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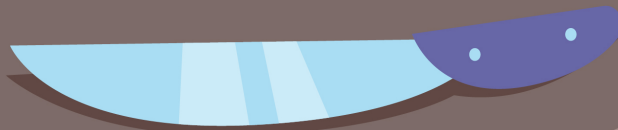
KITCHEN'S VIEW

Spring 2021



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Your Quarterly News Source
Baltimore County Community Food Safety Partnership
Environmental Health Services

Chief's Comments

Greetings,

As Chief of Environmental Health Services (EHS) at the Baltimore County Department of Health, I am very excited to launch the first edition of our quarterly newsletter, Kitchen's View.

Our focus is to develop a platform for sharing information and strengthening communication between EHS and YOU! Our first Food Safety Partnership meeting was held in March 2020. We will use this newsletter as a communication tool for keeping our partners informed and up to date on various information.

Kitchen's View will present topics related to food service facilities throughout Baltimore County and provide relevant food safety hot topics, stories you would like to share, and commentary based on published articles and important topics. Your input is appreciated. Send your comments and suggestions, with Kitchen's View in the subject line, to: EHS@baltimorecountymd.gov

We hope you find the information interesting and useful.



Ann M. Bostic, LEHS

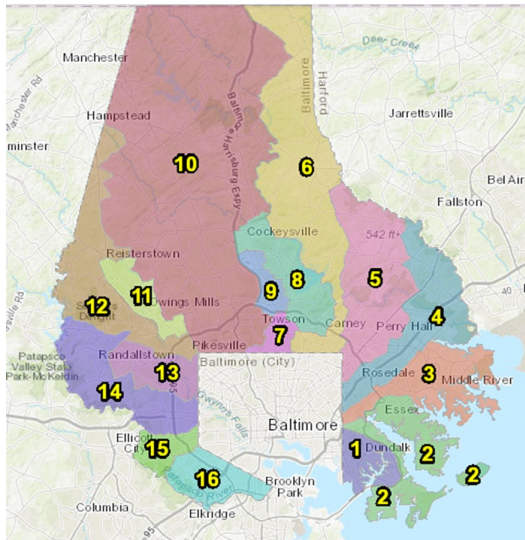
Respectfully,
Ann M. Bostic, LEHS
Chief, Environmental Health Services



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Know Your Regions

The Environmental Health Services (EHS) Food Inspection Program regulates over 3,600 annually permitted facilities, temporary events and festival-type licensed food operations throughout the County.



The county is broken up into 16 regions for monitoring and inspection of all food services facilities. These regions cover the Eastern, Central and Western areas of Baltimore County. We investigate all food-related complaints, food product recalls and any other food-related issues in these regions.

- Eastern Region (Dundalk) consist of Districts 1 through 5
- Central Region (Towson) consists of Districts 6 through 10
- Western Region (Catonsville)

consists of Districts 11 through 16

Eastern Region

Region Supervisor:
Aaron Busch



The Eastern Region is staffed by seven Environmental Health Specialists. They are tasked with providing inspection services to over 1,200 retail food service facilities, which

account for nearly one third of the 3,500 licensed retail food service facilities throughout Baltimore County. This includes local festivals, fairs, and farmers markets.

The Eastern Region of Baltimore County stretches from Dundalk/ Sparrows Point to Glen Arm and follows the border of Baltimore City to the west, along Harford and Glen Arm Roads to the waterfront in the East and South. This region covers zip codes: 21219, 21220, 21221, 21222, 21224, 21237, 21236, 21162, 21085, 21156, 21087, 21082, 21013, 21082, 21057,

and 21082.

The Eastern Region is one of two designated “growth” areas within Baltimore County. This continuous rapid growth and development produces additional retail food service facilities.

However, as the economy continues to grow, our dedicated and well-trained staff help to ensure food safety and preserve the vision of the Health Department; ensuring healthy people continue living, working and playing in Baltimore County.

Aaron says “*Make sure employee health policies are current and train staff to identify the five risk factors of food safety.*”

Central Region

Region Supervisor:
Donna Kilduff



The very large and scenic central area of Baltimore *Continued on page 4...*



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Know Your Regions, cont'd...

