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Standards Committee Meeting – October 5, 2016

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Date: October 5, 2016

**ENVIRONMENTAL HEALTH DIVISION
STANDARDS COMMITTEE MEETING**

Time: 9:30 am – 11:30 am



Where:

1001 North Central Avenue
5th Floor Classroom
Phoenix, AZ 85004

Minutes

The mission of the Environmental Services Department (Department) Standards Committee is to provide a time for standards to come together and discuss food code and to help our staff members provide consistent documentation of violations, and ensuring that our stakeholders understand the reasoning behind the decisions.

The vision is that all field inspectors and supervisors have a place to go with their questions and know that each item will be discussed with the division as a whole, that feedback (both discussion and code references) will be brought back to each office and inspectors will be consistently giving the same message to operators.

The Department currently has three (3) staff members that have been standardized by the FDA. Those staff members then standardize supervisors in each office who then will standardize their staff.

The procedure is that each Environmental Health Specialist (EHS) field staff notifies their supervisor of any code questions or interpretations that they may have. If supervisors are unable to give an answer or want more clarification, they will then send that information to the training officers and training supervisor. Once received, the question is sent to everyone on the standards committee so

that they can start researching it and discussing it in their office. The question is also added to the agenda for the next Standards Committee meeting.

We also welcome questions from establishments/stakeholders if there are any topics that need to be brought up.

The members will then meet and use codes, Department policies, and any supporting documentation to come up with a decision collaboratively and by consensus as to how the issue will be addressed by the Division. If the issue cannot be resolved, the committee may seek guidance from the FDA, USDA, ADA, Management team and/or Director if needed.

Any recent changes to local, State or Federal codes may also be discussed.

Topics discussed at this meeting:

Clarification on glove usage and handwashing

Question/Issue:

Two previous Standards Committee decisions have been made concerning glove use and handwashing violations. Clarification has been requested on the difference between the two decisions and when particular violations are documented. When “double gloving” is being used as a method to prevent contamination from the hands, it was decided that 2-301.14, *When to Wash* should be documented when gloves are improperly removed. A newer decision indicates that 3-304.15(A), *Gloves, Use Limitation* should be documented when in the same situation where the outside glove is improperly removed when “double gloving.”

Response:

A Clarification document will be developed for violation 3-304.15 (C-D) *Gloves, Use Limitation* to make it easier for both staff and industry.

3-304.15 *Gloves, Use Limitation* would be documented when violations occur during the use of multi-use gloves as described below in paragraphs B through D of this provision.

3-304.15 Gloves, Use Limitation.

(B) Except as specified in ¶ (C) of this section, slash-resistant gloves that are used to protect the hands during operations requiring cutting shall be used in direct contact only with FOOD that is subsequently cooked as specified under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT.

(C) *Slash-resistant gloves may be used with READY-TO-EAT FOOD that will not be subsequently cooked if the slash-resistant gloves have a SMOOTH, durable, and nonabsorbent outer surface; or if the slash-resistant gloves are covered with a SMOOTH, durable, nonabsorbent glove, or a SINGLE-USE glove.*

(D) Cloth gloves may not be used in direct contact with FOOD *unless the FOOD is subsequently cooked as required under Part 3-4 such as frozen FOOD or a PRIMAL CUT of MEAT.*

Testing high-temp dish machine

Question/Issue:

If an inspector runs their max/min thermometer through the high-temp dish machine and it does not reach 160°F, but the establishment's indicator strips change to the correct color, is a violation documented?

Response:

If we are sure our thermometer is calibrated we should go by our thermometer. If there is a difference then look at other things such as:

1. The temp dot could be an incorrect one (one that turns black at a temp below 160F). These are available for several temperatures- it is possible the operator is using one that turns black at a lower temp.
2. The temp dot is not being firmly attached to a ware – perhaps it was floating around or waving in the water? Dots need to be securely fastened in their entirety to a plate or another ware (Some operators have been observed placing the stickers between the tines of a fork, which would likely result in a false reading.)
3. The temp dot was stored improperly or is too old, which resulted in a false reading. Usually Temp dots should be stored below 80°F, not exposed to sunlight or other UV light, or heat source such as air vents, pipes or appliances
4. Temp dots usually have a shelf life of 2 years.
5. Each manufacturer's label has different variables.

If discrepancies still occur after considering the above, staff should still use the value returned on a properly calibrated min-max thermometer.

Embargoed food that is not discarded

Question/Issue:

When a violation is documented for cooling or cold holding where embargoing and discarding the food is warranted, can an additional violation be written if this food is not discarded by the establishment operator? In this scenario, could *3-101.11, Safe, Unadulterated and Honestly Presented* be written?

Response:

Most of what we do is considered a “voluntary embargo”, and the food should be set apart, identified as a product not to be used and to be discarded by the PIC– the inspector(s) are not in charge of throwing anything out. The inspector should call their immediate supervisor if the PIC has an issue with the embargo and thinks the food may be used in the establishment – there may be other routes we can take instead of writing another violation. If the inspector is in doubt – then fill out the handwritten embargo form so that we can get a signature on the embargo.

Double debiting should not occur in this situation. Good communication with the operator is key, make sure that the food will be set apart if not discarded immediately. The documentation of the violation should include language that the product was not discarded or caused to be discarded. We always have the option of suspending the permit if there is no cooperation from the operator.

Other Items brought up at this meeting:

1. There is a new sanitizer that came out from Purell – this was sent out in an email from the state (ADHS).
 - Our department will do a little more research on this new product and then the information will be sent out to staff and posted.
2. Questions came up if there are any sanitizer wipes currently approved that can be tested.
 - This will be looked into and discussed later once more research have been done.
3. Can a violation for handwashing sink be used for anything but handwashing? It was noted on an inspection that a violation was written for dumping a liquid down the sink.
 - The Code states: **5-205.11**
 - (A) A HANDWASHING SINK shall be maintained so that it is accessible at all times for EMPLOYEE use.
 - (B) A HANDWASHING SINK may not be used for purposes other than handwashing.
 - (C) An automatic handwashing facility shall be used in accordance with manufacturer’s instructions.
4. Ecolab has come out with a new sanitizer, “Concentrated Sanitizing Rinse” (CSR-is what they are calling it), it is a peroxide based sanitizer which has all the approvals to meet code. There aren’t too many machines using this product yet. There are test strips available for this new product and the ppm should be between 8-42ppm. The method for testing is a little different from other strips, you have to pull water from the dish machine tank, wait for the water sample to be below 95°F before you dip the test strip, and then you can’t shake the water off the strip – but you have to let it sit for 30 sec. before reading the results. The establishments should have their own test strips and should be able to demonstrate to the inspector they know how to test the sanitizer.

Topics for next meeting:

Liquid pasteurized eggs – is refrigeration required for food quality or food safety?

Liquid eggs are to be refrigerated at all times and should be treated like any other TCS food.

Process improvements

No items were brought up during this meeting.

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