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Standards Committee Meeting – July 10, 2019

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Date: July 10, 2019

ENVIRONMENTAL HEALTH DIVISION STANDARDS COMMITTEE MEETING

Time: 9:30 am – 11:30 am



Where:
3800 N. Central Ave, Phoenix, AZ
Conference room next to Deli

Agenda Items

Topic(s)

Facilitator(s)

Welcome

Bryan Hare

Follow-up items from last meeting(s):

Moscow Mule Copper Mugs

Roundtable and Process Improvements, Division
Manager Topics

A BRIEF DESCRIPTION OF AGENDA ITEMS:

Follow-up items from last meeting(s)

Moscow Mule Copper Mugs (Refer also to meeting notes from October 4, 2017. Main points follow) –

Moscow Mule Copper Mugs

(Oct 2017) Question/Issue:

A company will supply the copper mugs to restaurants and tell them that these mugs are approved for use for the Moscow Mules, which contain lime juice. They supplied us with specifications however, they did not give us enough information to show that these mugs are safe to use with acidic foods. We reached out to them for more information and are awaiting a response.

Below is the code reference for food contact surfaces that contain copper:

Code Reference:

4-101.14 Copper, Use Limitation.

(A) Except as specified in ¶ (B) of this section, copper and copper alloys such as brass may not be used in contact with a FOOD that has a pH below 6 such as vinegar, fruit JUICE, or wine or for a fitting or tubing installed between a backflow prevention device and a carbonator. P

(B) *Copper and copper alloys may be used in contact with beer brewing ingredients that have a pH below 6 in the pre-fermentation and fermentation steps of a beer brewing operation such as a brewpub or microbrewery.* <http://www.titosvodka.com/recipes/44/tito-s-american-mule>

There have been a few questions related to information provided on the manufacturer's webpage: What is the coating on the inside of the mug? Were the mugs tested for copper leaching, in addition to lead? How does the manufacturer recommend sanitizing the mugs? It was also noted in the meeting that the mugs have been found in poor condition.

(Oct 2017) Answer:

This issue is currently being researched by industry and the department will await results of this research to make any further decisions. At the current time, inspectors should be approaching the inspections of bar operations as they normally would. This includes, but is not limited to, checking that cups are properly washed, rinsed and sanitized and that the cups are smooth, easily cleanable, and in good repair.

***July 2019 Follow-up to this topic:** Decision to be shared regarding use, cleaning/maintenance and training needed with copper mugs:

- Each company will need to provide information on their mugs to demonstrate that there is no leaching of copper. (Refer to handouts to be reviewed at meeting.)
- The food establishments will need to follow the instructions of the manufacturer
 - In the case of Tito's (refer to handouts to be reviewed at meeting) the mugs have a clear coating on the inside and the mugs must be washed, rinsed and sanitized in the three compartment sink.
- Inspectors will be responsible for confirming the mugs are washed and sanitized correctly.

They will also need to inspect the mugs to make sure they are in good condition.

Round Table, Process Improvements, Division Manager Topics:

Time will be given for any topics not submitted ahead of time and to discuss any future committee meeting agendas. Visiting stakeholders will also have the floor to bring forth any process improvement ideas for the Environmental Health (EH) Division. Also, the EH Division Manager will be given time to speak about some changes to how the division will be approaching inspections.

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