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TEXAS

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"Most cases of food borne illnesses can be prevented through proper handling and cooking of food. "

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Food for Thought

Environmental Quality Division
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ISSUE 3

Food Borne Illnesses

Food borne illnesses are caused by eating food or drinking beverages contaminated with bacteria, parasites, viruses, or chemicals. Symptoms range from mild to serious and include diarrhea, fever, vomiting, abdominal cramps, and dehydration. In most cases of food borne illnesses, symptoms resemble intestinal flu and may last a few hours or even several days.

Prevention

Most cases of food borne illnesses can be prevented through proper handling and cooking of food. In addition, because bacteria multiply rapidly between 40°F and 140°F, food must be kept out of this temperature range.

Tips to prevent bacteria from growing in food:

Cook food to the appropriate internal temperature—145°F for roasts, steaks, and chops of beef, veal, and lamb; 160°F for pork, ground veal, and ground beef; 165°F for ground poultry; and 165°F for whole poultry. Use a meat thermometer to be sure.

Foods are properly cooked only when they are heated long enough and at a high enough temperature to kill the harmful bacteria that cause illnesses.

- Reheat cooked food to at least 165°F.
- Refrigerate or freeze perishables, produce, prepared food, and leftovers within 2 hours.
- Never defrost food on the kitchen counter. Use the refrigerator, cold running water, or the microwave oven.
- Never let food marinate at room temperature—refrigerate it.

New Health Permit Fees

Effective June 2, 2010, new health fees have been implemented. The new fees are those listed below:

Fee Description	New Fee Amount
Food Handler Card	$15.00
Food Manager Certificate	$50.00
Change of Owner	$150.00
New Application	$200.00
Food Permit	
Full Service Restaurant	$500.00
Fast Food Restaurants	$400.00
Convenience Store	$300.00

Fee Description	New Fee Amount
Other / Additional Permits	
Food Warehouse	$250.00
Food Manufacturer	$250.00
Bakeries	$250.00
Ice Cream Shops	$250.00
Meat Markets	$250.00
Department Stores	$250.00
Pure Water Establishments	$250.00

For additional information, please contact the Environmental Quality Division at 972-237-8055.

FOOD HANDLER CLASS SCHEDULE

2010

September 2	9:00 AM	4:30 PM
September 16	9:00 AM	4:30 PM*
October 7	9:00 AM	4:30 PM
October 21	9:00 AM*	4:30 PM
November 4	9:00 AM	4:30 PM
November 18	9:00 AM	4:30 PM*
December 2	9:00 AM	4:30 PM
December 16	9:00 AM*	4:30 PM

2011

January 6	9:00 AM	3:30 PM
January 20	9:00 AM	3:30 PM*
February 3	9:00 AM	3:30 PM
February17	9:00 AM*	3:30 PM
March 3	9:00 AM	3:30 PM
March 17	9:00 AM	3:30 PM*
April 7	9:00 AM	3:30 PM
April 21	9:00 AM*	3:30 PM
May 5	9:00 AM	3:30 PM
May 19	9:00 AM	3:30 PM*
June 2	9:00 AM	3:30 PM
June 16	9:00 AM*	3:30 PM
July 7	9:00 AM	3:30 PM
July 21	9:00 AM	3:30 PM*
August 4	9:00 AM*	3:30 PM
August 18	9:00 AM	3:30 PM*

Starting 2011, afternoon Food Handler Classes will begin at 3:30 p.m.

*Spanish only.

Food Handler Cards

Every employee who handles food or utensils must obtain a food handler card. The cards must be obtained within 45 days of the person's hire date.

Food handler classes from other cities and approved online courses are accepted. Those certificates must be replaced with a City of Grand Prairie certificate for class attendance exemption. The $15.00 fee is required when proper documentation such as driver's license, birth certificate, Texas ID, consular identification, and proof of food handling training is provided.

There is a $5.00 fee for a duplicate copy. Only the original copy of a food handler certificate is accepted.

Pre-registration is required. In order to attend a Food Handler Class you must be pre-registered. Attendees with no pre-registration will not be allowed to attend class. To pre-register please call the Environmental Quality Division at 972-237-8055.

