

Health Wise Quarterly

Brought to you by the friendly staff at your

Environmental Health Services Division



Environmental Health Services Division (EHSD) offers monthly Food Safety Presentations from 3:00PM - 4:30PM.

Trainings are held at Rutherford Lane Campus [1520 Rutherford Lane, Building 1, Suite 205](#)

Interested in attending? Register by phone 512-978-0300 or via email: EHSD.service@austintexas.gov

January 15, 2018	Requirements for Starting a Food Enterprise and the Inspection Process
February 19, 2018	Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)
March 19, 2018	Temporary Events and Mobile Vendor Inspections

Planning to donate food this holiday?

Rules for Foods Donated for Human Consumption

FOOD MUST BE FROM AN APPROVED SOURCE

As per §228.83 of the Texas Food Establishment Rules, foods to be donated must meet the following criteria:

- **Previous Service:** Food to be donated must NOT have been previously served to a consumer.
- **Time/Temperature Controlled for Safety Foods:**
 - Foods that need REFRIGERATION may only be donated under the following conditions:
 - the food has been maintained at or above 135° F during hot holding then,
 - cooled from 135° F to 70° F within 2 hours and then,
 - cooled from 70° F to 41° F within 4 hours (not to exceed 6 hours total).
 - the food is at or below 41° F at the time of donation and protected from contamination; and,
 - the donor has verified that any person intending to deliver the food to a third party consumer has the proper equipment and facilities to transport, store via hot and/or cold hold temperature, and reheat the potentially hazardous food in compliance with Local/State Codes.
- **Labeling:**
 - Food to be donated must be labeled to include the following:
 - name of the food item;
 - source/producer information; and,
 - the date the food was prepared or cooked.
- **Shelf Life:** Donated foods must not be used for consumption beyond the “use by” or shelf-life expiration date or beyond 7 days after preparing/opening from its original package.
- **Damaged Foods:** Foods in dented cans and packaged foods without the manufacturer’s labeling must NOT be donated.
- **Distressed Foods:** Foods that have been exposed to fire, flooding, excessive heat, smoke, radiation, other contamination, or prolonged storage must NOT be donated.
- **Pre-Packaged, Shelf Stable Foods** may be collected for donation and distribution.

WANT TO BE INFORMED DURING EMERGENCIES?

STAY INFORMED! Sign up for notifications on WarnCentralTexas.org

STAY INFORMED

Sign up to get official emergency alerts in your neighborhood by text, email or phone.

Visit WarnCentralTexas.org or call (866) 939-0911 and sign up today.



A service of the Capital Area Council of Governments in Bastrop, Blanco, Burnet, Caldwell, Fayette, Hays, Lee, Llano, Travis, and Williamson Counties.

MANTÉNGASE INFORMADO

Inscríbase para avisos oficiales de emergencia en su vecindario por texto, correo electrónico o teléfono.

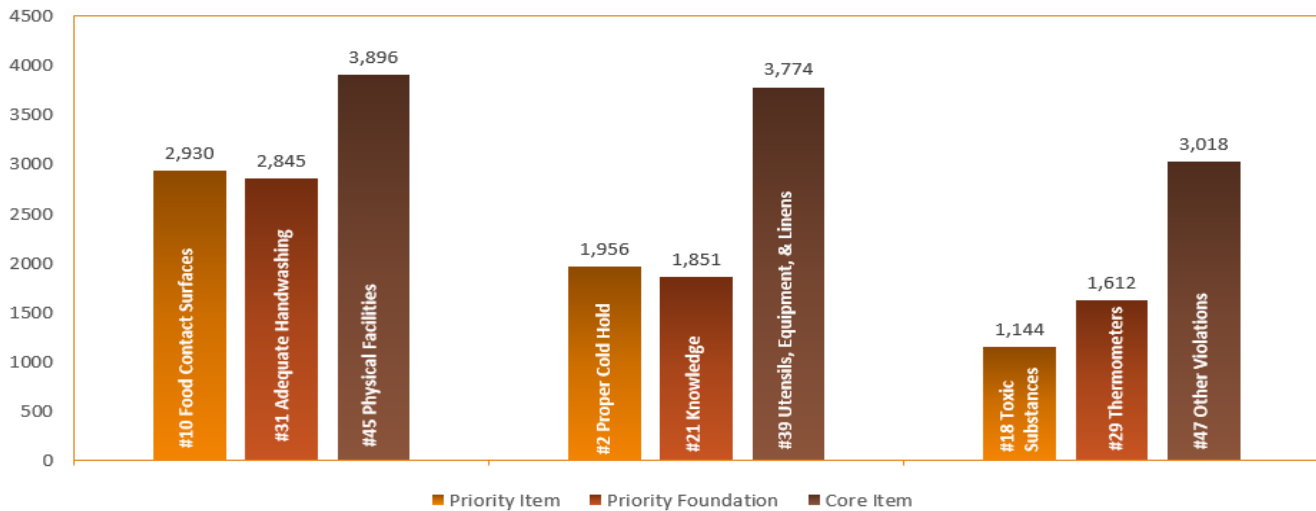
Visite WarnCentralTexas.org o llame al (866) 939-0911 y inscríbase hoy.



