TOPICS FOR REVIEW

COMMON INQUIRIES OF

THE DEPARTMENT OF HEALTH AND HOSPITALS

WHAT'S NEW IN 2016

- DOA—LA State Uniform Construction Code, LSUCCC,
  - Current authority for PLUMBING FIXTURES
- New facilities and expanding/remodeling sites must submit plans to the Chief Building Official "CBO" within the Parish or Municipality
  - LSUCCC contacts: 225-922-1871; www.lsuccc.gov
  - Local parish/municipality employees or contracts the CBO
- All lighting specifications are to be reviewed by the Sanitarian in each local DHH office
  - certification by Architect or Engineer that all lighting is compliant with Table 305. B. of Part XVII is required during the plans submission

LAC Title 51, Part XVII. Chapter 3.305.B.

WHAT'S NOT NEW

GOAL: FOCUS ON BEHAVIOR KNOWN TO CAUSE FOOD BORNE ILLNESS

- Proper cooking and holding temperatures
- Preventing cross contamination
- Practicing good personal hygiene
- Date marking, FIFO
- Purchasing food from approved sources

WHAT YOU'RE ASKING

- Is it okay to store food in garbage bags?
  - No. All food must be stored in containers that are considered to be "food grade."

LAC Title 51, Part XXIII, Chapter 21. 2103

- **§2103. Multi-Use**
  [formerly paragraph 22:13-1]

A. Materials that are used in the construction of utensils and food contact surfaces of equipment shall not allow the migration of deleterious substances or impart colors, odors, or tastes to food and under normal use conditions shall be:

1. safe;
2. durable, corrosion-resistant, and non absorbent;
3. sufficient in weight and thickness to withstand repeated warewashing;
4. finished to have a smooth, easily cleanable surface; and
5. resistant to pitting, chipping, grazing, scratching, scoring, distortion, and decomposition.

- Can we reserve food from trays that children did not eat?
  - Only individually wrapped non-hazardous foods; no foods that require time and temperature controls or "TCS foods"

LAC Title 51, Part XXII, Chapter 19. 1909

- **§1909. Reservice**
  [formerly paragraph 22:12-5]

A. Once served to a consumer, portions of left-over food shall not be reserved, except:

1. food that is not potentially hazardous, such as crackers and condiments, in an unopened original package and maintained in sound condition may be reserved or resold;

2. food that is dispensed so that it is protected from contamination and the container is closed between uses, such as a narrow-neck bottle containing catsup, steak sauce, or wine.

- Can we conduct tours of the kitchen to promote healthy meals?
  - YES—as long as the food, utensils, and clean equipment that are present are protected from contamination

LAC Title 51, Part XXIII, Chapter 41.4101

- **§4101. Prohibitive Acts [formerly paragraph 22:30]**

D. Persons unnecessary to the food establishment or retail food store/market operation are not allowed in the food preparation, food storage, or warewashing areas, <u>except</u> that brief visits and tours may be authorized by the person in charge <u>if</u> steps are taken to ensure that exposed food; clean equipment, utensils, and linens; and unwrapped single-service and single-use articles are protected from contamination.

- What kind of thermometer do I need in my coolers/freezers?
  - Ambient Air Thermometers should be used to measure the temperature of the air inside the cooler, freezer, or warmer.
  - A Product Thermometer may be used to check specific items within the unit.

★ Keep in mind that thermometers must be calibrated or replaced to ensure the correct temperature is recorded.

LAC Title 51, Part XXIII, Chapter 13. 1321

- **§1321. Temperature Measuring Devices (Thermometers) [formerly paragraph 22:09-10]**

A. Temperature measuring devices shall be provided and used to measure:

1. food temperatures of potentially hazardous food on a device scaled in Fahrenheit (F) accurate to a plus or minus 2°F or Celsius (C) accurate to a plus or minus 1°C and should be able to measure the internal temperature of food products that are less than 1/2 inch thick;

2. the ambient air temperature of all equipment or a simulated product temperature in all equipment used to hold potentially hazardous food on a device scaled in Fahrenheit accurate to a plus or minus 3°F or Celsius accurate to a plus or minus 1.5°C.

- Can we cook outside? i.e. barbecue
  - NO.

- Can people who are not staff with school system barbecue for the students? For example, fire department or police officers to encourage community relations?
  - NO. Have them in and allow them to serve food or perform services that have smaller impact on the risk factors.
  - Supervision from the trained staff is important here.

