

Quarterly Scoop

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PHR1 Public Sanitation & Retail Food Safety

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Trending Violations*:

- **Required postings missing**
 - Permit
 - Notice
 - Certified Food Manager
- **Improper thawing**
- **Improper datemarking**

* see page 3 for additional info.

Introduction

By Brittiany Bowling

Hello and welcome to the first issue of the Quarterly Scoop!

This newsletter is intended to provide food establishments within Public Health Region 1 with information such as upcoming regulation changes, food safety tips, violation clarifications, answers to frequently asked questions and more.

We would like to take this time to introduce the authors of this newsletter. We are your Retail Food Health Inspectors! The six of us inspect the food establishments within the 45 counties of the Texas Panhandle and South Plains. Our inspections include restaurants, mobile food units, public school cafeterias, convenience stores, youth camps and more.

We hope you find this newsletter both educational and entertaining. If you would like to provide feedback or request specific articles in upcoming issues, please email Kassi Anthony below. Be on the lookout for additional issues to come!

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Updates to the 2021 Texas Food Establishment Rules

By Melissa Hardin

In 2021, Texas held the 87th Legislative session, in which a new set of Texas Food Establishment Rules were adopted. A full summary of those changes can be found on our website at: <https://www.dshs.texas.gov/foodestablishments/guidance.aspx>

Certified Food Manager

Previously, a food establishment was only required to have one certified food manager; however, the newly adopted rules require that a person in charge be a Certified Food Manager and remain onsite at all hours of operation. Therefore, each food establishment will be required to have at least one if not multiple Certified Food Managers to cover every shift that involves the preparation or cooking of TCS foods.

Food Handler

Food employees are required to now obtain Food Handler Certification within 30 days of employment instead of the previous 60-day requirement.

Employee Reporting Signage

A food establishment shall post a sign or poster, clearly visible to food employees, by all handwashing sinks. The sign or poster shall notify food employees to report symptoms and diagnosis information about their health as it relates to diseases that are transmissible through food. Examples of these can be found on our [Guidance and Publications page](#) (Food Employee Reporting Sign – English/Spanish) on the [DSHS website](#); or you can contact your inspector directly.

Written Procedures for Proper Cleaning after Vomiting/Diarrheal Events

A food establishment shall additionally have written procedures for employees to follow when cleaning vomiting or diarrheal events. Not only can this be obtained through your corporate offices/training department, but examples to create your own can be found by searching online or by using examples found on our [Guidance and Publications page](#).

Cleaning & Sanitizing Utensils

Cleaning agents and chemical sanitizers that are used to clean and sanitize equipment and utensils are now required be provided and available for use during all hours of operation.

Major changes were made to the Certified Food Manager and Food Handler requirements along with additional required signage.



Why...?

By Lindsey Eudey

...Required Postings

Per the Texas Administrative Code and the 2017 FDA Food Code, three things are required to be posted in areas where customers have access for viewing.

- 1.) Current Food Permit (FDA Food Code 8-304.11A)
- 2.) Original Food Manager Certificates (TAC 228.31a)
- 3.) A sign or placard notifying customers that a copy of the most recent inspection report is available upon request. (FDA Food Code 8-304.11K) (Per DSHS: Posting of inspection report would also meet intent of sign posting.)

Making inspection reports, food manager certificates and permits available for the public to view promotes transparency and allows the public to be better informed about the restaurants they visit. Transparency provides awareness, and therefore, promotes food safety practices.

...Proper Thawing

In general, there are three acceptable ways to thaw frozen food. (FDA Food Code 3-501.13)

- 1.) Under refrigeration at 41 °F or below
- 2.) Completely submerged in running water of 70 °F or less with sufficient water velocity to agitate and float off loose particles in an overflow.
- 3.) As part of the cooking process (i.e. in a microwave immediately before cooking, etc.)

While freezing may prevent bacterial growth in foods, it does not eliminate bacteria already present. When food begins to warm back up, an improper thawing method provides the perfect environment for these surviving organisms to multiply. The key is to minimize the amount of time a food is at unsafe temperatures. Using the prescribed methods listed above will ensure your product is thawed thoroughly and safely.



"The role of the infinitely small in nature is infinitely great."

- Louis Pasteur

...Datemarking

The FDA Food Code, in 3-501.16-17, requires that certain foods be date-marked and that the hold time on those foods cannot exceed 7 days in the refrigerator. But where did “7 days” come from?

Refrigeration has done wonders for our modern world and food safety. However, it’s important to remember that refrigerators don’t completely **stop** the growth of bacteria; they only **slow** the growth. Over an extended

amount of time, even slow-growing bacteria can build to a level that can cause foodborne illness.

The key bacteria to inhibit is *Listeria monocytogenes*. These bacteria can be found on ready to eat sandwich meats, produce and even leftovers. After 7 days, the level of growth is high enough that it could cause illness. To prevent this from happening, foods must be consumed, sold, or discarded after 7 total days from and including the day the package was first opened and/or prepped.

Links & Contacts

- [Region 1 - Retail Foods Contact Info](#)
- [Texas Interactive Jurisdictional Map](#)
- [Retail Food Establishments - Home](#)
- [Starting a New Retail Food Establishment in Texas](#)
- [Certified Food Manager Training Programs](#)
- [Cottage Food Production Operations](#)
- [Youth Camp Program - Home](#)
- [Public Swimming Pools and Spas - Home](#)



NOW INSPECTING SNOW CONE STANDS FOR SUMMER '22!!



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