



The Quarterly Food
Safety Newsletter of
the Alexandria
Health Department

Bon Appétit

SUMMER 2010

In this issue ...

2009 FDA Food Code

Changes in Environmental Health
Staff

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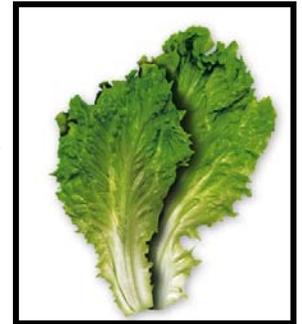
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New Phone Numbers!

2009 FDA Food Code

The City of Alexandria recently adopted the 2009 FDA Food Code, and the Alexandria Health Department's Environmental Health Division implemented the code change on July 1, 2010. As part of the implementation, training sessions were held at the Lee Center. Operators unable to attend the training session should familiarize themselves with the changes found in the 2009 FDA Food Code. These changes include:

- Cut leafy greens are now considered a potentially-hazardous food and require temperature control for safety. These items must be held at 41°F or less. Cut leafy greens include lettuce, cabbage, spinach, kale, endive, arugula, and others. Cut leafy greens do not include herbs such as cilantro and parsley.
- Raw animal foods that are cooked using a non-continuous cooking process must be prepared and stored according to written procedures that have obtained prior approval from the Alexandria Health Department. An example of a non-continuous cooking process would be chicken wings that are partially pre-cooked to 130°F, cooled to 41°F and stored in the cooler, and then fully cooked for service the following day.
- Comminuted meat may not be offered undercooked from a children's menu. For example, an undercooked hamburger may not be offered undercooked on a children's menu. This requirement only applies to meat that is comminuted (ground, injected, pinned, or mechanically tenderized).
- Violations will no longer be designated as "critical" or "non-critical." Violations in the 2009 FDA Food Code will be designated by "Priority," "Priority Foundation," and "Core."
 - "Priority" means a provision in the Code whose application contributes directly to the elimination, prevention or reduction to an acceptable level, hazards associated with FBI or injury and there is no other provision that more directly controls the hazard (i.e. cold-holding at 41°F or below).
 - "Priority foundation" means a provision in the Code whose application supports, facilitates or enables one or more Priority Items (i.e. keeping shellstock tags for 90 days).
 - "Core item" means an item that is usually related to general sanitation, operational controls, sanitation standard operating



procedures (SSOPs), facilities or structures, equipment design, or general maintenance (i.e. cleanliness of the kitchen floor).

- The person-in-charge must ensure their employees are properly trained in food safety, including allergen awareness, as it relates to their duties. The eight allergens identified in the 2009 FDA Food Code are eggs, milk, fish, crustaceans, wheat, soy, peanuts, and tree nuts.

During your next regulatory assessment, the Environmental Health Specialist (EHS) will assess compliance with the 2009 Food Code, including these changes. If you still have questions about the changes after reviewing them, or need additional information to bring your facility into compliance, you may contact your EHS at (703) 746-4910. Alternatively, you may contact Stephen Hughes, Environmental Health Technical Specialist, at (703) 746-4972, or Stephen.Hughes@vdh.virginia.gov

Changes in Environmental Health Staff

The Environmental Health Division recently filled two vacancies for positions that perform food safety assessments. These vacancies resulted from the retirement of long-time EHS Lawrence Appleton and a change in position for EHS Stephen Hughes. Please welcome our new Environmental Health Specialists!



Erin May, Environmental Health Specialist

Erin May comes to us from the Miami-Dade County Health Department, where she worked in the Environmental Health Division's Food and Group Care program for 2.5 years. While working full-time for the Miami-Dade Health Department, she attended Florida International University to pursue a Master's degree in Public Health. She received her Master's in Public Health with an emphasis in environmental and occupational health in 2009. She received her B.S. in Environmental Health at Western Carolina University.



Maxine Linthicum, Environmental Health Specialist

Maxine Linthicum re-joins the Alexandria Health Department after previously working in the Vectorborne Illness Prevention Program. She began her career in Environmental Health in Baltimore City, where she worked for four years conducting food safety assessments and investigating food safety complaints. She then moved to Baltimore County where she worked for a year and a half conducting food safety assessments, reviewing HACCP plans, and investigating complaints relating to food safety, sewage, and mosquitoes. She completed her undergraduate degree at Coppin

State University, where she received her B.S. in General Science with an emphasis in biology.

Did you know?

Pesticide application in Virginia is regulated by the Virginia Department of Agriculture Consumer Services (VDACS). A Commercial Pesticide Applicator License is required in order to apply pesticides in a facility where food is stored, processed, or sold. A restaurant operator who wishes to apply pesticides in his/her facility must first obtain the Commercial Applicators License. Remember that even a product such as Raid is considered a pesticide!