LAC Title 51, Part XXIII, Chapter 35. 3505

- **§3505. Openings**
  [formerly paragraph 22:24-3]

A. Openings to a portion of the building that is part of the food establishment, or retail food store/market, or to the outdoors shall be protected against the entry of insects and rodents by:

1. filling or closing holes and other gaps along floors, walls and ceilings;

2. closed, tight-fitting windows;

3. solid, self-closing, tight-fitting doors; or

4. if windows or doors are kept open for ventilation or other purposes, the openings shall be protected against the entry of insects by:

   a. 16 mesh to the inch (25.4 mm) screens;

   b. properly designed and installed air curtains; or

   c. other effective means approved by the department.

- Are sample plates required?
- DHH does not require sample plates. However, if sample plates are reserved, the plate must be date marked, properly refrigerated, and stored to prevent cross contamination.

- Is the cafeteria staff responsible for heating food children bring from home?

Consider a system wide or school wide policy to allow or disallow this practice.

SOME CONCERNS:

- Reheating to Proper Temperatures
- Safe Source?
- Accepting Food without knowing Previously Held Conditions
- Stored separately to prevent Cross Contamination
- Increased Liability for school
- Date Marking / Labeling for Child

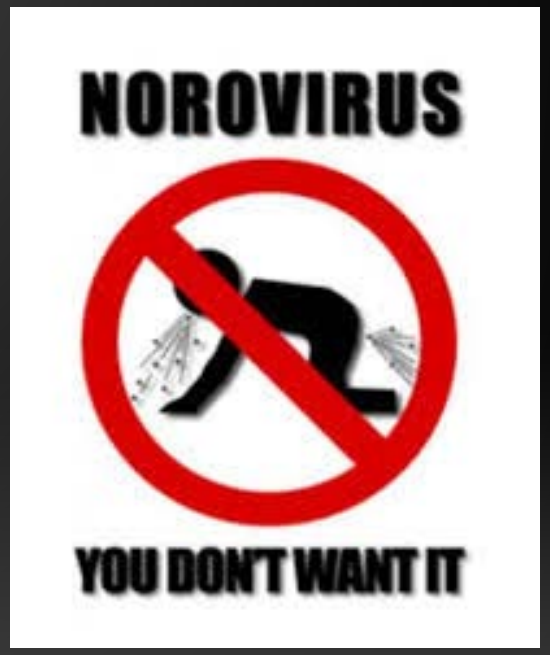
NEW TRENDS

- With the increased focus on Farm to Table,
  - Be aware of the foot traffic from the garden area (or any area like the garbage area) where the potential for transporting undesirable elements on footware exists
  - Be aware of pests that can be inadvertently introduced to the kitchen from the harvest
  - All school gardens should follow **good agricultural practices** "GAPs" as recommended by the Food and Drug Administration
  - Be very intense in cleaning the produce from the garden—

    nothing is ready to eat

WHAT TO WATCH OUT FOR

- Norovirus is the number one FBI vector
  - Personal hygiene is essential in control —
    - WASH YOUR HANDS
    - USE UTENSILS TO SERVE AND PREP FOOD —
      - No bare hand contact of ready to eat foods



NOROVIRUS

- Restrict employees who are ill
  - 24 hour free of fever is not enough, virus particles can be sloughed for 2 weeks
  - Very few particles can make a person ill where as 1000s may be released
  - Virus is virulent for long periods of time on inanimate surfaces
    - Potentially up to 2 weeks

PLAN AHEAD

- Have a spill clean –up kit.
  - Designated mop and bucket for cleaning vomit
  - Use personal protective gear: gloves, goggles, face masks, shoe protectors, protective outer clothing
  - If possible, have the spills cleaned by personnel other than food handlers
  - Restrict access by setting up barriers around the spill
  - Use effective solutions to sanitize surfaces
    - 5,000 parts per million of a chlorine solution
  - Clean a **radius of 25 feet** – all possible splash points

HELPFUL SOURCES

- www.eatsafe.la.gov
- http://doa.louisiana.gov/osr/lac/51v01/51.doc
- http://www.fsis.usda.gov/wps/wcm/connect/706237dc-da95-4ad1-849a-3570ed163ca4/LM-at-Retail-Brochure.pdf?MOD=AJPERES
- http://www.cdc.gov/norovirus/preventing-infection.html

WHO TO CALL IF YOU HAVE QUESTIONS:

- Your local sanitarian
- Web inquiry -- www.eatsafe.la.gov
- DHH Central Office Retail Food Staff 225-342-7773
  - Carol Neusetzer carol.neusetzer@la.gov
  - Katie Westbrook katie.westbrook@la.gov

QUESTIONS?

DOMANDA?

¿PREGUNTAS?

FRAGEN?