

Environmental Health

TODAY

No. 4

Wednesday, July 18, 2018

Free Edition

TEXAS FOOD ESTABLISHMENT RULES

§228.39- §228.41

§228.39 Fingernail Maintenance

- (a) Food employees shall keep their fingernails trimmed, filed, and maintained so the edges and surfaces are cleanable and not rough.
- (b) Unless wearing intact gloves in good repair, a food employee may not wear fingernail polish or artificial fingernails when working with exposed food.



§228.40 Jewelry Prohibition

Except for a plain ring such as a wedding band, while preparing food, food employees may not wear jewelry including medical information jewelry on their arms and hands.

§228.41 Outer Clothing, Clean Condition

Food employees shall wear clean outer clothing to prevent contamination of food, equipment, utensils, linens, and single-service and single-use articles.



THIS QUARTER

FIGHT THE BITE

EXCERPT FROM TFER

WORDS FROM THE DIRECTOR

DOG FRIENDLY PATIO

# LET'S GET PERSONAL

WORDS FROM THE DIRECTOR ● EMPLOYEE SPOTLIGHT



I would really like to take this opportunity to thank everyone for their patience and support as we continue to update our program and services. It is our collective goal and shared responsibility to ensure minimal sanitation standards for public food service. If I can be of service to you, please feel free to contact me at, [shaun.may@amarillo.gov](mailto:shaun.may@amarillo.gov).

## Shanda “Panda” Parrent

### Environmental Health Specialist I

**What aspect of your job do you enjoy the most?**

**Why?** I enjoy learning because it’s nice to think you know things

**What is your go-to midnight snack?** Ice cream, but it’s usually more like 9 pm

**What is the hardest aspect of your job? Why?**

Learning, because the more I learn the less I know

**What are some small things that make your day better?** Smiles



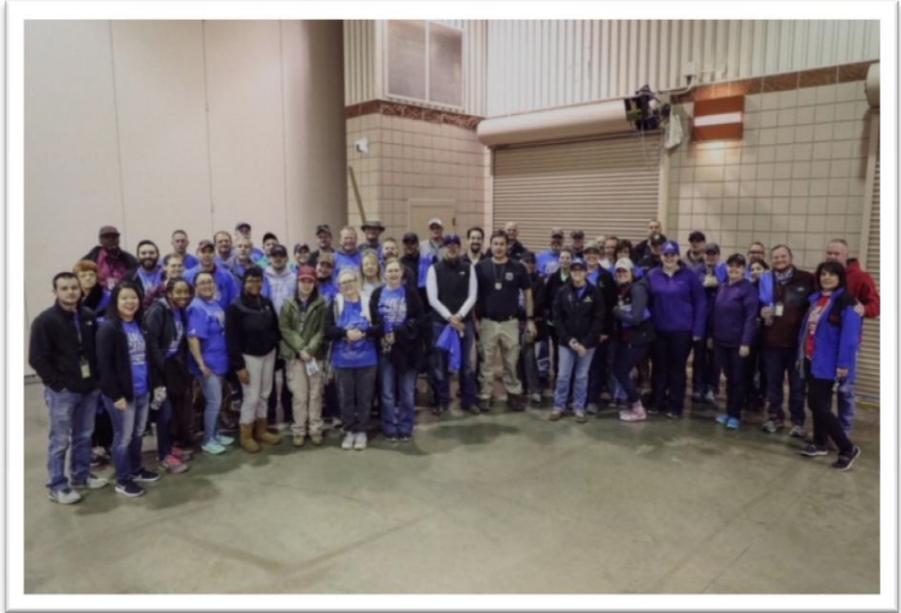
# United Way



# #DAYOFCARING

**On Friday, April 20 City employees volunteered with United Way Day of Caring.**

**Environmental Health helped plant trees, spread mulch at play grounds, and put stickers on dumpsters around our community.**



# FIGHT THE BITE



Every year the Environmental Health department treats schools, parks, playas, and commonly known areas that have standing water with larvaside (a chemical that enables the growth of mosquito larva) that helps control the growth and outbreak of mosquito populations around the populated areas.

You too can help prevent mosquitoes around your neighborhood by emptying any items holding water, and informing your neighbors on how to prevent mosquitoes in their backyard.

## The 4D's of mosquito protection



Dress

Wear long, loose fitting and light colored clothes, including long pants, and long sleeve shirts.



