

Focus on Food Safety

WINTER 2017

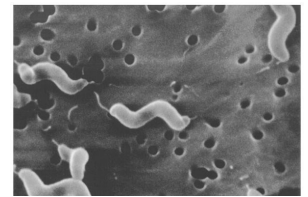
FEBRUARY 1, 2017

Texas A&M AgriLife Extension Service—Gray County

Joan Gray-Soria 12125 E. Frederic Ave., Ste. C, Pampa, TX 79065
 Phone 806-669-8033 Email: j-gray@tamu.edu

Campylobacter jejuni

Campylobacter jejuni is now the most common bacterial cause of foodborne illness in the U.S., European Union, and to an unknown extent, the developing world. This bacteria is common in undercooked or improperly handled poultry, especially **chicken** and **raw (unpasteurized) milk** but has also been linked to other meats and contaminated water. Onset of symptoms happens within 2-5 days and the disease can last 7-10 days; symptoms include diarrhea, abdominal pain, fever/headache, and vomiting.



Source: Virginia-Maryland Regional College of Veterinary Medicine, Blacksburg, Virginia.

It takes only one drop of juice from raw chicken meat to infect a person!

How can we prevent Campylobacter infections?

- Cook food to their required temperatures—poultry 165°F.
- Use pasteurized milk products.
- Prevent cross contamination of raw poultry and ready to eat foods.
 - Use separate cutting boards and utensils and clean food contact surfaces before and after preparation.
- Wash hands properly.

This bacteria is most commonly found in children under 5 years old—especially 6-12 month olds and young adults 15-29 years old. But people with weaken immune systems are also at high risk for infection.

Remember practice good hygienic practices at your retail establishment, use pasteurized products, and cook food to proper temperatures!

Source: CDC, Bad Bug Book, and Food Safety Magazine (Oct-Nov 2016)-*Campylobacter jejuni* - Understanding the New Food Superbug
 Article by: Julie Prouse

Food Managers Class Scheduled

Mark you calendars! The next Certified Food Managers Class is scheduled for March 28-29 at the Gray County Annex. The national ServSafe Exam will be given at the completion of day two. Cost is \$125 for the two-day class.

The Dreaded Drain Fly



Source: https://en.wikipedia.org/wiki/Drain_fly

Drain flies, often called moth flies are commonly found in kitchens, restrooms, sinks and storm drains. These along with other insects should be removed from your establishment as quickly as possible. Not only are they a nuisance but many can transmit foodborne disease. Drain flies are brown or grayish in color and have two small wings. These flies resemble moths because the shape and placement of their wings creating a “roof-like” appearance over their body.

Seeing drain flies during the day is an indication you might have a problem, as they are more active at night. Females lay eggs in the decaying materials often found inside plumbing areas where bacteria and debris are found. This ideal breeding ground is perfect for the eggs to grow in and feed on once they hatch.

An easy way to find out where these flies are coming from is to put tape over a portion of the drain. Leaving some access space for them to go in and out of is important. After several hours or over night check the tape. If there are flies on the tape, you know you have found the source or infested area.

It is recommended to thoroughly clean drains or pipes with a stiff brush to remove the debris attached to the side walls. Flush pipes with boiling water. It may take several days to get rid of all the flies but over that time you should see a reduction in the number of flies you have. If the problem continues consider calling your pest management service for help.

Source: <http://texasinsects.tamu.edu/bimg219.html> and <http://www.orkin.com/flies/drain-fly/>

Article by: Rebecca Dittmar

TFER FAQ (Technical Questions)

Can a product that has not met the 135°F to 70°F cooling requirement after 2 hours be reheated to 165°F and served or does it have to be destroyed?

If a TCS food is not cooled from 135°F to 70°F within 2 hours, the food can be reheated to 165°F or above. But the cooling process must be repeated so that compliance with the 2 hour time limit is met.

What is an “irreversible registering temperature indicator”?

It is a temperature measuring device that shows or indicates the maximum or minimum (depending if hot or cold temperatures) temperature measured. Example: temperature indicating papers or tapes.

What is the required temperature for hot water at the handwash sink?

The minimum temperature for hot water at the handwash sink is 100°F.

Is a twist top bottle of water or soda considered in violation of the closed beverage container requirement?

A food employee that is drinking from a twist top bottle would be in violation of §228.42 (a)(2). The intent of the provision is to reduce the risk of a food employee’s hands by contact with an area where the individual’s mouth has touched. According to the FDA, a bottle with a twist top does not meet this requirement.

