

Health Wise Quarterly

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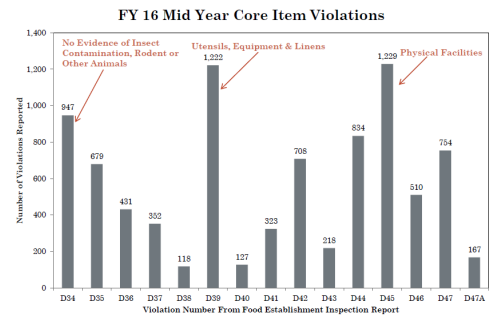
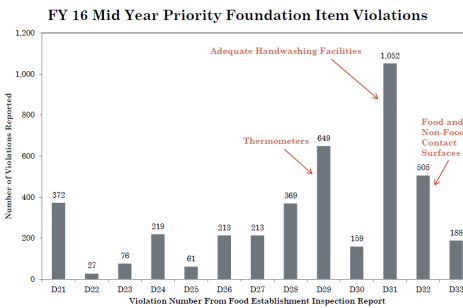
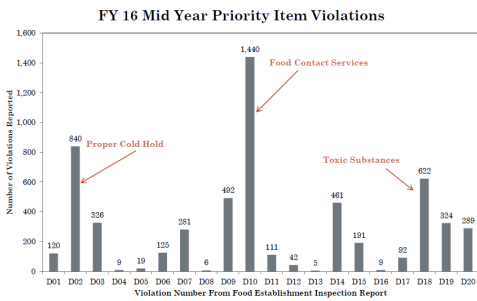
Environmental Health Services Division



Environmental Health Services Division (EHSD) offers monthly Food Safety Presentations from 3:00PM - 4:30PM. Trainings are held at Rutherford Lane Campus [1520 Rutherford Lane, Building 1, Suite 205](#). Interested in attending? Register by phone 512-978-0300 or via email: EHSD.service@austintexas.gov

July 19, 2016	Requirements for Starting a Food Enterprise and the Inspection Process
August 16, 2016	Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)
September 20, 2016	Temporary Events and Mobile Vendor Inspections

NEW FOOD ESTABLISHMENT RULES, NEW VIOLATIONS, AND NEW TRENDS?



In October of 2015, the State of Texas adopted new Food Establishment Rules (TFER), basing the changes in guidance from the US Food and Drug Administration (FDA). The City of Austin and Travis County updated local code to adopt the new rules. Since these changes, new inspection forms were created to reflect the new rules. Prior inspection reports had 27 violations and the new inspection report has 47. Items that did not used to be marked against an establishment are now counted against the total score. A lot of change has followed and it has been a learning experience for Environmental Health Officers (EHOs) and food establishment operators alike.

The new deficiencies are categorized into three sections however the deficiencies can be linked together to reflect an increasing concern for public health and food safety. Points are deducted as the risk of the violation increases.

DEFINITIONS

Priority Item— (Items 1-20—Three point violation) Application of a provision from this chapter (TFER) that contributes directly to the elimination, prevention, or reduction of hazards associated with foodborne illness or injury to an acceptable level. There is no other provision that more directly controls the hazard. Includes items with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, and handwashing.

Priority Foundation Item— (Items 21-33—Two point violation) A provision in this chapter (TFER) whose application supports, facilitates, or enables one or more priority items. Includes an item that requires the purposeful incorporation of specific actions, equipment or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury, for example: personnel training, infrastructure or necessary equipment, HACCP plans, documentation or record keeping, and labeling.

Core Item— (Items 34-47A—One point violation) A provision in this chapter (TFER) that is not designated as a Priority item or a Priority Foundation item and includes an item that usually relates to general sanitation, operational controls, sanitation operating procedures (SSOPs) facilities or structure, equipment design, or general maintenance.

The graphs above demonstrate the preliminary number of violations reported with the new inspection from October 2015 until the end of March 2016, Fiscal Year 2016 mid year. The most frequent overall violations, during this time frame, are Food Contact Surfaces (n=1,440), Physical Facilities (n=1,229), and Utensils, Equipment and Linens (n=1,222). Since many of these violations are new, it is hard to say whether these violations previously existed at this frequency. However, food contact surfaces has been consistently ranked the number one violation over time. For more information about what each deficiency represents, see the [TFER](#) or the [EHSD Food Establishment Inspection Report form](#).





