

Oregon Looking to Adopt 2009 FDA Food Code.

DHS is considering adopting new food rules. Over the next year the State of Oregon has a committee working on adopting the FDA's 2009 Food Code. To see the full code you can view it online at:

www.fda.gov/Food/FoodSafety/RetailFoodProtection/FoodCode/FoodCode2009/

Questions, comments or suggestions?
Email Dave Martin at DHS: david.c.martin@state.or.us

OR

you can call our office at: 541-766-6841.

website links:

- www.foodsafety.gov
- www.fsis.usda.gov
- www.fda.gov
- www.oregon.gov/DHS/ph/foodsafety/
- www.oregon.gov/ODA/
- www.DontEatPoop.com
- www.hhs.gov/
- www.usda.gov/wps/portal/usdahome
- www.cdc.gov/
- www.servsafe.com

www.co.benton.or.us/environmentalhealth.html

FOOD SAFETY DURING A POWER OUTAGE

Be Prepared:

Have a refrigerator thermometer. Plan ahead and know where to purchase dry ice and block ice. Make sure the freezer is at 0°F or below and the refrigerator is at 41°F or below. Keep on hand a few days worth of ready-to-eat food that do not require cooking. Store food on shelves that will be safely out of the way in case of flooding.

When Power Goes Out:

Keep the refrigerator and freezer doors closed as much as possible. The refrigerator will keep food cold for about 4 hours if it is unopened. Refrigerators should be kept at 41°F or below for proper food storage. A full freezer will hold the temperature for approximately 48 hours (24 hours if it is half full) and the door remains closed.

When Power Is Restored:

Check the temperature inside of your refrigerator and freezer. If an appliance thermometer was kept in the freezer, check the tempera-

ture when the power comes back on. If the freezer thermometer reads 41°F or below, the food is safe and may be refrozen. If a thermometer has not been kept in the freezer, check each package of food to determine its safety. You can't rely on appearance, odor or taste. If the food still contains ice crystals or is 41°F or below, it is safe to refreeze or cook. Discard any perishable food (such as meat, poultry, fish, eggs, or leftovers) after 4 hours without power. For more information visit: www.cfsan.fda.gov

Flood Water Tips:

If floodwater or water resulting from any other natural disaster gets into your refrigerator or freezer, discard any food that is not in a waterproof container. These waters may carry silt, sewage, oil, toxic chemical waste, filth or disease bacteria. Discard cutting boards, plastic utensils, baby bottle nipples and

pacifiers. Thoroughly wash all metal pans, ceramic dishes and utensils that came in contact with flood water. Undamaged, commercially prepared foods in all-metal cans and retort packages can be saved. Use bottled water that has not been exposed to flood water. If bottled water is not available, tap water can be boiled for safety. For more information visit: www.fdis.usda.gov

Using Dry Ice:

Dry Ice normally comes in 10-inch squares, 2 inches thick weighing about 10 pounds each square. Plan to put one square per each 15 inches of ice chest length. This will work out to 2 squares (20 pounds) for an average 40-quart cooler. For larger containers multiply dry ice quantities by these rates.

When in doubt, Throw it out!

FOOD WORKERS: STAY HOME IF YOU ARE SICK!

- **Call in sick when you are ill** with diarrhea or vomiting
- Always **wash your hands** after using the restroom

FACTS ABOUT FOODBORNE ILLNESS

Foodborne illnesses can be passed on by some people even if they aren't feeling sick.

Almost 40% of Norovirus outbreaks are linked to food service settings. Norovirus

spreads largely through food contaminated by vomit or fecal matter.

E-Coli is usually found in human and animal poop. Keep poop out of the food your serve by practicing good hygiene and hand washing.

Benton County Food Service Advisory Committee (FSAC)

FSAC make recommendations to the Board of Commissioners relating to licensing of restaurants, inspections and re-inspections of restaurants, license revocation, suspension, closure, sanitation, scores and setting fees.

FSAC Members

Gary Evans, Chair
Carolyn Raab, Vice-Chair
John Booker
Barb Eveland
Jeff Franzoia
Aleli Hernando Fisher
Bernardo Magana

Our meetings are open to the public. For more information call: 541-766-6841.

Restaurant Inspections: Top Violations

In a recent analysis of restaurant inspections done in Benton County between April 1, 2010 through June 30th 2010 the top 5 violations were:

- Cleaning, Frequency/Restrictions
- Good Repair and Proper Adjustment
- Hot and Cold Holding
- Nonfood contact surfaces needing to be cleaned
- In-Use Utensils/Between-Use Storage

Stay Tuned for future **Food Safety Focus** articles regarding these violations....

CLASSES

ServSafe Manager's Training: September 16th.
For more information call 541-766-6841



ONLINE Food Handler Class www.co.benton.or.us/environmental
Or you can test in our office: Thursdays 9:30am & 3:30pm ENGLISH
Fridays 1:30 SPANISH



Environmental Health
530 NW 27th St
Corvallis OR 97330

—MAILING LABEL HERE—

Food Safety Focus Newsletter