



“SUPER BOWL 50” Touchdown or Fumble? - January 30 to February 9, 2016

With a more than a million people impacting the Bay Area during this **Super Bowl 50** event, we have an opportunity to showcase the best of Alameda County. Food, housing, group gatherings, will not be confined to our neighbors to the south and west since we are in the perfect location to service international guests. Let's not fumble away this moment in the halls of sports history! Here are a few items to plan for:

Food Borne Illnesses. Extra food and extra help will be handled well if you have a system and trained staff that provides safe food handling and service. This also means being vigilant about the 5 factors that can lead to food borne illness:

- Improper hot/cold holding temperatures of potentially hazardous food
- Improper cooking temperatures of food
- Dirty and/or contaminated utensils and equipment
- Poor employee health and hygiene
- Food from unsafe sources

Noroviruses and Rotoviruses. These are the easiest viruses to spread amongst workers and guests. While hand sanitizers are great reminder for people to wash their hands properly, these **do not** kill hardy viruses like Norovirus. It only takes a few viruses to get someone to get sick. In fact, Noroviruses are known to live on door handles for up to two weeks! So we strongly suggest that you:

- **Have** an action plan for an outbreak of Noro or Roto virus for your facility.
- **Frequently use** proper sanitizers on commonly touched areas such as elevator buttons, handrails, shopping carts and doorknobs, during all hours your guests are present.
- **Use** approved sanitizers and EPA rated virucides correctly.
- **Keep** your workers safe with personal protective gear. Encourage frequent hand washing.
- **Contact** us for more information about noroviruses and care during an outbreak.

Power Outages. Besides having emergency lights and power, please consider the food you have stored in your refrigerators. For commercial or residential grade refrigerators, keeping the doors closed is your best bet. Refrigerated *food* should be safe as long as the *power* was out for no more than 4 hours and the refrigerator door was kept closed. Discard any perishable *food* (such as meat, poultry, fish, eggs, or leftovers) that has been at temperatures above 40° F for 2 hours or more (or 1 hour if temperatures are above 90° F).

Sewage and Flooding: While the smells and sights of sewage and flood waters already offend your senses, there is the ever present danger of transmitting disease causing organisms. Additionally, flooded areas such as a basement can be dangerous for electrocution and explosion (gas leaks). We suggest:

- **Have** a plan of action to clean and sanitize areas by professionals.
- **Contact** your local utility company if electrical and gas lines may have been compromised.
- **Keep** workers and guests away from sewage and flooded area.
- **Implement** good hand washing
- **Get rid of** materials that cannot be cleaned and sanitized (soft absorbent objects)

Don't let these deflate your business's ability to have a great week!

For more information and resources please contact your Alameda County Environmental Health Department at (510) 567-6700 or visit our website at <http://www.acgov.org/aceh/index.htm>