

Hot off the Grill

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A Publication of the Foodborne Illness Prevention Program

2009 Code Review

We heard a rumor the other day that the 2009 FDA Food Code will actually be issued in 2009! For those of us who have been in the system for awhile (our problem, we know), it's hard to believe it has been 10 years since we began the adoption process for our current 1999 FDA Food Code. Originally scheduled to be issued in April, it looks like we may see the Code in August.

As we mentioned at the recent Food, Pool & Lodging Health and Safety Section meetings, we plan to begin the review process as soon as possible. Fortunately, most of the Code provisions are the same, so this process won't involve as fundamental a change as the previous version. We'll begin the process with an internal re-

view, and then form a representative workgroup to review and make recommendations on the Code. It's important to us that we get as much feedback from local health departments and industry as possible, so we will keep you involved in the process. We'll put together a draft timeline as we get closer to beginning the process, so that you will have a clear idea of what to expect.



Embargo

Although the food service regulatory program in Oregon has not embargoed a food item that anyone can remember, some counties have requested embargo documents due to the changing nature of food service taking on new and different food processing activities.

A county might use the embargo documents when a facility is processing food that requires a variance and the facility refuses to discard

the food as directed by the inspector.

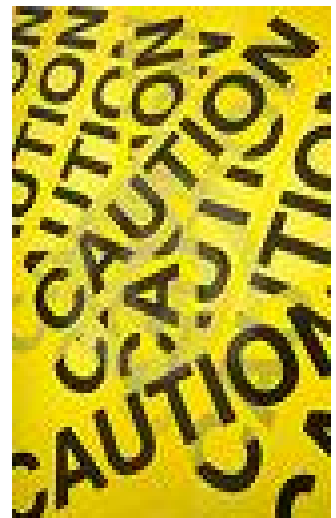
As a result, DHS has produced embargo forms based on the Oregon Administrative Rules 333-160-0000. The formats of the documents are modeled after the Oregon Department of Agriculture embargo documents.

On the Foodborne Illness Prevention Program Regulator's page you will find several embargo documents that

your county can download and print as needed.

At this site, you will find the embargo order, destruction order, release of embargo order, embargo tag, and directions for filling out each of these forms.

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



The Slice:

Ever play "Six Degrees of Kevin Bacon"? See if you can make the following connections!!

- A. Cindy and a Cro-Magnon
- B. Steve and Cheddar Cheese
- C. Eric and Mel Gibson
- D. Dave and Blue-Green Algae
- E. Valerie and a Doberman Pinscher
- F. Erica and J. R. Ewing
- G. Matt and the ShamWow
- H. Hope and That Look You Get When You Eat the Last Piece of Pie, Even Though You Know Someone Else Wanted It.

- A. Both are Cavemen. Cindy attended Grants Pass High School (Caveman is the school mascot). but please note that the similarities end there-she likes her Woolly Mammoth in a sushi roll, rather than hacked off the hind quarters with stone tools.
- B. Things Wisconsin is famous for...
- C. They have no connection except Eric somehow thinks he looks like Mel Gibson. We all know better...
- D. Can't seem to find a connection? They both just seem slimy and smelly to you? Well smarty-pants they are both from Klamath Falls! Wow, (sniff) that hurt my feelings.
- E. Both are fond of small dogs, except Valerie prefers them as pets not snacks.
- F. Both are from Dallas. OK, Erica's really from Dallas, Oregon. Well at least that explains why she always wears chaps and a ten-gallon hat and wants to know if you have a spittoon!
- G. Under normal conditions, both are made up of approximately 90% water.
- H. C'mon, you've seen the look. Now you know what it is like to have to put up with us all the time!!

Kudos for Bill Keene

Oregon State Epidemiologist Bill Keene was singled out for praise in a February 11 hearing on Capitol Hill on the Salmonella Typhimurium outbreak linked to peanut products.

Police officer Peter Hurley of Wilsonville, Ore., whose three-year old son survived his encounter with salmonellosis, told lawmakers how Keene made a house call at five o'clock on a Saturday night.

"I have to commend Dr. Keene on his dedication to make such a visit," Hurley told the members of the House Energy and Commerce Committee's subcommittee on oversight and investigations. "As a friend said, this is like having the head of the FBI coming out to take fingerprints."

Keene left the house with the family's stock of Austin Toasty Crackers with Peanut Butter.

A week later, he called to say that three out of the six packages contained the same subtype of *S. Typhimurium* that had infected their son. This was a breakthrough; the outbreak had initially been linked only to King Nut Peanut Butter, a product the boy had not consumed.