Anthony Sandoval Photo Credit



LEGAL COMPLIANCE INFORMATION

For City of Austin Food Enterprise Operators and Unrestricted Mobile Food Vendors



Food Manager Certification Required (Article 2 §10-3-31)

A person may not operate a food enterprise unless at least one employee has a current, valid food manager certificate issued by the Health Authority. The person in charge shall post the food manager certificate(s) in a prominent location in the food enterprise. To avoid legal charges and court fines, the person in charge must comply by having the certificate issued by the Health Authority posted at all times. A photocopy is not acceptable. This offense is punishable by a fine not to exceed \$2,000.

For information and *exceptions* on the City of Austin Food Manager Code, click [HERE](#).
For information on the City of Austin Food Manager requirements, click [HERE](#).

Food Handler Training Certification Required (Article 2 §10-3-34)

A person employed at a food enterprise shall maintain current, valid certification as a food handler. It is unlawful for the person to be employed at the food enterprise without a current, valid food handler training certification as required by Section 438 of the Texas Health and Safety Code, and the Texas Food Establishment Rules. To avoid legal charges and court fines, a person operating a food enterprise shall provide a list (upon request) of all food handlers at the enterprise along with the current, valid certification document verifying each listed person possesses a current food handler certification. This offense is punishable by a fine not to exceed \$2,000.

For information on the City of Austin Food Handler Training Certification Code, click [HERE](#).
For information on the City of Austin Food Handler requirements, click [HERE](#).



MOBILE VENDORS

As we enter the summer season, many mobile vendors will be coming up for renewal. As a reminder, mobile vending permits must use a *registered* central preparation facility as part of the initial application and renewal process if utilizing a kitchen inside the city limits of Austin.

Information about how to register your Central Preparation Facility is available [online](#). For your convenience, walk in hours are available at Environmental Health Services Division (EHSD), Monday through Friday between 7:45 AM and 3:30 PM. EHSD offices are located at [1520 Rutherford Lane Building 1 Suite 205 Austin, TX 78754](#).

Some additional mobile vending reminders include:

- *Providing an original, registered Certified Food Manager certification.*
- *Demonstrate unit is fully operational at the time of permit inspection, including but not limited to handwash/warewash facilities, refrigeration and wastewater disposal. Note - This only applies for the initial inspection (aka new permits), not renewals of permits.*
- *Provide a copy of the mobile vending unit's menu.*
- *Label the clean water and waste water tanks.*
- *Attached potable water container of no less than 30 gallons and waste water containers must be sized at least 15% larger.*
- [Full list of rule changes.](#)



EXPLANATION OF TEMPORARY FOOD ESTABLISHMENT FEES

In an effort to make fees for temporary events more clear, the pricing structure has been updated with additional explanation. To ensure proper submission, please use the [current application](#). Temporary food permit fees apply for each food booth and each temporary event. The total number of food booths at the event and the length of the event determine the price per food booth. A temporary food event may be permitted for a maximum of 14 consecutive days. Any person or organization can apply for a maximum of 6 events (not to exceed a total of 84 days) during a calendar year. See [FAQ](#) for more information. Refunds are not granted for temporary event applications.

City of Austin and Contracted Municipalities ¹		Unincorporated Travis County	
Number of Days/Number of Booths	Pricing Structure	Number of Days	Pricing Structure
Single Event ² 1 Calendar Day/1 Booth	\$35.00	1 - 2 Calendar Days	\$20.00/Booth
1 - 5 Calendar Days/1 or More Booths	\$98.00/Booth	3 - 5 Calendar Days	\$30.00/Booth
6 - 14 Calendar Days/1 or More Booths	\$145.00/Booth	6 - 14 Calendar Days	\$40.00/Booth
Expedited Permit (Less than 10 days prior to the event)	\$98.00/Event	Expedited Permit	Not Available

¹ Not limited to Bee Cave, Lakeway, Manor, Rollingwood, Sunset Valley, Volente, or Westlake Hills.

² Price for single event with only 1 booth for 1 calendar day, not connected to any other event taking place at the same location or the same time.



HEALTH DEPARTMENT ACHIEVES PUBLIC HEALTH ACCREDITATION

Official recognition that department meets or exceeds rigorous public health standards.

The Austin/Travis County Health and Human Services Department (A/TCHHSD) is pleased to announce it has earned national accreditation by the Public Health Accreditation Board (PHAB). This milestone is official recognition that A/TCHHSD meets or exceeds the rigorous public health standards established by the non-profit, non-governmental PHAB.

