

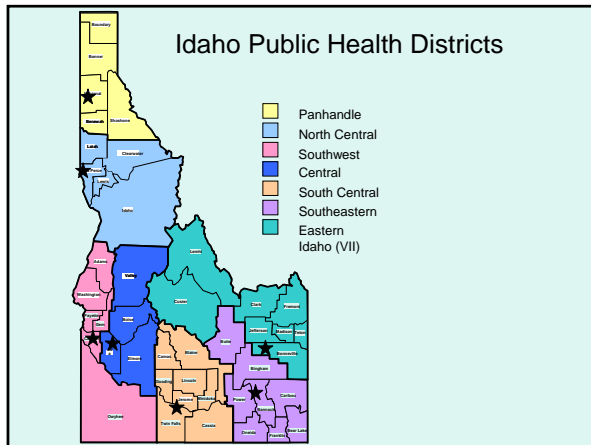


Idaho Food Protection

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Who does the inspections?

- Idaho has 7 District Health Departments
- These districts are each completely autonomous – they are governed by their own Board of Directors
- They contract with the Food Protection Program (FPP) to issue permits, inspect facilities, investigate complaints
- FPP provides support and oversight
- FPP does annual “site visit” and field work with each district



Idaho Regulations

- Title 39, Chapter 16 Idaho Code: “...intent of this chapter is to protect the public health by establishing standards and provisions for the regulations of food establishments...”
- Food Establishments include “...(not limited to) food processing, canning, salvage, food service, cold storage...caterers, mobile food units, and retail food stores”
- Includes “...operations which are conducted in permanent, temporary or mobile facilities or locations...and regardless of whether there is a charge for the food”

Agricultural Market

- “Agricultural Markets” are exempt from Food Establishment definition
- IDAPA 16.02.19.110.01 “Agricultural Market – any fixed or mobile retail food establishment engaged in the sale of raw or fresh fruits, vegetables, and nuts in the shell. It may also include the sale of factory sealed non-hazardous foods”
- Anything beyond definition qualifies as a “food establishment”
- Non-hazardous foods are foods that will not support rapid and progressive growth of harmful bacteria

Food Establishments

- 39-1604 Idaho Code: “No person, firm or corporation shall operate a food establishment...without a license approved by the director of the department of health and welfare or his designee”
- Licenses are not transferable
- Type of license and any restrictions are specified on the license
- Districts rely on information provided as part of the application process

Inspections

- District Health Departments are the designee to conduct inspections and issue licenses
- 39-1605 Idaho Code requires that all food establishments are inspected
- Possession of a license is a consent to inspection. Failure to allow inspection is cause for nonissuance and/or revocation
- Inspectors are professional and will make every effort to respect your business practices
- Inspectors might be customers too – example of this later!

Necessary Information for License Application

- Name and contact information of person responsible for food establishment
- Dates and times of operation
- Type of operation (fixed, mobile, temporary)
- Type of food being served/prepared (specific menu items)
- Payment of fee (\$65)
- Information from application is used to determine license

Idaho Rules

- Idaho Food Code (IDAPA 16.02.19)
- All Health Districts use these rules
- Health Districts do not have authority to write additional rules
- Health Districts can write own policies
- State also issues policy and guidance
- Interpretation of rules is a legal matter
- Some communities might have local ordinances that also need to be honored

On-Farm Events

- If the event is for general public then it is not allowed
- Private homes cannot be used for food establishments (Idaho Food Code 6-202.111)
- Refer back to definition of “Agricultural Market” – anything beyond “raw, fresh fruits, vegetables, and nuts in the shell” is not allowed

Required Safe Food Handling

- Wash your hands!
- If cooking – use a thermometer!
- Do not touch ready-to-eat foods with bare hands!
- Use a sanitizer solution for food-contact surfaces!
- Keep hot foods hot and cold foods cold!
- Sick employees do not work!!!!
- Refer to brochure “Highlights of Food Safety”

Limiting Liability

- Knowledge of food safety practices and know how to apply that knowledge – this is the single biggest factor in preventing a foodborne illness
- Idaho Food Safety Exam and manual are available at: www.foodsafety.idaho.gov
- Food Establishments are required to have somebody at the site during all business hours who can “demonstrate knowledge” of food safety practices
- 4 different ways to “demonstrate knowledge”

Limiting Liability

- Be familiar with regulations
- Try to understand why we have regulations – it's about protecting public health
- Put yourself in the consumer's shoes – they know food safety also
- We (regulators) might be customers

Examples of Consumer's Knowledge

- "Acute Gastroenteritis" case
- Bare hand contact with foods seen in a TV advertisement
- Possible "head lice" case
- "Something smells fishy" Garbage violations
- "All wet" Water line violation
- "That's not lace" Dirty curtains
- "Clear" Water/Ice source
- "Specks" of Dishwashing practices
- "Touchy-Feelly" Sprouts
- "Fuzzy" Chutney sandwich
- "Kissing" sandwich

Limiting Liability

- Establish policies and procedures to protect food and consumers (Active Managerial Controls)
- Document what you do with those policies
- For example – if you cook foods, check and write down the cooking temperature of that food item
- Make sure that it reaches the minimum cook temperature
- Document illness policies – have employees agree to them
- Document handwashing procedures and have employees agree to them

Who to Contact?

- There is a list of Health Districts in the manual – Panhandle Health District is now located at 8500 N. Atlas Rd., Hayden, Idaho
- Local Health District is 1st line – they are the ones that know the local conditions
- Me – contact information is on the next slide

Food Protection Program

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