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ACTIVE MANAGERIAL CONTROL and RISK CONTROL PLANS

Over the last three years Central District Health Department (CDHD) has been Promoting Active Managerial Control of Foodborne Illness Risk Factors through a collaborative effort between CDHD and the food industry. Rather than the “checklist approach” CDHD and the industry must assess the facility based on the risks they pose. The focus of our collective attention needs to be placed on those things that make the most difference in reducing the risk of foodborne illness. The FDA has identified the following five risk factors as the highest causes of Foodborne illness: **inadequate cooking, improper holding temperatures (including hot/cold, and cooling time/temperature limits), contaminated equipment, poor personal hygiene, and food from unsafe sources.**

Active Managerial Control means that food industry owners and managers must take a Proactive/Prevention approach to their operations as they relate to food safety and sanitation. The regulatory side (CDHD) can no longer remain in the “routine inspection/follow-up” scheme of past years. It is time for industry to take control of their facilities and for CDHD to partner and collaborate with them through information, education, and risk assessment, so that we both can achieve our common goal of safe food for the consuming public.

Three of the information/education tools available to food service operators are: Temperature Recording Units (small computers that can be placed directly in the food or in a cooling unit) to take the temperature, Cooling Charts, and Risk Control Plans. The first two were discussed in the September Newsletter.

If a routine or follow-up inspection, or foodborne illness complaint finds any of the five risk factors out of control, CDHD may require a Risk Control Plan (RCP) to be filled out by the operator. This is essentially a contract between the operator and CDHD agreeing that operator will “actively manage” the risk factor(s) in question to prevent reoccurrence. (See enclosed RCP). The RCP then goes in the food establishment’s CDHD food file. Some examples where an RCP was used include: multiple critical violations; inadequately cooked chicken breasts; food out of temperature; cooling time/temperature limits not met; contaminating clean dishes during the washing process; inadequate handwashing; bare-handling of Ready-To-Eat-Food.

Active Managerial Risk Control is a concept whose time has come. It isn’t harder than “business as usual”, just different, and makes more common sense. The common goal in ensuring safe food for the consumer is in KNOWING what’s happening in food service by Active Managerial Risk Control through a partnership between regulator’s and the food industry. It’s easier to prevent foodborne illness than to deal with it after an illness occurs.

In This Issue:			
Active Managerial Control & Risk Control Plans	1	Risk Control Plan	3
Inspection Training	2	Potential for Botulism In Bars	4

Public Health Specialist Inspection Training

Central District Health Department is in the process of standardizing Environmental Health Specialists. The Environmental Health Specialist Standardization process improves the skills of the health inspector in properly assessing risk factors for a potential food borne illness in a food establishment. These standardization inspections are non-regulatory and educational for the manager or owner and the Environmental Health Specialist. Each health inspector will be standardized according to a national standard developed by the FDA. Each health inspector will be learning to focus on the critical risk factors by following the flow of food and how the food is received, stored, prepared and served.

According to an FDA Survey, the five most critical risk factors that cause foodborne illness are:

- Improper holding temperatures
- Poor personal hygiene
- Inadequate cook temperatures
- Contaminated equipment
- Food from unsafe sources

These are some of the critical risk factors that we will be observing in detail. Each food establishment operator must actively monitor and control the food they serve from the time it is received to the time it is served to the consumer, to reduce the risk of a foodborne illness.

Many thanks to the following establishments for allowing the Central District Health Department to standardize our health inspectors:

- Cracker Barrel
- Chuck-a-rama
- Casa Mexico – Vinnel Way
- Yen Ching
- Jack in the Box – Eagle and Chinden
- Whitney School
- Red Lobster
- IHOP - Meridian
- Applebees - Emerald
- Chateau De Boise
- Café Ole – Milwaukee
- Marie Calendar's
- Albertson's Deli – Overland and Orchard
- Panda Express
- Perkin's Restaurant
- Parilla Grill
- Eddie's Diner
- Hugo's Deli – State Street
- Crane Creek Country Club
- Marriot's Hotel – Broadway Ave.
- Lonestar BBQ
- Heatherwood Retirement
- Hugo's Deli – Broadway
- Cobby's Deli – Broadway
- JB's – Meridain
- Sonic Drive-In - Meridian & Ustick Rd.
- FCF Garden City - Meridian
- The Ranch Club - Chinden Blvd
- Bittercreek Ale House - 8th St
- The Chef's Hut - Cole Rd
- Blue Jeans Cafe
- Blimpies - Emerald
- Teriyaki Time
- Win Buffet
- Mountain View High School
- Arctic Circle
- Winco - Faiview

GIVE US A CALL:

We encourage you to contact us at the Central District Health Department to assist you in monitoring the cooling process through the use of the temperature recording devices. Please call your health inspector for more information or the Environmental Health Department at 327 – 7499.

Food Review is sent quarterly, free of charge to all licensed food establishments in our health district. We hope to include news of interest and importance. Topic ideas or articles written by the readers are welcome to be sent to: Editor, Food Review, CDHD, 707 N. Armstrong Pl., Boise, ID 83704. Extra copies of the newsletter are available at your local Health Department office.

CENTRAL DISTRICT HEALTH DEPARTMENT ACTIVE MANAGERIAL RISK CONTROL PLAN



Establishment Name

Establishment Address

Risk Control Plan

A Risk Control Plan consists of **SIMPLE CONTROL MEASURES** that can be integrated into the daily activities of the business operation **FOR A SPECIFIC RISK FACTOR**.

Why does a hazard or risk exist?

What is to be controlled?

Who is responsible for control?

Where will it be controlled?

When will it be controlled?

How will it be controlled?

What corrective action will be taken if the **RISK FACTOR** is out of control or the **CRITICAL LIMITS** are not met?

What documentation will assure this **RISK FACTOR** is controlled?

Person in Charge Signature

Printed Name

Date

EHS Signature

Printed Name

Date

F:environ/food/risk control plan



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

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Potential For Botulism Found in Bars.

Taverns and bars serving no food were exempted from regulation in 1997 under Guideline 97-4. However, they are still subject to investigation. They are to be licensed and inspected under the UNICODE if found to no longer meet the guideline for “low-risk” establishments,

Botulism potential has so far been found in three bars in our health district. All were using home-canned asparagus for swizzle sticks in Bloody Marys. Home-canned foods are not to be served to the public in any establishment. Botulism can be a fatal disease or at minimum will cause paralysis. Improper processing of canned foods is the typical cause but botulism cases have resulted from foil-wrapped baked potatoes used to make potato salad, baked potatoes themselves, sautéed onions kept in oil, garlic or herbs used to flavor oil, sausages or meat products, smoked fish and salted fish.

The FDA normally has jurisdiction of canneries. The products will be properly labeled for manufacturer, location, ingredients, quantity and lot coded. If there is doubt about a canned product, do not purchase it. Contact CDHD, Environmental Health (208) 327-7499 or FDA (208) 334-1051, both in Boise, Id.

Be safe, not sorry. Use only approved and inspected foods.

check out our website:

www.cdhd.org