Public health departments play a critical role in protecting and improving the health of people and communities. The A/TCHHSD provides a range of services that promote healthy behaviors, prevent diseases, provide food protection, offer life-saving immunizations, and prepare for and respond to public health emergencies. Working with our partners, stakeholders, and residents, we are addressing the many factors that influence health including rates of childhood poverty, chronic diseases, teen birth rates, access to care, access to healthy foods, and levels of physical activity.

PHAB, jointly supported by the Centers for Disease Control and Prevention and the Robert Wood Johnson Foundation, sets standards against which the nation's more than 3,000 governmental public health departments can continuously improve the quality of their services and performance.

“We appreciate the recognition of public health accreditation,” said Shannon Jones, Director, A/TCHHSD. “We want to recognize our dedicated staff, the support of our city and county elected officials and the many partner collaborations we have throughout the community. The strength of an effective public health system relies on its ability to use best practices and work with community partners to deliver essential public health services. That’s what we do every day and that’s what we build upon.”

“The Austin/Travis County Health department joins the growing ranks of accredited health departments in a strong commitment to their public health mission,” said PHAB President and CEO Kaye Bender. “Residents of a community served by a nationally accredited health department can be assured that their health department has demonstrated the capacity to protect and promote the health of that community.”

Serving a county population of more than 1.1 million residents, A/TCHHSD joins the health departments of Houston and Tarrant County as accredited public health departments in Texas. Accreditation status is on-going process with re-accreditation taking place every five years.

Release Date: May 31, 2016 **Contact:** Carole Barasch 512-972-6115 [Email](#)



FIGHT THE BITE, DAY & NIGHT

Education, awareness and action are effective tools to limit exposure to mosquitoes.

With concerns about Zika Virus and other mosquito-borne diseases, and as mosquito season nears, the Austin/Travis County Health and Human Services Department (A/TCHHSD) offers a number of ways residents can fight the bite, day and night.

Mosquitoes can act as vectors for many disease-causing viruses such as Zika Virus, West Nile Virus, and Chikungunya. Education, awareness and action are the most effective tools we have to limit exposure to mosquitoes.

Mosquitoes can only develop in water and it takes just a teaspoon of water for mosquitoes to breed. During warmer months, mosquitoes can develop in as little as three days. Brief educational videos in English and Spanish, instructing residents how to prevent mosquitoes from breeding and biting, are now available: [English](#) / [Spanish](#)

Additionally, the city of Austin's health department has created [flyers in English and Spanish with similar messages to limit mosquito populations and exposure to mosquito bites.](#)

Each April, Keep Austin Beautiful hosts Clean Sweep, a city-wide service day spanning 130+ sites in 31 zip codes. This year, the city's health department is providing educational materials on mosquito prevention to be distributed to residents throughout the Austin area.

City disease detectives are also tracking mosquito activity and posting the latest alerts, guidance and information here: <https://www.austintexas.gov/zika>

For questions or more information about ways to reduce mosquitoes around your property please call our Rodent and Vector program at 3-1-1.

If everyone does their part to fight the bite, day and night, we can enjoy a healthy and safe summer.



Release Date: Apr. 07, 2016 **Contact:** Carole Barasch 512-972-6115 [Email](#)



ENVIRONMENTAL HEALTH SERVICES DIVISION CUSTOMER WALK IN HOURS

Lobby Hours Rutherford Lane Campus 1520 Rutherford Lane 7:45AM - 3:30PM Monday - Friday

One-Stop Shop 505 Barton Springs Road 8:00AM -12:00PM Monday - Friday

Mobile Vending Physical Permitting Inspections Rutherford Lane Campus
1520 Rutherford Lane 7:45 AM - 11:00AM Tuesday and Thursday



EHSD is partnering with Austin 3-1-1 to handle all citizen complaints and environmental investigations. To request services, get general assistance or submit a citizen complaint, dial 3-1-1 or 512-974-2000 if you are calling from outside the Austin service area.

If you feel an inspection issue or complaint investigation has not been satisfactorily addressed, or to speak with a manager regarding administrative issues, please call us directly at 512-978-0300 between the hours of 7:45AM - 4:45PM Monday - Friday.

Mailing Address: EHSD Post Office Box 142529, Austin, TX 78714

Physical Address: Rutherford Lane Campus 1520 Rutherford Lane Building 1 Suite 200 Austin, TX 78754

Email Address: EHSD.service@austintexas.gov

Web Address: <http://www.austintexas.gov/department/environmental-health-services>

Feedback: Please complete our online survey to help us better serve our customers: www.surveymonkey.com/s/EHSDSurvey

