



# Deschutes County Environmental Health (DCEH) Food Safety Newsletter

Spring/Summer 2019

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## Summer festival or event on the calendar? Don't forget your Temporary Restaurant License.

Our department inspects foodservice operations at events. If you will be serving food to the public at an event, outside of your licensed food establishment, there are certain requirements:

-A Temporary Restaurant License (TRL) shall be required with a fee.

-A TRL should be applied for at least 7 days prior to the event to get our discounted fee rate.

Depending on the duration or type of event you can apply for a single event, seasonal or intermittent license.

For more details, requirements and to apply visit: <https://www.deschutes.org/health/page/temporary-restaurant-licenses>

## What about outdoor cooking or beverage dispensing at a licensed restaurant?

Specific rules apply when a fully licensed food facility wants to add outdoor cooking or bar service to the flow of foods within the facility. Examples of outdoor cooking include barbeques, hearth ovens, tandoori ovens, barbecue pits or other similar cooking equipment. In addition to cooking foods, outside beverages may be prepared outdoors provided that: a portable bar or beverage cart is used (including a hand sink), or a permanently constructed outdoor facility that meets the same requirements as those inside the restaurant is used.

Foods cannot be prepared, assembled or stored outdoors and you MUST inform DCEH prior to constructing/operating an outdoor cooking area.

If you are considering either of these options please contact us ASAP.

## DIRTY REFRIGERATOR COILS



### Clean the coils on your refrigerator!

**Pull the refrigerator away from the wall and use a canister vacuum to remove the dust off the coils**

### Happy warm weather season to all!

With warm weather comes different kitchen considerations. A change in temperatures outside can impact a foodservice kitchen inside. Mechanical refrigerators should be checked **daily** to make sure foods can be held at 41°F or less.

Typically air temperatures of 36- 38°F will ensure foods have an internal temperature of 41°F or less. It may be necessary to lower the temperature setting to compensate for a warmer kitchen. This is also a great time to clean your refrigerator coils as that could boost efficiency, keep foods colder, and save you money.

Oregon Health Authority provides many great resources for operators including the PDF version of the Oregon Food Sanitation Rules!



Find these resources here:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENT/FOODSAFETY/Pages/FoodCode.aspx>



**Deschutes County is now offering SERVSAFE Manager Classes! Our next class offering will be May 30th! SEE ATTACHED REGISTRATION FORM**



## Foodborne illness outbreak, think it can't happen to you?

Everyday health officials investigate illness outbreaks here in Oregon. These outbreaks are rarely in the news but have a significant effect on the population and your business. A recent example was an outbreak at an Oregon winery. On August 14, 2018 the Oregon Health Authority and Yamhill County Health and Human Services received reports of multiple people with gastrointestinal illness days after attending a wedding and reception in Yamhill County on August 11. On August 20, *Shigella flexneri* was identified as the bacteria causing the illnesses. After conducting an extensive investigation the health department concluded that asparagus was the most likely cause of the outbreak. Of the 263 wedding attendees and staff, 105 people were sickened, and 10 were hospitalized. No deaths were reported. Symptoms of *Shigella* include: diarrhea (sometimes bloody), fever and stomach cramps. *Shigella*, if diagnosed in a food service employee is reportable to DCEH.



## When will my inspection be?

New restaurant operators and employees often wonder when to expect their food safety inspection from county health inspectors. Will it be during the busiest lunch rush? When the GM is on vacation? Maybe you can predict it by counting six months from the last inspection. Not to worry. Here's some helpful information to know what to expect about your next health inspection.

**The Basics** - Food Safety Inspections are required twice a year for every licensed food and beverage establishment. One inspection must occur during the first half of the year (January through June) and the second inspection must occur during the second half of the year (July through December). They must be at least 3 months apart and not more than 10 months apart.

Food Safety Inspections are unannounced. County health inspectors do not schedule health inspections. For some operators with irregular schedules, such as caterers or mobile food units that only serve during large events, we may contact you to ask for a few upcoming dates when you'll be serving food, just so we can be sure to come out during a time that you're there.

**When will inspections occur?** - The Person in Charge of a licensed food or beverage establishment is required to allow inspections during hours of operation and other reasonable times. This extends beyond the limited hours of service to customers. As health inspectors, we are tasked with assessing the safety and integrity of the food and beverages in licensed establishments. This means we may inspect the facility from the time of food delivery throughout its storage, preparation, and transportation to the point of sale or service to the consumer.