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Accredited Food Manager Certification Requirement Coming Next Summer

Beginning in July 2018, an accredited food manager certification will be required of a manager at every licensed food establishment in Idaho. A displayed certification document will be important and is required before July 2018.

The intent of the rule is to have a knowledgeable person in charge, which can recognize an out-of-control food safety risk factor and make a time sensitive correction to prevent foodborne illness. A knowledgeable accredited certified food safety person in charge will reduce the risk of foodborne illness.



An accredited food protection manager must meet the following criteria:

1. Have supervisory authority to direct and control food preparation activities.
2. Have supervisory authority to correct food safety violations.
3. Have successfully completed one of the nationally accredited food safety examinations. As of the date of this guidance, examinations are provided by one of the following organizations:

- 360 Training®
- Above Training/State Food Safety®
- National Registry of Food Safety Professionals®
- Prometric®
- National Restaurant Association)

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To protect the health of **everyone** at CDHD, no use of tobacco or vaping is allowed anywhere on our property.

Thank you for your cooperation.

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Food Review is sent biannually, free of charge to all licensed food establishments in our health district. We hope to include news of interest and importance. Topic ideas or articles written by the readers are welcome to be sent to: Editor, Food Review, CDHD, 707 N. Armstrong Pl., Boise, ID 83704. Extra copies of the newsletter are available at your local Health Department office.

Play it Safe When Selling and Serving Wild Harvested Mushrooms

The Idaho Food Code does not allow wild harvested mushrooms to be offered for sale in a food establishment unless the regulatory authority has approved the food establishment to do so.

What constitutes approval from the regulatory authority?

A wild harvested mushroom means a fresh mushroom that has been picked in the wild and has not been processed. A wild harvested mushroom does not include mushrooms that have been packaged in an approved food processing establishment. Wild harvested mushrooms do not include cultivated mushrooms.

Processing of mushrooms (dehydration, cutting, slicing, etc.) warrants food processing and requires a permit through the local Public Health District.

In order to be considered for approval of providing wild harvested mushrooms, a food establishment must implement a specification program. The program will address:

- Record keeping and traceability to assure safety of wild harvested mushrooms.
- Identification of the mushroom by both scientific name and common name of the mushroom species.
- A statement that the mushroom was identified while in the fresh state.
- The name and contact information of the person who identified the mushroom and the mushroom seller.
- A statement provided by the person who identified the mushroom as to his or her qualifications and training, specifically related to mushroom identification.
- Wild harvested mushrooms must not be co-mingled with other species of edible mushrooms or with different batches of mushrooms.

In addition, the food establishment will provide labeling information for the wild harvested mushrooms. The label will include:

- The common and usual name of the mushroom.
- The statement “Wild harvested mushrooms: not an inspected product”.
- A notification from the food establishment to the regulatory authority of the intent to provide wild harvested mushrooms.

Know your source and have the mushroom harvester complete the Wild Mushroom Buyer Verification form, found on page 3 of this newsletter or at www.cdhd.idaho.gov/eh-food-foodsafetyresources.php.

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Food Manager Certification Requirement

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An accredited food protection manager does **not** need to be present at the establishment during all hours of food service and preparation. The accredited food protection manager may designate another person to serve as the accredited food protection manager. One example of how this situation might arise is a corporate level person having met the accredited food protection manager criteria. If the corporate level person has responsibility for a large number of stores, he or she can then designate an area or regional manager to cover responsibilities for a smaller number of stores. In this case, the area or regional manager would be expected to meet the accredited manager criteria.

If a food establishment operator/manager requests a variance from the rule, the following operational factors will be considered:

1. What types of foods are being prepared and what steps are taken to prepare the food?
2. What types of foods are being served?
3. Is the establishment a temporary food establishment (TFE) and what foods are being prepared and served?



IDAHO DEPARTMENT OF
HEALTH & WELFARE

Wild Mushroom Buyer Verification

Complete the form by providing all the information requested. This document is to remain on file in the food establishment for a minimum of 90 days from the date of sale or service of the wild mushrooms.