County stretches from portions of Pikesville, Towson and Parkville at the Baltimore City Line up 83 North and continues to the Pennsylvania Line. This region also includes Lutherville, Timonium, Hunt Valley, Cockeysville, Sparks, Glencoe, Parkton, Freeland, White Hall, Monkton, Phoenix, and Upperco. Loch Raven Reservoir, Prettyboy Reservoir, and several Gunpowder Falls State Parks are located here.

Currently, eight Environmental Health Specialists serve the approximate 1,200 food service facilities located in this region.

Additionally, the central region of the county is home to the Timonium State Fairgrounds, Oregon Ridge Park, Shawan Downs, and Towson. The majority of temporary events, fairs and festivals take place at these locations. The Maryland State Fair, Towson Spring Festival, and numerous ethnic festivals are just a few of the

many temporary events where food is served.

Our mission ensures that all brick and mortar food service facilities, including mobile units and temporary events,

receive quality food safety inspections. We also work with owner/operators on incorporating protocols that support their mission to provide a safe food supply for county residents.

Donna says "Contact me ASAP if you have plans to sell food during any upcoming event at the fairgrounds."

Western Region

Region Supervisor:
Josephene Smythe-Brown



The Western Region of Baltimore County is comprised of districts from Owings Mills—home of the Baltimore Ravens Headquarters—to Catonsville, which contains University of Maryland Baltimore County (UMBC), a major public research university.

The Western Region is staffed with eight Environmental Health Specialists who are responsible for

conducting inspections for one-third (1,200) licensed High, Moderate, and Low Priority retail food service facilities in Baltimore County. Staff are also tasked with inspecting health care facilities such as hospitals, assisted living facilities and foster care/adoptive homes. These inspections help to ensure safe living conditions throughout our county.

Although the Covid-19 Pandemic has hampered everyone's dining pleasures, there are still numerous great restaurants, carryout, and food truck facilities to get your 'eat on' in the western region.

As we navigate our way through this state of emergency, we are working to ensure that staff in food facilities are working to maintain social distancing, mask wearing and hand washing. Doing this will greatly reduce the majority of citizen complaints we receive.

On behalf of the Inspectors of the Western Region, we look forward to serving you in all aspects of Environmental Health.

Josephene says "All Certified Food Managers (CFM) should conduct quarterly food safety training for employees!"



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FOOD PERMIT



Environmental Health Services front office is responsible for processing all the paperwork that allows you to keep your business operational and the residents of Baltimore County safe. It is time to renew your food service permit for the 2021–2022 permit year (April 1, 2020–March 31, 2022). Permit invoice applications have been mailed. If you did not receive your application by mid-March, you may contact our office at 410-887-3663.

If your 2020–2021 permit fee is outstanding, it must be paid before you can renew for 2021–2022. Please note that permit fees are due 30 days after the

Covid-19 Pandemic emergency has been lifted by the Governor. However, you do not have to wait to bring your account forward. You may mail in payments or pay in person during business hours, 8:30am-4:30pm.

Facilities with a priority rating of medium or high are required to have a certified food manager-

Level I listed on their application. Certified food manager certificates are valid for up to three years from the date of the examination. You can visit our website for the latest details regarding the certified food manager- Level I program.

https://www.baltimorecountymd.gov/departments/health/environmentalhealth/foodprogram/food_managers.html Contributed by:

Tridonna Bullock, EHS Office Manager



REGULATORY NEWS

COBCR 1.01.01—Food Service Facilities

Food regulations were adopted to:

- Establish basic food safety and employee health standards,
- Ensure basic food handling and preparation practices,
- Implement core equipment and structural criteria.

