

Hot off the Grill

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A Publication of the Foodborne Illness Prevention Program

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20 SECONDS COULD SAVE A LIFE... A TRUE STORY

Poor hand washing can kill. Unfortunately, I know that better than anyone else...

One day, I went to work with diarrhea and upset stomach. I made the big mistake of not taking the time to wash my hands thoroughly.

I was in and out of the bathroom all day, but I continued to prepare the food.

Whether it was the chicken or the black beans I handled... I'm not sure. But my germs got into many of the dishes.

What happened next was unimaginable...

Over 221 people got incredibly sick with diarrhea and cramps.

Some were taken to the hospital.

The county shut down the restaurant.

But the saddest thing of all was that a 53-year-old woman died due to an infection caused by my germs. I will never forgive myself for that. Don't make the same mistake I did. Just 20 seconds of hand washing can get rid of deadly germs. And save a life.

DHS Oregon Department of Human Services
 Foodborne Illness Prevention Program
 For more information contact 971-673-0185
 This project funded by the EHS-Net, Center for Disease Control and Prevention

Statewide Handwashing Intervention Begins!

We are finally ready to begin our statewide handwashing intervention with the help and support of county environmental health specialists statewide!

After finding handwashing to be the #1 out of compliance item statewide during the Oregon Baseline Study in 2002, the DHS Foodborne Illness Prevention Program decided to make improving handwashing an active part of our existing program goals. Focus groups shed light on the issues food service workers and managers perceived to be barriers to handwashing in their facilities. Some items were addressed by rule change, such as restor-

ing missing soap and paper towels at a designated handsink as a critical violation. Others, such as creating a meaningful approach to target food service workers took more time for research and focus group testing.

Using funding from the CDC EHS-Net program grant, professional social marketers and graphic artists were hired to create an intervention targeting food service workers to impact their behavior regarding handwashing. This endeavor, called the Handwashing Legends Project (HLP), involves spreading a meaningful story about the consequences of poor handwashing to each licensed restaurant in Oregon. The success of this

intervention depends on inspectors providing an illustration telling a true story of a handwashing-related outbreak to each operator during their routine inspection, along with some discussion about the importance of handwashing to prevent foodborne illness.




After spreading the message from July 1 to December 31, 2007, all inspectors will be given a second illustration with a new story to post in each facility. This Phase 2 will be from January 1 to June 30, 2008. When all the facilities have had the two consecutive illustrations posted in their business for a year, we will draw a random sampling of restaurants to

use for our follow-up statewide Baseline Study. Upon completion of this second Baseline, we will be able to see if there is a measurable increase in proper handwashing statewide. Because this is such an innovative project, we plan to prepare an article for publication, as well as sharing our results with all other interested states and the Food and Drug Administration.

For additional information about the project or implementation, call Erica Van Ess at 971-673-0446. All project information will be posted on the website soon as well.

The Slice

Question: Which of the following pictures is not the same?

- A. 
- B. 
- C. 

D. They all look the same to me?!

Answer: B. A and C are Chicken legs and B is a Turkey leg...and you are responsible for food safety? Yikes!



To learn more about the nationwide FDA ALERT Program:

<http://www.cfsan.fda.gov/~dms/alert.html>



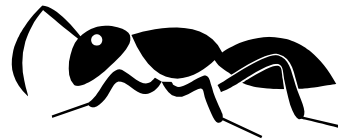
New ODA Pesticide Use Reporting System

Do you conduct activities to control bugs, rodents, or weeds at your business?

If, “Yes,” you may fall under Oregon’s new Pesticide Use Reporting System (PURS). Starting January 1, 2007, any use of pest control products (pesticides) in the course of business, or for a government agency, or in a public place, must be reported online to the Oregon Department of Agriculture.

For more information, visit the PURS web site at, http://www.oregon.gov/ODA/PEST/purs_index.shtml or call 503-986-6472 to speak with PURS staff.

There are brochures available to distribute to operators that might fall under these new



Nuggets

FDA has developed an **ALERT: Food Defense Awareness web-based training module**. Federal, state and local regulatory agencies, and industry operators and managers can use this course to gain information necessary for implementing a food defense plan in facilities.

Crème Fraiche
(krehm FRESH)

Crème Fraiche, a specialty of France, is a cultured thick-

ened cream (consistency of sour cream) that has a slightly tangy, nutty flavor, and is used as a topping on fresh fruit or desserts. It is made by adding buttermilk to heavy cream, placing in a covered glass container, and leaving at room temperature (70F-80F) for 8-24 hours.