Un servicio del Consejo de Gobiernos del Área de la Capital en los condados de Bastrop, Blanco, Burnet, Caldwell, Fayette, Hays, Lee, Llano, Travis y Williamson.

If you want to receive notifications specifically from Environmental Health Services Division (EHSD), and you are not already, please email Sherry.Lyles@austintexas.gov. EHSD sends out announcements, newsletters, and public health emergency response guidance specific to the establishments that we permit and/or environmental health via Constant Contact.

Top Reported Violations from Scored Food Inspections During Fiscal Year 2018



The bar graph above represents the top nine most frequently reported violations. The violations are categorized into three sections however the items can be linked together to reflect an increasing concern for public health and food safety. For Fiscal Year 2018, the top three most frequently reported violations are Physical Facilities (#45), Utensils, Equipment, and Linens (#39), and Other Violations (#47). These three violations are all Core Items. Additionally, Core Items are the most commonly observed violations overall. The pie graph to the lower right, shows the overall percentage of items observed by category.

TIPS FROM A FOOD INSPECTOR ON THE TOP THREE MOST FREQUENT VIOLATIONS:

#39 Store your food equipment inverted. Always store your utensils in one direction so that you can grab the handles and not contaminate the food contact surface of the utensil.

#45 Repair walls and ceiling to be durable, cleanable, and made of non-absorbent materials. Repair floor and floorboards.

#47 Remember to post your food permit, food manager certificate, and your inspection report prominently for the public.

DEFINITIONS

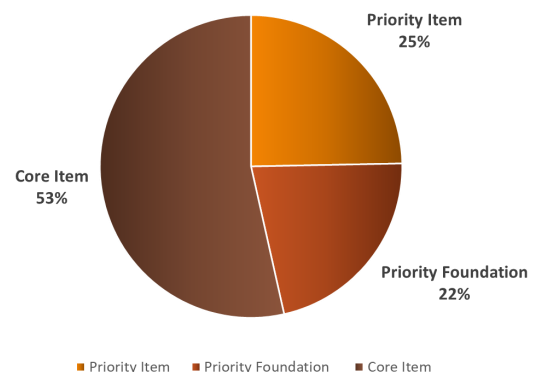
Priority Item— (Items 1-20—Three point violation) Application of a provision from this chapter (TFER) that contributes directly to the elimination, prevention, or reduction of hazards associated with foodborne illness or injury to an acceptable level. There is no other provision that more directly controls the hazard. Includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, and handwashing.

Priority Foundation Item— (Items 21-33—Two point violation) A provision in this chapter (TFER) whose application supports, facilitates, or enables one or more priority items. Includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury, for example: personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling.

Core Item— (Items 34-47A—One point violation) A provision in this chapter (TFER) that is not designated as a Priority item or a Priority Foundation item and includes an item that usually relates to general sanitation, operational controls, sanitation operating procedures (SSOPs) facilities or structure, equipment design, or general maintenance.

