

Ada and Boise County
707 N. Armstrong Pl.
Boise, ID 83704-0825
Tel. (208) 327-7499
Fax (208) 327-8553

Tom Turco - Director
tturco@cdhd.idaho.gov

Mike Reno - Supervisor
Land Based Programs
mreno@cdhd.idaho.gov

Tom Schmalz - Supervisor
Facility Based Programs
tschmalz@cdhd.idaho.gov

Beth Norberg
bnorberg@cdhd.idaho.gov

Bob Mayer
bmayer@cdhd.idaho.gov

Bud Fulleton
bfulleto@cdhd.idaho.gov

Frank Isenberg
fisenber@cdhd.idaho.gov

Deb Carney
dcarney@cdhd.idaho.gov

Bob Jue
rjue@cdhd.idaho.gov

Chad Waters
cwaters@cdhd.idaho.gov

Jerry Davis - Boise County
jdavis@cdhd.idaho.gov

Elmore County:
520 E. 8th North
Mtn. Home, ID 83647
Tel. (208) 587-4407
Fax (208) 587-3521

Marty Jones
mjones@cdhd.idaho.gov

Valley County:
703 N. 1st,
McCall, ID 83638
Tel. (208) 634-7194
Fax (208) 634-2174

Jeff Lappin
jlappin@cdhd.idaho.gov

Proper Glove Use For Food Service Establishments



Single-use disposable gloves have become a popular way to abide by the, "No bare hand contact of ready-to-eat (RTE) foods." rule. {UNICODE 200.05.b}

The health department has no objection as long as the gloves are being used as single-use items. However, some food operators may get a false sense of security, or worse yet, use gloves as an excuse not to properly wash their hands and overuse the single-use gloves, thus defeating their purpose. Gloves are in fact an excellent way to reduce the possibility of contaminating ready-to-eat foods and serve as an extra precautionary measure. According to the Centers for Disease Control and Prevention, "Gloves reduce hand contamination by 70 to 80%, and prevent cross-contamination". But, the key to their efficacy is coupled with proper hygienic practices.

Some important keys to remember;

- Gloves are not magical. They get contaminated just as bare hands do, so change them out frequently.
- Wash your hands properly in between these changes, i.e. (a 20 second scrub with soap, warm water and don't forget to dry off with a clean paper towel).
- Gloves are not a stand-alone protective barrier. As mentioned above, they are not 100% effective, but when combined with proper hand washing they significantly reduce the possibility of contaminating your customer's food.
- Gloves can still cross-contaminate. Don't touch the ready-to-eat food if you have just handled a raw piece of meat or eggs. Throw away the gloves, wash your hands, and put on a new pair.
- If you touch a dirty surface with your glove (hair, nose, clothing, floor, equipment or utensils) the glove is dirty and you need to change them after washing your hands.
- Bacteria from your skin continue to grow while underneath the gloves and that is why it is important to wash between handling the new gloves. Don't pre-contaminate your gloves.
- Keep a box of gloves in a readily accessible area. Perhaps by the hand wash sink. Being careful not to contaminate them here either.
- Don't wear jewelry underneath gloves as gloves can become easily torn.

Just remember, the single-use gloves are meant to protect the food from you, not the other way around. Use your common sense and we can all rest a little easier the next time we go out to eat or serve our most loyal patron.

In This Issue:			
Proper Glove Use	1	Don't Spread The Flu	3
Special Events	2	Temporary Food Vendors	4
New Food Safety Classes	2	Food Safety Rules - revised	insert

Licensed Food Establishments at Special Events



This past year some licensed food establishment owners and operators serving food at Special Events did not realize that they must have a Temporary Food Establishment License. This temporary food establishment permit would allow you to prepare, sell and serve food off-site from your establishment

Handwashing stations, three compartment sink, cold holding and hot holding equipment set up for temporary use are all reasons the Central District Health Department is required to inspect temporary food service operations to witness safe food handling in an environment that is less familiar to the operator.

A Temporary Food Establishment application is required from food establishment operators who own a permanent food establishment or restaurant if they do not have a mobile food unit license.

Food establishment owners and operators who do not have a Mobile Food Unit license must submit an application for each temporary special event they attend. This includes food establishment operators who are licensed as caterers.

At special events open to the general public, licensed caterers are serving food to an unknown number of customers for extended time periods. This is much different than serving one meal for a known number of people. When selling potentially hazardous foods at special events, licensed caterers need to obtain a Temporary Food Establishment permit unless they have a Mobile Food Unit license.

New Food Safety Classes Get Off To A Strong Start

Central District Health Department has been busy lately with their new food safety classes. As predicted, there has been a strong response from operators and managers to get their employees properly trained in safe food handling. However, this represents only a small portion of the food service industry.

If you haven't signed up yet, get to it! It is vital that managers, cooks, dishwashers, and servers are educated in how to handle food safely. Even if you have already had some kind of training, whether it has been 6 months or 6 years ago, it is always recommended to review the material again. The food service industry is always changing, and this is a great opportunity to keep up with those changes. Most class participants were amazed at how much they have forgotten and were glad to be reminded again.

Instructor, Beth Norberg has gotten great feedback from the classes. Participants like the friendly, laid back atmosphere that allows for group participation and conversation. Others felt that it was very educational and brought points to their attention that they did not know about before. One comment that sums up the whole experience is "To the point and not boring."

So what's stopping you?

