

Health Wise Quarterly

Brought to you by the friendly staff at your

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 17, 2018

Requirements for Starting a Food Enterprise and the Inspection Process

August 21, 2018

Requirements and Processes for Submitting a Hazard Analysis Critical Control Point (HACCP)

September 18, 2018

Temporary Events and Mobile Vendor Inspections



Centers for Disease Control and Prevention
CDC 24/7: Saving Lives, Protecting People™

CDC's New Video: How Environmental Health Specialists Help Solve Outbreaks



How do environmental health services work with epidemiology and laboratory professionals to protect public health? [Watch this video](#) to learn how environmental health services answer how and why a disease occurs, recommend actions to stop outbreaks and prevent future ones, and shield people from harmful germs through environmental controls. Learn more about [environmental health services](#).



EHSD is sharing this information about the Universal Recycling Ordinance which will affect ALL City of Austin food-permitted enterprises beginning Oct. 1, 2018. Any business with a food permit can contact our sister department, Austin Resource Recovery, directly with questions. Learn more by watching this entertaining new [video](#)

Organics Diversion Requirements

WHO is required to comply?


All businesses in Austin with a food permit.

WHAT are businesses required to do?

- Implement options to reduce the amount of organic waste sent to landfills. Organic waste includes things like wasted or expired food, napkins, food scraps and paper towels.
- Submit an online Organics Diversion Plan annually. Submitting your plan is easy! Fill out a simple form online.



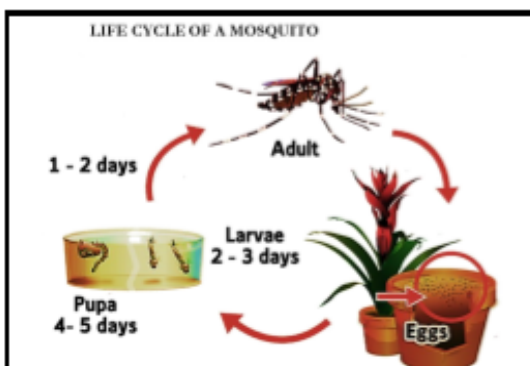
austintexas.gov/bizorganics | commercialrecycling@austintexas.gov | (512) 974-9727



Rodent & Vector Program

Fight the Bite, Day and Night

Mosquitoes are not only irritating, they can carry serious diseases like West Nile Virus, Chikungunya, Dengue, and Zika Virus. Mosquitoes are here in Central Texas all year round. Getting rid of all mosquitoes is not possible, but you can do a lot to help reduce their numbers. And you can limit your exposure to mosquito bites by destroying their breeding places.



All mosquitoes need water to develop. The first three stages of the mosquito life cycle are spent in water. You can prevent mosquitoes from developing by removing standing water that supports this life cycle. Mosquitoes can develop in as little as a teaspoon of water in just a few days. Wherever there is standing water, mosquitoes can breed.

Drain standing water.

- ✓ Turn over, cover, or get rid of any containers that can hold water.
- ✓ Change water in pet watering bowls daily and in bird baths twice a week.
- ✓ Clean clogged roof gutters and drain flat roofs.
- ✓ Fix outdoor pipes and leaky faucets.

Prevent mosquito bites. Wear light-colored long-sleeved clothing and use insect repellent containing **DEET**.

Other EPA-approved repellents that are safe and effective contain one of these:

- ✓ **Picaridin** (Avon Skin So Soft Bug Guard Plus Picaridin; Cutter Advanced; Repel Sportsman)
- ✓ **Oil of Lemon Eucalyptus** (OLE) or **PMD** (Coleman Botanicals; Cutter Lemon Eucalyptus; Off! Botanicals; Repel Lemon Eucalyptus)
- ✓ **IR3535** (Avon Skin So Soft Bug Guard Plus Expedition; Coleman Skin Smart)



For help with mosquito control, call 3-1-1
www.austintexas.gov/mosquito-and-rodent-control