For more information about the violations and exactly what they encompass, see the [TFER](#). For a copy of a blank form for reference, see [EHSD Food Establishment Inspection Report form](#).

- The City of Austin's Fiscal Year 2018 is from October 1, 2017 to September 30, 2018.
- Data pulled on October 9, 2018.



LEGAL COMPLIANCE INFORMATION

For City of Austin Food Enterprise Operators
Hold Order and Condemnation of Food



Hold Order and Condemnation of Food: Chapter 10-3-157

- ❖ The health authority may place a hold order on food or may detain equipment after: (1) determining that the food is stored, prepared, transported, or served in violation of applicable law; (2) the detained equipment is not functioning properly or presents a health risk; and (3) giving written notice to the permit holder or the person in charge.
- ❖ The health authority shall tag or otherwise identify food or equipment that is subject to a hold order. Unless authorized by the health authority, a person may not use, serve, sell, or move food or equipment that is subject to a hold order nor may the person remove a detained equipment sticker.
- ❖ The health authority shall immediately condemn food or render food unsalable as human food if the health authority determines that the food: (1) contains a filthy, decomposed, or putrid substance; (2) may be poisonous or deleterious to health; or (3) is otherwise unsafe.
- ❖ The health authority may condemn equipment as unsafe for food storage or preparation if the health authority determines that the equipment: (1) contains filthy, decomposed, or putrid substance(s); (2) may be or is deleterious to health; or (3) is otherwise unsafe
- ❖ Violation of this chapter is punishable by a fine not to exceed \$2,000.

For more information on the City of Austin Chapter 10-3-157, click [here](#).



Nyla Davis Photo Credit



OFFICES CLOSED! Plan Accordingly. EHSD will be CLOSED on:

- * Monday, December 24 for Christmas Eve
- * Tuesday, December 25 for Christmas Day
- * Tuesday, January 1 for New Year's Day
- * Monday, January 15 for Martin Luther King Day
- * Monday, February 18 for President's Day



KNOW YOUR PATHOGEN:

Texas Food Establishment Rules identifies 6 major foodborne pathogens that require restriction or exclusion of food handling employees. These are *Shiga toxin-producing E. coli*, Hepatitis A, *Nontyphoidal Salmonella*, Norovirus, *Shigella*, and *Salmonella typhi*. However, there are more than 250 foodborne diseases caused by a variety of bacteria, viruses, parasites, toxins, and chemicals. The following information was collected from Centers for Disease Control and Prevention to educate and prevent foodborne illnesses in the communities served by Austin Public Health.

Campylobacter



What is *Campylobacter*? *Campylobacter* is a bacteria found in infected animals including chickens, cows, and their feces. *Campylobacter* is the #1 cause of bacterial diarrheal illness in the United States. It is also the #1 intestinal disease diagnosed in travelers returning to the United States.

Is *Campylobacter* dangerous? *Campylobacter* is rarely dangerous, however in severe cases especially among immunocompromised individuals it can result in dehydration, life-threatening bloodstream infections, acute pain, arthritis, irritable bowel syndrome, and Guillain-Barré syndrome.

What are the symptoms? The common symptoms include diarrhea (often bloody), fever, abdominal cramps, nausea, and vomiting. Symptoms begin 2-5 days after exposure and last about a week.

How can you catch it? *Campylobacter* can spread by just a single drop of contaminated water or food. Infections start when you swallow *Campylobacter* particles—in other words, when you get tiny (usually invisible) amounts of infected undercooked poultry or animal feces in your mouth.

What foods are at higher risk for *Campylobacter*? Some foods are associated with *Campylobacter* including raw or undercooked poultry, unpasteurized dairy products, contaminated drinking water, and unwashed raw produce that is contaminated during growing, harvesting, processing or distribution by an infected animal's feces.

How can you protect against *Campylobacter*?

WASH YOUR HANDS thoroughly after touching raw meat and before preparing or eating food.

SEPARATE raw meats from other foods.

COOK foods. *Campylobacter* is inactivated by temperatures over 165°F.

WASH PRODUCE thoroughly with scrubbing.

