 70°F. This will require temperature monitoring by the establishment.
3-502.11	Variance Requirement	Food service establishments that seek a variance from the rules will have more stringent requirements for training and a review by a process authority will be required, if necessary.
3-603.11	Consumer Advisory	A consumer advisory will be required for facilities that serve raw or undercooked animal products to consumers. This advisory will consist of a disclosure, which indicates which products are served raw or undercooked, and a reminder which states that consuming raw animal products increases the risk of foodborne illness.

Food Safety Education

Food Manager's Certification Training

Tuesday, April 24th

Register on or before *Tuesday, April 9th* (space is still available) call 541-766-6841 for more information.

Food Manager's Question & Answer Session

Meet with Environmental Health Specialists to discuss 2009 FDA Food Code significant changes.

Tuesday, May 8th from (1-4pm) at the Corvallis-Benton Library.

We would like you to RSVP our staff at 541-766-6841.

Food Handler Classes

EFFECTIVE *January 1, 2012*
Food handler classes will be held on the 1st and 3rd Thursdays in English, and every Friday at 1:30 in Spanish.

Thursdays (English)
9:30am & 3:30pm

Fridays (Spanish)
1:30pm

Food Handler ONLINE

www.co.benton.or.us/health/environmental/handling.php

4-302.12	Food Temperature Measuring Devices	Facilities will be required to have a small diameter probe to measure the temperature of thin foods.
5-202.12	Handwashing Sink Installation	The minimum water temperature requirement for handwashing sinks is reduced from 110°F to 100°F.
5-203.11	Mobile Food Unit - Handwashing Facilities	New Class II and III mobile food units will be required to provide a plumbed handwashing sink effective July 1, 2012. Existing mobile food units will have until January 1, 2018 to install a plumbed handwashing sink.
6-202.15	Outer Openings, Protected	Food service establishments may provide open air dining via unprotected outer openings if the facility has an integrated pest control plan that has been approved by the local health authority and insects and rodents are not present in the facility.
6-501.115	Prohibiting Animals	The rules will allow dogs in the outside seating areas of an establishment if allowed by the operator. Dogs cannot access the outside seating area by going inside the establishment, employees cannot feed or handle the animal, and procedures will need to be in place to deal with accidents.
	Scoring System Changes	The food service scoring system will be changed so that facilities will receive two scores: One for foodborne illness risk factors ("critical" items) and another for good retail practices ("non-critical" items). Only the critical risk factor score will be used for enforcement purposes.

Benton County's Food Safety Alerting System

We use this email listserv to send out emails regarding recalls & food safety issues that affect Benton County.

If you would like to be added to our email group call:

541-766-6841

FDA's Recall website
www.fda.gov/Safety/Recalls/default. htm

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Food Safety Focus!