

Hot off the Grill

A Publication of the Foodborne Illness Prevention Program

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Welcome

Hot Off The Grill is a tri-annual newsletter geared towards local health department staff and others interested in food safety in Oregon. We hope that you will find this newsletter both informative and interesting, and at times, a bit humorous. **Hot Off The Grill** will be available exclusively via email and the Internet, so you'll have to eagerly await its arrival at your computer.

Hot Off The Grill will feature articles on current issues, upcoming

events and include a question and answer section. We'd also like **Hot Off The Grill** to be a place to get information about what's happening in the system, such as the ongoing question "When does 'so and so' plan to retire?" We'll also include interesting tidbits that will only have value during the occasional Trivial Pursuit game.

So why do a newsletter? What are we trying to accomplish? **Hot Off The Grill** is part of our ongoing effort to improve communication

with our partners and stakeholders. It will also provide us with a forum to share our successes (and occasional failures) with others who have a common interest in Oregon's food safety system.

We hope you enjoy this inaugural issue of **Hot Off The Grill**. Please let us know what you think or if you have any questions...your feedback is important to us.



Jim Solvedt of Polk Co. adds to the HACCP flowchart for his group

Another Successful Annual Food Conference

We had an educational and entertaining three days at this year's DHS Annual Food Conference in Florence. **Allen Gelfius**, the FDA trainer, pulled some strings in his budget to include the Oregon training,

which was not originally on his schedule for this year. **Allen** and **John Marcello** led the exercises and presented the material, while **Katey Kennedy**, our regional specialist, spoke in detail about how critical

"...Allen, John and Katey are equal parts...communicators, educators, micro-biologists, motivators, inspectors, comedians...[they] bring real world experience to the table."

Eric Mone, Deschutes

The Slice

- *Spam is short for "Spiced Ham"*
- *Grenadine is made of pomegranate syrup*
- *It takes 12 honeybees to produce a tablespoon of honey*
- *Peanuts are a component of dynamite*

Timeline of Food in America

Did you know that the first icebox was patented in 1803? Or that in 1897, a cough medicine manufacturer created an 88 percent sugar gelatin dessert that his wife named Jell-O?

For this and more "trivial pursuit" tidbits, check out the [US News and World Report](#).



Annual Conference, Cont...

control points and limits are affected by the pathogens of concern. While all comments received at the conference were positive, a common thread was the realization that inspectors were able to use the tools from the conference in their daily work. Rick Hallmark stated, "Get out of dry storage and look at the dynamic conditions that relate to food borne illness." Many inspectors also expressed a change in the way they

view operators and their operations after the course. Bob Wilson said, "Most operators want to do the right thing to keep their food safe – after all it is their livelihood, their reputation..." . Thank you to the FDA for the useful and professional course and to all the county staff that worked hard during the conference to put the items discussed into practice during their exercise sessions.



Groups hard at work on their exercises

"They showed us a ... practical approach ... that field inspectors can use during everyday inspections."

*Greg Chakarun,
Jackson County*

Nuggets

Culinary Terms Confit (kohn-FEE)

A specialty of the Gascony region in France, **confit** is a preserved food item, usually duck, goose, or pork. The meat is salted and cooked slowly in its own fat. It is then packed into a pot and covered with the cooking fat, which works as a seal and preservative. The FDA's position on the use of confit as a food preservation method is: The product must be refrigerated at 41F or less, not stored

at room temperature while submerged in the fat to prevent the growth and toxin of *Clostridium botulinum*. It is considered a ready-to-eat food and is subject to date marking requirements. A variance would be required if this process is being used as a method of food preservation.

Gloves vs. Bare Hand Contact - The Debate Continues

A [study](#) was conducted to de-

termine whether the levels of selected microorganisms differed on foods handled by gloved and bare hands at fast food restaurants. Coliform bacteria were found in 9.6% of the samples handled by gloved workers and 4.4% of samples handled by bare hands. The results further suggest that glove use might be counterproductive because workers might wash their hands less frequently when gloved.

