

# THE ALLIANCE

A Maricopa County Environmental Services Department Publication  
 "Working with our community to ensure a safe and healthy environment"

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Edited by: Johnny Diloné &  
 Bryan Hare

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**Environmental Health is a division of the Maricopa County Environmental Services Department**



**John Kolman,  
 Director,  
 Environmental Services  
 Department**

## The Director's Menu

Hello,

This year has started with new recipes of success for all, filled with new hopes, plans and goals. Maricopa County Environmental Services department is very excited with all the new plans that we've been working on to help you with your business while you strive to enhance your operations and maintain even higher standards of food safety. As part of this, we appreciate your partnership and assistance in helping us develop and implement the Food Safety Management Program. In this issue you'll find some information regarding this exciting new "Cutting Edge" program.

Additionally, there's an update and reminder regarding permit fees, and important tips on how to recognize and deal with suspicious activities involving food or with food inspector impersonators. We hope that you find this and all the other information provided in this issue of Alliance relevant and helpful for your business operations.

Please remember that your feedback and assistance are always welcome and are key factors in our decision making process. We appreciate your efforts and cooperation as we work together to ensure a safe and healthy environment.

## What's cooking? Hot Topic of the New Food Code is Actually a Cold Issue

Hi!

My name is David Ludwig and I have had the privilege of working for Maricopa County for the past 19 years as the Manager of Environmental Health, which is a division of the Maricopa County Environmental Services department. In this position, I work with more than 120 Environmental Health Specialists who are committed to protecting public health and safety. We use an educational approach, which is upheld by regulatory actions when necessary.



**David Ludwig  
 MPH, R.S.  
 Environmental Health  
 Division  
 Division Manager  
 Environmental Services  
 Department**

## Proposed Draft Revision of Maricopa County Environmental Health Code Revisions

The chapters outlined below will summarize some of the proposed draft revisions to the Maricopa County Environmental Health Code. This document should not be relied upon as absolute or final changes to the Maricopa County Environmental Health Code, but proposed draft changes only. The Industry Workshops will be held on Tuesday, June 14, 2011, at 9 am and 2 pm, in the Board of Supervisors Auditorium, located at 205 W. Jefferson, in Phoenix.



### Chapter 1, General Provisions

- Revise the fee schedule to reflect current and/or new permit types or fees.

### Chapter VII, Food Service Workers

- Creates a definition for food service volunteers, card requirements, and fees. Food service card requirements for itinerant permits (e.g. Temporary Food Service and Seasonal Food permits)

### Chapter VIII, section 1, General Provisions

- Revise or remove definitions such as "potentially hazardous food", "critical item", liquor license, miscellaneous food, to match current industry terminology and/or regulatory authority as well as eliminate redundancy of definitions.
- Revise the hot and cold holding temperatures to match 135°F and 41°F in the 2009 FDA Code.
- Remove redundant code requirement language such as "personal health and cleanliness", which is already required in Chapter VIII, section 2.

### Chapter VIII, section 3, Mobile Food Establishments

- Modifying Pushcart, Temporary Food Establishment, and Seasonal Food Establishment permit definitions, as well as Food Peddler service regulations.

### Chapter VIII, section 4, Vending Machines

- Implement requirements for food vending machine equipment to be NAMA (National Automatic Merchandising Association) certified.
- Adding accessibility requirements for department staff conducting inspections of water vending machines.

### Chapter VIII, section 5, Meat Establishments

"Meat Establishments" of the Maricopa County Environmental Health Code is being updated to be current with Chapter VIII sections one and two. The definition of "Meat Establishment" is being revised to reflect two category types,

- \* Meat Establishment (Class 2) - Retail meat market, store or shop with more than 10 linear feet of sales/display space for prepackaged meat, meat products, fish, poultry, game animal, or molluscan shellfish packaged according to law.

\* Meat Establishment (Class 4)- Retail meat market, store or shop in which meat, meat products, fish, poultry, game animal, or molluscan shellfish are processed, prepared, stored, sold or offered for sale. Preparation by means of cooking shall be limited to the production of meat, meat products, fish, poultry, game animal, and molluscan shellfish for consumption off the premises.

