

# Food for Thought



Issue 3

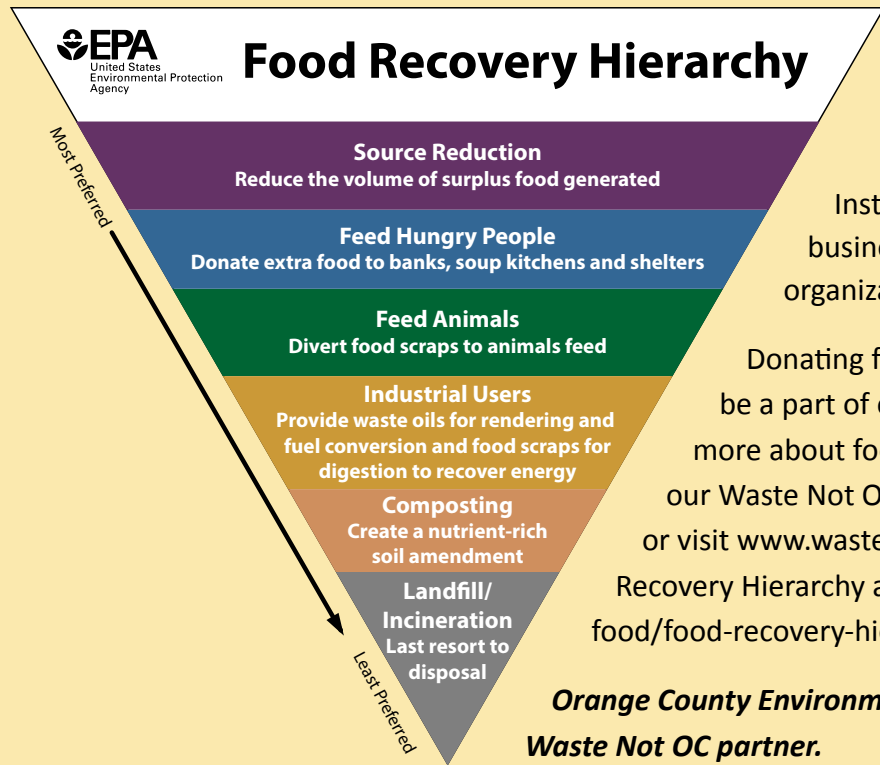
Summer 2017

## Food Donations in Orange County Steadily Increase Through *Waste Not OC*



The amount of excess food recovered by Waste Not OC from various food facilities throughout Orange County has steadily increased over the years. As depicted in the graph to the left, the amount of food in pounds collected since the formation of the program continues to grow at an exponential rate as word gets out about the program and its success.

Within the first two months of 2017 alone, Waste Not OC and its partners have recovered 1,926,157 pounds of food that was otherwise destined for the trash that eventually ends up in our landfills. That equates to 1,605,130 meals that instead went to feed the food insecure here in Orange County.



### EPA Encourages Food Donations through Food Recovery Hierarchy

Instead of disposing excess food from your business, save money by donating to a hunger relief organization.

Donating food is easier than you think. Together we can be a part of ending hunger in Orange County. To learn more about food donations, pick up the phone and contact our Waste Not OC coalition partner at (855) 700-9662 (WNOC) or visit [www.wastenotoc.org](http://www.wastenotoc.org). Learn more about the EPA's Food Recovery Hierarchy at: [www.epa.gov/sustainable-management-food/food-recovery-hierarchy](http://www.epa.gov/sustainable-management-food/food-recovery-hierarchy)

**Orange County Environmental Health's Food Safety Program is a proud Waste Not OC partner.**

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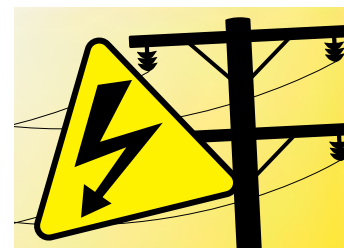
## When the Power Goes Off, It is Time to Power Down!

### What to Do When There is a Power Outage in Your Food Facility

A power outage can strike a food facility at any time, especially as we approach the hotter summer months and there are power grid strains. Knowing how to respond can make all the difference between keeping your customers safe, happy and healthy, and causing a foodborne illness outbreak.

Here is a short list of what to do:

- Immediately Discontinue any Food Preparation and Service
- Keep Cold Foods Cold and Hot Foods Hot- Keep doors to refrigerators and walk-ins closed
- Check Internal Food Temperatures When the Power is Restored
- When in Doubt, Throw it Out!



You can learn more and pick-up our complete informational bulletin by visiting our website at [www.ocfoodinfo.com/retail](http://www.ocfoodinfo.com/retail) and clicking on the "Food Safety During a Power Outage."

## Food Safety Law Changes - What You Need to Know

Effective January 1, 2017, the California Retail Food Code ("Cal Code") has been amended. Some of the changes affect all food businesses and some only affect particular operations. Here are a few that will affect you as an owner or operator of a food business:

### **Major Food Allergens**

Allergies are not just something to sneeze at! Food allergens can cause serious health risks to your customers. It is now your responsibility to know eight specific food allergens and to let your customers know about them too. Find out about the eight major allergens and how to let your customers know at our website: [ocfoodinfo.com](http://ocfoodinfo.com)

### **Consumer Advisories Required**

If you offer or serve any animal-based foods that are raw or undercooked, you have to inform your customers of the increased risk with a disclosure and reminder on the menu or other written materials like table tents.

### **What's a disclosure statement?**

A statement that clearly includes either a description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)" or, by identifying the food marked by an **asterisk** to a footnote that states that the items are served raw or undercooked, or contains raw or undercooked ingredients.

### **What's a reminder statement?**

The reminder is an asterisk next to a raw or under cooked menu item with a footnote that says one of the following:

Written information regarding the safety of these food items is available upon request.

-OR-

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.***

For highly susceptible groups such as preschools, seniors or health centers, these "risky" ***foods cannot be served at all.***

### **Vacuum Packed Foods**

Previously, you were not supposed to vacuum-pack foods in your own facility without special approval from the State. Now however, there are specific circumstances that allow this to be done, but you may need approval from your health inspector. Vacuum packaging your own food comes with serious risks if the process is not done correctly. To find out whether you are exempt and to learn more about safe vacuum packaging, please contact us at (714) 433-6000.

### **Limited Food Preparation Definition Expanded to Include "Juicing"**

Food facilities that fall under a "Limited Food Preparation" category can now juice vegetables and fruit for a beverage that is served immediately. As in the past, if you bottle or package juice products to sell to another business, you must register with the State. To learn more, please contact us at (714) 433-6000 or visit the California Department of Public Health's webpage at: [www.cdph.ca.gov/programs/pages/fdbjuice.aspx](http://www.cdph.ca.gov/programs/pages/fdbjuice.aspx).