

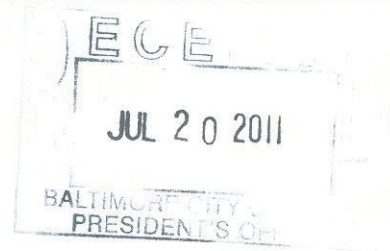


F R O M	Name & Title	Oxiris Barbot, MD Commissioner 	Health Department	 MEMO
	Agency Name & Address	Health Department 1001 E. Fayette Street Baltimore, Maryland 21201		
	Subject	Council Resolution – 11-0303R – Informational Hearing – Food Safety Technology		

To: President and Members
of the City Council
c/o 409 City Hall

July 8, 2011



The Baltimore City Health Department (BCHD) is pleased to have the opportunity to respond to Council Resolution 11-0303R. The purpose of the resolution is to call on representatives from the BCHD and food safety researchers from Morgan State University to appear before the Council to discuss advances in food safety technology and the enforcement of food safety laws.

BCHD regularly inspects all City-licensed food vendors to ensure compliance with both state and local laws and regulations. Inspections involve checking food temperatures; ensuring there is hot and cold water, proper trash and grease disposal, and no pest infestation; reviewing worker sanitation procedures and handling of food, etc. Attached are our inspection reports for food facilities. These forms are state forms created by the Maryland Department of Health and Mental Hygiene. Forms are currently completed by hand, and inspection records are maintained in file cabinets.

BCHD realizes the deficiencies of relying on paper documents and handwritten reports. For FY12, the Mayor's Office has approved our proposal to contract with a private software vendor to create a customizable, flexible database to capture all our environmental inspections, including food sanitation and safety. This database will be accessible through handheld devices used by field staff during inspections. All records will be created electronically and electronically maintained.

When an outbreak of foodborne gastrointestinal illness does occur, the Office of Acute Communicable Diseases (ACD) conducts surveillance as outlined in the Code of Maryland Regulations, COMAR 10.06.01. Foodborne gastrointestinal illness is caused by a variety of different microbes and germs that infect the stomach and intestines and causes a variety of symptoms. Gastrointestinal illnesses can be spread multiple ways, such as eating food or drinking water contaminated by the microbe. Individuals reporting cases of foodborne gastrointestinal illnesses are interviewed by ACD staff to collect signs and symptoms, onset of illness, and potential means of exposure. Part of ACD's surveillance activity is to identify if cases are epidemiologically linked to a food service facility, child care center, event or gathering of some

Comments

type. ACD collaborates with other local health departments, the Maryland Department of Health and Mental Hygiene and federal agencies (CDC, FDA, and USDA) to share epidemiological and laboratory information to identify foodborne outbreaks.

BCHD is grateful for the opportunity to hear more details about Morgan State University's new food safety technology. We are always interested to hear about advances that will improve staff efficiency while ensuring the public health.

cc: Angela Gibson, Office of the Mayor
Michelle Spencer, Chief of Staff, Department of Health
Olivia Farrow, Deputy Commissioner, Department of Health



STEPHANIE RAWLINGS-BLAKE

BALTIMORE CITY HEALTH DEPARTMENT

Authority: Baltimore City Health Code, Title 6; Maryland Code Annotated, Health-General §§ 21-211, 21-313, and 21-314



Food Service Facility Inspection Report

Date: / / Time In: Time Out: Purpose of Inspection (Check All That Apply) Comprehensive Outbreak Investigation Complaint Monitoring Follow-up Other Priority Circle One High Moderate Low

Establishment: Address: City/State: Zip Code:

License Number: License Holder: Telephone: # of Seat: Handwash Signs Yes No

Certified Manager Name (34):

Based on an inspection this date, the items marked below identify violations of COMAR 10.15.03, regulations governing Food Service Facilities. Failure to remedy a violation within stated time limits may result in suspension or revocation of your Food Service Facility license and may subject you to other penalties specified in Maryland Code Annotated, Health-General §§ 21-1214 and 21-1215.

Circle designated compliance status for each number item. **CRITICAL ITEMS** Mark "X" in appropriate box for COS and R. Critical items are food safety requirements which must be followed to reduce the incidence of food-related illness and injury. COS = corrected on-site during inspection. R = repeat violation. COS R

Food Source and Protection

Compliance Status	Food Source and Protection
1 IN OUT	Food obtained from approved source.
2 IN OUT	Food separated and protected from adulteration, spoilage, and contamination

Employee Health and Hand Washing

Compliance Status	Employee Health and Hand Washing
3 IN OUT	Food workers with infection or diarrhea restricted in accordance with COMAR 10.06.01
4 IN OUT N/O	Hands clean and properly washed

