

# Hot off the Grill

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*A Publication of the Foodborne Illness Prevention Program*

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## Long Range Program Planning

As you will recall at the regional meetings this past spring, we asked you for your input on improvements to the statewide Foodborne Illness Prevention Program. We wanted to collect your ideas as part of our effort to develop a long-range plan for the program. There was no limit to the suggestions, including any “pie-in-the-sky” ideas that ultimately may not have much support or may be difficult to implement.

We have combined your ideas with others that we have developed to produce this [list](#).

Keep in mind that at this point this list is to be considered “for discussion only” and by no means does DHS support or endorse all of these items. However, we want to make sure that all ideas are on the table before we begin the vetting process.

Please review the list and provide us with your feed-

back or suggested additions or deletions by **December 1, 2008**. Once we have received your feedback, we plan to work with the Food Service Advisory Committee and CLEHS to turn these ideas into our plan for the future.



## 2008 FDA Pacific Region Retail Food Seminar



Food safety folks on the ferry

The 2008 FDA Pacific Region Retail Food Seminar was held in Seattle on August 12-14, 2008.

Seminar presentations covered such topics as food safety innovations, FDA updates on current food safety issues, updates from the 2008 Conference for Food Protection, and state food program managers’ reports.

Foodborne Illness Prevention Program staff were invited to present the Hand-washing Legends Project (HLP) as part of an innova-

tive projects panel with two other jurisdictions.

Along with presenting up-to-date technical information, this seminar provided an opportunity to interact with other food safety professionals from regulatory agencies, industry and academia.



## The Slice

### Lame Food Joke from Cyberspace:

Driver: "Hi, is your name Jell-O?"

Hitchhiker: "Uh... no..."

Driver: "Too bad... 'cause there's always room for Jell-O!"

### Recently overheard at a FPLHS Regional Meeting:

EHS #1: "I've got a crocodile named Ginger."

EHS #2: "Does Ginger bite?"

EHS #1: "No, but Ginger Snaps!"

### Disclaimer:

Neither EHS #1 or EHS #2 were remunerated for this joke...their identities have been concealed to protect the innocent, but just between you and me, they work for a large metropolitan county that rhymes with Glackamas...no crocodiles were harmed in developing this newsletter.

## New Smoke Free Workplace Law

In June 2007, the Oregon legislature passed a law making the Oregon Smoke Free Workplace Law even stronger. Workplaces and public places that must be smoke free include but are not limited to:

- Bars and taverns, including bar areas of restaurants
- Bowling centers
- Bingo halls
- Private and fraternal organizations
- Employee break rooms
- Restaurants
- Retail and wholesale establishments
- Child and adult day-care
- Assisted living facilities
- Movies theaters and indoor entertainment venues
- Hotels and motels (Exception: up to 25% of guest rooms may be designated as smoking rooms by the owner or entity in charge)

The new restrictions go into effect on January 1, 2009.

**Local EHS' can direct any questions or complaints to Debi Livengood with the Tobacco Education and Prevention Program at [debi.livengood@state.or.us](mailto:debi.livengood@state.or.us) or 971-673-1020.**

Their website has an online complaint form the public may use: <http://www.oregon.gov/DHS/ph/smokefree/thelaw.shtml>

## Nuggets - Food Trivia Quiz

### Q:

1) When adding alcohol (beer, wine, sherry etc) to foods when cooking, how much alcohol is left after simmering the dish for 1 hour after the alcohol is added?

- a) none
- b) 10%
- c) 25%
- d) 50%
- e) 100%

2) What did the ancient Mayans use allspice for, other than as a culinary herb?

3) What type of flour can be found in peanut butter, margarine, chocolate, and ice cream?



### A:

1) (c) 25%. According to studies by the USDA

2) Allspice was used by the Mayans as an embalming agent

3) Oat flour is used in peanut butter, margarine and chocolate because it retards rancidity. It is used in ice cream and other dairy products as a fat stabilizer. So have some chocolate peanut butter ice cream and stay healthy!