### Chapter VIII, section 6, Food Related Facilities

- Revise regulation 3 for bakeries to be uniform with chapter VIII, section 2 requirements of the 2009 FDA code which was adopted by reference.
- Address the requirements in regulation 7 for food caterers

### Chapter X, Residence Accommodations

- Revise the definition of transient dwelling to exclude "boarding house" but define a period of time to be classified as a resident accommodation.
- Revise the other sections to meet current department and industry practices, and remove redundancy.

# Food Safety Management Partnership



**By**  
**Andrew Linton,**  
**Environmental Op-**  
**erations Supervisor**

The Maricopa County Environmental Services Department is proud to present an innovative program that promotes food safety practices and rewards industry for their food safety systems. All county food-related establishments have the opportunity to partner with Maricopa County in implementing this proactive approach to reducing foodborne illness risk factors.

### What's in it for you?

- **Food Safety** – The Food Safety Management Partnership is designed to promote Active Managerial Control and reinforce your food safety management systems. These principles and tools are proven methods for reducing the risk of foodborne illness.
- **Verification Visits** – Verification Visits will replace your establishment's routine inspection during

every other regularly scheduled visit. These visits will be conducted to simply verify that your food safety management systems are effectively maintained.

- **Recognition** –When your establishment qualifies to take part in the Partnership, you will be acknowledged as an establishment on the cutting edge of food safety. In addition, your business will be recognized on the Department's website and media report.
- **Awards** – Your establishment may earn and proudly display "The Cutting Edge Award" for successfully participating in the Food Safety Management Partnership. The development of an annual award from the Department and/or the County may be on the horizon as well.

### How do I participate?

- The criteria to qualify to participate in the Partnership consist of three easy steps:

1. Establish **Policies**–Following standardized, written procedures for performing various task ensures that quality, efficiency, and safety criteria are met each time tasks are performed.
  2. **Train** Staff– An effective employee training program is the first step to ensuring food safety procedures are understood and followed.
  3. **Monitor** Results– Observing and monitoring a food safety management system's procedures is key to ensuring its effectiveness.
- For resources and additional details on how to participate in the Food Safety Management Partnership, you can visit the Maricopa County Environmental Health Division's web page at <http://www.maricopa.gov/EnvS/vc/EnvHealth/> or contact us directly at [thecuttingedge@mail.maricopa.gov](mailto:thecuttingedge@mail.maricopa.gov)



## Hand Washing: A must when handling food!



Keeping hands clean is one of the most important ways to prevent the spread of infection and illness.

<p><b>1</b></p> <p>Wet your hands with warm, running water.</p>	<p><b>2</b></p> <p>Apply soap.</p>	<p><b>3</b></p> <p>Scrub hands and wrists for at least 20 seconds.</p>
<p><b>4</b></p> <p>Rinse with warm, running water.</p>	<p><b>5</b></p> <p>Dry your hands with a paper towel.</p>	<p><b>6</b></p> <p>Turn off the faucet with the paper towel. Throw it away.</p>

## How Safe is Your Food Supply?

As a Food Service Manager, Owner or even worker, have you ever wondered if the food being served is safe? I am not just looking at the obvious issues of workers' health and hygiene or proper food temperature; what I am really asking is, "Is your establishment a potential Terrorist Target?"

Let's break this down to a couple of simple elements:

- Do you know each and every person who enters your operation? Sure you should know every one of the people you employ, but what about all the other people that have access to your food operation? The numerous delivery people, the exterminator, the equipment repair person, the night cleaning crew, the garbage or recycling people, and even your environmental health inspector. How can you be sure they say who they are, and what access do you give them to your establishment?
- Is there ever a time when non-employees are left with access to your food products and equipment unsupervised? Do you have deliveries made after hours with the driver having key access to your operation? Are all deliveries monitored and invoices checked? Are products properly sealed and labeled at all times?
- Are your employees trained to "Say something when they see something"? Are they trained to do so and will they communicate issues with you each and every time?
- Assess your establishment for potential vulnerabilities. Is the backdoor locked at all times? Do

you store any food or food contact items outside? Do you have a walk-in cooler that is accessible from outside and not locked at all times? Do you have areas that the customers have access to that could compromise your food or food contact safety?

