

JULY 2024

FOOD FOCUS

FOOD PROTECTION SERVICES



CDC Risk Factor Control - Refrigeration

The ambient room temperature of poorly designed kitchens can exceed 90°F on hot summer days. A hot kitchen makes it difficult to maintain cold food at 41°F or below.

Here are some tips to help your refrigerator keep up in the heat:

- ▶ Schedule service for walk-in coolers, freezers, and refrigerator units.
 - Clean condenser coils and top off freon levels in units.
- ▶ Decrease the ambient temperature of the kitchen so coolers do not have to work as hard.
 - Keep windows closed.
 - Keep air condition vents clean.
- ▶ Add more refrigeration.
- ▶ Install plastic curtains on the inside of the walk-in cooler door to keep cold air inside when the door is opened.
- ▶ When storing cold food, store in metal pans instead of plastic pans.
- ▶ During slower business hours, close workout cooler lids or cover food containers with lids.
 - Single-use ice bags or durable, washable ice packs can be placed on food containers to help keep food cold.
- ▶ Turn equipment off when not in use, such as ovens, hot holding equipment, and coffee makers, to decrease the ambient temperature of the room and decrease the workload on the refrigerators.



Active Managerial Control

Food service managers use Active Managerial Control (AMC) to prevent the risk of foodborne illness rather than reacting when an inspector points out an uncontrolled risk factor.

To help managers be proactive we've provided self-inspection forms as well as other great resources at:

tinyurl.com/THD-AMC





City License Renewals

City license renewals for Tulsa, Bixby, and Broken Arrow food establishments have been mailed. Please note that current food licenses expire on June 30th and must be paid for before August 1st to avoid a 50% delinquency fee.

When returning the renewal application be sure to include a copy of the current business sales tax permit and payment. You can renew by paying in person at the license center or by returning through the mail.



After receiving the inspection report from your inspector, be sure to look for the QR Code located at the bottom of the last page. The QR Code will connect you to a survey to capture your feedback on how we can best serve you in the future.



STOP THE SPREAD OF NOROVIRUS

- ▶ Wash your hands often
- ▶ Don't prepare food or care for others when you are sick
- ▶ Rinse fruits and vegetables thoroughly
- ▶ After vomiting or having diarrhea, immediately clean & disinfect surfaces and wash soiled laundry

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