



# Maricopa County subscription service



Standards Committee Meeting – January 24, 2018

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**Date:** January 24, 2018

**Time:** 9:30 am – 11:30 am

ENVIRONMENTAL HEALTH DIVISION  
**STANDARDS COMMITTEE MEETING**



**Where:**

1001 North Central Avenue  
5<sup>th</sup> Floor Classroom  
Phoenix, AZ 85004

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### Meeting Minutes

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#### Follow-up items from last meeting

Produce box reuse:

An establishment had cut and washed some cabbage and then returned this ready to eat produce to the original box the cabbage came in. The operator indicated that the cabbage was to be subsequently cooked/boiled prior to service. What violation could be written here?

Answer:

- The most appropriate violation given the situation would be:

**3-307.11 Miscellaneous Sources of Contamination**

FOOD shall be protected from contamination that may result from a factor or source not specified under Subparts 3-301 – 3-306

- There is not enough evidence to consider the food adulterated. The risk associated here isn't as high as a situation where salad greens are washed and re-introduced to the box. The extra cook step serves as an extra safeguard. However, discussion should be had with the operator as to why this step may be necessary or returning the item to the box.

Once cut and washed, all produce is ready to eat. The food items should be placed into food-grade, easily cleanable containers for storage.

### **Manual Warewashing and hand washing requirements**

#### Question/Issue:

Handwashing is required at various times during food service. This will be a discussion on when handwashing must occur during the manual warewashing process.

#### Answer:

- When doing uninterrupted manual dish washing at the 3-compartment sink you do not have to wash your hands between the steps of wash, rinse, sanitizing or handling of clean dishes.
- If the dishwasher interrupts the dishwashing process at the 3-compartment sink and contaminates his/her hands and then returns to the rinsing, sanitizing or handling of clean dishes without washing their hands this would be a violation –2-301.14 P, When to Wash.
- If a food worker is washing dishes at a mechanical dish washing machine and is seen loading dirty dishes, and then going directly over to stack/store the cleaned dishes after they leave the machine (without washing hands first), then that would also be this 2-301.14 violation.

#### Code Reference:

### **2-301.14 When to Wash**

FOOD EMPLOYEES shall clean their hands and exposed portions of their arms as specified under § 2-301.12 immediately before engaging in FOOD preparation including working with exposed FOOD, clean EQUIPMENT and UTENSILS, and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES<sup>P</sup>

### **Directly connected 3-compartment sink clarification**

#### Question/Issue:

Some establishments still have three compartment sinks for warewashing that are directly connected to the sewer. The committee will discuss the Department's approach to three compartment sinks with direct sewer connections.

#### Answer:

- **Existing, three compartment sinks with direct sewer connections are allowed unless:** Upgrading to an indirect sewer connection will be required when there is an ownership change, a remodel, or if there is a public health hazard or nuisance created [8-304.11 (G)(1-3)].
- Important factors to keep in mind:
  - Any installation of an indirect waste connection for a three-compartment sink should have a consultation with the Plan Review and Construction Program.
  - Directly connected three-compartment sinks are allowed if there is a trapped floor drain within 5 feet of the fixture.

- For establishments using three compartment sinks with direct sewer connections, precaution should be taken to prevent contamination of food and food equipment. For example, doing food prep in raised containers, such as a colander. Elevating the food out of the sink provides an extra safeguard in the situations where an indirect drain is not available.

Code Reference:

**5-402.11 Backflow Prevention**

(A) Except as specified in ¶¶ (B), (C), and (D) of this section, a direct connection may not exist between the SEWAGE system and a drain originating from EQUIPMENT in which FOOD, portable EQUIPMENT, or UTENSILS are placed. P

(B) Paragraph (A) of this section does not apply to floor drains that originate in refrigerated spaces that are constructed as an integral part of the building.

(C) If allowed by LAW, a WAREWASHING machine may have a direct connection between its waste outlet and a floor drain when the machine is located within 1.5 m (5 feet) of a trapped floor drain and the machine outlet is connected to the inlet side of a properly vented floor drain trap

(D) *If allowed by LAW, a WAREWASHING or culinary sink may have a direct connection.*

**Refrigeration capacities and suspension discussion**

Question/Issue:

When a food establishment is unable to maintain Time/Temperature Control for Safety (TCS) foods a proper temperature, Environmental Health standard operating procedure requires immediate correction or permit suspension. When a unit such as a walk-in cooler starts to malfunction there are many variables that must be considered prior to doing a suspension. The committee will engage in dialogue to ensure consistent application of department practices in the field when it comes to lack of refrigeration scenarios.

Answer:

- If a walk-in cooler goes down at a food establishment and cannot be repaired at the time of inspection, inspectors should consider several factors prior to resorting to an immediate suspension of the permit to operate:
  - The time/temperature parameters of the TCS foods walk-in cooler (this will help determine if embargoes are necessary).
  - Does the establishment have other refrigeration/freezer units besides the walk-in cooler that may allow them to function safely for the remainder of the day? If this is the case, a 24 hour re-inspection may be offered. If the walk-in cooler hasn't been repaired, an immediate suspension may be warranted.
  - Does the establishment have active managerial control?
- The inspector must inform and consult with their supervisor.

Code Reference:

**4-301.11 Cooling, Heating, and Holding Capacities.**

EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.<sup>Pf</sup>

### **Changes to Environmental Health citizen complaint SOP**

#### Question/Issue:

There are a few substantive changes to the recently revised Environmental Health standard operating procedure for responding to citizen complaints. These changes will be presented and discussed.

#### Answer:

- The revised policy will have all complaint related activity occur on the complaint record that is generated when a citizen calls in their complaint. The establishment's food permit record will only reflect inspection activity and violations written by the inspector. The operators of food establishment where a complaint is alleged will still receive a document indicating complaint findings. If a violation pertaining to the complaint was found during an on-site investigation, the violation will appear on the complaint record. If there was no violation, a statement saying that findings could not support the allegations made in the complaint will be entered on the complaint record.

### **Round Table, Process Improvements, Division Manager Topics:**

Time will be given for any topics not submitted ahead of time and to discuss any future committee meeting agendas. Visiting stakeholders will also have the floor to bring forth any process improvement ideas for the Environmental Health (EH) Division. Also, the EH Division Manager will be given time to speak about some changes to how the division will be approaching inspections.

1.) Andy Linton (Division Manager of Environmental Health) reviewed how there is an SOP on Food Service Worker audits, and how we may need to conduct a re-training on this policy to serve as a reminder for how/when to conduct this type of audit.

2.) David Morales gave an update that State Food Safety is now going to offer the ability to take the Certified Food Manager exams online, as part of a 'remote proctoring' way to use computer camera-audited exams (at someone's home/etc.)

3.) Andy Linton stated how when you have Reduced Oxygen Packaging (ROP) for fish and fish products, that only those fish products that are ROP need to have the package punctured/cut when thawing. If there are ROP beef or chicken, etc. this need to cut/puncture the package is not required; only for fish products.

4.) Ben DiSalvo of Western Regional Office requested that thawing requirements at the next meeting? 3-501.13 "Thawing", it states in (B)(2); which states that if under water thawing, it has to be done "with sufficient water velocity to agitate and float off loose particles in an overflow"... If you are still in a package while thawing, this would not allow for that higher velocity to loosen/agitate particles.

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