

Special points of interest:

- Welcome to Food Safety News
- Calendar of classes
- Campylobacter Jjejuni
- Mobile Food Units (food trucks)

Food Safety News for Ward County



Howdy! And welcome to the Food Safety News for Ward County newsletter! Look for brief, informative articles about restaurant food safety and the laws governing those rules, as well as information about local Food Safety classes.

As a certified instructor for food safety education I will provide Food Manager Certification and the Food Handlers courses for those folks who prefer face to face rather than online classes.

See this year's class schedule in the red box. These classes will be at the Ward County Convention Center. You will receive notice before each class with registration information.

Feel free to call the office with your food safety questions. Extension has a wealth of resources at its disposal.

Pleased to be your friendly, local county Extension agent,

Aligai Paul-Land

Food Safety Education in Ward County!

These are the planned dates for 2017.

They are subject to change.

Food Manager's Certification Course

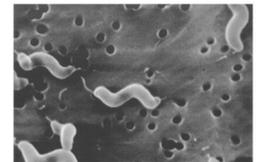
- March 28-29, 2017
- September 27-28, 2017

Food Handlers Class

- May 23, 2017
- August 29, 2017

Campylobacter jejuni

Campylobacter jejuni is now the most common bacterial cause of foodborne illness in the U.S., European Union, and to an unknown extent, the developing world. This bacteria is common in undercooked or improperly handled poultry, especially **chicken** and **raw (unpasteurized) milk** but has also been linked to other meats and contaminated water. Onset of symptoms happens within 2-5 days and the disease can last 7-10 days; symptoms include diarrhea, abdominal pain, fever/headache, and vomiting.



It takes only one drop of juice from raw chicken meat to infect a person!

How can we prevent Campylobacter infections?

- Cook food to their required temperatures—poultry 165°F.
- Use pasteurized milk products.
- Prevent cross contamination of raw poultry and ready to eat foods.
 - Use separate cutting boards and utensils and clean food contact surfaces before and after preparation.
- Wash hands properly.
- This bacteria is most commonly found in children under 5 years old—especially 6-12 month olds and young adults 15-29 years old. But people with weakened immune systems are also at high risk for infection.

Remember practice good hygienic practices at your retail establishment, use pasteurized products, and cook food to proper temperatures!

Source: CDC, Bad Bug Book, and Food Safety Magazine (Oct-Nov 2016)-*Campylobacter jejuni* - Understanding the New Food Superbug

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The Centers for Disease Control and Prevention estimate that 1 in 6 individuals will become sick from a foodborne illness each year. More than half of all foodborne diseases is attributed to improper food handling in restaurants. Because nearly half of all food dollars are spent on food prepared outside the home, food safety is a top concern among consumers. Food safety education is a critical prevention component for reducing the risk of foodborne diseases.



Upcoming Food Protection Management Courses

To find the next Food Managers or Food Handlers course in your area, please go to our website:
<http://foodsafety.tamu.edu> or visit us on Facebook www.facebook.com/foodprotectionmanagement

Food Trucks/Mobile Food Units

Today, there is a new fad moving across the United States of “street –food lovers” lining up at food trucks and mobile food units/carts. For those interested in starting a Mobile Food Unit (MFU) in Texas, consider some of these basic requirements.

MFU criteria may vary depending on type of operation.

Liquid waste tank/connections etc.	Certified Food Manager-when TCS food is prepared	Toilets-accessible
Potable water source/tank/distribution	MFU-non absorbent materials	MFU-Readily movable
Hot and cold water –under correct pressure	Have area for personal items	Menu and single service items provided
Soap, paper towels etc.	Floors-easily cleanable	Hand washing sink
3 Compartment sink	Equipment-easily cleanable, durable, and in sound condition	Equipment is installed correctly
Hot/Cold holding equipment	Have a central preparation area (if needed)	Service area for water and sewage
Food is from approved source	Have control measures for insects/rodents	AND MORE!!!!

For more information on MFUs operating under Texas DSHS jurisdiction visit:
<https://www.dshs.texas.gov/foodestablishments/startnew.aspx#mobile>

Article by: Rebecca Dittmar