Based on information received from FDA and ODA a food service facility cannot prepare Crème Fraiche onsite unless the facility meets the

IN/OUT/NO/NA

Testing of the new IN/OUT/NO/NA inspection format has begun in Clatsop and Yamhill counties. This new format will allow Oregon to meet another piece of the FDA Voluntary Program Standards, as well as collecting more complete information about each facility during their inspection. The data collection tool is modeled after the format used in standardization, using the national model, but it will only focus on critical items. So stay tuned for more to come!

requirements of the [dairy rules](#). This food process must be done in a “milk plant” environment, with ingredients being pasteurized at the facility prior to culturing with fresh culture.

In addition to this, the facility is required to apply for a variance and have a HACCP plan.

This product is also available from commercial sources.

Q and A – How should inspectors take cooking temperatures of animal products?

Inspectors should take internal temperatures of products using a thermocouple or thermometer with a probe suitable for the product thickness. A thin diameter probe should be used for temperature measurements of hamburger patties and fish filets. Enlist the help of the food employee to notify

the inspector when foods have finished cooking. Remove the food item from the heat source prior to taking the product temperature. Take the temperature reading in the center of the product. If needed take multiple temperature readings. Remember if the customer ordered the

product undercooked, it can be served at any temperature. For more information on taking food temperatures see the Q&A document at:

<http://oregon.gov/DHS/ph/foodsafety/county/faq.shtml>

Hot Diggity Dog!

Americans consume 7 billion hot dogs between Memorial Day and Labor Day.

San Jose college student Joey Chestnut shattered the world record for hot dog eating by downing 59 1/2 franks and buns in 12 minutes flat.

“The noblest of all dogs is the hot-dog; it feeds the hand that bites it.”

Lawrence J. Peter

Survey Time!

It is almost time again for a Annual Customer Satisfaction Survey. Your input on the survey helps determine the Foodborne Illness Prevention Program goals for the next year. The electronic survey will be showing up in your email boxes in July and it can be taken online in 10-15 minutes.

Thank you for participating!

Defender of Dining

Please welcome **Sudhir Oberoi** as the new Food Defense and Environmental Health Emergency Preparedness Coordinator. Sudhir comes to us from Miami, Florida where he worked as a Safety and Sanitation Specialist. He has a degree in geology from the University of Montana, so after spending some time in Montana hopefully the move from sunny Miami to rainy Oregon won't be such a shock to his system!



What's Cookin'?

Don't Eat This Cake!

The state of New Mexico is trying to cut down on drunken driving by putting motion-sensitive talking urinal cakes in bar and restaurant men's restrooms. The cake delivers a voice recorded anti-DUI message, "Having a few drinks? Think you had one too many? Then it's time to call a cab or call a sober friend for a ride home." Maybe the cake could also remind people to wash their hands!

Scammer Forced to Clean Up Poster Act... headline from the Oregonian business section, June 9, 2007.

The concept was simple: Send stern warnings to restaurants and trick them into thinking they must display posters on handwashing techniques or face heavy fines. Then sell them posters. At least eight states have taken action against a Michigan company,

Mandatory Poster Agency, forcing it to change its misleading practices and give refunds to duped business. The company's advertising must now state that it is not a government agency and that many posters can be obtained for free.

<http://www.oregonlive.com/business/oregonian/index.ssf?/base/business/118135591878650.xml&coll=7>

Legislator Wages Germ Warfare

A Massachusetts lawmaker has filed legislation that would require all new public bathrooms built in the Bay State to have doors that open outward without doorknobs. Read more at:

<http://abcnews.go.com/US/Story?id=3260098&page=1>

Meet the FIPP Staff- Dave Martin-FIPP Coordinator



Dave Martin has been involved in Environmental Health for 17 years. After graduating with a degree in Biology, he began as an inspector in Klamath County.

Then he took a job with the DHS Shellfish Program, and finally as the Foodborne Illness Prevention Program Coordinator.

He spends his free time hanging out with friends and helping out at sporting events for his kids.

Dave's Favorite Quote

(from Caddyshack, 1980):

Danny Noonan: Well, I planned to go to law school after I graduated, but it looks like my folks don't have

enough money to put me through college.

Judge Smalls: Well, the world needs ditch diggers too!

<http://www.killerclips.com/clip.php?id=67&qid=573>





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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

June 2007

Regional Meetings

June 5-Hillsboro-9am

NEHA Annual Conference

June 18-21 - Atlantic City, NJ

July 2007

FSAC Meeting

July 18 - PSOB - 1pm

August 2007

FDA Regional Meeting

Aug. 7-9 - Scottsdale, AZ

