



NORTHWEST IOWA FOOD SAFETY TASKFORCE

WOODBURY COUNTY ISU EXTENSION

JANUARY 24, 2019

IOWA FOOD FEE CHANGES

- Beginning in January 2019, the Food and Lodging license fees in Iowa are changing. These new fees are reflected on the renewal applications for establishments whose licenses expire after January 1, 2019. The last time the fees were increased in Iowa was in 2008. Beginning in 2014, the Iowa Department of Inspections and Appeals (DIA) met with representatives of the Iowa Restaurant Association, the Iowa Grocers Association, the Iowa Hospitality Association, industry representatives, local program contractors, and other groups, and the new license fees below were discussed and conceived during this collaboration. The Iowa Legislature passed the new fee proposal in 2018.

IOWA FOOD FEE CHANGES

- Retail Food Establishments

- A food establishment that sells to consumer customers food or food products intended for preparation or consumption off the premises.
 - Annual gross sales of less than \$250,000--\$150
 - Annual gross sales of \$250,000-\$750,00--\$300
 - Annual gross sales of more than \$750,000--\$400



IOWA FOOD FEE CHANGES

- Food Establishment

- An operation that stores, prepares, packages, serves, vends or otherwise provides food for human consumption and includes a food service operation in a salvage or distressed food operation, nutrition program, school, summer camp, residential service substance abuse treatment facility, halfway house substance abuse treatment facility, correctional facility operated by the department of corrections. Assisted living programs and adult day services are included in the definition of food establishment to the extent required by 481—subrules 69.28(6) and 70.28(6).

IOWA FOOD FEE CHANGES

- Food Establishment
 - Annual gross sales less than \$100,00--\$150
 - Annual gross sales of \$100,000-\$500,00--\$300
 - Annual gross sales of more than \$500,000--\$400



IOWA FOOD FEE CHANGES

- **Mobile Food Units**
 - A food establishment that is self-contained, with the exception of grills and smokers, and readily movable, which either operates up to three consecutive days at one location or returns to a home base of operation at the end of each day.
 - Annual fee is \$250



IOWA FOOD FEE CHANGES

- Pushcart
 - A non-self-propelled vehicle food establishment limited to serving foods that are not time/temperature control for safety foods or commissary-wrapped foods maintained at proper temperatures or precooked foods that require limited assembly, such as frankfurters.
 - Annual fee is \$250



IOWA FOOD FEE CHANGES



- Temporary Food Establishment
 - A food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single **event**.
 - “Event” means a significant occurrence or happening sponsored by a civic, business, governmental, community, or veterans organization and may include an athletic contest. For example, **an event does not include a single store’s grand opening or sale.**
- A Single Temporary Food Establishment
 - \$50
- Annual Temporary Food Establishment
 - Non-concurrent events
 - Countywide
 - \$200

IOWA FOOD FEE CHANGES

- Event Fee

- Shall be submitted with a license application to the appropriate regulatory authority at least 60 days in advance of the event. Does not include a function with 10 or fewer temporary food establishments, a fair as defined in Iowa Code section 174.1, or a farmers market.

- Event fee \$50



IOWA FOOD FEE CHANGES



- **Farmer's Market**

- A license for a temporary food establishment that sells time/temperature control for safety foods at farmers markets.
- The license is only applicable at farmers markets and is not required in order to sell wholesome, fresh shell eggs to consumer customers.
 - Annual fee is \$150 for each county
 - May also license as **Annual Temporary License** if you operate at a Farmer's Market and Temporary events.

IOWA FOOD FEE CHANGES

- Vending Machines

- A self-service device which, upon insertion of a coin, paper currency, token, card or key, or by optional manual operation, dispenses unit servings of food in bulk or in packages without the necessity of replenishing the device between each vending operation.
 - Annual fees are \$50 for the first machine and \$10 for each additional machine.



IOWA FOOD FEE CHANGES

- Home Bakery

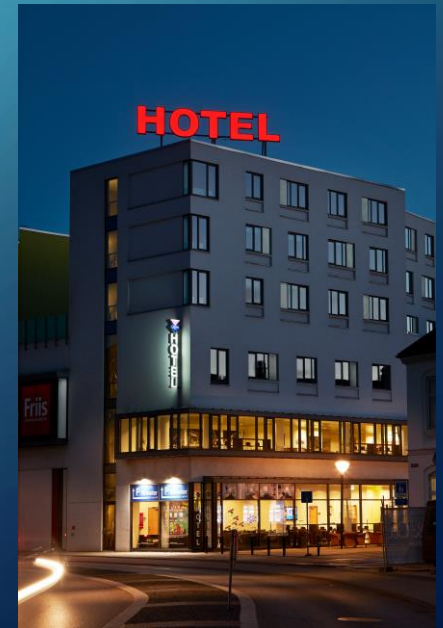
- A business on the premises of a residence that is operating as a home-based bakery where baked goods are prepared for consumption elsewhere.
- Annual gross sales cannot exceed \$35,00
 - Annual fee is \$50