Classes are offered the 1st and 3rd Thursday of each month at 9:00 a.m. and 4:30 p.m., in City Hall at 317 College Street.

Starting 2011, afternoon Food Handler Classes will begin at 3:30 p.m.

One class on the 3rd Thursday will be offered in Spanish. Please arrive at least 15 minutes early for registration. The classes begin promptly. Persons without the required fee, identification, or late arrival will not be admitted. The city accepts cash and checks with proper identification.

For more information call at 972-237-8055.

Food Recalls

A food recall is a voluntary action by a manufacturer or distributor to protect the public from products that may cause health problems or possible death. A recall is intended to remove food products from commerce when there is reason to believe the products may be adulterated or misbranded. Recalls are initiated by the manufacturer or distributor of the meat or poultry, sometimes at the request of the Food Safety and Inspection Service (FSIS). All recalls are voluntary. However, if a company refuses to recall its products, then FSIS has the legal authority to detain and seize those products in commerce.

Food recalls are handled by both the U.S. Food and Drug Administration and the U.S. Department of Agriculture's FSIS.

For more information on recalls please visit :

http://www.fsis.usda.gov/fsis_recalls/index.asp

Grease Trap Maintenance

Grease interceptors (grease traps) prevent certain materials from discharging to the sanitary sewer. When grease and solids enter the sanitary sewer, they can cause blockages which can result in sanitary sewer overflows (SSO's).

To prevent sewer blockages from occurring the City of Grand Prairie requires that all food establishments have a grease interceptor. The maintenance frequency is shown on the health permit issued to each facility.

For the proper maintenance of grease interceptors, each facility must ensure the following:

- Only use liquid waste haulers permitted by the city.
- The manager must sign the manifest from the transporter.
- The gold copy (transport receipt) should be given to the food service manager.
- The pink copy (disposal receipt) should be returned to you from the transporter within 15 days.
- The establishment must keep both copies for at least 2 years and must be available for inspection at all times.
- No chemical or biological agents are permitted to be used.

For more information call 972-237-8055.

Hand Hygiene

Handwashing is a simple thing and it's the best way to prevent infection and illness.

Clean hands prevent infections. Keeping hands clean prevents illness at home, at school, and at work. Hand hygiene practices are key prevention tools in healthcare settings, in daycare facilities, in schools and public institutions, and for the safety of our food.

Handwashing prevents infection and illness from spreading to customers. The basic rule is to wash hands before preparing food and after handling uncooked meat and poultry, before eating, after coughing, sneezing, using the restroom, or blowing one's nose into a tissue.

Handwash The Right Way

When washing hands with soap and water:

- Wet your hands with clean running warm water and apply soap.
- Rub hands together to make a lather and scrub all surfaces.
- Continue rubbing hands for 15-20 seconds.
- Rinse hands well under running water.
- Dry your hands using a paper towel or air dryer. If possible, use your paper towel to turn off the faucet.
- Always use soap and water if your hands are visibly dirty.

If soap and clean water are not available, use an alcohol-based hand rub to clean your hands. Alcohol-based hand rubs significantly reduce the number of germs on the skin and are fast-acting.

For more information visit:

http://www.cdc.gov/features/handwashing/

HACCP

Is a management system in which food safety is addressed through the analysis and control of biological, chemical, and physical hazards from raw material production, procurement and handling, to manufacturing, distribution and consumption of the finished product.

New FDA Model Food Code

In November 2009, the FDA issued the 2009 Food Code. This document which serves as a model for many health jurisdictions, is updated every four years, with a Food Code Supplement released in the two-year interim.

The 2009 edition gives a glimpse into the future of sanitation regulations. In addition, it represents best practices supported by current science.

Among the updates in this edition are new designations for the priority level of provisions, the designation of leafy greens as potentially hazardous (temperature control for safety) food, a stipulation that foodservice employees be trained in food allergy awareness, updates to standards for sanitizing solutions, allowance for new hand drying technology, and a classification that foodservice establishments should be free of pests.

For a summary of the new changes, a complete text of the Food Code, references, and model forms, visit:

http://www.fda.gov/FoodCode

"The 2009 edition gives a glimpse into the future of sanitation"

Calibrating a Food Thermometer

To assure the accuracy of a thermometer, check it by comparing its temperature reading with the temperature of ice water (32 ° F).

