Hot Off the Grill!
Botulism Associated with Canned Chili Sauce

Public health officials are investigating an outbreak of botulism associated with canned hot dog chili sauce manufactured by Castleberry’s Food Company. Due to possible contamination with botulinum toxin, the Centers for Disease Control (CDC), the Food and Drug Administration (FDA), and the U.S. Department of Agriculture’s Food Safety and Inspection Service (USDA-FSIS) are advising persons not to eat certain canned food products manufactured by Castleberry’s Food Company.

Food managers should check their food supply and discard certain Castleberry’s brands as well as products distributed under other brand names and any products made with the potentially contaminated product.

Of the 90 products recalled, three products are known to have been sold in Washington: 15 oz. cans of Cattle Drive Chili, 15 oz. cans of Castleberry’s Corned Beef Hash, and 15 oz. cans of Castleberry’s Beef Stew. A listing of the 90 recalled products can be found at the following website:


For more information:
Centers for Disease Control
http://www.cdc.gov/botulism/botulism_faq.htm
Washington State Department of Health

Facts about Foodborne Botulism

What is foodborne botulism?
Botulism is a rare but serious illness that may result in paralysis and death. Foodborne botulism usually occurs from improperly processed foods.

Who gets foodborne botulism?
A person who eats food containing the botulinum toxin will get botulism. Botulism can occur in all age groups.

How is foodborne botulism spread?
Foodborne botulism is spread through the consumption of foods contaminated with the toxin. It is not spread from one person to another.

What are the symptoms of botulism?
Botulism affects the nervous system. The symptoms of botulism may include blurred or double vision, drooping eyelids, slurred speech, difficulty swallowing, dry mouth, muscle weakness, paralysis and sometimes death.

How soon do symptoms appear?
Symptoms of foodborne botulism usually appear 12-36 hours after ingestion, but may appear between 6 hours and 2 weeks after eating food that contains the toxin.

What is the treatment for botulism?
Hospital care is necessary for all forms of botulism. Recovery may take many weeks and some people may require long-term therapy.

2008 Fee Adjustment

The Food and Community Safety Programs at Tacoma-Pierce County Health Department plan to adjust fees in 2008 to recover reasonable costs including an adjustment for inflation, training, insurance, fuel, and staffing. The fee schedule will be implemented in 2008 with Board of Health approval in November 2007. Public comment will be provided at the Board of Health meeting beginning at 3:00 p.m. at the Health Department auditorium on October 17, 2007.
Dirty Hands Spread Disease…WASH THEM!

House Special
Check Your Cupboards for Recalled Peanut Butter

Recently, there has been a multistate outbreak of Salmonella associated with Peter Pan peanut butter and Great Value peanut butter with product code beginning with 2111, including peanut butter toppings, back to October 2004.

Consumers are advised not to eat any Peter Pan peanut butter and any Great Value peanut butter with the product code 2111.

Food managers should check their food supply and discard these brands and any products made with the potentially contaminated peanut butter including the following peanut butter toppings:

Discard peanut butter toppings with the following labels:

- Sonic Brand Ready-To-Use Peanut Butter Topping in 6 lb. 10.5 oz cans. Sonic outlets used the topping until 2/16/07, when the product was recalled. The topping was used in the following Sonic products:
  - Peanut Butter Shake
  - Peanut Butter Fudge Shake
  - Peanut Butter Sundae
  - Peanut Butter Fudge Sundae

- Carvel Peanut Butter Topping in 6 lb. 10 oz. cans. Carvel used the topping until 2/16/07, when the product was recalled. The topping was used in the following Carvel ice cream products:
  - Chocolate Peanut Butter
  - Peanut Butter Treasure
  - Peanut Butter & Jelly
  - Reese’s Peanut Butter Cup Sundae Dasher
  - Any other customized products containing the Peanut Butter Topping, including peanut butter flavored ice cream in ice cream cakes

- J. Hungerford Smith Peanut Butter Dessert Topping in 6 lb. 10 oz. cans: This topping may be used by retail and restaurant outlets throughout the United States but is not available for direct purchase by the public.

For more information visit:

Daily Special
Welcome Aboard Bed & Breakfast (B&B) Facilities

Tacoma-Pierce County began inspecting Pierce County B&B establishments in January of 2007. The Health Department is excited to provide assistance and information to B&B owners and staff to ensure safe food practices and recreational water safety. Welcome aboard to the following Pierce County B&B establishments.

- A View With A Room
- Above the Sound B&B
- Anderson House at Oro Bay
- Annabelle’s B&B
- Avonlea B&B
- Bear’s Lara B&B
- Bonds Lakeside
- Branch Colonial House
- Chinaberry Hill
- Devoe Mansion B&B
- Dutch Embassy B&B
- Geiger Victorian B&B
- Green Cape Cod B&B
- Hedman House B&B
- Inn at Burg’s Landing
- Keenan House B&B
- Mountain Meadows Inn
- No Cabbages B&B
- Old Glencove Hotel
- Plum Duff House B&B
- Renate’s Gasthaus
- Rose Cottage Guest House
- Sky Song B&B
- Tayberry Victorian
- Thornewood Castle
- Villa-Mediterranean
- Waterfront Inn
- Wellspring Spa at Mt. Rainier

Welcome New Food Safety Specialist

Amanda Peters joined the Food & Community Safety Program in May 2007. Amanda has a Bachelors Degree in Biology from Albertson College of Idaho. Her past experience includes working for Maricopa County as an Environmental Health Specialist.

