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NEWS RELEASE – For Immediate Release

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SCPHD Reminds the Public: Anyone Selling Potentially Hazardous Foods Should Have A Food Establishment Permit

TWIN FALLS- It was recently brought to the attention of South Central Public Health District (SCPHD) that some “buy & sell” users on Facebook are selling foods that may fall under the definition of a “potentially-hazardous-food” (PHF). PHF means foods that can support the growth of pathogenic organisms. Some examples of PHFs include:

- Cooked or smoked meats (chicken, beef, pork)
- Ceviche or cooked pasta dishes
- Cut melons (watermelon, cantaloupe, honeydew)
- Cold cuts (sandwich meats)
- Soft cheeses (cream cheese, feta)

The Idaho Food Code (IFC) requires a person that prepares PHFs for sale to the public to do so in a permitted food establishment and be inspected. IFC 8-301.11 states “a person may not operate a food establishment without a valid permit to operate issued by the regulatory authority.” In addition, IFC defines a food establishment as “an operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption.” (IFC 1-201.10)

“The purpose of the food code is to safeguard public health and provide to consumers food that is safe, unadulterated, and honestly presented.” says Josh Jensen, SCPHD Food Program

Coordinator. “With that in mind, we invite individuals to contact our Environmental Health Specialists in order to help determine whether their product is considered PHF and if they would be required to obtain a food establishment permit from SCPHD.”

For more information on food safety and food establishment permits visit the SCPHD website at phd5.idaho.gov or contact Josh Jensen at (208) 737-5915.

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