- Do you have a record keeping process to track your suppliers and the products that you bring into your establishment? If something was implicated in an outbreak or potential act of deliberate terrorism, do you know where all the products were received from and who had access to them?

You might ask yourself, "Why are they asking all of these questions?" The answer is really quite simple, our world is changing and something as simple as working in a hospitality industry, providing goods and services to others has become very complex.

A good example of this is earlier this year, we found a "food product" that was discovered to be an unapproved, food coloring agent being added to raw pork and beef products including chorizo and marinated meat. As a result of our initial investigation, the coloring agent in question, Cemix, was traced to a local distributor and it was further revealed that other local carnicerías/meat markets were also using this product. The product is known to be used for industrial colorant for concrete. This resulted in embargoing thousands of pounds of food and the red powered substance.

When inquiring where the product came from, some of the operators were not quite sure and did not have invoicing to show where and



when they received it. In fact there was one account that stated a delivery person comes in with a large bag, fills the bin, and leaves without leaving the delivery bag or ingredient listing. Now that is very scary stuff because then it can be added routinely to the food products.

Please take some time and determine if your establishment has potential vulnerabilities. We are all working together to ensure a safe food supply and happy customers. If you would like more information, look at the FDA ALERT program link <http://www.fda.gov/food/fooddefense/training/alert/default.htm>

Another national issue that has been occurring is food establishments have been receiving phone calls and visits from individuals identifying themselves as a "Health Inspector". Please challenge anyone coming to your establishment, asking to see both their County Identification card and their badge. If you have questions, you can also call (602) 506-7014 or link to General Information on our county website: <http://www.maricopa.gov/EnvSvc/EnvHealth/pdf/Inspections--What%20to%20expect.pdf>

By:

*David Ludwig, MPH, R.S.*

*Division Manager*

*Environmental Health Division*

*Maricopa County*

*Environmental Services Department*

## New Permit Mailing Address?

**By**  
**Bryan Hare, Environmental Operations Supervisor**



Have you recently changed your mailing address? Do you have a new management company or third party handling your billing? If you have answered yes to any of these questions and you have operating permits from the Maricopa County Environmental Services Department, an Administrative Change Request Form must be completed by the permit holder. If the Department does not have this information updated in our system it could cause you not to receive your permit renewal notices, your operating permit (s), or any correspondences such as this newsletter.

Recent changes to the Maricopa County Environmental Health Code have made the non-payment of permits a reason for the operating permit to be null and void. Renewal notices are mailed out 45 days before the permit expires, and then a follow-up letter is sent 30 days before the permit expires. The Department makes every attempt to contact operators to prevent operating permits from becoming null and void, but it is the responsibility of the permit holder to provide updated and accurate information to the Department.

Should your permit become null and void for non-payment of the permit fee the following will occur. First, your operating permit will be closed by the Business Office for non-payment. The establishment will be posted with a red closed sign from the Department.

Second, the owner of the establishment will have to apply for a new permit. This is accomplished by the completing a new owner application and paying the fee of \$315.00 at 1001 N. Central Ave, Ste. 300. Until this is done, the establishment will not be allowed to operate.

Last, our plan review staff will contact the owner and schedule a date and time for an inspection. Inspections for non-payment are conducted on a first come, first serve basis, which means it could be a few days for inspections to be conducted. Once scheduled the establishment must meet the current minimum code requirements to be approved for a new operating permit. The establishment will not be able to operate until the permit is approved.

The Administrative Change Request Form can be completed online at [www.Maricopa.gov/envsvc](http://www.Maricopa.gov/envsvc) or hard copies can be obtained from your inspector to turn into the Business Office or you can mail the completed form to the address below.

**Business Office**  
**1001 N. Central Ave, Ste. 100**  
**Phoenix, AZ 85004**



## Timely Permit Fee Payments

On June 23, 2010, an amendment to Chapter I, Regulation 4.g.(2) of the Maricopa County Environmental Health Code (MCEHC) was enacted to encourage timely permit fee payments. Pursuant to this regulation, if the annual permit fee is not paid on or prior to the invoice due date, the permit shall only be extended for 30 days provided the annual permit fee and a permit reinstatement fee are paid within the 30 days.