Defend

Wear EPA approved repellent such as DEET, Picaridin, IR3535, or oils of Lemon or eucalyptus



Drain

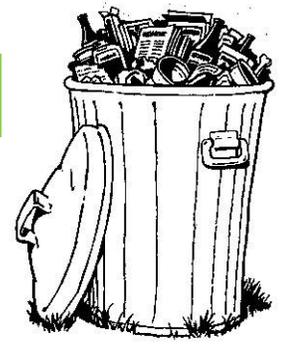
Empty water in containers several times a week. Flower pots, dog bowls, kiddie pools, tires, and bird baths



Daily

All day, every day. It is important to practice the 4D's of mosquito protection daily.

# Hot Tips For Fighting Pests



With the days getting longer and the weather getting warmer, we at Environmental Health wanted to give you a few tips on how to keep your soon-to-be hot garbage from attracting unwanted guests

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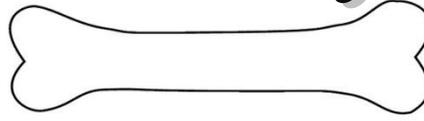
Preventative sanitation and effective exclusion are the best way to keep critters from finding and entering your establishment. We are not the only ones who can smell that stinky garbage on a hot day- pests can too! The following tips can help you keep your establishment pest free all summer long:

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- 1** Indoor and outdoor facilities should be kept clean and organized, and free of areas that have accumulated debris or garbage. This can harbor and provide breeding areas for pests.
  - 2** Entries and exits should be self-closing and seal tightly. Doors or windows that are left open should be screened or equipped with air curtains to prevent entry of flying insects.
  - 3** Areas surrounding the building should be sloped to drain and constructed with durable non-absorbent material that can be cleaned. Spills should be cleaned up promptly, do not throw liquids in the trash.
  - 4** Keep inside and outside garbage containers clean. Routinely and promptly remove waste from the premises.
  - 5** Garbage can lids should be secured and closed when not in use; replace containers that leak or have considerable wear.
  - 6** Storage bins for liquid waste (oils, fats, grease) should be removed or collected on a weekly basis with containers that meet the same characteristics listed above.
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# Dog Friendly Patios



The City of Amarillo's Environmental Health Department updated the city ordinance in February 2018. Reflecting the first comprehensive update to the City's ordinances related to Food Establishment rules and regulations since 2000. The ordinance change does bring new opportunities along with it; it will increase the effectiveness and efficiency of the department and provide food service industry opportunity where it did not exist before. One of the major changes that came with the ordinance update- dog friendly patios.

Interested in having a dog friendly patio? We have provided a checklist for the requirements needed.

## Checklist

- A variance must be submitted and approved. A submittal fee does apply.
- A separate entrance must be provided from the outside of the food establishment to the outdoor patio
- All doors from the establishment to the patio shall be self-closing
- A sign stating "DOG FRIENDLY PATIO" (with an arrow showing the direction to the patio entrance) and "DOG ACCESS ONLY THROUGH OUTDOOR PATIO" must be posted at the front of the establishment
- A waste receptacle must be available and easily accessible on the outdoor patio
- Waste cleaning equipment must be stored on the outdoor patio
- A policy/procedure must be in place for cleaning the outdoor patio
- A policy/procedure must be in place for cleaning and disposing of waste created by a dog
- Hand sanitizer must be available at or near all entrances and exits

For more information, contact our office at (806)378-9472



# BEGINS WITH YOU!

1. Wash your hands before starting any task!
2. Practice good hygiene.
3. Wear hair nets or ball caps, and beard nets when handling food.
4. Do not wear jewelry.
5. Keep nails short, free from polish, and clean.
6. Know proper temperatures for hot and cold food.
7. Keep a clean kitchen.
8. Maintain clean air ventilation throughout establishment. Air filters need to be changed.
9. Remember the 5 steps to cleaning/sanitizing dishes: **Scrape, Wash, Rinse, Sanitize, Air Dry**
10. Keep proper date marks on ready to eat foods – Seven days maximum!

## MORE INFORMATION AVAILABLE AT:

City of Amarillo, Environmental Health

808 S. Buchanan • 806-378-9472

[www.amarillo.gov](http://www.amarillo.gov)

**Panhandle Restaurant Association**

<https://www.txrestaurant.org/panhandle-chapter>

<https://www.youtube.com/user/TXRestaurantAssoc/videos>

To obtain your own copy of Texas Food Establishment Rules, go to:

<http://www.dshs.texas.gov/foode establishments/laws-rules.aspx>

Select: “228 Texas Food Establishment Rules 2015”

**Panhandle  
Restaurant Association**

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YouTube Channel**

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