



EXTREME MAKEOVER: RESTAURANT Edition

Plans required for growth & change

Harris County Food Safety Summit

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Who Needs a Plan Review?

- New construction/new build out in existing lease spaces
- Remodels of existing food establishments
- Operational or menu changes
- Changes of ownership – permits are not transferable
- Hazard Analysis Critical Control Points (HACCP) plans for specialized processing
- Variance requests for rule deviations of the Texas Food Establishment Rules (TFER)

The Application, PLANS, MENU, and Fee



Required for:

- New construction/lease space build out or change of business type
- Remodels – includes remodeling 20% or more of any area in the establishment, operational changes, new equipment added, menu changes, increased seating areas. It does not include replacement or upgrading of existing equipment or cosmetic changes and upgrades.
- Change of ownership – This applies to permitted establishments that are currently open for business and will undergo a change of ownership.
- You can download an application from our website: www.hcphe.org

If unsure – PLEASE call or email us

THE APPLICATION



- Your application asks for specific detailed information such as hot water heater specifications, refrigeration space and dry storage space.
- This information helps us ensure that the foods can be safely stored and prepared in your food establishment.
- Incomplete applications will not be accepted.
- We will determine if your establishment will have the necessary amount of hot water and enough space to operate safely and effectively based on your proposed plans.
- We use the FDA recommended calculators to determine adequate hot water heater capacity and storage space. These can be accessed through our website: www.hcphe.org

PLANS AND MENU SPECIFICATIONS



PLANS

Your plans must be in electronic **PDF** format, drawn to scale, and include the following information:

- A Floor Plan that includes a layout of all the fixed equipment like walls, doors, vent hoods, walk in coolers, restrooms, etc.
- A Food Service Equipment Schedule that identifies all the equipment to included such as hand wash sinks, mop sinks, food preparation tables, refrigerators, cooking equipment, ware wash and prep sinks.

MENU

Your menu should include all foods to be prepared or served at your establishment. It must be in PDF format and can be submitted along with your plans.

PLAN REVIEW APPOINTMENT



- Once we receive the application, plans, menu and fee, you will be contacted to schedule a plan review appointment.
- Most plan review appointments are done over the phone via conference call.
- We review your plans and application to make sure that minimum requirements are met. Any missing information can be provided during the appointment

Are the PLANS AND APPLICATION APPROVED?

You will be notified at the end of the plan review appointment



YES

- A copy of your approved stamped plans and application will be sent via email.
- The email will include a list of documents you will need to submit prior to scheduling your preopening inspection.
- Required documents may include:
 - Fire Marshall Certificate
 - Water District approval
 - Food Managers Certifications
 - Texas Sales Tax ID
 - US issued ID for owner
 - Pre-Opening Checklist

NO

- A copy of your plans and/or your application with notes about what needs to be revised or what information is missing for approval will be sent via email.
- A follow up plan review appointment will be scheduled.



The Inspection That Follows



NEW AND REMODELED ESTABLISHMENTS- A preopening inspector will conduct a scheduled inspection to make sure that your establishment reflects everything that you specified on your approved plans. Once you pass the inspection, the inspector will issue a permit application so you can purchase your permit to operate. You can open your doors to the public as soon as your permit is purchased.

If this inspection is not passed, then a re-inspection fee must be paid before we can conduct a follow-up inspection.

If the establishment is in operation prior to approval without a valid permit, then a citation will be issued for operating without a permit.

The Inspection That Follows



- CHANGE OF OWNERSHIP- If the establishment is open for business under a valid permit and is undergoing a change of ownership, the **district inspector** will conduct a permitting inspection after notification from the Plan Review Department. After verifying any changes noted on the application are met, a permit application reflecting the new owner information will be issued.
- If the establishment is in operation after the completion of the change of ownership without a valid permit, then a citation will be issued for operating without a permit. PERMITS ARE ONLY VALID FOR THE CURRENT OWNER.



Specialized Processing & Rule Deviation

Require approval of a HACCP plan &/or a Variance

Specialized Processes



Methods used to extend the shelf life or preserve PHF/TCS foods by reducing the amount of oxygen, using an additive, changing the water content, or preparing foods associated with special hazards.

Potentially Hazardous Foods/Time & Temperature Controlled for Safety = PHF/TCS

- Use of Additives and Fermentation
- Sprouting seeds
- Juice onsite processing & packaging
- Live Molluscan Shellfish tanks
- Custom processing of animals
- Curing
- Drying
- Smoking (for preservation)
- Reduced oxygen packaging



Use Of Additives – Requires a HACCP Plan



GOT
SUSHI?



- Additives are used to extend shelf life or render a food shelf-stable (Non-TCS/PHF) by lowering the pH of the food below 4.2.
- Following a HACCP plan ensures the end product can be held without temperature controls safely.
- Concerns include bacteria such as *Listeria monocytogenes*, *Bacillus cereus*, fecal-oral route pathogens
- If additives or components are only added to enhance flavor, then it is NOT a special process.

Fermentation



- This process can extend shelf-life or render a food shelf-stable.
- In this process, yeasts, bacteria or both convert carbohydrates to alcohols and carbon dioxide or organic acids.
- Provides desired taste and preserves the food.
- Foods can be fermented by adding of salt , or brining, which promotes growth of lactic acid bacteria or by adding a starter colony.
- Concerns are bacteria such as *Bacillus cereus*, *Clostridium botulinum* and fecal-oral route pathogens.