Potentially Hazardous Food

Compliance Status	Potentially Hazardous Food
5 IN OUT N/O N/A	Cooling time and temperature
6a IN OUT	Cold holding temperature
6b IN OUT N/O N/A	Hot holding temperature
7a IN OUT N/O N/A	Cooking time and temperature
7b IN OUT N/O N/A	Reheating time and temperature

Water and Sewage

Compliance Status	Water and Sewage
8 IN OUT	Potable hot and cold running water provided
9 IN OUT	Sewage discharged in accordance with all applicable State and local codes

GOOD RETAIL PRACTICES Mark "X" in box if numbered item is not in compliance. Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods. Mark "X" in appropriate box for COS and/or R. COS = corrected on-site during inspection. R = repeat violation. COS R

Compliance Status	Food Temperature Control	Compliance Status	Utensils and Equipment- Design, Installation and Storage
10	Thawing methods	23	Single-use/single-service articles: use, storage, dispensing
11	Cooling methods	24	Food-contact surfaces and equipment: cleaned and sanitized, storage
12	Time-only: procedures and record keeping	25	Food-contact surfaces and equipment: properly designed, constructed, and used
13	Thermometers provided and accurate	26	Warewashing facilities: installed, maintained, used, test strips
Compliance Status	Food Identification	Compliance Status	Physical Facilities
14	Labeling accurate, truthful, date	27	Garbage/refuse properly disposed: facilities maintained
15	Required records available: shellfish tags, egg records	28	Plumbing installed: proper backflow devices
Compliance Status	Prevention of Food Adulteration, Spoilage and Contamination	29	Toilet facilities: properly constructed, supplied, clean
16	Adulteration, spoilage, and contamination prevention practices during food preparation, storage, and display	30	Physical facilities and non-food-contact surfaces installed, maintained, and clean
17	Personal cleanliness	31	Adequate ventilation and lighting
18	No bare hand contact with ready-to-eat food and proper utensil use	Compliance Status	Miscellaneous
19	Adequate hand washing facilities supplied and accessible	32	Required postings: license, choking poster, consumer advisory
20	Toxic substances, use, storage, labeling	33	HACCP plan complies with requirements in COMAR 10.15.03
21	Wiping cloths: properly used and stored	Critical items must be corrected immediately. Good Retail Practice items must be corrected within 30 days or as specified in a written compliance schedule. Temporary Facilities must correct Good Retail Practices items within 24 hours.	
22	Insects, rodents, and animals: not present, control means		

Person-in-charge (Print) (Signature) Date / /

Inspector (Print) (Signature) Contact Number () Follow-up YES NO (circle one) Follow-up Date / /



BALTIMORE CITY HEALTH DEPARTMENT

HACCP Compliance Inspection Report



License Holder	Date / /	Establishment	
Address	City/State	Zip Code	Telephone ()

Interview/Observations: Circle "Yes" or "No." If "No," explain on Monitoring and Observation Report, Form #1218.

1. Is the HACCP plan:																							
Within the food preparation area during operation?	Yes	No	Updated as required to reflect menu changes?																				
Readily accessible to employees?	Yes	No	Was the HACCP plan approved before use?																				
<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="4" style="text-align: left;">2. Does the HACCP plan include:</th> </tr> <tr> <td style="width: 40%;">All menu items that need Critical Control Points (CCPs)?</td> <td style="width: 10%;">Yes</td> <td style="width: 10%;">No</td> <td style="width: 40%;">Corrective actions if loss of control at CCP?</td> </tr> <tr> <td>Identification of each CCP?</td> <td>Yes</td> <td>No</td> <td>Verification procedures?</td> </tr> <tr> <td>Critical limits for each CCP?</td> <td>Yes</td> <td>No</td> <td>Written procedures for employee HACCP training?</td> </tr> <tr> <td>Monitoring procedures at each CCP?</td> <td>Yes</td> <td>No</td> <td>List of equipment used at each CCP?</td> </tr> </table>				2. Does the HACCP plan include:				All menu items that need Critical Control Points (CCPs)?	Yes	No	Corrective actions if loss of control at CCP?	Identification of each CCP?	Yes	No	Verification procedures?	Critical limits for each CCP?	Yes	No	Written procedures for employee HACCP training?	Monitoring procedures at each CCP?	Yes	No	List of equipment used at each CCP?
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Critical limits for each CCP?	Yes	No	Written procedures for employee HACCP training?																				
Monitoring procedures at each CCP?	Yes	No	List of equipment used at each CCP?																				
3. Are food handlers demonstrating their knowledge of HACCP procedures? (For Example: taking temperatures)																							
			Yes No																				

4. Circle all CCPs identified by the HACCP plan: Cold Hold Cook Cool Hot Hold Reheat Other _____

5. List food preparation occurring at time of inspection:

Process Flow Diagram Chart the food flow process for the selected menu item, including ingredients and steps. Identify CCPs and Critical Limits.

Menu Item Evaluated:

Person-in-charge: _____ **Inspector:** _____