IOWA FOOD FEE CHANGES

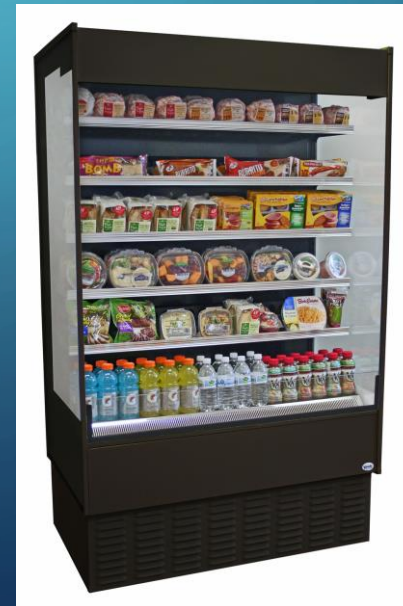
- Hotels

- Any building equipped, used or advertised to the public as a place where sleeping accommodations are rented to temporary or transient guests.
- Fees are based on the number of rooms provided to transient guests
 - 1-30 Rooms--\$50
 - 31-100 Rooms--\$100
 - 101 or more Rooms--\$150



IOWA FOOD FEE CHANGES


- Unattended Food Establishment
 - An operation that provides packaged foods or whole fruit using an automated payment system and has controlled entry not accessible by the general public.
 - Annual gross sales less than \$100,000--\$75
 - Annual gross sales \$100,000 or more--\$150



WHAT IS NOROVIRUS?

- A very contagious virus that causes vomiting and diarrhea. Anyone can get infected and sick with norovirus.
 - Having direct contact with an infected person
 - Consuming contaminated food or water
 - Touching contaminated surfaces then putting your unwashed hands in your mouth
 - There is currently no vaccine to prevent norovirus!!

How contagious is norovirus?



Just a **very small amount** - as few as 18 viral particles - of norovirus on your food or your hands can make you sick.

In fact, the amount of virus particles that fit on the head of a pin would be enough to infect **more than 1,000 people!**

Source: Journal of Medical Virology, August, 2008

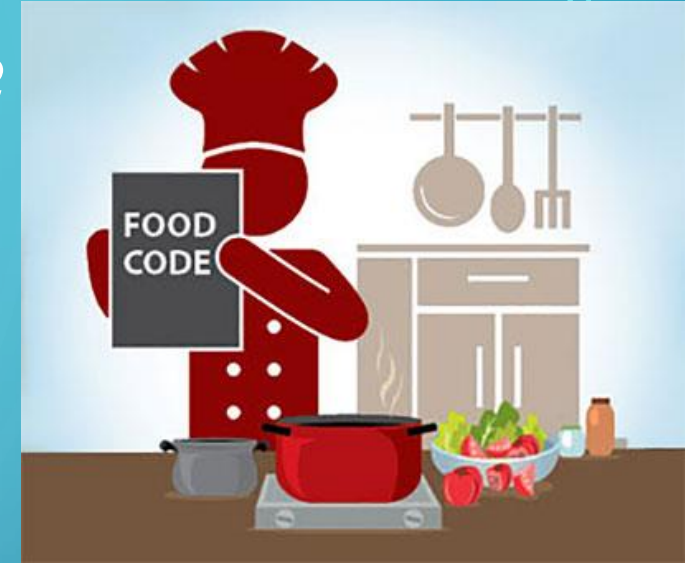
WHAT IS NOROVIRUS?

- It is the leading cause of foodborne disease outbreaks in the United States
- It is highly contagious
 - 1 trillion viral particles per gram of feces and 300,00 viral particles from one vomit incident
 - 10-18 viral particles may be sufficient to infect an individual.
 - Can survive for 5 days without disinfecting



WHAT CAN I DO FOR MY RESTAURANT?

- Prevention
 - Practice proper hand hygiene
 - Wash your hands thoroughly with soap and water
 - Wash, especially after using the toilet
 - Wash before eating, preparing, or handling food
 - Be aware that noroviruses are relatively resistant to heat. They can survive temperatures as high as 145°F
 - Wear gloves
 - ~3-4 log reduction in handwashing (1 **log reduction** means the number of germs is 10 times smaller)
 - Does not remove all bacteria
 - When you are sick, do not prepare food for at least 2 days after symptoms stop.
 - Employee Health Policy



WHAT SHOULD I DO IF SOMEONE GETS SICK?

