

OEHA NEWSLETTER, JANUARY 2009

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Save The Dates

- Silver Falls Drinking Water Training, April 7 and 8, 2009
- OR-EPI, May 27-29, 2009 at Sunriver
- OEHA/DHS Food Safety Annual Education Conference, September 28-30, 2009 at Chinook Winds, Lincoln City

REFLECTIONS FROM NEHA CONFERENCE 2008

BY GERHARD MATHEIS

The 2008 NEHA Conference was held in Tucson, Arizona. It was a hot (106° F - 108° F) but enjoyable event. The conference was spread between two host resorts, so it was necessary to take a shuttle to attend the sessions and venues. All of the shuttle journeys were different. We had a chance to visit with like professionals, enjoy refreshments, watch a video, and maybe even win a prize. I didn't win any.

One of the conference sessions, "Pooches, Patios, Politics, and Public Health", was a table top exercise in dealing with dogs in outdoor dining areas. The attendees were given the situation and asked to work out



Photo by David Leland, Wilderness.com, Tucson, Arizona © 2008

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TIDES WILL TURN AT 2009 ANNUAL EDUCATION CONFERENCE

Chinook Winds Casino Resort in Lincoln City has been selected as the destination of choice for the 2009 AEC.

OEHA will be partnering with DHS Food Safety Division in

coordinating the presentations for the conference.

The dates of the conference will be September 28–30. There is time to submit suggestions for topics to

be presented during the conference sessions. If you have a topic you think would make an interesting presentation or if you would like to be considered as a presenter, e-mail your request to Jim Solvedt . solvedt.jim@co.polk.or.us

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DHS ANNUAL FOOD CONFERENCE WITH OEHA

This year's DHS Annual Food Conference is being held in conjunction with the Oregon "environmental Health Association Annual Education Conference. The DHS Conference is scheduled for September 29, 2009 in Lincoln City at the Chinook Winds Casino. Based on the feedback from the

evaluations of the last two years, the areas of interest for the DHS agenda items are:

- Risk Control Plans - Active Managerial Control
- More on ethnic foods and communication with the operator

Please contact Valerie Aliski (971) 673-0445

about what you would like to see regarding these two areas of interest, or other topics that your county would like to have addressed at the DHS Conference.

“The allocation of inspectional time is one element that the inspector can change and continue to use to an advantage”

RISK CONTROL PLANS AND ACTIVE MANAGERIAL CONTROL

BY VALERIE ALISKI

What is Active Managerial Control?

Food service operators can significantly improve food safety by establishing and maintaining effective control over food safety practices. An effective tool used to accomplish Active Managerial Control is the Risk Control Plan.

What is a Risk Control Plan?

The Risk Control Plan is a concisely written,

mutually agreed upon plan that is developed by the food service operator with input from the inspector. The plan specifies what out of control food-borne illness risk factor needs to be controlled, and how it will be controlled in the facility by describing specific actions.

Why use a Risk Control Plan during an inspection?

The allocation of inspectional time is one element that the inspector can change and continue to use to

an advantage. When finding the same violation at the same establishment, inspection after inspection, the inspector can play a more significant role to change this pattern by assisting operators in the development of Risk Control Plans to reduce the recurrence of these violations. The success of the plan is dependent upon gaining a commitment from the food facility operator to fully implement the plan.

Since 2002, San Diego County has

REFLECTIONS, CONTINUED FROM FRONT PAGE

allowed per slide to deliver content in a quick and succinct way. It lasted only six minutes and 40 seconds. Afterward we had the opportunity to ask questions and get more in-depth information.

The session, “On The Borderline”, asked, “How much do you know about ethnic border cuisine?” Discussion was geared around the dynamics of traditional Mexican food preparation. We saw examples of various Mexican foods that are culturally unique to Mexico and are far beyond traditional American

fare. Some of these unique dishes are finding their way to mainstream USA. Customary food preparation and presentation of dishes that can pose some food safety challenges were also addressed.

Some of the other sessions I attended were: “Comparison of Top-loading versus Front-loading Ware-washing Machines on Staphylococcus aureus and MRSA”, “Primary Amoebic Meningoencephalitis” (described the rare but fatal disease that primarily strikes young male children who are exposed to it in recreational

waters), “Norovirus Outbreaks of Rafting Trips in The Grand Canyon” was another very interesting session. Just trying to imagine what that trip was like, can ruin a rafting trip for sure.

There were many more interesting sessions. It would have been nice to be able to attend them all. See you at our OEHA-DHS Annual Educational Conference, September 28-30, 2009, Chinook Winds Casino, Lincoln City, Oregon.

HANDWASH TRAILER UPDATE BY JULIE HAMILTON

OEHA has two trailers available for hand-washing demonstrations. The trailers are equipped with sinks, soap and paper towel dispensers, and black lights. Visitors can use “Glo Germ” to see how well they wash—both fun and educational.

The trailers are used at fairs in Washington, Clackamas, Linn,



Benton, Marion and Douglas Counties, the Oregon State Fair and the Ag Festival. They are ideally placed at petting zoo and livestock area exits, where contamination from *E. coli* is most likely. At some fairs, the trailers provide the **only** reliable hand-washing station

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RISK CONTROL, CONTINUED FROM PAGE 2

control Plans during routine inspections for critical violations. As a result, they have been able to significantly reduce the number of critical violations and site visits annually. As of 2007, San Diego

County had 14 out of 13,000 facilities with repeat critical violations at the third routine inspection. The County attributes this success to the food operators taking

active control in monitoring major risks



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Trailers...continued

the animals, making them a worthwhile and much needed public service. Staffing of the trailers can be done several ways. This year, Clackamas County partnered with their local community college nursing program. "The students were reliable, enthusiastic, and did a

great job," said Steve Dahl, Clackamas county EH Manager. The students received credit for their participation, and provided 90% of the staffing needed to run and maintain the trailer.

Washington county has been successful with the trailer by increasing signage

(both size and location) about the importance of hand-washing after contacting animals and before eating.

The trailer user agreement can be viewed online at www.oregoneha.org and clicking the handwashing trailer link. For additional information, including reservations, contact

BITS AND PIECES

SOLV Volunteerism

For those who are looking for ways to get involved in improving Oregon through SOLV volunteerism, check out the SOLV website for a project near you www.SOLV.org

The "Crumbine Award" is a prestigious national award given annually to local environmental health jurisdictions who demonstrate excellence and continual improvement in a comprehensive food protection program. The purpose of the award is to encourage improvement and stimulate public interest in foodservice sanitation. The award is named in honor of Dr. Samuel J. Crumbine (1862 - 1954), a sanitarian-physician and public health pioneer

who was renowned for his innovative methods of improving public health protection. To learn more, log on to www.afdo.org.

Calling All College Students!

This year, OEHA is proud to offer a scholarship opportunity to any undergraduate pursuing a career in Environmental Health. The objective of the OEHA Scholarship is to provide financial support to college students during their internship or independent study projects. By providing this financial support, OEHA hopes to increase internship options for students, enhance awareness of career opportunities in Environmental Health, and promote learning through innovative internship or independent study projects.

The scholarship is open to college students pursuing degrees in Environmental Health, Environmental Science, Public Health, Biology, Chemistry, Zoology, Soils Science, or related fields where an internship or independent study project is required to meet degree requirements. Scholarship funds will be used to pay for all or part of the tuition costs to the student during the school term in which they do their internship. The internship or independent study project must be undertaken in Oregon and be supervised by a Registered Environmental Health Specialist. For more information and the application, please visit the OEHA website at