Name of food establishment:	Address:
Name of seller:	Contact information (phone and address):
Name of person(s) identifying wild mushrooms, if different from above.	Contact information (phone and address):

List the common name and scientific name of each wild mushroom species sold this date:
Note: mushroom must be identified in the wild fresh state (not processed, dried or cultivated)
Example: **Golden Chanterelle (*Cantharellus cibarius*)**

Provide a statement as to the qualifications and training of the wild mushroom identifier:

IMPORTANT The food establishment that sells, uses or serves mushrooms picked in the wild shall ensure the mushrooms are conspicuously identified by a label, placard, or menu notation that states:

- (1) The common and usual name of the wild mushroom; and
- (2) The statement **“Wild Mushrooms: not an inspected product.”**

Signature of Seller/Date

Signature of Buyer/Date



Hand Washing:

Reduce Illness with Good Facilities and Regular Hand Washing

It's well known that hand washing plays a critical role in the prevention of foodborne illness. Without adequate hand washing facilities, however, it may be very difficult or even impossible for food establishment employees to properly wash their hands. This in turn, increases the risk of spreading foodborne illness. The person in charge of the food establishment should take the necessary steps to ensure that adequate hand washing facilities are readily available to employees and used. Per the Idaho Food Code, a hand washing sink must comply with the following requirements at all times of an establishment's operation:

- Be conveniently located to a food prep area, dishwashing area, and toilet room (5-204.11).
- Remain unobstructed and easily accessible (5-205.11). Placing objects in or around a hand washing sink should be avoided as this could deter access to the sink.
- Supplied with hand soap or hand cleanser (6-301.11).
- Supplied with single use towels or automatic hand dryer (6-301.12).
- Have waste bin in the immediate proximity for convenient disposal of paper towels (6-301.20).
- Supplied with an adequate flow of hot and cold running water. The faucet should be able to provide water with a minimum temperature of 100°F (5-202.12). Cold water is generally not comfortable for hand washing and cold water is also not effective at removing grease or fatty soils from hands. Hot water causes soap to lather better and will contribute to a quick removal of soils from the hands.

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Notes from the Field: Properly Cooling Food

The Idaho Food Code requires that food be cooled from 135°F to 70°F within two hours and from 70°F to 41°F within another four hours, for a total of six hours. The FDA defines cooling as a critical control point essential in preventing foodborne illness outbreaks.

As outlined in the Idaho Food Code, there are multiple methods to cool food quickly:

- Placing food in shallow pans
- Separating the food into smaller or thinner portions
- Using rapid cooling equipment (such as a blast chiller)
- Stirring the food in a container placed in an ice bath
- Using containers that facilitate heat transfer
- Adding ice as an ingredient
- Or combinations of the examples listed

Field observations note successful and unsuccessful attempts by food workers and persons in charge (PIC) as they try to cool foods properly, and even establishments with formal cooling procedures sometimes fail to cool foods according to the code. During a recent training exercise with a representative from the FDA, ineffective cooling of foods was observed in an establishment that uses two of the methods outlined above. These methods failed because:

1. Data points (temperatures) through the cooling process were not documented; and
2. PIC's failed to follow the method/procedure.

The following observations were noted through the training exercise regarding cooling of baked beans and beef roasts.

Following our introduction and brief interview with the manager, it was identified that baked beans and beef roasts were actively cooling in the walk-in refrigerator. The beans were in three metal 1/3 pans placed in an ice bath

directly under the cooling fans, a stirring spoon was in each pan; the PIC noted that the beans had been cooling from 135°F for approximately 1.75 hours. Using a metal stem thermometer we recorded a temperature in the middle of the beans to be approximately 85°F. Proper cooling would not have been achieved had a corrective action not been taken. Further investigation identified lack of stirring and temperature observations collected during the cooling process. From there, the beans were stirred by the PIC and another temperature was taken; this time it read approximately 68°F through the entire portion of the beans. The first temperature in the process was achieved but most likely because of the suggested interventions from the health inspector.

During the interview with the PIC, the beef roasts were said to be cut into smaller portions with a metal stem thermometer inserted into a section of the roast. Upon entering the walk-in, we observed whole intact beef roasts with no thermometer inserted. The roasts were said to be cooling from 135°F for one hour. Our initial temperature taken was 121°F; again, proper cooling would not take place if a corrective action was not taken. The PIC immediately cut the beef roasts into smaller portions and moved the roasts into the walk-in freezer; a temperature was taken at two hours into the cooling process which indicated the temperature was 69°F. The first temperature objective had been achieved through corrective action from the quick thinking PIC.

Our observations indicate that cooling food is difficult when you have correct methods in place and they are not followed or monitored by the PIC. When done correctly, low cost methods of cooling are effective. Blast chillers have proven to be effective in cooling food to meet Idaho Food Code requirements too.