Also, each establishment, premises or vehicle owner, who has not paid the annual permit fee and reinstatement fee within the 30-day extension period, shall immediately cease operating and must apply for a new permit in accordance with MCEHC Chapter I, Regulation 4.

Hence, if the full permit payment is not received prior to the invoice due date, a reinstatement fee (5% or \$50 whichever is greater) will be added to the permit invoiced amount. If the full payment and reinstatement fee are not paid within 30 days of the invoice due date, your permit and all Maricopa County Environmental Services department issued variances associated with the permit will expire and remain expired and void.

If this occurs, you will be required to immediately cease operations and re-apply for the permit to operate and any variances. The permit re-application process includes submitting all required forms, plans, and fees for permit and any variances at your location. The permit re-application process includes submitting all required forms, plans, and fees for permit and any variances at your location.

In addition, your operation will be required to meet all current code requirements, which may include extensive operational and/or structural changes

If you have questions or concerns regarding the recent amendment to the Maricopa County Environmental Health Code, Chapter I, Regulation 4.g.(2), please call 602-506-6616.



**CONTINUED FROM PAGE 1 - Hot Topic of the New Food Code is Actually a Cold Issue**

Back at the turn of the Century, (boy that sounds like a long time ago – doesn't it?) the FDA started recommending a cold hold temperature of 41°F due to *Listeria monocytogenes* being capable of slow growth even when under refrigeration. In the early naught years (another term that has been lost over the century), numerous foods have caused national outbreaks: spinach, romaine lettuce, and even tomatoes just to name a few. Seeing these outbreaks occur, FDA recommended that ready-to-eat products (which include both cut leafy greens and cut tomatoes) be held at or below 41°F at all times.

Temperature Control for Safety Food (TCS), a new term for foods and is replacing "Potentially Hazardous Foods", is necessary. In the case of cut leafy greens, the actual cutting or tearing of the leaf provides organisms the opportunity to invade the plant tissues. Studies have shown that E. coli O157:H7 can and will survive and grow at temperatures above 41°F. Many think that the acidity in tomatoes would prohibit bacterial growth, but here too studies have shown that once sliced and/or the outer skin of the tomato torn, the tomato will allow growth of organisms, thus they too are TCS when cut.

The question that is most frequently asked by operators when dealing with these new changes is, "How do I keep my cut leafy greens and my commercially processed and bagged salad mixes or spinach at or below 41°F when they are used in a buffet line or salad bar?" This is where TCS and the science behind the growth of potentially hazardous organisms come into play. Operators must follow the new labeling rule: when fresh leafy greens are cut, chopped or torn within the food establishment, they must be labeled and discarded if not sold or served within 7 days of the cutting, while being held below 41°F at all times. Likewise, commercially processed and packaged product once opened must be marked and then discarded within 7 days and at all times be held at or below 41°F.

The solution to the issue of displaying cut leafy greens and/or cut tomatoes is the use of Time as a Public Health Control. Time alone can be used in controlling the growth of potentially hazardous organisms. This would require that the cut leafy greens - defined as iceberg, romaine, leaf, butter, baby leaf lettuces, escarole, endive, spring mix, spinach, cabbage, kale, arugula and chard— when cut, shredded, sliced, chopped or torn are TCS. Once removed and held above 41°F they must be tracked with a method that limits the product to 4 hours in the temperature danger zone. At the 4 hour mark, any remaining product must be discarded. The establishment must have an established procedure to use Time as a Public Health Control. If this method of food safety fits your operational needs, talk to your Inspector to ensure that you are on firm ground so a violation is not written. Please remember when using Time as Control, the time used is when the product is adding to a salad bowl and the label records the time of day of the oldest product. You cannot "marry" two bowls of cut leafy greens together unless you use the oldest time stamp and you are willing to discard product based on 4 hours from that original time. It is always better to throw out a little from the bottom of the bowl than risk throwing out an entire bowl prematurely. Good Luck and be Safe!



