



SERVING UP FOOD SAFETY

From The State Food
Protection Management Office
Extension Foods and Nutrition
Texas AgriLife Extension
Service

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Staying Informed During Product Recalls

Hardly one food safety recall is complete before another one is announced by the federal government. The most recent back-to-back recalls are the salmonella outbreaks associated with peanuts traced to the Peanut Corp. in Georgia and Texas and roasted pistachios from Setton Pistachio of California.



What is a good way to protect your customers and reputation in the event of a recall? You can sign up to receive e-mail alerts involving outbreaks. Visit the U.S. Food and Drug Administration (FDA) website at <http://www.fda.gov/opacom/7alerts.html> to sign up for this free subscription service. You will be notified by e-mail of important alerts and actions involving food products. At this same site, you can find product lists for specific recalled items. The website maintains product information for 60 days. You may unsubscribe to the service at any time.

Should you want information about specific recalls but not have access to the internet, contact your county Texas AgriLife Extension Service office at the location at the top of this newsletter. Your county Extension agent will be able to assist you.

What Impact Can a Recall Have on Your Business?

Foodborne outbreaks can and do negatively affect businesses. Even if an outbreak is the result of a product recall by one of your suppliers and no fault of your own, chances are you will experience unexpected costs and damage to your business' reputation. Additionally, good employees may choose to seek employment elsewhere.

To ensure quality ingredients are arriving at your back door, consider the following:

- Know your supplier. Acquaint yourself with the supplier's facilities, trucks used in transport and his employees.
- Keep abreast of recalls through the media and from suppliers themselves.
- Quickly remove recalled products from your shelves.
- Organize your records in order to verify and trace your inventory quickly.



It is your responsibility and in your best interest to take measures that will help ensure that you are working with the safest ingredients possible.

Serving Up Eggs

Fresh eggs may contain bacteria called *Salmonella Enteritidis* (SE) that can cause intestinal infections. To prevent a Salmonella outbreak from occurring at your establishment, think about the recommended guidelines for serving ready-to-eat eggs.



- Wash hands, utensils, equipment and work surfaces with hot, soapy water before and after they come in contact with eggs and egg-containing foods.
- Cook raw shell eggs broken for immediate service to 145°F for 15 seconds; raw shell eggs not broken for immediate service cook to 155°F for 15 seconds.
- Egg dishes cooked in the microwave need to reach 165°F and let stand covered for two minutes.
- Cooked eggs and egg-containing foods are to be held hot at 135°F or held cold at 41°F or lower.
- Consume all ready to eat potentially hazardous foods within 7 days.

Hotel breakfast buffets and salad bars at eating establishments often include hard boiled eggs. To safely serve them to your customers, remember to keep at the proper hot holding temperature (135°F) or cold holding (41°F or below). Use hard-cooked eggs (in the shell or peeled) within 1 week after cooking.

Source: <http://www.cfsan.fda.gov/~dms/fs-eggs2.html>

Texas Food Handlers Class: Food Safety: “It’s in Your Hands”

A Texas Department of State Health Services accredited food handlers program, “Food Safety: It’s in Your Hands,” is now being offered through Texas AgriLife Extension Service. The class is recommended for all food service employees to help promote the service of safe food. Included is a basic overview of food safety practices that are necessary to ensure you serve safe food at your establishment. Some practices discussed are the basics in retail food safety from time and temperature abuse, cross contamination, and proper personal hygiene. The course is valuable for those individuals who work in cities/counties that require a food handler’s card or for anyone wanting to learn more.



The course is offered face to face or online at <http://foodsafetyonline.tamu.edu>. The cost of the course is \$15.00 per person and should take 2 hours to complete. After completion of the training participants receive a Food Handlers card which will be good for 2 years. Contact your local County Extension office to set up a class.



Upcoming Food Protection Management or Food Handlers Courses

To find the next Food Protection Management or Food Handlers Course in your area log onto our website at <http://foodsafety.tamu.edu> or call 979-458-2025