## Q and A – Parasite Destruction Information for Operators

Nobody wants to have fish parasites surgically removed from their stomach lining. With that lovely thought, there has been a lot of discussion on the type of documentation needed from facilities and their suppliers to demonstrate that fish parasites have been eliminated from product.

At regional meetings, we reviewed the type of documentation that ODA, FDA, and our program expect from fish suppliers that sell fish intended to be consumed raw, raw marinated, or partially cooked.

A sushi guidance document is now available that inspectors

can give operators, who serve raw fish products.

Just for fun, here are [pictures](#) of our parasitic friends. Take a look!

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





## Menu Labeling in Multnomah County

The Multnomah County Board of Commissioners have voted to require restaurants to list calorie counts on menus and ordering boards starting next year. The measure is aimed at combating rising obesity rates by giving customers the information to make healthier ordering decisions at a time when Americans are increasingly turning to restaurants for their meals. The rule would affect about 90 chains in the county -- those with more than 15 outlets nationwide, includ-

ing everything from Popeyes to Shari's to Outback Steakhouse. Portland would become the fourth major city to impose menu listing, along with New York, Seattle and San Francisco. Customers also could request additional nutritional information, such as fat, sodium and carbohydrate content for all regular menu items.

The board's vote isn't a final decision, rather a policy direction to the county's health

department, which will spend two months working out the details. Barring an unexpected reversal, the board will officially adopt that ordinance later this year. The rule would go into effect in January, with a six-month grace period for restaurants to comply.

This excerpt was taken from the August 1, 2008 [article](#) in the Oregonian, "Multnomah County board backs labeling on menus".



Our foodhandler website ranked 39th in number of hits out of all the State of Oregon web sites last month!

## What's Cookin'?

### To Post or Not to Post?

For years there has been an ongoing debate as to the effectiveness of posting letter grades. The Center for Science in the Public Interest (CSPI), a nonprofit nutrition and food-safety watchdog group, is calling on state and local governments to require restaurants to display food safety letter grades in their front windows.

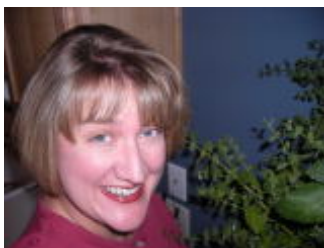
See news article and the full report at <http://www.cspinet.org/new/200808071.html>.

Portland is mentioned in the report!

## Food Allergens

While the Oregon Food Sanitation Rules do not have requirements regarding allergens, restaurants are increasingly likely to have customers who require a special meal. In cooperation with the National Restaurant Assn, the Food Allergy and Anaphylaxis Network provides [tools](#) to train restaurant staff to safely prepare and serve food to guests with food allergies.

## Meet the FIPP Staff – Erica Van Ess – Consultation and Training



**Erica Van Ess** started as a field inspector for Coos County and then for DHS Direct Services in Clatsop County. Seven years ago she transferred into her current position at the Portland office.

She has a BS in Biology and an MS in Environmental Health from Oregon State.

Her thesis work on water quality of swimming holes was published on the cover of the Journal of Environmental Health, with the final advice of 'keep your mouth closed while swimming'!

Erica's hobbies include gardening, snowboarding (though not very well), and traveling.

Her next trip is horseback riding through Mongolia if her brother gets his way...

### Erica's Favorite Quote:

*"Those who say it cannot be done should not interrupt the people doing it."*



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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](http://WWW.HEALTHOREGON.ORG/FOODSAFETY)

**Calendar**

**October 2008**

**FSAC Meeting**  
Oct 2 - PSOB - 1 pm

**Regional Meeting**  
Oct. 21 - Bend - 1 pm

**Regional Meeting**  
Oct. 28 - Roseburg - 1 pm

**November 2008**

**Regional Meeting**  
Nov. 5 - Oregon City - 9 am

**Regional Meeting**  
Nov. 18 - Hillsboro - 9 am

**Regional Meeting**  
Nov. 21 - Salem - 9 am

**December 2008**

**Happy Holidays!**