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Dirty Hands Spread Disease...WASH THEM!

Ask the Inspector
Grilling Outdoors

Summer is now here and many food establishments are exploring the idea of barbequing outside their facilities. But before you move the grills outside you will need to have approval from the Health Department. To get approval for outside barbequing you will need to submit an application for remodel/change of menu and equipment. Once the application is submitted your plan will be reviewed before approval can be given. Remember, you cannot begin barbequing until you have received approval and a pre-open inspection is completed.

Where can I find the change of menu/equipment application?
You can obtain an application packet by calling the Food & Community Safety Program at 253 798-6460 or download one at http://www.tpchd.org/files/library/3c89dd1877094238.pdf. After you have filled out the application packet please mail it to: Tacoma-Pierce County Health Department at 3629 South D Street, MS: 414 Tacoma, WA 98418. The Health Department will contact you to set up a meeting to review your application.

What is the cost?
The cost of a remodel/change of menu and equipment plan review is $255.00.

What if this is a one time event?
If you are planning to barbeque only one time this would be considered a temporary event. You would need to submit a temporary event application. Temporary event applications can be obtained by calling the Health Department or download one at http://www.tpchd.org/page.php?id=78. The fee is menu dependant.

Side Order
Small-Diameter Probe Thermometer

Having an accessible, calibrated and proper type of food thermometer is important for food employees to effectively monitor food temperatures. The ability to monitor final cooking temperature of raw animal foods, reheating, cold and hot holding temperatures is critical in foodborne illness prevention.

Under the Washington State Food Code (WAC 246-215) Chapter 4-302.12 Food Temperature Measuring Devices, requires food establishments who have thin mass type foods (those measuring ½ inch or less) such as meat patties, fish filets, teriyaki, stir fry or gyro meat, to have a small-diameter probe thermometer to accurately monitor these food temperatures.

A small-diameter probe thermometer has a measuring point no greater than 0.063 inch (1.5mm). This type of sensing probe allows accurate temperature monitoring of thin foods. The traditional bimetal, analog style thermometer or digital thermometers having a larger diameter probe do not have the ability to accurately measure the temperature of thin foods. However, these thermometers will still work for temperature monitoring of other food types.

Tasty Tidbits
Tips for Washing Produce

Crossword Puzzle

ACROSS
1. Wash, rinse, ______ and air-dry sinks, preparation area, equipment and utensils before and after each use.
2. Wash the outer surface of produce thoroughly with clean, running ______ to remove dirt, germs and residue.
3. Produce with a firm skin such as apples, oranges, cucumbers, etc. should be rubbed vigorously with a soft bristle ______ under clean, running water.
4. Use a barrier such as ________, deli paper or utensils when handling produce.
5. Do not__________ produce with bare hands.
6. Discard outer ______ of lettuce and cabbage, then wash inside leaves individually.
7. Melons should be _____ first so that germs do not contaminate the edible portion during cutting and peeling.
8. Do not wash produce with ______ or bleach.
9. Wash______ with warm, soapy water for 20 seconds before and after preparation.

DOWN
1. Wash, rinse, ______ and air-dry sinks, preparation area, equipment and utensils before and after each use.
2. Wash the outer surface of produce thoroughly with clean, running ______ to remove dirt, germs and residue.
6. Produce with a firm skin such as apples, oranges, cucumbers, etc. should be rubbed vigorously with a soft bristle ______ under clean, running water.
8. Do not wash produce with ______ or bleach.

FOOD BITES
Dirty Hands Spread Disease... WASH THEM!

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Congratulations Food Managers!
The Food & Community Safety Program would like to congratulate the following people for successful completion of the eight-hour Certified Food Manager’s Course held on April 18, 2007.

Dan Adams - Honey Baked Ham
Denise Hays - Longbranch Mercantile
Pat Hoyt - Catholic Community Services
Mary Leehan - University Place School District
Janet Lott - Engine House #9
Lilienne Love - Southgate Elementary
Duane Messing - O’Shea’s Catering
Dottie Morrison - University Place School District
Bob Pedro - O’Shea’s Catering
Chris Ramsey - Paddy Coley’s
Monika Reynolds - Clover Park School District
Dave Rubino - Honey Baked Ham
Ty Shaver - Madrona Links Golf
Santisouk Vannalath - Thai Mekong Restaurant
Antoine Washington - Ale House Pub & Eatery

The accredited Food Manager’s Training Course is designed to help food establishment managers with the ever-changing and complex area of food sanitation. This course helps managers understand Chapter 246-215 of the Washington State food code, Person in Charge (PIC) duties and responsibilities, and gives them a better understanding of the regulation. Successful participants receive a 5-year Food Safety Manager’s Certificate and a 5-year Washington State food handler’s card.

The classes are held at the Tacoma-Pierce County Health Department from 8:30 a.m.-5:30 p.m.

Next Class: October 17, 2007. For further information or an application call 253 798-6460.

Answers to crossword puzzle on page 3