

# FoodWise



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## Industry Roundtable on October 16, 2013

The Division of Environmental Health Services (DEHS) invites San Bernardino County food facilities to participate in our ongoing series of Industry Roundtables. The next event will be held on Wednesday October 16, 2013 from 9:00 – 10:30 AM at the IRC Conference Center (1425 S. Waterman Avenue, San Bernardino, CA 92408). For more details, please [click here](#) to view the invitation.

Food facility representatives interested in attending the Industry Roundtable can RSVP by [clicking here](#). Please note: you are still more than welcome to attend the Industry Roundtable if you do not RSVP. We are asking for RSVPs for planning purposes only.

The Industry Roundtable will be an opportunity for food facility representatives to learn more about recent foodborne illness outbreaks and how to help prevent one from occurring at their facility. Attendees will also hear about tools to effectively manage staff in food safety practices and implement Active Managerial Control strategies. DEHS staff will discuss Division updates and will highlight resources available for food facilities. There will be a Q&A session with DEHS staff so you can get answers about program areas, inspection reports, and more.



## National Food Safety Month

September is National Food Safety Month! This is an annual observance promoted by [Foodsafety.gov](http://foodsafety.gov), the National Restaurant Association, and the USDA. This year's theme is "Allergens: Avoid a Reaction by Taking Action!" Visit <http://foodsafetymonth.com> for more information.



DEHS will recognize National Food Safety Month through educational programs, public service announcements, social media outreach, and the distribution of foodborne illness prevention-themed materials.

## State Issues Advisory on Methylmercury-contaminated Fish in Silverwood Lake in San Bernardino County

The California Environmental Protection Agency's Office of Environmental Health Hazard Assessment (OEHHA) has issued specific guidelines for Silverwood Lake in San Bernardino County due to elevated methylmercury and polychlorinated biphenyl (PCBs) levels in fish. Methylmercury can harm the brain and nervous system of people, especially unborn babies and children. PCBs affect many body functions, including the nervous system, and have been found to cause cancer in animal studies.

The guidelines recommend that all fishers avoid eating any striped bass, blackfish, or tui chub from Silverwood Lake. Women aged 18-45 and children under 18 should also avoid eating any largemouth bass, bluegill or channel catfish from Silverwood Lake. Men over 18 and women older than 45 can eat one serving per week of largemouth bass, bluegill, or channel catfish. Rainbow trout from Silverwood Lake have much lower levels of contaminants and can be safely eaten up to seven times per week by all groups. Tule perch

consumption should be limited to one serving per week by all groups.

The OEHHA recently issued new general guidelines regarding wild-caught fish in lakes throughout California. Several lakes in San Bernardino County were listed in this general advisory, which covers fish from lakes and reservoirs that do not have their own specific advisories. People who visit lakes within San Bernardino County (other than Silverwood Lake which has a specific advisory) should follow the general guidelines issued by the OEHHA. The OEHHA recommends that women aged 18-45 and children under 18 should choose wild-caught rainbow trout and smaller brown trout over bass, carp, and larger brown trout. Rainbow trout and smaller brown trout have lower methylmercury levels compared to other fish.



The health advisory and guidelines are available on the Office of Environmental Health Hazard Assessment website at [www.oehha.ca.gov](http://www.oehha.ca.gov).

For more information, contact the Office of Environmental Health Hazard Assessment at (916) 324-0955 or (909) 764-0955.

*Please note: This information is meant for recreational fishing purposes only. Food facilities can only sell fish obtained from approved sources.*

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### **Stay Connected to DEHS with Social Media**

Follow our social media sites to get the latest news on mosquito and vector control, food safety and foodborne illness prevention, pool safety and drowning prevention, and more! We are now on [Facebook](#), [Pinterest](#), [Twitter](#), [YouTube](#), [Facebook en Español](#), [Pinterest en Español](#), [Twitter en Español](#), and [YouTube en Español](#).

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*If you have any questions or comments, please contact Amanda Gaspard, Health Education Specialist, at 800-442-2283 or [Amanda.Gaspard@dph.sbcounty.gov](mailto:Amanda.Gaspard@dph.sbcounty.gov).*

***We appreciate the effort you make to protect the public's health in our County.***