

**Food  
Protection  
Committee**

**F P C  
Newsletter**



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**POINTS OF INTEREST**

- The change in hospital food inspections came from the legislature.
- Inspectors must remember that hospitals are “highly susceptible populations” and inspect accordingly.
- A list of hospitals affected has been published.
- Hospitals may be permitted and charged usual fees.

**Legal aspects of the ADA Title III**

Is an “emotional support animal” the same as a “service animal”? The easy answer, according to Tom Crishon, Managing Attorney for Indiana Disability Rights, is no. Tom talked to attendees at the recent Food Protection Committee meeting about the Americans with Disabilities Act (ADA) and how the law is intended to be applied. Basically, the ADA prohibits discrimination on the basis of a disability. Tom said that any place of “public accommodation” (including food establishments) must make suitable accommodations, and permit service animals used by individuals with disabilities.

There are a few conditions, Tom said. The animal must be controlled, and must be house broken. The service animal, nearly always a dog, will be trained to perform specific tasks directly related to the person’s disability.

**CAN AND CAN’T DO**

Service animals don’t have to have documentation of any training, nor does the disabled individual need documentation. Tom adds, there is no national registry of service dogs, or ID cards required, and dogs don’t need vests. If it’s not obvious what



*The ADA does allow for miniature horses, that are able to perform specific tasks. About the size of a large dog, they can live more than three times longer.*

the dog is trained to do, (like leading someone who is vision impaired), one may ask only two questions: “Is the animal required because of a disability?” and “What work or task has the ani-

*(Continued on page 2)*

**What you should know about...**

**THE LHD AND HOSPITAL INSPECTIONS**

Effective January 1, 2019, as a result of legislation passed last session, the Acute Care Division of ISDH will no longer be conducting

“surveys” (inspections) of hospitals that came under its jurisdiction. The responsibility is being passed to local health departments. What this means is that the inspection of the food service at certain

hospitals will now come under the local health departments’ food inspectors. If Acute Care used to do it, locals now will. It doesn’t matter if the food service is owned and operated by

*(Continued on page 3)*

## Please romaine calm, and lettuce explain...

While the latest outbreak involving romaine lettuce appears to be over, there is not much doubt that another outbreak could occur. How does lettuce (or other produce) get contaminated with *E. coli* O157:H7?

With the food production system becoming more concentrated with fewer big producers, it's no doubt that outbreaks, when they happen, cover many states.

As of December, 2018, CDC reports that 52 people are ill across 15 states in the latest outbreak. Again, Indiana was spared.



Public health investigators used PulseNet, a system to identify illnesses that were part of the outbreak.

PulseNet is a national network coordinated by CDC. DNA fingerprinting is done on the pathogen from those who became ill by using a technique called "pulse-field gel electrophoresis" (PFGE), and whole genome sequencing (WGS). Specific strains of the pathogen can be identified. This testing showed that those ill likely shared the cause of the illness from romaine lettuce from a specific source.

Testing showed the source most likely was a particular growing area in Arizona during the earlier outbreak. The latest outbreak has been traced back to growing regions in central California.

Investigators tested soil and water samples from the growing regions and have found similar pathogenic strains as the one causing illness. But the nature of the latest outbreak makes it difficult to trace back a specific grower or distributor. Ten different distributors, 12 growers, and 11 farms FDA says are potential sources.

## Common touch surfaces - they're everywhere!

Inspectors are becoming more adept at observing potential cross contamination issues from many food workers touching the same spots, from reach-in handles to the buttons on the microwave, or "common touch" surfaces. As long as workers remember to wash hands, and

those surfaces are a regular part of the cleaning schedule, cross contamination should be minimized.

But what about common touch surfaces outside of the prep area? How about the dining area? Are there condiment bottles? Are they properly cleaned regularly?

(Not with a soiled wiping cloth!)

Here's another example. Visit a doctor's office and you're handed a clipboard with a pen attached to fill out some forms. Are the clipboard and pen ever sanitized? The same items are touched by any number of sick people!

Protect yourself. Always wash hands after handling such items.

**"Common touch areas include many items taken for granted, like the pens in a medical office."**

## Legal aspects of the ADA (continued)

*(Continued from page 1)*

mal been trained to perform?" Service animals are permitted in all areas where the public goes, even restaurant buffet lines. Animals must always be under the handler's control but not always on a leash or harness, if that would interfere with the perfor-

mance task. But establishment operators don't have to feed service dogs or provide water.

No fee can be charged for a service dog as might be the case with "pet deposits" unless the animal causes damage.

### EMOTIONAL SUPPORT

So called emotional support

animals are not covered by ADA. Even though they may be helpful to an individual, they are not trained to perform a "task" under the law.

Finally, Tom reminded the group service animals are "working" and they shouldn't be petted, offered treats, or otherwise distracted.

## Publix Stores say service dogs don't ride in carts

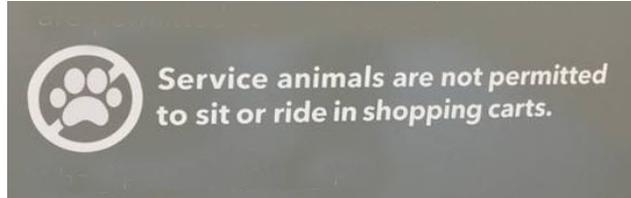
Publix Supermarkets, a Lakeland, Florida based grocery store chain with well over a thousand stores in the southeastern United States, has posted signs in its stores saying, "For food safety reasons, only service animals that are specifically trained to aid a person with disabilities are permitted within the store."