Classes are offered at the health department every Monday morning from 9:00 to 11:00 am. If you can't make it to us or you are in Valley, Boise or Elmore County, we can come to you. Call Beth at 208-327-8526 for more information and to schedule a class. Cost is \$15.00 per student, and covers all the basic concepts you need to know in order to work in a food service facility and do it in a safe manner.

Each year in the US, Foodborne illness is estimated to cause approximately 76 million illnesses, 235,000 hospitalizations, and 5,000 deaths at a cost of 10 to 83 billion dollars

So what are you waiting for? Don't become a statistic!



IDAHO DEPARTMENT OF
HEALTH & WELFARE

October 19, 2004

Subject: Food Safety Rules to be Revised

Dear food establishment operator:

The State of Idaho's Food Protection Program is proposing an update to the food safety regulations that apply to food establishments throughout the state. The rewritten rules will adopt by reference the 2001 Food Code, and can be viewed and downloaded using the following internet instructions:

- 1). Access the Department of Health and Welfare web page at:
<http://www.healthandwelfare.idaho.gov>
- 2). In the box on the left, click on "Health"
- 3). On the next page, in the box on the left, click on "Food Protection"
- 4). On the next page, under the paragraph labeled "Food Safety and Sanitation Information", click on the link for "Food Safety".
- 5). On the next page, click the link that says "here" to view the proposed rules.

The rules will go before the State Board of Health on November 4, and if approved, will be sent to the legislature for approval during the 2005 session. It is anticipated that they will go into effect by July, 2005.

A chart of the changes from the existing UNICODE rules to the new Idaho Food Code rules is attached for your review. A copy of the new rules will be provided to each food establishment when they are officially adopted.

Please contact the undersigned at guzzlep@idhw.state.id.us or call (208) 334-5938.

Sincerely,

A handwritten signature in black ink, appearing to read "Patrick L. Guzzle", with a long horizontal flourish extending to the right.

Patrick L. Guzzle
Program Manager
Food Protection Program
Idaho Department of Health and Welfare

PLG:kck

Attachment



<i>New Idaho Food Code (Proposed)</i>	<i>Existing UNICODE</i>
Cold-holding temperature: 41°F	Cold-holding temperature: 45°F
Hot-holding temperature: 135°F	Hot-holding temperature: 140°F
Cooking temperature for – Pork: 145°F Microwaved raw animal foods: 165°F Rare roast pork or ham: 130°F for 121 min. Plant foods to be held hot: 135°F Ratites (ostriches, emus): 155°F	Cooking temperature for – Pork: 155°F Microwaved raw animal foods: +25°F Rare roast beef or corned beef only: 130°F No requirement for plant food cook temp. No specific cooking temperature for ratites
Serving raw or undercooked animal food – OK if consumer is advised that there is an increased risk to health in eating raw or undercooked	Serving raw or undercooked animal food – OK if requested by consumer, no consumer advisory required
Manager training – <ul style="list-style-type: none"> • Certified Food Safety Manager • Or, no critical violations • Or, ability to answer specific questions on food safety • Or completion of updated Idaho Food Safety and Sanitation Course or other, approved course 	Supervisor training – <ul style="list-style-type: none"> • Any course approved by the State
Employee training -- Person in charge shall ensure that employees are trained in food safety as it relates to their assigned duties.	Employee training -- License holder shall see that employees are trained in food safety according to the worker's responsibilities.
Person in charge shall be designated by license holder, and is required to be present during all hours of food preparation and service	Each food establishment shall employ at least one supervisor trained in food safety (no requirement to be present)
Risk Management Plan may be required to document correction of violations. No fee for enforcement inspections.	No mention of Risk Management Plan. \$80 enforcement inspection fee required when enforcement inspections conducted.
No artificial fingernails when working with food, unless gloves are worn.	No mention of artificial fingernails.
No sponges to be used on food contact surfaces.	No mention of sponges.
Facilities serving “highly susceptible populations” – no raw sprouts or unpasteurized juices	No mention of sprouts or untreated juice restriction.

DON'T SPREAD THE FLU BUG!!!



- Cover your mouth when you cough or sneeze;
- Use disposable tissues and throw them away after use;
- Wash your hands thoroughly and often with soap and water;
- Avoid crowds whenever possible; and...
- **STAY HOME
IF YOU DO GET SICK!**





Central District Health Department
 Environmental Health
 707 N. Armstrong Pl.
 Boise, ID 83704-0825

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TEMPORARY FOOD VENDORS

Get Ready. Get Set. Plan!

Now is the time for next season planning for temporary food vendors. For each event that a booth on the ground or temporary food establishment participates in, a separate **temporary food license application must be submitted.**

Only three events are included with each sixty-five dollar fee that is paid to the health department. Each event cannot exceed fourteen consecutive days. Once your application is received by our department, you will be contacted by the Environmental Health Specialist (EHS) assigned to that specific event. Some areas of concern will be cold holding (less than 45°F) units, water source, handwashing stations, grease and gray water disposal.

Licenses are issued on-site for all first events, and on second and third events if an inspection is warranted due to prior problems. If your first inspection was without violations or problems, the licenses for your second and third events can be picked up at our office, or you may call the office to request the license be mailed.

Plan ahead and get your applications and fees in early for 2005, or at least 30 days prior to the event.. The temporary food license application can be downloaded off our website, <http://www.cdhd.org/EnvironmentalHealth/food/default.asp#temporaryevents>

MICE! Mice are now looking for winter homes. Keep doors closed and traps set!



check out our website:

cdhd.idaho.gov

Extra copies of the newsletter are available at your local Health Department office.