



**Food Safety News From....**  
**The University of Arizona Cooperative Extension and**  
**Yavapai County Environmental Health**  
**Food Safety Partnership**  
*Making Yavapai County A Safer Place To Eat*  
**Winter 2004-2005**



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## ***SUMMARY OF CHANGES IN THE YAVAPAI COUNTY HEALTH CODE***

Effective October 1, 2004, several changes in the Yavapai County Health Code were enacted which impact the food service industry.

- Food handlers have the option to pay \$10 for a 1-year card, \$15 for a 2-year card, or \$20 for a 3-year card.
- Food safety manager certification is now recognized for 5 years.
- An owner or manager must be the certified food safety manager of the establishment.
- The fee for an establishment's plan review has increased by about 10%.
- The fee for a provisional permit has increased to \$330, with \$125 in discounts possible.
- The fee for a re-inspection has increased to \$220, beginning with the second re-inspection.

For more information or to receive a copy of the new Health Code contact Yavapai County Environmental Health at (928) 771-3149, (928) 639-8138 or visit their website at: [www.co.yavapai.az.us](http://www.co.yavapai.az.us), click on "Health Services" and scroll down to "Environmental Health."

## ***FDA RELEASES REPORT ON THE OCCURRENCE OF FOODBORNE ILLNESS RISK FACTORS***

In September the FDA released results from the second of three studies designed to measure the occurrence of foodborne illness risk factors in various food establishments. The first of these studies, reported in 2000, brought attention to areas most in need of improvement which included: **employee handwashing, cold holding of potentially hazardous foods, date marking of ready-to-eat foods, and cleaning and sanitizing of food contact surfaces.** This report emphasized the need for greater active managerial control of these foodborne illness risk factors.

The data presented in the September, 2004, report indicate that the same risk factors identified as problem areas in the 2000 report are in need of priority attention; thus, efforts to promote active managerial control of these risk factors must be strengthened. The report summarizes that "Foodservice and retail food operators must ensure that their management systems are designed to achieve active managerial control over risk factors."

Recommendations from the study include developing Standard Operating Procedures (SOP's) to address foodborne illness risk factors such as training of employees, monitoring of risk factors and establishing corrective actions. Examples of such SOP's include: when and how to properly wash hands, keeping records of holding and cooking temperatures and what to do if those temperatures are out of compliance, calibration of thermometers, when to sanitize, and verifying the concentration of a sanitizing solution. The FDA recommends that you focus on improving your managerial control system one risk factor at a time.

To view the "FDA Report on the Occurrence of Foodborne Illness Risk Factors in Selected Institutional Foodservice, Restaurant, and Retail Food Store Facility Types (2004)," visit <http://www.cfsan.fda.gov/~dms/retrsk2.html>.

There are many resources available to help you improve managerial control of foodborne illness risk factors:

- You can request the *Retail Food Program Resource Guide* cd-rom, produced by the FDA, from the University of Arizona Cooperative Extension of Yavapai County for \$5 by contacting Chad Hetherwick, at (928) 445-6590 x 255.
- You can obtain the FDA publication "Managing Food Safety: A HACCP Principles Guide for Operators of Food Establishments at the Retail Level," from the FDA website at <http://vm.cfsan.fda.gov/~dms/hret-toc.html>.
- You can also contact your Environmental Health Specialist who can help you develop and integrate procedures that will work for your facility. In West Yavapai County call (928) 771-3149, and in East Yavapai County call (928) 639-8138.



UNIVERSITY OF ARIZONA  
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YAVAPAI  
COUNTY

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**Other Manager Certification Training and Exam Options Recognized by Yavapai County (Prices vary).**

**Arizona Restaurant Association**  
ServSafe® (602) 307-9134

**Training Achievement Program**  
(Home Study) 1-888-826-5222

**UNIVERSITY OF ARIZONA  
COOPERATIVE EXTENSION  
YAVAPAI COUNTY**

Prescott: (928) 445-6589 or 771-3385  
Cottonwood: (928) 639-8100x3385  
Ash Fork : (928) 637-2390x3385  
Bagdad: (928) 633-2169x3385  
Black Canyon City: (928) 374-5202x3385  
Seligman: (928) 422-3426x3385  
Yarnell: (928) 427-3895x3385

**UNIVERSITY OF ARIZONA COOPERATIVE EXTENSION  
FOOD SAFETY MANAGER WORKSHOP &  
CERTIFICATION EXAM**

**Available Dates and Locations**

COTTONWOOD:

County Building, 10 South Sixth St.  
Second Floor Conference Room

DATES: Jan 10, Feb 14, Mar 14, Apr 11

TIME: 8:30 AM to 2:00 PM

PRESCOTT

U.A. Cooperative Extension Office  
840 Rodeo Dr., Building C

DATES: Jan 3, Feb 7, Mar 7, Apr 4

TIME: 8:30 AM to 2:00 PM

**Registration Information**

To register for a session call the University of Arizona Cooperative Extension at 445-6590 or 771-3385. The cost for the workshop and exam is \$70. This cost includes the workshop, materials, and exam. To retake the exam the cost is \$40. **Prepayment is required and there are no refunds.**

Please make check/money order payable to: University of Arizona. Mail to: **The University of Arizona Food Safety Program, 840 Rodeo Dr., Building C, Prescott, AZ 86305.**

Indicate which workshop session you want to attend, your name, address and phone number.

For further information contact: Chad Hetherwick at (928) 445-6590 ext. 255.

**About The Workshop & Exam**

The University of Arizona Cooperative Extension Food Safety Manager Workshop and Certification Exam program consists of a three hour exam preparation workshop (8:30-11:30), one half hour for questions and review (11:30-12:00), and the certification exam (12:00-2:00). The exam is developed by Experior Assessments, a nationally approved testing company. Completed exams are sent to Experior for processing. Experior sends the results directly to the participants.

**Please register 2 weeks before the date you select.** Upon receipt of your payment, you will receive study materials. Please **study your materials before** you come to the workshop and take the exam. It is very important that you understand the materials in order to successfully pass the exam.

**UNIVERSITY OF ARIZONA COOPERATIVE EXTENSION  
SPANISH FOOD HANDLER'S TRAINING CLASSES**

**Cost:**

\$10 for 1-year card  
\$15 for 2-year card  
\$20 for 3-year card  
Free for volunteers

**Dates and Locations:**

PRESCOTT: U.A. Cooperative Extension  
840 Rodeo Dr., Building C  
Every Wednesday at 9:00 AM

**SE HABLA ESPANOL—Llama Miguel Gradillas, (928) 713-3270**

Email: miguelg@ag.arizona.edu