*David Ludwig, MPH, R.S.*

*Division Manager*

*Environmental Health Division*

*Maricopa County Environmental Services Department*

## **The Western Regional Office has a new location!**

**16140 N. Arrowhead Fountains Center Dr.,  
Suite 105**

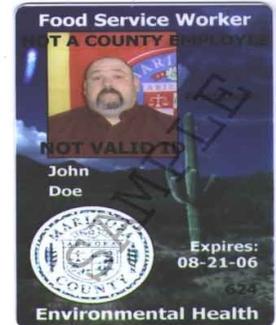
**Peoria, AZ 85382**

***(Just off 101, S.W. of 83 rd Ave & Bell)***



## Obtain A Food Service Worker Card

By Tracy Watson,  
Food Service Worker Program Supervisor



Do you have new food service workers on staff? Do you have employees who need to renew their food service worker card? If you answered yes to either question, the following will guide you and your staff on how to obtain a food service worker card.

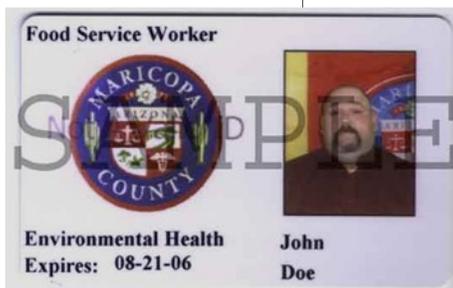
In Maricopa County, all food service workers must obtain a valid food service worker card within 30 days of being hired. Food service cards are good for three years and one must retest/recertify every three years. There are various means in which a food service worker can now obtain a card.

The most common way of obtaining a food service worker card is to test at one of our food service worker testing locations. First, one must study the food service worker booklet. Booklets are available at the testing offices or on our website at <http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/FoodWorker/StudyGuides.aspx>. After reviewing the booklet, one must take the 25 question multiple-choice test. At this time, the fee is \$10.00 per attempt. Once one has passed the test (with a minimum of 20 out of 25 questions answered correctly), the requirement to obtain a food service card has been met. The fees for the cards are \$5.00 for the original and \$3.00 for each additional card. Both the original and the copies are good for three years.

As of September 1, 2010, food service workers have been able to take the food service worker test online. Using this method, one would go to our website at <http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/FoodWorker/ApprovedSites.aspx> and choose from a list of Maricopa County Environment Service Department approved food service worker online testing companies. After choosing a company, one must pay the appropriate online fee and follow the course and testing directions. After successfully completing the course and subsequent test, one must print out the bar-coded certificate of completion. The certificate, along with a photo id, must be taken to a food service worker testing location for verification. Once verified, the food service worker can receive their card. Just as with taking the test at one of our offices, the card cost is \$5.00 for the original and \$3.00 per copy and is good for three years.

Lastly for individuals who have a special need or cannot pass the test, in-house food service worker classes in English and Spanish are offered. These classes are by appointment only and are not given every day. Classes are usually filled a month in advance. Food services workers must go to a testing office to obtain a referral to a class. The fee for the class is \$10.00 with the cost of the cards being the same as those when testing.

For other questions on how to obtain a food service worker card, please call the Food Service Worker general line at (602) 506-2960.



### Food Service Worker Testing Info

The fee is \$10.00 per test attempt, \$5.00 for the original card, and \$3.00 for each additional card. The Food Service Offices accept cash, American Express, Master Card and Visa credit cards. No checks accepted.

Booklets are available for study at the test locations before taking the test or on our website at <http://www.maricopa.gov/EnvSvc/EnvHealth/SpecProg/FoodWorker/TestSchedule.aspx>.

Testing is conducted at four locations Monday through Friday from 9:00am to 11:30am and from 1:00pm to 4:30pm. No testing is done on holidays. Offices are least busy in the mornings. For additional information and office locations, please call: 602-506-2960.