Source: TDSHS—FAQ (Technical)

Article by: Julie Prouse

Food Trucks/Mobile Food Units

Today, there is a new fad moving across the United States of “street –food lovers” lining up at food trucks and mobile food units/carts. For those interested in starting a Mobile Food Unit (MFU) in Texas, consider some of these basic requirements. MFU criteria may vary depending on type of operation.

Liquid waste tank/connections etc.	Certified Food Manager-when TCS food is prepared	Toilets-accessible
Potable water source/tank/distribution	MFU-non absorbent materials	MFU-Readily movable
Hot and cold water – under correct pressure	Have area for personal items	Menu and single service items provided
Soap, paper towels etc.	Floors-easily cleanable	Hand washing sink
3 Compartment sink	Equipment-easily cleanable, durable, and in sound condition	Equipment is installed correctly
Hot/Cold holding equipment	Have a central preparation area (if needed)	Service area for water and sewage
Food is from approved source	Have control measures for insects/rodents	AND MORE!!!!

For more information on MFUs operating under Texas DSHS jurisdiction visit: <https://www.dshs.texas.gov/foodestablishments/startnew.aspx#mobile>
Article by: Rebecca Dittmar

Testing Your Sanitizers

Everyone knows sanitation plays a key role in the success of your establishment. Your cleaners and sanitizers must be accurately measured and prepared to ensure they are working correctly. Too little of a sanitizer could allow for the growth of harmful microorganisms and too much sanitizer can be considered a contaminant and be wasting money. There are several ways you can test the chemical concentrations. It is up to you to find the one that works best for you and is most cost effective.

Test strips: Very commonly used. Typically the strips are dipped in a prepared solution and then produce a color change. The amount of change depends on the concentration of the solution. Since having to read the strips, tests can be perceived as “inaccurate” due to the interpretation of the person doing the test. Follow manufacture recommendation for interpreting test results. Results can be recorded, tracked and recorded manually as needed/required.

Chemical injectors: Companies often install these in conjunction with water lines to automatically mix the sanitizer and water to the appropriate amount. The injectors are difficult to install and require routine maintenance. More tests are often used/needed to verify that the injectors are actually working properly. Often this is done by a service provider not in house.

Thermal test strips: For your high temperature washing machines, thermal test strips are attached to the surface of a plate or utensil and run through the machines to ensure the water is at the proper temperature to kill any microorganisms that might be present.

Regardless of how you are mixing your solutions and what products you are using, be sure you have a way to verify these solutions are at the proper strength.

Texas A&M AgriLife Extension Service - Gray County



"Texas A&M AgriLife Extension provides equal opportunities in its programs and employment to all persons, regardless of race, color, sex, religion, national origin, disability, age, genetic information, veteran status, sexual orientation, or gender identity."

"The Texas A&M University System, U.S. Department of Agriculture, and the County Commissioners Courts of Texas Cooperating"

Food Handlers' Class Schedule

The "Texas Food Establishment Rules (TFER)" now requires all food employees to complete an accredited food handlers training program within 60 days of employment, effective September 16, 2016.

Food Safety: It's In Your Hands will be taught throughout 2017 to meet the needs of clients in Gray County and the surrounding area.

This course is required for all food service employees to help promote the service of safe food. The certificate is good for 2 years and is valid anywhere in the State of Texas. The course is a basic overview of food safety practices that are necessary to ensure that safe food is served at your establishment. Practices discussed include good personal hygiene, cross contamination, and time and temperature abuse.

To register for the course, call the Extension office at **(806-669-8033)**. The cost is \$20.00 per person and must be paid in full before the course begins. The class must have a minimum of 5 students to make for the scheduled date. Restaurants are welcome to schedule private classes.

Individual with disabilities who require auxiliary aide service or accommodation in order to participate in the event are encouraged to contact our office within 5 working days prior to the program. The class is taught in English but Spanish handouts are available if requested in advance.

Food Handlers' Class Dates:

Wednesday, February 8, 2017 - 9:30 a.m. to noon

Wednesday, April 12, 2017 - 9:30 a.m. to noon

Saturday, May 20, 2017 - 9:30 a.m. to noon

Wednesday, June 14, 2017 - 9:30 a.m. to noon

Saturday, July 22, 2017 - 9:30 a.m. to noon

Wednesday, August 16, 2017 - 9:30 a.m. to noon

Saturday, September 23, 2017 - 9:30 a.m. to noon

Wednesday, October 11, 2017 - 9:30 a.m. to noon

Wednesday, November 1, 2017 - 9:30 a.m. to noon

Wednesday, December 13, 2017 - 9:30 a.m. to noon