These regulations were revised in October, 2020. The current regulations can be reviewed at this site:

<http://resources.baltimorecountymd.gov/Documents/Environment/environmentalhealth/food%20program/2020cobcr140807.pdf>



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Certified Food Manager (CFM); Level II—Classes

A “Virtual Experience” for Baltimore County



Virtual Experience

In 2020, the Covid-19 Pandemic ushered in a new way of life as Governor Larry Hogan’s Executive Orders enforced the use of facemasks and social distancing policies per CDC guidelines. To decrease the spread of COVID-19, Baltimore County Department of Health instituted new training methods that meet CDC guidelines and Governor Hogan’s Executive Orders. We are proud to announce that for nearly a year, the Certified Food Manager (CFM) Level II course is now available as a FREE “Virtual Experience!” The presentation is updated and virtually interactive. Additionally, there is a new and improved final exam.

We encourage all licensed, non-

A profit food service facilities in Baltimore County to learn more about our new and improved course. Registration is required, but is easy and convenient. You may click on the link below for dates of our upcoming classes and registration information.

https://www.baltimorecountymd.gov/departments/health/environmentalhealth/foodprogram/food_managers.html

Food Licensing Requirements

As a part of the food licensing requirements, Baltimore County’s Code (COBCR 1.01.01) necessitates that all moderate and high priority food service facilities obtain a Certified Food Managers Certificate through an approved ServSafe course. County Code states that facilities operating 3 or fewer days per week and are bona fide non-profit organizations, such as churches or volunteer fire departments, must obtain at least a CFM Level II card. All other moderate and high

priority food service facilities are required to obtain a CFM Level I card.

The CFM Level I course must be taken by an approved Certified ServSafe Program.

As mentioned, the CFM Level II course is now a free Virtual Course as an added convenience for food facility operations.

Both the CFM Level I and II cards are honored for a total of three years beyond the date of successful completion of the class. After which, a refresher course must be successfully completed.

Instructors:

Danielle Drell, MS, LEHS

Tonia Taylor,
LEHS, QA
Trainer



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Next Edition of “The Kitchen’s View”

Slated for Summer 2021



by visiting our website here:

[https://
www.baltimorecountymd.gov/
departments/health/
environmentalhealth/index.htm](https://www.baltimorecountymd.gov/departments/health/environmentalhealth/index.htm)

Please send your thoughts, comments and suggestions for topics to cover. You can also send us your ‘good news’ stories about your food service facility.

All information should be sent to:
EHS@baltimorecountymd.gov

Be sure to place Kitchen’s View in the email subject line.

We look forward to sharing more enlightening information to keep you and your staff informed and updated with all things Environmental Health.

Food safety, disease prevention and health promotion are our intentions for you and the patrons you serve in the community.

You can learn more about Environmental Health Services

Staff Kudos

Environmental Health Services would like to thank everyone including our contributing writers who participated in the creation of our inaugural newsletter.

Specifically we would like to thank Rochelle Underwood LEHS, Cara Dunne LEHS, and Jacqueline Reszetar, Deputy Division Chief.

Rochelle’s entry was selected the winner of the ‘Name the Newsletter’ contest; Cara masterfully designed and created the logo; and Jacqueline provided excellent guidance, review and inspiration throughout this

Certified Food Manager Level I and II

Get more information at:

[https://www.baltimorecountymd.gov/
departments/health/
environmentalhealth/foodprogram/
food_managers.html](https://www.baltimorecountymd.gov/departments/health/environmentalhealth/foodprogram/food_managers.html)

Test Your Food Safety Knowledge

What can cause a food-borne illness?

- a) Poor personal hygiene
- b) Cross contamination
- c) Temperature abuse/misuse
- d) All of the above

Which of the following is not considered a potentially hazardous food?

- a) Pickles
- b) Salad dressing
- c) Shell eggs
- d) Cooked pasta

All potentially hazardous foods that are cooked and cooled must be reheated to at least:

- a) 140 F
- b) 165 F
- c) 155 F
- d) 145 F

Answers: d, a, b



Environmental Health Services: 6401 York Road, Third Floor, Baltimore, MD 21212
EHS @baltimorecountymd.gov: 410-887-3663: Fax -410-887- 3392
<https://www.baltimorecountymd.gov/departments/health/environmentalhealth/index.html>
Baltimore County does not discriminate on the basis of race, sex, age, color, physical or mental disability, marital status, political affiliation, creed, religion, or national origin.