SPROUTING SEEDS ONSITE

- Sprouting involves cleaning the seeds, disinfecting, and soaking to begin the sprouting process. Then they are collected and washed for packaging or use.
- Concerns include bacteria such as *Salmonella*, *E. coli* O157:H7
- Pathogens may survive for months or years on seeds, then grow exponentially during sprouting
- Pathogens are taken up by the roots into the sprouts, so they are considered a TCS food and must be refrigerated



JUICE PROCESSED & PACKAGED ONSITE

- Concerns include *E. coli* O157:H7, *Salmonella*, *Cryptosporidium*, molds, and fecal contamination.
- Specific labeling requirements are applicable and HACCP plans can only be approved once a proven 5 log reduction in microorganisms is consistently achieved.





LIVE MOLLUSCAN SHELLFISH TANK

- HACCP Plans are reviewed to ensure that water is properly filtered and not mixed with any other aquatic species
- Shellfish are received live and displayed in water tank
- Plan approval is required for shellfish sold or served onsite
- Uncommon in this region as it is usually for live clams, not oysters

CUSTOM PROCESSING in Shared Retail Areas

- Custom Processing is when uninspected carcass/meat obtained from an owner is skinned, processed, packaged and given back to the original owner.
- HACCP plans are required when custom processing is done within the common area of a permitted retail food establishment.
- Major concern is cross-contamination of many pathogens since wild animals have not had an ante mortem inspection and can carry many bacteria and parasites.



CURING

- Curing is the addition of a specified combination of salt, sugar, nitrite and /or nitrate for preservation, to meat which alters the flavor and color.
- Concerns are *C. botulinum*, *E. coli* O157:H7, *Salmonella*, *Trichinae*, nitrite poisoning, approved source, concentration of additives.



DRYING

- Process usually includes cutting meat into thin strips, flavoring by rubs or marinade, and drying to reduce the water activity to less than .88 in the final product.
- Concerns are the same as other meat products: *C. botulinum*, *C. perfringens*, *Salmonella*, *E. coli* O157:H7, *trichinae*, *Staphylococcus*, or water activity not reaching desired levels.



Smoking



- Meat (fresh, dried, or cured) is subjected to smoke for taste, appearance and/or preservation.
- Concerns are Salmonella, E. coli O157:H7, Listeria, chemicals in wood, and sufficient kill steps not achieved to produce a safe end product.
- Smoking for flavor enhancement is not a specialized process.



Reduced Oxygen Packaging (ROP)



- DEFINITION: The reduction of the amount of oxygen (O₂) in a package by removing oxygen, displacing oxygen and replacing it with another gas or combination of gases, or controlling the oxygen content to a level below the amount of oxygen normally found in the atmosphere (21%).
- Hazards of concern with ROP include Botulism (clostridium botulinum) and Listeria. Both bacteria grow well at colder temperatures and with little or no oxygen
- All types of ROP require an approved HACCP plan from EPH prior to utilizing the process

TYPES OF REDUCED OXYGEN PACKAGING:

- Modified Atmosphere Packaging (MAP)
- Controlled Atmosphere Packaging (CAP)
- Cook-Chill
- Sous Vide
- Vacuum Packaging

Controlled Atmosphere Packaging & Modified Atmosphere Packaging



MAP

In this type of packaging, the atmosphere composition is different from air since oxygen is replaced or reduced by the increase in proportion of other gases like nitrogen or carbon dioxide.



CAP

The composition of the atmosphere in this package is different from air (just like MAP), but it is continuously controlled throughout the shelf life of the product by using a combination of total replacement of oxygen, impermeable packaging material and using oxygen scavengers or absorbents.



Cook-Chill



- This process is commonly used in schools, hospitals and central commissary operations.
- Process involves filling a bag with hot cooked food where air is expelled, the bag is closed with a plastic or metal crimp, the bag is rapidly chilled, labeled and refrigerated.



Sous Vide



- This process keeps the integrity of ingredients by cooking under vacuum for an extended period of time at relatively low temperatures.
- The food is placed in bag, vacuum sealed, slow cooked, then it may be placed in hot holding equipment, to be removed from bag and seared before serving (continuous cooking) or cooled down, reheated, removed from bag and served.



Vacuum Packaging



- Air is removed from package, package is hermetically sealed, and a near-perfect vacuum remains.



All HACCP Plans Submitted

Must include the applicable combination of the following:



- HACCP Plan:
 - Critical Control Points
 - Critical Limits
 - Monitoring (what, how, when, who)
 - Verification
 - Corrective Actions
 - Records keeping procedures
- Contact information
- Approved lab results (if required)
- Sample labels used
- Training Programs that address specifics of the desired process



Variance Requests



IF IT IS NOT ALLOWED BY THE TFER, ASK FOR A VARIANCE

A Variance can be requested for anything that is not permitted by the TFER rules. The request must be made in writing on an EPH Variance Request Form and prove why a hazard will not result from the rule deviation.



Texas Food Establishment Rules

Texas Department of State Health Services
Division for Regulatory Services
Environmental and Consumer Safety Section
Policy, Standards, and Quality Assurance Unit
Food Establishments Group



Questions?



THANK YOU FOR ATTENDING THE FIRST ANNUAL HARRIS COUNTY FOOD SAFETY SUMMIT

Please let us know how we did. Fill out the evaluations at the end of the day.