



# COMMUNITY RESOURCES AGENCY

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Director

Administration - Building - County Surveyor - Engineering - Environmental Health - Fleet Services - GIS - Housing - Planning - Roads - Solid Waste

## September 2013

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## FOOD NEWSLETTER

**COTTAGE FOOD OPERATIONS** - Quite possibly the biggest news in food for 2013 is the enactment of AB 1616, which allows Californians to prepare food for the public at home, and have this done under permit by the local enforcement agency, which in Tuolumne County is the Environmental Health Division. At the time this Bill passed, over 30 states already had similar laws. This new law does restrict the types of foods which can be made in a cottage food operation (CFO); the end product has to be non potentially hazardous, even though the ingredients to make the end product may be potentially hazardous. For example, cookies may be made in a CFO because cookies are not potentially hazardous, even though the dairy and eggs that they contain are. However, just because a food is not potentially hazardous does not automatically mean that it will be approved to be made in a CFO. The California Department of Public Health (CDPH) has strict requirements of what can be made in a CFO. There are two classes of CFOs. A Class "A" CFO is not inspected at all by our Division unless there is a complaint. A Class "A" can conduct only direct sales, such as can be done directly from the home, or at any of our temporary events such as a fair or a farmers' market, or from a mobile food facility owned by the owner of a Class "A" CFO. A Class "A" CFO can sell only within the jurisdiction (e.g., the county or city environmental health department) that issued the permit. A Class "B" CFO can conduct direct sales and can wholesale, provided that wholesaling is done in a permitted food facility (i.e., not at a store which does not have a current environmental health food permit). A Class "B" CFO can conduct such sales within its permitting jurisdiction, and in any jurisdiction that is willing to accept the permitting jurisdiction's approval. Our Division is currently allowing Class "B" CFOs from other jurisdictions to sell in our County. Class "B" CFOs are inspected initially, regularly once permitted, and any time a complaint is received.

**CFO Wholesalers** - Congratulations to our three Class "B" CFOs! An already permitted food facility can purchase these foods, and retail them just as would be done with food from any wholesaler.

These CFOs are:

Nature's Granola Goodness in Twain Harte  
Louella's in Sonora  
Bon Appetit: Crepes, Croissants, and More in Sonora



Look for our Class "A" CFOs conducting "direct sales" at events and farmers' markets.

**MANAGER'S CERTIFICATION** - For the first time in many, many years, our Division will be offering the "Food Safety Manager's Certificate." The official name of the course and certificate is the "Prometric Certified Professional Food Manager (CPFM) training and exam," which meets the American National Standards Institute (ANSI) requirements. This is the certificate that your inspector asks to see a copy of, and states that at least one person in the facility is required to have this certificate. We will be offering the CPFM:

When: Thursday and Friday, October 10-11, 2013 (2-day course)

8:00 a.m. to 5:00 p.m.

Place: Tuolumne County Fire Building  
18440 Striker Court, Sonora

Cost: 44.00 for book, exam, and wall certificate

To register, please contact our Division at 533-5633. **Last day to register is September 20.** If you miss our class, you may contact our office for a list of other trainers.





**Reminders...**

Hand sanitizers do not destroy Norovirus.

Be mindful not to place heavy food containers on the floor, and then on a prep table.

Wash your hands if you touch your face or hair, before handling food again.

Remove your apron before going outside on break or visiting the restroom.

Thawing under cold running water requires that the food be removed from its packaging.

Use a thermometer to establish a system for cooling foods to 70F within 2 hours, and to 41F or below within the next 4 hours, and then adhere to the established system.

Thermometers in most food facilities are to be able to measure down 41F and up to 165F. Typical range is 0F to 220F.



Get your own copy of CRFC at [www.cddeh.com](http://www.cddeh.com) or just read it at [www.cdph.ca.gov](http://www.cdph.ca.gov)

**FLIES** - The FDA informs us that these creatures can carry over 100 pathogens. In addition to weather stripping all around doors (including the bottom) so no gap is 1/8 inch or bigger, you can check that you are not pulling flies in by standing at your door with a lighter, and checking which way the flame goes. If the flame pulls into your facility, you have a negative pressure and might be facilitating the entrance of flies. An HVAC professional can fix this. If you use a fly trap of any sort, it must fully enclose the fly. Keeping dumpster lids closed can help deter flies and kill the maggots through heat in the summer. Because the fly cycle (fertilized egg to fly) is 7 to 10 days, break that cycle by having the dumpster emptied at least every 7 days, hauling away pupae before they grow into flies. Flies need water to survive, so keep the dumpster area dry. If you do develop a fly problem in your facility, be extra mindful about covering all the food to both protect the food and deter the flies.

**SICK FOOD HANDLERS** - Did you know that over 9 million cases of infectious diseases are transmitted by food and beverages in the United States each year? People who should stay away from food preparation areas because they may have a contagious illness includes people with any of the following: 1. Diarrhea. 2. Vomiting or severe nausea. 3. Fever (oral temperature over 100F). For most common conditions, 48 hours after complete clearance of symptoms is sufficient for returning to work. However, for more serious infections, like Salmonella, Shigella, Campylobacter, and Hepatitis A, it is important to seek the advice of a healthcare provider.

**FEES** - Our fees have increased for this fiscal year by 2.5%. Therefore, starting July 1 of this year, the fee for a temporary food facility (food booth) handling potentially hazardous food is 89.75, and 49.50 for non potentially hazardous foods. There will no longer be a fee for food booths handling 100% prepackaged, labeled food without sampling. As always, owning a food facility in our County allows you to participate in all events by paying only once every 12 months, and not per event like those who do not own a food facility in our County are required to do.

**TEMP UPON ARRIVAL** - Recent news stories of foods being delivered to unapproved, unrefrigerated locations, and then further distributed to retail food facilities, should remind us all to check the temperature of potentially hazardous foods upon arrival. Do not trust that the truck is refrigerated. Inspectors do sometimes find that the refrigeration in a truck is not working properly, and the delivery personnel had not become aware of the problem. Though precautions were taken and no one is to blame in such a situation, a foodborne illness can still occur because the food was in the temperature "danger zone" for an unknown length of time. Have a plan to reject a delivery which arrives out of temperature, or to immediately distress the food. Foods may arrive at 45F or below and cooled to 41F or below within 4 hours.

**FRYER OIL DISPOSAL** - What to do with this stuff. The State of California requires that oil haulers be licensed as "transporters of inedible kitchen grease." This is done through the Department of Food and Agriculture: Meat, Poultry and Egg Safety Branch, at (916) 900-5004, and at fax number (916) 900-5334.

**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:

Kelly's Natural and Organic Cookies\*  
Diestel's Turkey Ranch  
Jamestown Olive Oil Company  
Cover's Apple Ranch  
Brown's Coffee House & Sweets Saloon (Columbia Soda Works Sarsaparilla Soda)  
Donut Factory

Mother Lode Coffee Roasting Company  
Bon Appetit – Crepes, Croissants & More  
Sierra Olive Oil Company  
Fire Fall Coffee Roasting Company  
Alicia's Sugar Shack



\* Certified Organic

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

Interested in becoming a wholesaler or food processor? Please call the California Department of Public Health (CDPH) at (916) 650-6500.

**Please feel free to contact us:**

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

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