## WHO'S IN YOUR ESTABLISHMENT?

*By Ken Conklin & Bryan Hare*

Everyday there are numerous individuals that may visit your establishment to deliver products or supplies, maintenance staff conducting repairs, or regulatory personnel. Many of these individuals you may see every day and know them by name or recognize their face, but what about those individuals you don't know or don't recognize that may be in your establishment? This may occur should your normal person(s) be out sick, switched districts, or may no longer be with the company you use for services. What should you as an operator do when this happens? Respectfully, ask the individual for some form of identification. This is normally some type of identification badge and may be a company uniform. If an individual can't provide you the proper identification then the operator or owner has the right to refuse entry.



The staff at Maricopa County Environmental Services wrestle with the following questions everyday and so should our operators. Are we doing all we can to protect our citizens at those facilities we inspect in our day-to-day field operations? What potential threats are out there for us, our staff, customers and the public we serve? Do unscrupulous people have access to establishments, premises and vehicles that we permit and inspect? Could someone impersonate us to gain access to commit a malicious act? Well the answer is yes! Trust me it is easy to duplicate one of our county-issued photo ID cards on any computer. It is also quite reasonable to assume that any white SUV, pickup truck or passenger vehicle can be turned into an "Official County Vehicle" by slapping on a county seal. We already have instances on record of unknown perpetrators posing as a health officer. Hey if there are people impersonating police officers, why do we think that we might be immune from this sort of thing? I am sure everyone realizes the importance of this topic especially in today's world.

When conducting business, the Maricopa County Environmental Services Department staff is trained to take the following steps:

1. When in the field seek out the owner or person in charge before you proceed with your inspection or upon entering a premise.
2. Introduce yourself as an inspector from the Environmental Services Department.
3. Explain the purpose of our visit to your establishment.
4. Show both forms of identification: our county-issued photo ID **AND** our department-issued flat metal badge.

It is imperative that our staff take the steps above each and every time we visit an establishment. Even if we have previously been in an establishment, you may not remember us. Or there may be someone different in charge, so it's required to introduce ourselves. By showing our official identification we are providing the individuals you're working with a sense of security. After all we got the metal badges to identify ourselves as regulatory agents. In today's domestic preparedness climate often there are multiple agencies that are collaborating to gain code compliance. The metal badge assists field personnel in performing department regulatory duties and improves public awareness through increased visibility and security.

Showing proper identification is required by policy but quite simply it is the right thing to do...

Every time.

Such an effort might one day thwart a potential bioterrorist act!

The Department has an inspector verification hotline that operates 24/7 and can be accessed by calling 602-372-4994. The information that you provide the operator will allow them to verify the person presenting themselves as an employee of Maricopa County Environmental Services Department is truly our employee conducting County business.

Please refer to page 9 for more information and a useful tool to utilize for individuals that may have gained access to your establishment.





# “If You See Something, Say Something”<sup>TM</sup> SUSPICIOUS ACTIVITY



**Improved awareness can prevent businesses from being used in illicit or terrorist activities.  
Be aware. Your effort makes a difference.**

## What to look for?

- ✓ Person(s) taking notes, drawings, photos, or videos of your business
- ✓ Person(s) attempting to gain information in person, by phone, or by email about your business operations (specifically about security measures and personnel)
- ✓ Person(s) conducting surveillance of self-service areas (i.e., salad bars, condiment areas, and open bulk containers)
- ✓ Person(s) attempting to gain access to restricted or unauthorized areas
- ✓ Thefts of employee uniforms, badges, or packaging labels
- ✓ Employees changing working behavior or working irregular hours
- ✓ Unattended vehicles illegally parked near your business
- ✓ Unattended items (e.g., backpacks, boxes) within or near your business



## What can you do?

- ✓ Notify management if you observe something suspicious
- ✓ Secure open containers of food or ingredients in food preparation areas appropriately
- ✓ Control access of all employees, delivery personnel, and patrons to food storage and preparation areas
- ✓ Keep doors locked as appropriate and prevent access to food preparation and storage areas, including loading docks
- ✓ Monitor self-service areas (i.e., salad bars, condiment areas, open bulk containers) for evidence of tampering
- ✓ Monitor products for retail sale for evidence of tampering (i.e., damaged packages, evidence of resealing of packages, leaking packages)
- ✓ Monitor the security of the premises as appropriate
- ✓ Conduct background checks on employees
- ✓ Train employees on awareness of suspicious activity and reporting procedures

**If you suspect that a patron has consumed contaminated food:**  
 If it is an emergency situation, DIAL 911.  
 Contact your local public health department: \_\_\_\_\_

**Concerned? Contact local authorities to report suspicious activity.**  
 Local Police: \_\_\_\_\_ Contact \_\_\_\_\_  
 Local FBI Office: \_\_\_\_\_  
 To identify your local FBI field office visit <http://www.fbi.gov/contact-us/field>.  
 Those having witnessed suspicious activity can also submit a “tip” at <https://tips.fbi.gov/>.