Food Protection Report, March 2009

Nuggets

Care to Twitter?

President Obama's Food Safety Working Group (FSWG) is interested in hearing from a broad range of stakeholders about their ideas for improving the food safety system. They have established a [web site](#) that provides an online forum and welcomes comments through the White House's Facebook page and via Twitter. View the groups [key findings](#) fact sheet!

Study Finds Many Consumers Ignore Food Product Recalls.

To be effective, food recalls must generate sufficient attention and motivation among consumers that they take appropriate protective actions. The results of this national survey suggest that for many Americans, this simply has not happened.

There is much to be learned about how government and industry can more effectively

communicate with the public about food recalls.

<http://www.infectioncontroltoday.com/hotnews/consumers-ignore-food-product-recalls.html#>

Food Safety Topics A-Z

University of Wisconsin's site provides info from Acrylamide to Yogurt:

<http://www.foodsafety.wisc.edu/topicsA-Z/a-c.html>

Q and A – Baked Goods with Cheese or Vegetables

Bread products baked at the facility with cheese or vegetables require refrigeration, and depending on the type of cheese, date marked. An exception to this is when the cheese or vegetables are hard and crispy.

Food service operators purchasing bread products baked at ODA facilities need information (e.g., label) from the supplier that refrigeration is not required.

Some ODA facilities have proven to ODA that the product is not potentially hazard-

ous (with addition of preservatives or acid to the vegetable). Otherwise, these products must meet the time temperature requirements.

For more information, go to the Q&A online at: <http://oregon.gov/DHS/ph/foodsafety/county/faq.shtm>



Mold 101



During an inspection you observe a large block of cheddar cheese with mold on it. What should you instruct the operator to do? Some cheeses may be used if properly reconditioned based on section 3-701.11 in the food code:

Hard cheese

Cut off at least 1 inch around and below the mold spot (keep the knife out of the mold itself so it will not cross-contaminate other parts of the cheese). After trimming off the mold, re-cover the cheese in fresh wrap. Mold generally

cannot penetrate deep into the product.

Cheese made with mold

(such as Roquefort, blue, Gorgonzola, Stilton, Brie, Camembert)

Discard soft cheeses such as Brie and Camembert if they contain molds that are not a part of the manufacturing process. If surface mold is on hard cheeses such as Gorgonzola and Stilton, cut off mold at least 1 inch around and below the mold spot and handle like hard cheese. Molds that are not a part of the

manufacturing process can be dangerous.

Soft cheese (such as cottage, cream cheese, Neufchatel, chevre) **and crumbled, shredded, and sliced cheeses** (all types)

Discard. Foods with high moisture content can be contaminated below the surface. Shredded, sliced, or crumbled cheese can be contaminated by the cutting instrument.

USDA FSIS Moldy Foods Food Safety Info Sheet

What's Cookin'?

Trendy Foods of 2009

NPR food commentator, Bonnie Wolf, discuss food trends for 2009. The big hit this year will be charcuterie platters, Wolf says.

Derived from the Italian word for "cooked meat", charcuterie is a platter of fine cooked and dry-cured acidic and savory garnishes that's served as an appetizer. Look out for dishes filled with items such as pates and cured meats. She also thinks bite-

sized desserts will be popular and that Peruvian cuisine will become the next hot ethnic cuisine.



FC En Espanol!!

A Spanish version of the 2001 Food Code is now available! It was translated by Puerto Rico and made available for regulators to download as a PDF.

Download it at: <http://oregon.gov/DHS/ph/foodsafety/regs.shtmlinspect.shtml>



Watch a slide show of America's worst food scares: <http://www.newsweek.com/id/187143>

Meet the FIPP Staff – Cindy Robinson – Consultation and Training



Cindy Robinson has 25 years of field experience in Environmental Health and food safety. Before coming to work for DHS 7 years ago Cindy started her career in California, and then moved back to Oregon to work for Washington and Clackamas Counties. She graduated from Oregon State University with

a BS in Environmental Health. When not at work, Cindy spends time camping with her boys, attending high school and college sporting events, reading, watching old movies and traveling.

Cindy's Favorite Saying:

"GO BEAVS!!!"





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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

August 2009

OMSI Safety Safari

Aug 10-15 – OMSI, Portland

September 2009

**Annual Food Conference/
OEHA Annual Conference**

Sept 28-30 – Chinook Winds
Conference Center

October 2009

New EHS Orientation

Oct 27—PSOB

**DON'T FORGET TO TAKE THE FPLHSS CUSTOMER
SATISFACTION SURVEY—
COMING SOON TO YOUR EMAIL BOX!!!!**