The signs also add, in larger letters, that "Service animals are not permitted to sit or ride in shopping carts."

The stores have taken steps to stem the flow of animals visiting their stores with no apparent reason to be there other than

to accompany an owner. Customers are claiming animals are for "emotional support" which is not adequately defined and does not meet the requirements of being a support animal.

This is an era where airlines and restaurants are seeing an influx of critters from peacocks to salamanders being taken into normally prohibited areas like businesses. The American with Disabilities Act (ADA) allows



*A portion of a sign posted at all Publix Supermarkets to stem the increasing number of animals in their stores. The company's move to halt the abuse of "support animals" provided by the ADA is supported by disability agencies.*

service animals in businesses, and limits what questions business owners and employees may ask. But the increasing evidence of abuse of the ADA has prompted more businesses to say they will maintain control of their facilities.

## What you should know about... (continued)

*(Continued from page 1)*

the hospital or privately.

Local health departments are reminded that hospitals are "highly susceptible populations" as defined by the food code, 410 IAC 7-24. Hospitals will be

**"Any fees that are normally collected for a food service permit, etc. may be charged."**

expected to comply with the additional code sections that apply to such higher risk individuals.

Some specific differences that apply include not using time as the only public health control for raw eggs (No undercooked eggs.) And

undercooked raw animal foods can't be served.

For local health departments, when assigning risk to food establishments for inspections, hospitals would be placed in the highest menu risk category.

Most hospital foodservice managers are well trained and are aware of the requirements and restrictions.

## Why is foil shiny on one side, dull on the other?

Aluminum foil is commonly used in most kitchens. Most people notice that one side is shiny whereas the other side has a more dull finish. Why is that?

Does one side reflect heat more than the other? Is it to allow cooks to write with a marker more easily on the dull side?

As it turns out, according to

one manufacturer, it doesn't matter which side faces the food, or which side you might write on. It's all because of the processing method use to make the foil.

*Answers.com* says that aluminum foil is not 100% aluminum. A thin layer of aluminum oxide forms as the foil reacts with air

during the rolling process that makes it thin. As the foil is rolled tightly, the inner surface is less exposed to air and will remain shiny. During the final rolling, sheets are so thin that two are rolled at a time, increasing the difference in finishes. Sheets are separated, then packaged for sale.



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## FOOD PROTECTION COMMITTEE

[www.iehaind.org](http://www.iehaind.org)

### IEHA MISSION:

*To promote, preserve and protect environmental public health in the State of Indiana, and to encourage a spirit of cooperation among all environmental health stakeholders while serving its members in the regulatory, industry and academic communities.*

The **Food Protection Committee (FPC)** is one of four standing subcommittees of the **Indiana Environmental Health Association**. The committee meets approximately four times per year with dates and locations chosen by the members. Its focus is to discuss food safety related issues of interest to its members. While all IEHA members and guests may attend meetings, only voting members, as specified in the IEHA Constitution and Bylaws, may vote. Meeting information is disseminated by email. To be added to the email list, contact one of the co-chairs, or your IEHA chapter representative.



**FPC Co-chairs:** Jennifer Asbury, Lisa Chandler

**FPC Newsletter Editor:** Ed Norris

## Tidbits and morsels

### DID YOU KNOW?

When water freezes, it expands by 9 percent. Water boils at 212° F. only at sea level. The boiling point temperature drops as altitude increases. So at the top of Mt. Everest, water boils at 156° F.

### 2019 FPC CHAIRS NAMED

The co-chairs for the IEHA Food Protection Committee were chosen during the last meeting. Lisa Chandler and Sarah Dallas will head the FPC.

### FLOWERS IN FOOD AN ISSUE?

The Danish Veterinary and Food Administration (DVFA) has been looking at the rising use of wild or cultivated flowers in food by restaurants, some food producers, and even consumers. The DVFA began reviewing about two dozen flower types citing a “striking lack of food

safety data,” according to *Food Safety News*. Of 23 plants looked at, nine had compounds with toxic or potentially toxic effects when consumed. Some tested plants were related to toxic species. The DVFA also visited dozens of restaurants and growers to determine the extent of plant usage in prepared food.

While many toxins in these plants might not make consumers acutely ill, there could be harmful effects in the long term, possibly carcinogenic, cause cardiovascular disease, or possible damage to nervous systems. There is no indication that such plant use is widespread here.

### SEARCH FOR FPC DIRECTOR

Krista Click, Food Protection Program Director, has resigned to accept a position with the Hendricks Co. Health Dept.



### 2019 FPC DATES SET HERE ARE THE MEETING DATES FOR THE IEHA FOOD PROTECTION COMMITTEE

- March 21
- June 27
- August 22
- November 21

**ALL MEETINGS ARE AT THE IDEM  
CONFERENCE ROOM AT 2525 N.  
SHADELAND AVE., INDIANAPOLIS.**