

Hot off the Grill

A Publication of the Foodborne Illness Prevention Program

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Celebrating Our Accomplishments

The Foodborne Illness Prevention Program has never been very good at publicizing the food safety work that occurs both at the state and local levels in Oregon. We tend to just toil away at our jobs, doing the work we believe to be meaningful knowing that we are protecting public health and accepting the fact that our efforts are probably not appreciated or understood very well by the general public.

The problem with not celebrating our accomplishments is that members of the system may not appreciate the high quality program that has been developed in Oregon over the past decade. As a result, we have heard many times over the years that we aren't innovative or are content with the status quo. We think it is important to reflect back on what we have accomplished together and look forward to the work we still need to do.

Believe it or not, on a national level, Oregon is viewed as a progressive and forward-thinking state. Oregon was the first jurisdiction to complete the FDA Voluntary Program Standards and Baseline Assessment. We have used data obtained from the Baseline interven-

tion project and have engaged in an ongoing effort to understand and improve communication between regulators and the food service industry. We also have a computerized data and inspection system (warts and all) that puts us ahead of many jurisdictions. Maybe nothing demonstrates our innovation more than our move *over a decade ago* to conduct interactive inspections focused upon critical risk factors. Many states are only now embracing this concept.

We have a vigorous county review program that has demonstrated that we have high quality individuals providing high quality environmental services at the local level. Many of these same individuals have also undergone standardization certification and attended the EHS Orientation, program enhancements that only improve on the existing talents of local inspection staff. Our semi-annual regional meetings have served to improve communication and consistency among state and local health programs, and have also (for the most part) improved our working relationships.

As for the future, although it seems like only yesterday that we adopted the 1999 FDA Food Code, it is time again to look to update our standards. The 2009 FDA Food Code is due out next year and in conjunction with our review and adoption of that code, we need to look into ways to improve our scoring model to better communicate the results of our inspections. In addition, we need to continue to make improvements to our data collection systems and use that data to drive program decisions. Most importantly, we need to cultivate our relationships with regulatory and industry partners to provide the most efficient and effective environmental health services. We need and encourage your input, comments, criticisms and support to do so.

"...we have heard many times over the years that we aren't innovative or are content with the status quo."



The Slice**Tentative Cast for “Foodborne Illness Prevention Program: The Movie”**

- Eric Pippert:** **Frank Sutton** (the guy who played Sgt. Carter on Gomer Pyle - Gruff exterior, warm heart, sweet haircut!)
- Dave Martin:** **George Clooney** (However, staff feels that **Eugene Levy** would be a better fit for the role. Fortunately for Dave, DAVE writes the slice!)
- Valerie Aliski:** **Laura Dern** (Remember that scene in Jurassic Park where she sticks her hand in a big pile of dinosaur dung? I’m not sure where I’m going here, but anytime you can throw a reference to dung into a newsletter, you have to do it!)
- Cindy Robinson:** **Sigourney Weaver** (If you need someone to blow the head off an alien...err...write a good policy memo and provide quality consultation services, Cindy’s the one!)
- Erica Van Ess:** **Ally Sheedy** (Remember her opposite Matthew Broderick in War Games? Erica’s computer knowledge will help us prevent Phoenix from starting World War 3.0.)
- Matt Jaqua:** **Val Kilmer** (Matt has some kind of “Top Gun” obsession...he keeps asking us to call him “Iceman” and if we’ll be his wingman.)
- Hope Nelson:** **Lynda Carter** (Isn’t this one obvious? You have to be Wonder Woman to deal with us! Also, Hope has a cool invisible plane.)

Nuggets

FDA has developed a comprehensive [Food Protection Plan](#) to address the changes in food sources, production, and consumption that we face in today's world. The plan is a comprehensive three-part plan that uses science and a risk-based approach of prevention, intervention and response to ensure the safety of domestic as well as imported foods eaten by American consumers.

Ceviche (seh-VEE-chee, seh-VEE-chey)

Ceviche is a dish traditionally made with raw fish, shrimp and shellfish such as scallops or oysters, marinated in lime juice and combined with tomatoes, onions, garlic, cilantro and chiles.

It is served cold, usually as an appetizer. Most Mexican restaurants in the U.S. cook the

shrimp, and shellfish before adding them to the recipe. The fish, which is a white fish such as mackerel, cod, or red snapper, remains uncooked, having been marinated in lime juice for several hours. The acid in the lime juice firms the flesh and turns it opaque, giving it the look and texture of being cooked.