USE water that is chlorinated or from an approved source.

PASTEURIZE milk and milk products. Raw milk can carry *Campylobacter* when a cow has an infection in her udder or when milk is contaminated with manure.

RESTRICT or EXCLUDE sick employees from duties involving contact with food.

To learn more about how to protect yourself from *Campylobacter*, see CDC's feature on [Campylobacter](https://www.cdc.gov/campylobacter/index.html) at <https://www.cdc.gov/campylobacter/index.html>.

Congratulations to EHSD Staff who have been Promoted!

BE SO GOOD THEY CAN'T IGNORE YOU. ~Steve Martin~



Dawn Sandoval: Customer Service Representative

Dawn spent the last ten years at a private company, starting as the receptionist and working her way up to customer service. She eventually moved into the accounting department where she was responsible for a multitude of tasks from billing to payroll to Human Resources administration. She is excited to begin her career with the City of Austin. She lives in Kyle with her husband and two adorable fur children. She enjoys baking in her spare time.



James Botti R.S.: Environmental Health Officer III HACCP Senior

James graduated from the University of Massachusetts Amherst. B.S. Environmental Sciences. Worked for the Florida Department of Environmental Protection & Florida Department of Health prior to Austin Public Health. He is known for his kind demeanor.



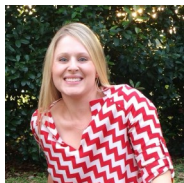
Arlene Johnson, R.S.: Environmental Health Officer III Special Permitting Senior

Arlene joined the City of Austin March of 2014. She started with the Convention Center Event staff and then on to Austin Public Health as a Nutritionist within the Women, Infant and Children's Division. In January of 2016 she joined the Environmental Health Services Division as an Environmental Health Officer.



Matthew Reid, R.S.: Environmental Health Officer III Plan Review Senior

Matthew graduated from Baylor University in May of 2014 with a BS in Environmental Health Science then completed his Master's Degree in Nutrition and Human Performance in 2017. In 2015, he began working as a Public Health Specialist in Oklahoma (which he does not talk about) then began working with the City of Austin in the Environmental Health Services Division in 2016. Matthew is honored to have the opportunity to put his leadership and expertise to the test in his new role with the division. He likes cupcakes and people watching.



Robin Voss, R.S.: Environmental Health Officer III Training Senior

Robin is a food safety junkie who studied Nutrition at Texas State University. She has been an Environmental Health Officer at the City of Austin for 9 years and has a whopping 21 years of foodservice experience. Robin has been an active employee of the City during her tenure and has served on several committees, has judged a couple science fairs and tutored English. She counts child rearing, baking, running and volunteering among her myriad interests.



ENVIRONMENTAL HEALTH SERVICES DIVISION CUSTOMER WALK IN HOURS

Lobby Hours Rutherford Lane Campus 1520 Rutherford Lane 7:45AM - 3:30PM Monday - Friday

One-Stop Shop 505 Barton Springs Road 8:00AM - 12:00PM Monday - Friday

Mobile Vending Physical Permitting Inspections Rutherford Lane Campus
1520 Rutherford Lane 7:45 AM - 11:00AM Tuesday and Thursday



EHSD is partnering with Austin 3-1-1 to handle all citizen complaints and environmental investigations. To request services, get general assistance or submit a citizen complaint, dial 3-1-1 or 512-974-2000 if you are calling from outside the Austin service area.

If you feel an inspection issue or complaint investigation has not been satisfactorily addressed, or to speak with a manager regarding administrative issues, please call us directly at 512-978-0300 between the hours of 7:45AM - 4:45PM Monday - Friday.

Mailing Address: EHSD Post Office Box 142529, Austin, TX 78714

Physical Address: Rutherford Lane Campus 1520 Rutherford Lane Building 1 Suite 205 Austin, TX 78754

Email Address: EHSD.service@austintexas.gov

Web Address: <http://www.austintexas.gov/department/environmental-health-services>

Feedback: Please complete our online survey to help us better serve our customers: www.surveymonkey.com/s/EHSDSurvey



January—March 2019