Q and A

Service Animals in Restaurants and Other Public Places

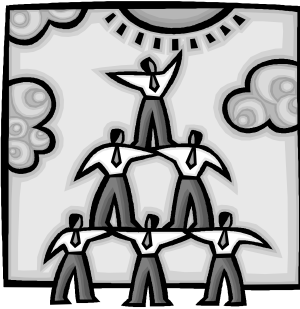
Service animals are animals that are individually trained to perform tasks for people with disabilities such as guiding people who are blind, alerting people who are deaf, pulling wheelchairs, alerting and protect-

ing a person who is having a seizure, or performing other special tasks. Service animals are working animals, not pets.

Under the Americans with Disabilities Act (ADA) [business brief](#), businesses and organizations that serve the public must allow people

with disabilities to bring their service animals into all areas of the facility where customers are normally allowed to go.

Read our entire Q and A document online at: <http://www.dhs.state.or.us/publichealth/foodsafety/county/index.cfm>.



Top 2 Bottom Review Completed

Foodborne Illness Prevention Program staff recently finished a multi-year project to comprehensively review the program to look for ways to improve our operations. The result was the creation of program and individual development plans. The goal is to improve the function of the program and the skills of the staff to better provide services to our customers: industry, counties, other regulatory agencies and the general public.

Some highlights:

- Identify and remove obstacles to success;
- Ensure that we maintain our technical expertise;
- Develop collaboration and teamwork;

If you have questions about the process, please give us a call and we would be happy to discuss it with you.

New Hire

DHS would like to welcome **Emal Wahab**, the new EHS-Net Site Coordinator. Emal comes to us from Multnomah County where he has been working for three years. **We are excited to have Emal as part of our team!**



What's Cookin'?

James Mack Selected For CDC Environmental Health Fellowship

James Mack, EH Emergency Preparedness Specialist, has been selected as a fellow in the Environmental Public Health Leadership Institute (EPHLI), sponsored by the Centers for Disease Control.

James was one of 40 people selected from hundreds of applicants to participate in this one-year program that

includes seminars, workshops, special projects and individual study. The EPHLI focuses on building federal, state, and local cooperation to ensure a seamless response to acts of terrorism, disasters and routine environmental public health issues.

Environmental Health Specialist Orientation, Feb. 7th and 8th

It was a great success thanks to the following atten-

dees:

Dan Leasure, Clackamas County; **Jeff Birdsall** and **Emily Hatcher** (OSU Intern), Lane County; **Brian Hawkins** and **William Fargo**, Lincoln County; **Devon Shoop**, Marion County; **Jesse Bolling** and **Wendy McDonald**, Multnomah County; **Richard Bly**, Union County; **Katie Duff** and **Bruce Mason**, Umatilla County; and **Linda Patterson** (relocated from Texas).

"I am both humbled and honored. I see this as an opportunity to expand our knowledge base in the area of emergency preparedness."
James Mack

Meet the FIPP Staff- Eric Pippert-Program Manager



A manager for 10 years at DHS, **Eric Pippert** has also worked in the field in Multnomah and Tillamook counties. Before moving into a management position, he worked as the state 'pool guy', then the indoor air quality enforcement officer and finally in the field doing in-

spection for the Eastern Oregon counties. He has a BS, PH certificate, MPA and MED and doesn't plan on acquiring any more initials at this time. Eric's hobbies are cooking, soccer, cycling, fly fishing, skiing, sleeping and reading. His favorite word right now is 'tax return', closely followed

by 'dinner time'. His claim to fame is that his wife's college roommate's husband's brother dated Madonna in college.

Eric's Favorite Quote:

"What gets measured, gets done."



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DHS

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Mission: To work in partnership with Local Public Health Authorities, the food service industry and trade associations, academia, and state and federal agencies to reduce or eliminate the known causes of foodborne illness.

WE'RE ON THE WEB:

WWW.HEALTHOREGON.ORG/FOODSAFETY

Calendar

April 2006

Regional meetings

April 5 - Salem - 9am

April 11- Medford - 1pm

April 18 - Oregon City - 9am

April 21- Hillsboro - 9am

State FSAC meeting

April 20 - PSOB - 1pm

OEHA

April 24-26 - Kah-Nee-Tah

May 2006

OR Epi

May 3-5 - Sunriver

June 2006

State FSAC meeting

June 1 - PSOB - 1pm