EXPAND YOUR BRAND

Have you ever wondered what it would take to add a mobile vending unit to your restaurant food business? Are you having to turn down opportunities for public catering, festivals, corporate events, and off-site tastings? It's easier than you realize! According to the US Chamber of Commerce Foundation's report: [Food Truck Nation](#), Austin is ranked #6 in the USA for ease of obtaining permits and licenses for food trucks. The necessary information is available on the Austin Public Health [website](#) to assist you. Start with "[How to Start a Mobile Food Business](#)" which contains a checklist of physical requirements. Once you realize how straight-forward the process is, then complete the [application](#) in its entirety. You may even be able to register your restaurant as a Central Preparation Facility by completing this online [form](#)! Remember that in 2017 we updated our process to create scheduled [appointments](#) to minimize downtime. If you have any questions about the mobile vending program, please contact Lori Murphy 512-978-0306 or at lori.murphy@austintexas.gov.



OFFICES CLOSED! Plan Accordingly. EHSD will be CLOSED on:

- * Wednesday, July 4th for American Independence Day
- * Monday, September 3rd for Labor Day
- * Monday, November 12th for Veteran's Day
- * Thursday, November 22 for Thanksgiving
- * Friday, November 23 for Thanksgiving

Pets in Grocery Stores and Food Establishments

Question - Can I bring my pet into the grocery store?

Answer - Trained service dogs only may be allowed in areas not used for food preparation, such as dining and sales areas. Please see the rules below.

Texas Administrative Code

§228.186 (o) Prohibiting animals.

(1) Except as specified in paragraphs (2) and (3) of this subsection, live animals may not be allowed on the premises of a food establishment.

(2) Live animals may be allowed in the following situations if the contamination of food, clean equipment, utensils, linens, and unwrapped single-service and single-use articles cannot result:

(C) in areas that are not used for food preparation and that are usually open for customers, such as dining and sales areas, service animals that are controlled by the disabled employee or person, or service animals in training when accompanied by an approved trainer if a health or safety hazard will not result from the presence or activities of the service animal;



§228.2 Definitions

(128) Service animal--a canine that is individually trained to do work or perform tasks for the benefit of an individual with a disability, including a physical, sensory, psychiatric, intellectual or other mental disability as per Health and Safety Code, §437.023.

City of Austin Code

§ 10-3-124 - Dogs Permitted in Outdoor Dining Areas.



A food service enterprise may permit a customer to be accompanied by a dog in an outdoor dining area if:

(1) the food service enterprise posts a sign in a conspicuous location stating that dogs are allowed in the outdoor dining area;

(2) the customer and the dog access the outdoor dining area directly from the exterior of the food service enterprise;

(3) the dog does not enter the interior of the food service enterprise;

(4) the customer keeps the dog on a leash and controls the dog;

(5) the customer does not allow the dog on a seat, table, countertop, or similar surface; and

(6) in the outdoor dining area, the food service enterprise does not:

(a) prepare food; or

(b) permit open food, except for food that is being served to a customer.



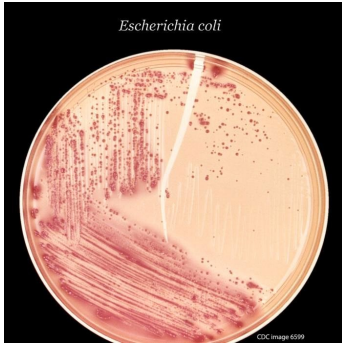
Greg Wakefield Photo Credit



Know Your Pathogen

Texas Food Establishment Rules identifies 6 foodborne pathogens that require restriction or exclusion of food handling employees. These are **Shiga toxin-producing *E. coli***, Hepatitis A, Nontyphoidal Salmonella, Norovirus, Shigella, and Salmonella typhi. The following information was collected from Centers for Disease Control and Prevention to educate and prevent foodborne illnesses in the communities served by Austin Public Health.

Shiga toxin-producing *E. coli*



What is *E. coli*? *Escherichia coli* (abbreviated as *E. coli*) are bacteria found in the environment, foods, and intestines of people and animals.