Photos courtesy of: (1) Salad Plate: <http://www.dvo.com/newsletter/monthly/2009/june/images/salad.jpg>; accessed 06/21/2010; (2) Man taking a serving from salad bar: [http://pozation.com/gmaphics/00000001/categories/Cafeteria\\_POB.png](http://pozation.com/gmaphics/00000001/categories/Cafeteria_POB.png); (3) Hot food buffet selection: <http://67.99.204.233/Men/hant2/graphics/00000001/TILES/tiles.jpg>; accessed 06/21/2010; (4) Salad bar selection: [http://upload.wikimedia.org/wikipedia/commons/e/e8/Salad\\_bar.JPG](http://upload.wikimedia.org/wikipedia/commons/e/e8/Salad_bar.JPG); accessed 06/15/2010; If You See Something, Say Something<sup>TM</sup> used with permission of the NY Metropolitan Transportation Authority

Maricopa County  
Environmental Services  
Department

*"Working with our community  
to ensure a safe and healthy environment"*



Visit us at:

[www.maricopa.gov/envsvc/](http://www.maricopa.gov/envsvc/)



Follow us at [www.twitter.com/MCEnviro](http://www.twitter.com/MCEnviro).

And don't forget to visit our Food Recalls website for current updates on recalls that may affect Maricopa County:

<http://www.maricopa.gov/Envsvc/QC/FoodRecalls.aspx>

**Phone: 602-506-6616**

**Fax: 602-506-6862**

**Dessert... FYI**  
*Save the date!*



### Industry Workshop

**for Environmental Health Code revisions  
and Environmental Health fees**

Tuesday, June 14, 2011

9 AM and 2 PM

Board of Supervisors Auditorium  
205 W. Jefferson, Phoenix, AZ

### Environmental Health Survey

Your comments and suggestions are always highly valued and appreciated.

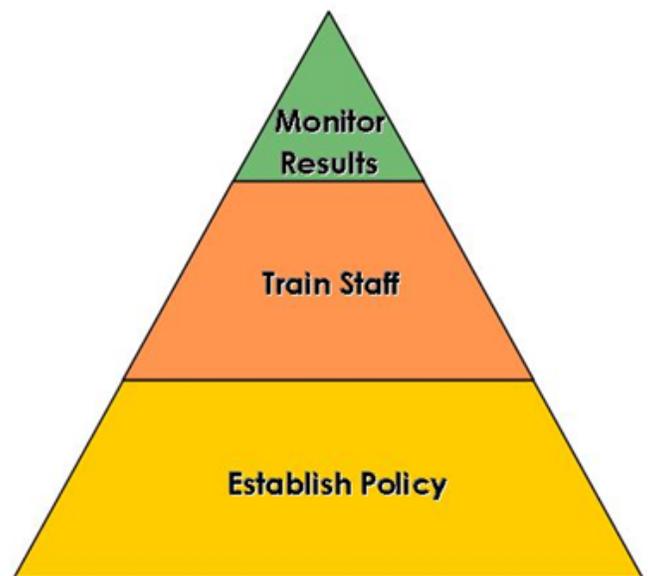
Please look for the Environmental Health new survey being developed on our division's webpage:

<http://www.maricopa.gov/EnvSvc/EnvHealth/>

Make sure to take a minute to participate and be part of our efforts to better serve you, your business and Maricopa County residents in general!



**Are you on the  
Cutting Edge?**



**3 Steps To Active Managerial Control (AMC)**  
**Challenge + Opportunity = Food Safety Partners**