



COMMUNITY RESOURCES AGENCY

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FOOD NEWSLETTER

FOOD WORKER CARDS

As you've probably already heard, beginning January 1, 2012, many food handlers will be required to obtain a food worker card. Obtainment of this card requires attending a 2-hour training, and passing a test. The cost of the training, test, and certificate, is approximately \$15.00. These classes can be taken online, and are currently offered by National Registry of Food Safety Professionals (www.NRFSP.com), National Restaurant Association (www.FoodHandlerUSA.com), Prometric (www.prometric.com/foodsafety) and Premier Food Safety (www.premierfoodsafety.com). For a list of all ANSI approved classes, go to <https://www.ansica.org/wwwversion2/outside/ALLdirectoryListing.asp?menuID=212&prgID=212&status=4>. There are exceptions to this requirement, and not ALL food handlers will be required to have a food worker card. Therefore, if you have any questions, please contact us. At the end of this newsletter is a list of current exemptions.

Just to Clarify...

Here are some words we use, and what they mean.

Utensil – Anything that touches food (plate, cup, spoon, pot, pan, grinder, scoop, etc.).

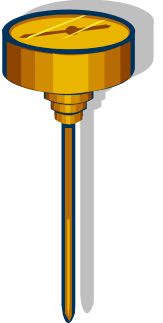
PHFs – Potentially hazardous foods. These require temperature or time control to remain safe. Examples are cooked vegetables, meats, dairy, sprouts, cut melons, cut tomatoes.

CRFC – California Retail Food Code, also called "CalCode".



Time & Temperature

Some PHFs cannot be feasibly maintained at 41F or below, such as butter used while cooking, or fresh garlic in oil. Per CRFC section 114000, time may be used to maintain food safety, instead of refrigeration, if the food is labeled with the time by which to discard if not used. This time may not exceed 4 hours. Remember, the clock starts ticking as soon as the food is removed from refrigeration or heat source. Discard the food after 4 hours, which is the maximum amount of time that a PHF may be out of temperature over its entire "life".



Vermin



A key part to vermin control is exclusion. Your pest control provider may not conduct an "exclusion inspection" unless specifically asked to do so. This is an inspection where the facility is closely examined to determine where the vermin are entering, and is especially useful in rodent control, as rodents often find a way into a facility by means not readily visible. After the exclusion inspection you should receive an "exclusion letter" outlining all the entry ways into the facility, and the best way to close these off.

Reminder: Screens are to be 16-mesh per square inch, and no openings around doors/windows are to exceed 1/8 of an inch to exclude insects. Keep the dumpster as far from the facility as possible, and keep it closed to help the summer heat kill the fly maggots.



Often forgotten...

TOMATOES & MELONS

Once cut, these have to be held at 41F or below.

HEAT SANITIZATION

Warewashing machines (Dishwashers) that heat sanitize are required to be tested with an irreversible registering temperature indicator, such as a heat sensitive strip or a thermometer that can be run through the dishwasher and record the highest temperature achieved, which is required to be at least 160F.

DELIVERIES

Take temperatures of PHFs upon their arrival, and have a plan for returning / separating / not using PHF's which arrive above 45F.

WASH, RINSE, SANITIZE

Every 4 hours, wash, rinse, sanitize all utensils (including cutting boards and knife wiping cloths not kept in sanitizer) which are in contact with PHFs.

FOOD TEMPERATURES

Keep PHFs 41F or below, or 135F or above.

REHEATING

Heat to at least 165F, and hold at 135F or above.



As of August 17, 2011, the following are exempt from the food worker card requirement: Certified Farmers' Markets – Commissaries – Grocery Stores (except for separately owned food facilities) – Licensed Health Care Facilities – Mobile Support Units – Public and Private School Cafeterias – Restricted Food Service Facilities (Bed & Breakfast) – Retail Stores where a Majority of Sales are from a Pharmacy – Venues where a Majority of Sales are from Tickets for an Event (Movie Theatres, etc.).



Contact us:

Robert B. Kostlivy, Environmental Health Division Director
Sheilah Lillie, REHS
Christy McKinnon, REHS
Beatrice Sardinias, REHS
Rachelle Williams, REHS

We are at 48 West Yaney, Sonora, on the 4th floor. Our office hours are 8am to 3pm. We may be reached at (209) 533-5633. Our website is www.tuolumnecounty.ca.gov



Keeping clean...



The following is a list of items commonly found out of compliance, so please remember...

When using a 3-compartment sink, use a probe thermometer to check that the temperature of the water in the wash compartment is at no less than 100F while the utensils are being washed.

Ask employees to remove their aprons when stepping outside or visiting the restroom.

Restroom hand sinks are not enough. Food handlers are required to wash their hands upon leaving the restroom, and again when entering the food preparation area.



CONGRATULATIONS!!!

The following facilities in our County have obtained permits from the California Department of Public Health (CDPH) or USDA/CDFA to become approved wholesalers, making it acceptable for a food facility to sell these facilities' permitted products:

Donut Factory
Kelly's Natural and Organic Cookies (also USDA organic)
Diestel's Turkey Ranch
Barbara J Organics
Shari's Cheesecakes
Cover's Apple Ranch
Devon's Delectables
Fire Fall Coffee Roasting Company
Outlaw's BBQ (BBQ sauce)
Virginia's Vegan
Katie's Hash Mash/Four Elements Food
Brown's Coffee House & Sweets Saloon (Columbia Soda Works Sarsaparilla Soda)
Mother Lode Coffee Roasting Company
The Good Stuff Salsa
Bon Appetit – Crepes, Croissants & More
Jamestown Olive Oil Company
Sierra Olive Oil Company



Please let us know if we've left anyone out. We'll add them to our list, and make it available. Thanks!

Interested in becoming a wholesaler or food processor? Please call CDPH at (916) 650-6500.