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Food Facility Industry Roundtable

On October 16, 2013, the Division of Environmental Health Services (DEHS) held the fourth in our series of Food Facility Industry Roundtables. We had 29 operators from 22 different facilities in attendance. We discussed Active Managerial Control, a case study on Norovirus and the new Assembly Bill 1252.

If you were not able to attend our Food Industry Roundtable, all presentations and handouts can be downloaded from our website. [Please click here to view these items.](#)



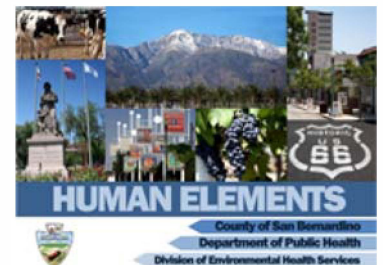
Industry Roundtables are an opportunity for industry operators and representatives to learn more about inspection procedures and the focus on risk-based inspections. DEHS staff also discusses Division updates and highlights resources available for operators. Industry Roundtables end with a Q&A session with DEHS staff so you can get answers about program areas, inspection reports, and more. We plan to hold the next Food Industry Roundtable in Spring 2014.

Website Updates

Our Restaurant Grades page has been improved! We have removed the map that was located on the page and have made official inspection reports (OIR) easier to search for. Visit our [Restaurant Grades](#) page to see the new updates!

Human Elements

Do you ever wonder what your environmental health department does? DEHS has created an attractive informational booklet entitled "Human Elements" that features all of our programs, describes the services we provide and how they affect you. It includes information pertaining to our role in food protection, recreational health, vector control, safe drinking water, housing, organized camps, body art, medical waste, wastewater, solid waste, and land use and describes our role in emergency operation response.



New Fact Sheets

We have published new fact sheets on [cryptosporidiosis](#), [Hepatitis A](#), and [coccidioidomycosis](#). Learn more about these diseases and how to prevent them on our [Communicable Disease Profiles page](#). We feature information on a different foodborne, waterborne, or vector-borne illness each month.

Holiday Food Safety

The holidays are fast approaching! Many people think of food when they think of the holidays – delicious cookies and cakes, eggnog, or that special family recipe for the perfectly roasted stuffed turkey. The last thing you want during the holiday season is for your family to develop a foodborne illness. Be sure you know the [Turkey Basics](#) to avoid getting you and your family sick.



AB 1252 Retail Food Safety

Assembly Bill (AB) 1252 was signed on October 4, 2013, with an effective date of January 1, 2014. The bill revises the current State Food Handling Code regarding handwashing and glove requirements, redefines terms such as “service animal” and “limited food preparation”, and elaborates on cottage food operations terminology. [Click here](#) to view the assembly bill in its entirety.

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](#).

If you have any questions or comments, please contact Lana Cao, Health Education Specialist I, at 800-442-2283 or Lana.Cao@dph.sbcounty.gov.

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