- USE YOUR NOROVIRUS PROCEDURES!!!!!!!
- What should be included?
 - Who is trained to clean up incident?
 - Define the area of contamination to block off
 - What personal protective equipment (PPE) will you use? (gloves, mask, gown, etc)
 - How will you minimize potential aerosol spread? (baking soda, paper towel, kitty litter)
 - What disinfectant will you use? (chlorine, quat sanitizer, TB Cleaner)
 - How to clean and dispose of any equipment used to clean body fluids? (garbage bags)
 - Other items (handwashing, laundering, disposal of contaminated food)



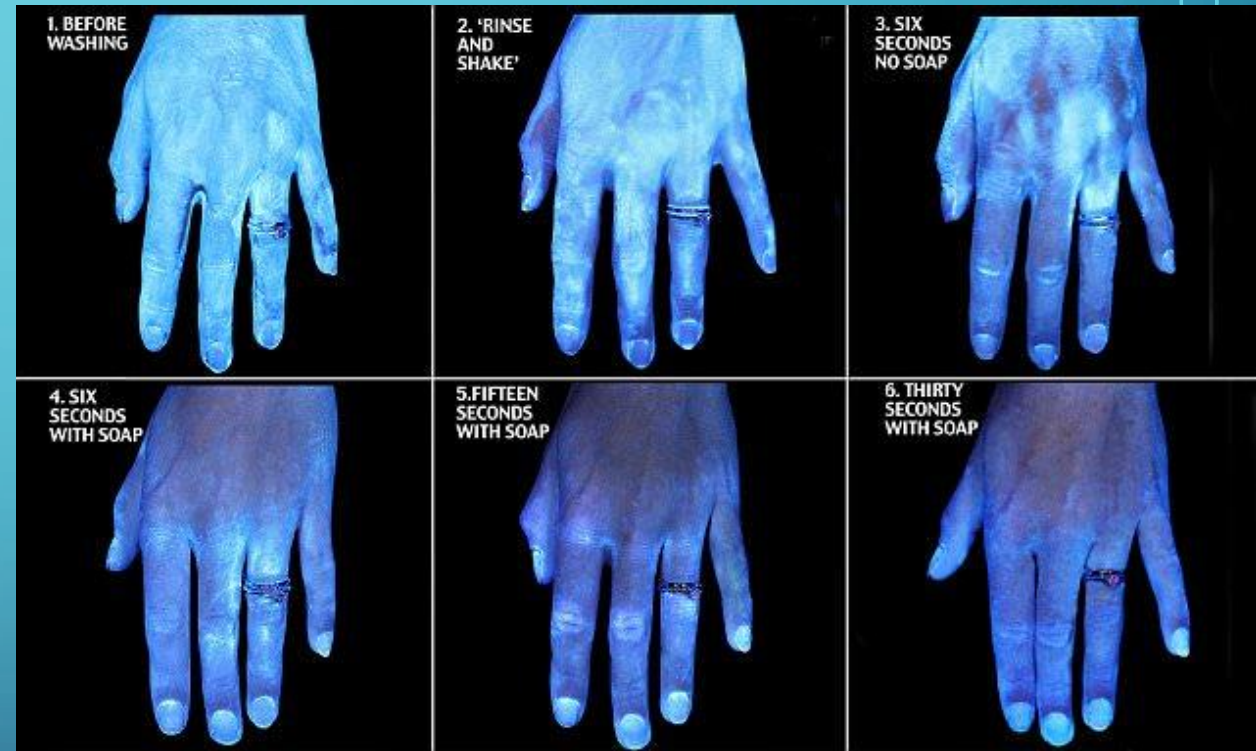
DISINFECTANT

- Chlorine solutions
 - 1,000-5,000 parts per million
 - $\sim 3/4$ cup chlorine (bleach) per gallon of water
 - Normal sanitizing for ware washing is 50-100ppm.
- Quat sanitizers
 - https://www.epa.gov/sites/production/files/2016-06/documents/list_g_norovirus.pdf



HANDWASHING

- Wet your hands with clean, running water and apply soap.
- Lather your hands by rubbing them together with the soap. Be sure to lather the backs of your hands, between your fingers, and under your nails.
- Scrub your hands for at least 20 seconds. Need a timer? Hum the “Happy Birthday” song from beginning to end twice.
- Rinse your hands well under clean, running water.
- Dry your hands using a paper towel
- Shut off water with paper towel



VOMITING LARRY

- Journal of Infection Prevention (2014)
- Purpose was to assess the extent to which projected fluid can contaminate the environment.
- Experiments revealed that splashes and droplets produced during an episode of projectile vomiting can travel great distances
 - >3 m (~9 ft) forward spread and 2.6m (~8.5ft) lateral spread
- The research highlighted that small droplets can be hard to see and therefore cleaning all contaminated surfaces is difficult to achieve.