Some operators believe that the acid in the lime juice “cooks” the fish, but this is

incorrect. Fish that is marinated in lime juice can still contain parasites and bacteria. The Environmental Health Specialist needs to determine which seafood ingredients in the ceviche are raw and whether they have met the parasite destruction requirements in section 3-402.11 of the Food Sanitation Rules.



Q and A – Does cold smoked fish from a facility licensed by ODA or FDA require documentation that parasite destruction has been met?

A cold smoked fish product from a facility licensed and inspected by ODA or FDA has met the parasite destruction requirements in section 3-402.11 of the Food Sanitation Rules. The product is ready-to-eat whether the product is packaged or not.

The operator would need to demonstrate that the product was cold smoked when purchased from the supplier. If the restaurant cold smokes their own fish onsite, the facility would need to show that they have met the pathogen destruction rule according to

3-402.11 prior to cold smoking or brining to eliminate parasites.

For more information see the Q&A document at: <http://oregon.gov/DHS/ph/foodsafety/county/faq.shtml>



Goodbyes

As many of you know, **James Mack** left the EHS-Net program the end of September to become the Food Safety Program Manager with the Wisconsin Division of Public Health. We will miss James's energy and enthusiasm and we wish him the best!

Sudhir Oberoi, Food Defense Coordinator, has moved over to the Radiation Protection Program as a Health Physicist due to grant funding reductions. We miss the "defender of dining" but know he is not far away.

Welcome Matt!

The new face in the EHS-Net position is a familiar one for people working in the statewide food program. Matt Jaqua has been part of the system for almost 15 years, having worked as a field EHS in three counties. Most recently, Matt worked as the lead EHS at Yamhill County Public Health for eight years. In addition to performing routine inspection duties at Yamhill County he served a term as the CLEHS chair, on the CLHO Exec Committee and

the State Food Service Advisory Committee.

Matt is excited about the opportunity to focus his energy on foodborne illness outbreak investigations, which have always been an area of strong interest for him.



What's Cookin'?

Environmental Health Specialist Orientation, November 7th and 8th, 2007

Thank you to the following people who participated in the orientation:

Ian Stronmquist, Coos County; **Alex Giel**, Josephine County; **Anna Heacock**, Douglas County; **Alisa Zastopil**, Marion County; **Matt Poole**, Washington County; **Jeff Fetkenhour**, Hood River

County; **Rand Wallace**, **Chris Shutt**, **Anup Enquist**, and **Shelli Rushing** with Multnomah County; **John Combs**, Grant/Harney Counties; **Daniel Osborne**, Crook County; **Ryan Zatrow**, Union County; **Sarah Kingery**, Lane County

Clean Hands?

Based on results of Dial Complete's "Cleanest Hands in America" survey, residents of the Miami region were found to exhibit the best hand hygiene practices of individuals living in the U.S. top 25 designated market areas. To see where Portland ranks, click [here](#) or you can watch the [video](#).

"**Locavore**," the food buzzword that describes a diner who prefers locally grown or locally produced fare, has been designated 2007 Word of the Year by the New Oxford American Dictionary. The movement brings with it support for fresh foods, farmers markets, family farms, and sustainable agriculture.

Meet the FIPP Staff- Valerie Aliski-Consultation and Training



Valerie Aliski has been working in Environmental Health for 16 years. She started as an inspector in Linn County after receiving her M.S. from University of Oregon in Community Health Education and Fitness Management. Her original career goal was to target worksite

health promotion before changing to EH.

Much of her free time is spent with Chui, the 3lb Chihuahua. He keeps her company while hiking, designing jewelry, and meeting with friends.

Valerie's favorite time of year is Autumn and all its colors

Valerie's Favorite Quote

"Anyone who has never made a mistake has never tried anything new." Albert Einstein



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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

January 2008

FSAC Meeting

January 3 - PSOB - 1 pm

Benevolent Meal Site Rule Hearing

January 31 - PSOB - 9 am

April 2008

FSAC Meeting

April 3 - PSOB - 1 pm

OEHA AEC

April 21-23 - Bend

May 2008

New EHS Orientation

May 7 & 8 - PSOB

Annual Food Conference

May 27 & 28 - Bend

OR-Epi

May 28-30 - Bend