Is *E. coli* dangerous? Most *E. coli* are harmless and actually are an important part of a healthy human intestinal tract. However, some *E. coli* are pathogenic, meaning they can cause illness or death. Some kinds of *E. coli* cause disease by making a toxin called Shiga toxin. The bacteria that make these toxins are called “Shiga toxin-producing” *E. coli*, or STEC for short. The most commonly identified STEC in North America is *E. coli* O157:H7.

What are the symptoms? The symptoms include severe stomach cramps, diarrhea, and vomiting. If there is fever, it usually is less than 101°F. Most people get better within 5–7 days. Some types of STEC frequently cause severe disease, including bloody diarrhea and hemolytic uremic syndrome (HUS), which is a type of kidney failure.

How can you catch it? *E. coli* can be transmitted through contaminated water or food, or through contact with animals or persons. Infections start when you swallow STEC—in other words, when you get tiny (usually invisible) amounts of human or animal feces in your mouth.

What foods are at higher risk for STEC? Some foods are considered to carry such a high risk of infection with *E. coli* O157 that health officials recommend that people avoid them completely. These foods include unpasteurized (raw) milk, unpasteurized apple cider, soft cheeses made from raw milk, and food prepared by people who did not wash their hands well after using the toilet. Other infections have been attributed to undercooked hamburgers and unwashed lettuce.

How can you protect against STEC?

- WASH YOUR HANDS thoroughly after using the bathroom or changing diapers and before preparing or eating food. WASH YOUR HANDS after contact with animals or their environments (at farms, petting zoos, fairs, even your own backyard).
- COOK meats thoroughly. Ground beef and meat that has been needle-tenderized should be cooked to a temperature of at least 155° F. It's best to use a thermometer, as color is not a very reliable indicator of “doneness.”
- AVOID raw milk, unpasteurized dairy products, and unpasteurized juices (like fresh apple cider).
- AVOID swallowing water when swimming or playing in lakes, ponds, streams, swimming pools, and backyard “kiddie” pools.
- PREVENT cross contamination in food preparation areas by thoroughly washing hands, and providing wash/rinse/sanitize to counters, cutting boards, and utensils after they touch raw meat.

To learn more about how to protect yourself from *E. coli*, see CDC's feature, [E. coli Infection](#).

HELP! I CAN'T FIND A PLACE TO GO!

Did you know that the Texas Health and Safety Code requires all gas station operators to provide and maintain sanitary restrooms for the public?

It is true!!

[Texas Health and Safety Code](#)

SUBCHAPTER D. SANITATION AND SAFETY OF FACILITIES USED BY PUBLIC
Sec. 341.061. TOILET FACILITIES.

An operator, manager, or superintendent of a public building, schoolhouse, theater, filling station, tourist court, bus station, or tavern shall provide and maintain sanitary toilet accommodations.



LEGAL COMPLIANCE INFORMATION

For City of Austin And Travis County Temporary Food Event Operators



Temporary Food Establishment means a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single special event or celebration.



City of Austin Temporary Food Establishments (Chapters 10-3-96 and 10-3-54)

- A temporary food establishment shall comply with the requirements of this section. The health authority may impose additional requirements to protect against health hazards related to the operation of a temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of these rules.
- The person or business in charge of a temporary food service establishment shall immediately correct violations identified in an inspection report. If the violations are not corrected immediately, the person or business in charge shall stop food service operations at the establishment until authorized to resume by the health authority.
- The health authority may immediately cite, suspend operations, or file violations against the person or business in charge of a temporary food service establishment that does not correct violations identified as required
- An offense to this code is punishable by a fine not to exceed \$2,000.

For more information on **City of Austin** Temporary Food Establishment code, click [HERE](#).

Travis County Temporary Food Establishments (Chapter 47)

- A Person commits an offense if the Person operates a Food Service Establishment without a Permit as required under this Order.
- Jurisdiction for prosecution of a suit under this Order is in the Justice of the Peace Courts. Venue for prosecution of a suit under this Order is in the Justice of the Peace precinct in
- which the violation is alleged to have occurred.
- To avoid legal charges and court fines, the person in charge must comply by having the permit issued by the Health Authority posted at all times

For more information on **Travis County** Temporary Food Establishment and food establishments permits, click [HERE](#).



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 205 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



July—September 2018