How often a thermometer is calibrated will depend on use. Calibrate a thermometer whenever it is dropped and when first purchased.

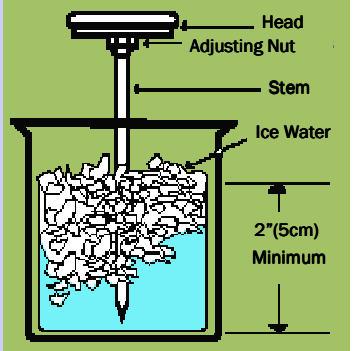
Some thermometers can be calibrated by turning an adjusting nut under the head of the body.

Even if a food thermometer can't be calibrated, it should still be checked for accuracy, as described in the ice water method. For example, if a thermometer is checked by the ice water method and reads 34° F instead of the recommended 32° F, it is reading 2 degrees too high and 2 degrees would need to be ADDED to final cooking temperatures.

Ice Water Method

1. Fill a large glass of water with finely crushed ice.
2. Add clean tap water to the top of the ice and stir.
3. Immerse the thermometer stem a minimum of 2 inches into the mixture. Wait a minimum of 30 seconds before adjusting.
4. The thermometer should read 32 ° Fahrenheit.

Make the necessary adjustments by turning the nut under the head with a suitable tool.



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The City of Grand Prairie is a proud partner of:

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This newsletter is a publication of:
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Food Establishment Inspection Scores

The Environmental Quality Division conducts routine inspections of all food service establishments in the city. These inspections are unannounced and performed at regular intervals throughout the year based on risk levels.

Each food facility is inspected and scored on a demerit/point system based on the type of violation the inspector witnesses. The fewer the violations, the lower the demerit accumulation, zero is a perfect score. There are 28 items on the Inspection Form from which demerits are given. The final score provides a total of the demerits.

Inspection Score Posting

The Environmental Quality Division makes available on the City website the routine inspection scores. This will allow consumers to see the results of the last routine food hygiene inspection and the score obtained by each establishment. Please refer to previous inspections on how to improve your score and visit us online.

For more information visit:

http://grandprairie.tx.gegov.com/grand%20prairie/index.cfm

Power Washing Best Management Practices

Many businesses maintain their facility's property through power washing soiled or stained outdoor areas. However, did you know that the wastewater created during power washing contains pollutants such as heavy metals, chemicals, oil and grease? When wastewater from power washing is allowed to discharge to the storm drain system, these pollutants go directly into lakes, rivers, and streams. As a result, these pollutants will contaminate drinking water supplies, harm wildlife, fish, and aquatic organisms, and create unsafe swimming conditions. For these reasons, it is illegal to discharge wastewater to the storm drain system in Grand Prairie.

The good news is power washing activities, *when done properly,* can not only help improve the appearance of your facility, but can help improve the quality of our waters as well! When pollutants are removed from power washed surfaces, there is less chance for those pollutants to end up in our waterways. To prevent stormwater pollution and potentially costly stormwater violations, follow these Best Management Practices to collect and dispose of power wash water.

Plan Ahead

- Identify locations of all storm drains and points where wastewater from your activities could enter the storm drain system.
- Specifically determine how to contain and collect wastewater from each.
- Locate the property's high and low spots and determine the appropriate area for wastewater pooling/collection.
- Identify proper disposal options for the types of wastewater and waste.

Clean Properly

- Pre-sweep and use dry spot cleaning methods to pre-clean whenever possible (e.g., pre-clean oily deposits with absorbent). Don't allow any pre-cleaning debris/material to enter the storm drain system—remove it before power washing.
- Block and/or protect storm drains that could potentially be impacted by your activities.
- Minimize water usage while cleaning. Utilize water regulating nozzles and/or high pressure delivery systems.
- Use bio-friendly cleaners that are less toxic or that do not contain hazardous substances, such as hydrofluoric acid, muriatic acid, sodium hydroxide, bleach, etc.
- Contain and collect wastewater using appropriate containment measures and equipment.
- Dispose of waste using an authorized waste collector.