

FOOD FOR THOUGHT

Summer 2021
Issue 20

Know How Microorganisms Grow

All living organisms have certain criteria for growth. For microorganisms that grow in various foods there are certain requirements they need. These microorganisms require moisture, food source, suitable time and temperature to multiply and grow.



Moisture:

For each organism, the moisture needed varies. Microorganisms are composed of 80% water. In general bacteria need more water than yeasts. Yeasts require more water than molds to grow.



Food:

To grow and multiply, organisms need certain amount of nutrients.



Time:

With favorable conditions (food/moisture/temperature) microorganisms can double in growth every 20 to 30 minutes.



Temperature:

Certain temperature range will be ideal for microorganisms growth. Bacteria are divided into three groups with ideal growth temperature ranges. Psychrophilic or cold loving bacteria that are responsible for the spoilage of food grows at a range of 32-77°F with optimum temperature of 68-77°F. Mesophilic or middle range loving bacteria grow at a range of 68-110°F. Thermophilic or heat loving bacteria grow at a range of 113-158°F with optimum growth of 122-131°F.

Grand
Prairie

T E X A S

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Tips for Storing Non-Perishable Items

Believe it or not, but nonperishable foods can be compromised as well. Check canned goods for damage. Can damage is shown by swelling, leakage, punctures, holes, fractures, extensive deep rusting, or crushing or denting severe enough to prevent normal stacking or opening with a manual can opener. New items that are damaged can be returned or exchanged, old items should be discarded. Also, it's never a good idea to store foods such as onions and potatoes under the sink, pipes can leak and damage the food product. These items should be stored in a cool dry place. Keep food away from poisons. Don't store non-perishable foods near household cleaning products and chemicals.



When To Close Your Business Voluntarily

Some conditions require the immediate cease of operations to prevent food borne illnesses and to maintain the integrity of the food you serve. By closing voluntarily, you may take the necessary time to make the proper changes or repairs while complying with food safety laws. The following are common conditions that require the establishment to be closed voluntarily or by order of the health department.



Power Outages. Without electricity you cannot operate a food establishment.



No Running Water. Food safety laws require running hot and cold water under pressure to operate a food business.



Failing Cooling Equipment. If a cooling unit is failing, transfer the food in it to a working unit. If it is your only unit, cease operations and contact a technician to repair or replace the unit.



Sewer Backup. Sewage carries bacteria, viruses, and parasites. Close your doors and call a plumber immediately.



Pests Infestation. If you have a pest infestation (e.g. rodents, roaches) close immediately and contact a licensed pest control operator.



Fires. Fires and soot destroy and contaminate food and food surface areas. If you had a fire, big or small, discard any food item that may have been exposed to the fire, soot, or any fire extinguishing material.

If you find any of the conditions described above, close your facility and contact the Environmental Quality Division. We can help you to determine the course of action. Do not reopen until all safe operations have been restored and the Environmental Quality Division gives you green light to re-open. For more information contact the Environmental Quality Division at 972-237-8055.

2021 Food Handler Schedule

August 5 9:00 AM 3:30 PM
August 19 9:00 AM* 3:30 PM

September 2 9:00 AM 3:30 PM
September 16 9:00AM 3:30PM*

October 7 9:00 AM 3:30 PM
October 21 9:00 AM* 3:30 PM

November 4 9:00 AM 3:30 PM
November 18 9:00 AM 3:30 PM*

December 2 9:00 AM 3:30 PM
December 16 9:00 AM* 3:30 PM

*Spanish only.

Pre-registration is required.
Register by calling 972-237-8055.

Food Handler Class

A food handler card or certificate issued by accredited providers is required to work in the food industry in Texas and the City of Grand Prairie. Employers must ensure that all their employees have a food handler card or certificate within 60 days of hiring. The cards or certificates must be available for inspection at all times. Allowing employees to work without a food handler card or certificate is a violation of state laws and the City Code of Ordinances.

Food handler cards or certificates obtained through accredited providers are not required to be transferred to a city of Grand Prairie food handler card.

The Environmental Quality Division offers food handler classes the 1st and 3rd Thursday of each month for employees who work in the food industry. One class, the 3rd Thursday is offered in Spanish. To attend a class you must bring an identification and pay a fee of \$15.00. Call 972-237-8055 to register or obtain additional information.

For more information visit: www.gptx.org/environmentalservices.

Take the Get Fit GP pledge for a healthy lifestyle and sign up for a chance to win prizes, www.gptx.org/getfitgp.

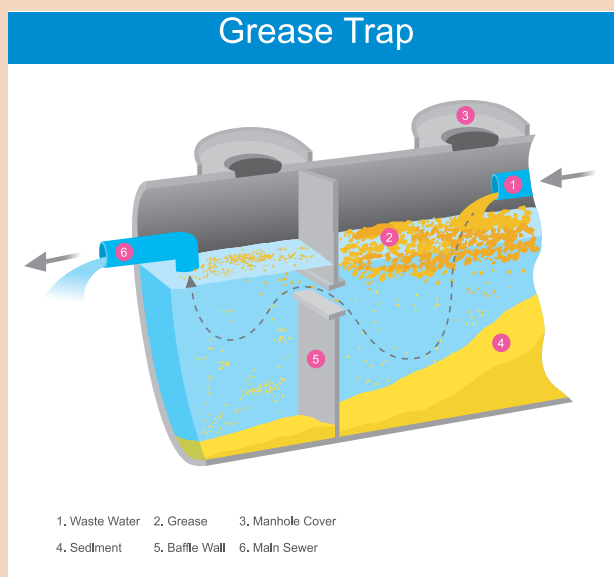


Grease Trap Maintenance

All food service establishments in the City of Grand Prairie must pump their grease trap according to their established frequency. The pumping frequency of the grease trap is shown on the health permit issued to each facility. When contracting services, ensure that the liquid waste hauler is permitted by the city and after the grease trap is pumped a copy of the trip ticket should be obtained by the owner/manager of the facility. All establishments must keep a copy of each pumping event for at least 2 years and

must be available for inspection at all times.

For more information please call 972-237-8055.



Thanks!

BROCCOLI

reduces the inflammation caused by **air pollution** to our lungs

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Environmental Quality Division
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To keep our water
clean, make sure only
rain goes down the
storm drain.

PICK UP:

- TRASH
- LEAVES
- PET WASTE

Clean Prairie



The Clean Prairie program recognizes companies that care about their city, the environment, and the community. To be designated as a Clean Prairie member, a business must participate in Level 1. There are other levels to choose from to be designated as a Clean Prairie company. Learn more at www.gptx.org/cleanprairie.

Fight the Bite

It is mosquito season and time to start taking precautions to avoid breeding mosquitoes.



- Keep rain gutters free of debris and leaves
- Repair leaky pipes, outdoor faucets, and ensure proper operation of sprinklers
- Cover or turn upside down any container that may collect water
- Fill in or drain any low places (puddles, ruts) around your property
- Cover trash containers to keep out rain water
- Fill in any tree rot holes and hollow stumps that hold water with sand or concrete
- Keep grass cut short and shrubbery well-trimmed around your property, so adult mosquitoes don't have a place to hide

For additional information visit us on-line at www.gptx.org/fightthebite.

This Newsletter is a publication of:
Environmental Services Department
Environmental Quality Division

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Hand Hygiene

Handwashing is a simple thing and it's the best way to prevent infection, illness, and is a key prevention tool for food safety. 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. 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 for 20 seconds.
- Rinse hands well under running water and dry them using a paper towel or air dryer. Use a paper towel to turn off the faucet and open the door. For more information visit: www.cdc.gov/handwashing/.