If you have questions on cooling foods, please contact a health inspector at the Central District Health Department.



Hand Washing:

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The Idaho Food Code prohibits washing hands in a prep sink or dishwashing sink due to the inherent risk of cross-contamination, and a hand washing sink cannot be used for any other purpose except for washing hands. Section 6-301.14 of the Idaho Food Code specifies that *“A sign or poster that notifies FOOD EMPLOYEES to wash their hands shall be provided at all HAND WASHING SINKS used by FOOD EMPLOYEES and shall be clearly visible to FOOD EMPLOYEES.”* Establishments may develop and post a sign with custom verbiage at each hand washing sink to meet this provision. Stickers with approved verbiage can also be obtained directly from the Central District Health Department.

Use of hand sanitizer is not a substitute for hand washing. Hand washing is effective at reducing the presence of germs on the hands because of the mechanical friction that is applied when scrubbing hands with soap. The Idaho Food Code permits the use of hand sanitizers but only after hands have been properly washed.

It is the responsibility of the person in charge of the food establishment to maintain adequate hand washing facilities by direct action or by delegation of duties to employees. Routine checks of hand washing facilities will help in maintaining a workplace that is conducive for proper hand washing.

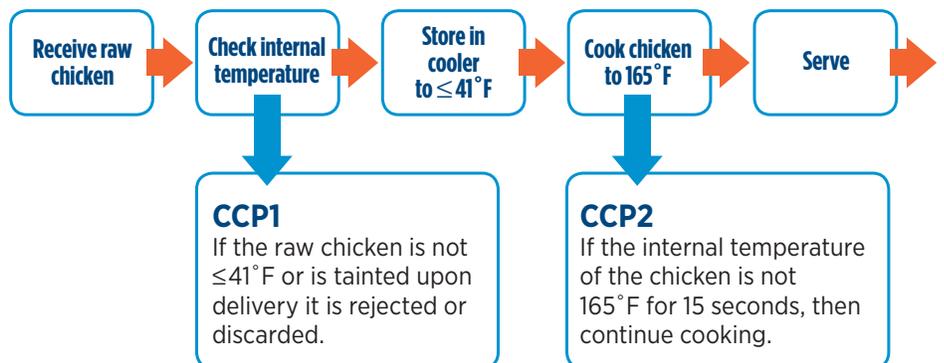
Good hand washing practices will help prevent foodborne illness in your food establishment.

Using Flowcharts to Guide Kitchen Processes

A flowchart shows a visual sequence of events, often with arrows indicating each step from start to finish. Here is a familiar example of how a flowchart would look given the scenario of what to do when driving and encountering a stop sign.



While a flowchart can be used for many different purposes or processes in food establishments, they are usually found in a Hazard Analysis Critical Control Point plan (HACCP). When used in a HACCP plan, a flowchart is a step-by-step process usually depicted using boxes that mark key parts of the process connected through the use of arrows, which show how the process flows from beginning to end. These flowcharts also have Critical Control Points or CCPs on them. These CCPs identify points within the flowchart where something can go wrong and how it would be fixed. For example:



The Critical Control Points show a specific step that has the potential for something to go wrong if the food process is not controlled and monitored. It identifies the possible problem and the action to take to solve the problem. When you receive the chicken you check to ensure the product is less than 41°F and/or has not been tainted in anyway. If it is good, **THEN** you proceed to store it in the cooler. Otherwise you do not accept it. This is a just a simple example; flowcharts can be complex and have many steps with multiple Critical Control Points. Food process flowcharts are training tools for food service staff that can be beneficial. Consider using them in your kitchen.





Central District Health Department

Environmental Health
707 N. Armstrong Pl.
Boise, ID 83704-0825

Upcoming Food Safety Trainings

Idaho Food Safety & Sanitation Course

4-hour classroom format
8:30 a.m. to 12:30 p.m.

Cost: \$48 per student

- **Wed., August 16**
- **Wed., September 20**
- **Wed., October 18**
- **Wed., November 15**

ServSafe® Manager Certification

8-hour classroom format
8 a.m. to 5 p.m.

Cost: \$125 per student

- **Tues., August 22**
- **Tues., September 19**
- **Tues., October 24**
- **Tues., November 21**

Location for both courses:

In Ada County –
Central District Health Department
707 N. Armstrong Pl., Boise

With 10 or more students, we will travel to Boise, Elmore and Valley counties by appointment.

TO REGISTER: Call CDHD's Environmental Health Department at 208-327-7499