

Food For Thought **Spring 2016**

FOOD SERVICE APPLICATIONS **AND FEES ARE DUE BY APRIL 30!** **DON'T BE LATE!**

- Please review application, complete section 6, and return the application with the appropriate fees.
- Provide an e-mail address where you would like inspection reports to be sent
- Send in food application before April 30th (make sure postmarked by April 30)
- 50% late fee applied May 1st—May 31st
- 100% late fee applied June 1st



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Visit our Web Site:

Food inspections now available on our web site at:

www.baycounty-mi.gov/health

CAN I CATER MEALS UNDER MY LICENSE

Yes you can, but only if you meet the following requirements:

- All food was prepared in your licensed Facility.
- Food is handled by your employees, unless it was a drop off event.
- No onsite food preparation, this includes cooking, grilling, hog roasting, baking ect. all food prep **MUST** be done in your facility.
- All utensils and equipment was washed, rinsed, and sanitized and your licensed facility and returned to your facility.
- An exception to this is if the facility that the event is taking place at has a Food Service License of its own and they allow you to operate under their license.
- If you have any questions contact the Health Department at 989-895-4106

RISK-BASED INSPECTION

The Person in Charge (PIC) must be able to demonstrate how they monitor Five Risk Factors when an inspection occurs.

1. Cross Contamination

- Be able to demonstrate how to clean-in-place equipment, such as a slicer.
- Must be able to check ware washing setups
- Must be checking wiping cloth buckets.

2. Employee Health and Hygiene

- Monitor hand washing. This includes wait staff who bus tables then continue to serve coffee and prepare salads.

RISK-BASED INSPECTION CONTINUE

- Must monitor bare-hand contact. Watch staff to see if they are using gloves properly.
- Familiar with 5 diseases (HENSS) that are reportable to the health department if an employee is diagnosed.

3. Source of Food

- Receive food at proper temperatures. Take temperatures when food comes off the truck.
- No home prepared food

4. Holding Temperatures

- Hot holding, cold holding, cooling, and reheating food must be monitored. Use temperature logs. These are not required, but it is a good way to communicate when there is a shift change.
- ◆ If you need logs ask your inspector or go to www.michiganfoodsafety.com.

5. Cooking Temperatures

- Demonstrate how you monitor cooking temperatures
- Log cooking temperatures

WHY DATE MARKING IS REQUIRED

All licensed food operators are required to date mark potentially hazardous ready to eat foods and ensure they are discarded within the appropriate time limits. Often during an inspection we find out that our managers or food operators are properly date marking but they really have no knowledge as to why it's required under the food code. Date marking is required as a method of controlling the growth of *Listeria monocytogenes* which is a bacteria that will grow and multiply under refrigeration temperatures. People can get 'Listeriosis' by eating foods contaminated with *Listeria monocytogenes*. Most at risk are babies and pregnant women and adults with weakened immune systems. Babies can be born with listeriosis if their mothers eat contaminated foods during pregnancy which can and may result in developmental delays.

Listeria is found in many food items including uncooked meats, vegetables, unpasteurized milk, cheeses, cooked or processed foods including certain soft cheeses, processed, ready to eat meats such as hot dogs and deli meats, casseroles and smoked seafood. Since these foods harbor *Listeria* bacteria, your sanitarian will be looking for proper date marking procedures during your inspection. Ready to eat, potentially hazardous foods must be discarded within 7 days of preparation. A food establishment can choose a date marking method that works for their operation and staff as long as it is understandable, effective, and clear to your inspector during the inspection process. Contact your inspector for more information or clarification on the date marking process.

FOOD SERVICE REVIEW FEES

Fees are different, depending on the changes that are occurring and how much time is put into the review. These are some examples:

- Change in license type-menu change
- Changing equipment
- Previously licensed kitchen is closed and wants to reopen
- Change of ownership
- Limited plan review-renovating the kitchen, such as adding walls, adding equipment etc.
- Full plan review

LOOK AT YOUR SERVSAFE® CERTIFICATE!!!!

Is it still current? Certificates expire after 5 years. If expired, you need to take the class and/or exam to renew the certificate. Be sure to verify that the serv safe certificate is current. The Food Law requires that you have a full time Manager on staff that is a Certified Food Manager. If your certification is expired, you are in violation of the Food Law. Copies of ServSafe or other approved Food Manager courses must be on file for the Sanitarian during your regular inspections. If your certificate has expired contact Bay County Health Department to register for the next available class. Dates and fees are listed below:

***** May 24 & 26*** August 23& 25*****

***** November 29 & December 1*****

All classes will be held at:

Where: Bay County Community Center—Rm 124

Time: 1:00 PM—5:00 PM (all days)

<u>SERVSAFE CLASS (per person)</u>	<u>For Profit</u>	<u>Non-Profit</u>
<i>Class, Book & Exam</i>	<i>\$168.00</i>	<i>\$128.00</i>
<i>Class & Exam— (no book needed)</i>	<i>\$128.00</i>	<i>\$102.00</i>
<i>Exam Only</i>	<i>\$56.00</i>	<i>\$56.00</i>
<i>Book Only</i>	<i>\$60.00</i>	<i>\$60.00</i>

ALWAYS REMEMBER

Bare Hand Contact with Ready to Eat Food is NOT ALLOWED

Ready to eat food items are those that do not require further cooking prior to consuming. Examples include: sliced fruits and vegetables, cheese, lunch meats, buns, chips, prepared sandwiches, and items that are being plated for service.

To prevent the transmission of bacteria and viruses such as NOROVIRUS via hands, food workers should use the following items to prevent bare hand contact:

- Single use gloves
- Deli tissues
- Tongs
- Spatulas
- Forks
- Other dispensing equipment

Wash Your Hands!!!



Food workers may be harboring or incubating viruses and bacteria not yet known about and transmitting them to food if not appropriately hand washing. Wash hands and exposed portions of arms with warm water and soap for 20secs, including under the fingernails, rinse and then use either heated air drying or disposable towels. Use disposable towel to turn off faucet. Wash after:

- touching bare human body parts,
- using restroom,
- coughing/sneezing,
- eating, drinking, using tobacco,
- handling soiled equipment or utensils during food prep,
- switching from raw and RTE food,
- before putting on gloves and/or changing activities

Emergency Action

All establishments should have a copy of the Emergency Action Plans for Retail Food Establishments. This book should be reviewed by the PIC so they are familiar with the contents during emergency situations. A good chart to be familiar with is the cold food temperature guidance.

COLD FOOD TEMPERATURE GUIDANCE

Time	42°-45° F	46° F to 50° F	50° F or above
0-2 Hrs	PHF can be sold	Immediately cool PHF To 41° F or below Within 2 hours	PHF Cannot be sold Destroy the Food
2-3 Hrs	PHF can be sold, But must be cooled to 41° F or below within 1 hour	PHF cannot be sold Destroy the Food	
4 Hrs	Immediately cool PHF To 41° F or below Within 1 hour	PHF cannot be sold Destroy the Food	
5 + Hrs	PHF cannot be sold Destroy the Food		

GOOD WEBSITES FOR PIC

Visit www.michigansafety.com for great charts, posters and information. This web site was established by the Michigan Restaurant Association & Michigan Department of Agriculture & Rural Development.

To update your SOP's go to <http://sop.nfsmi.org>

REQUIRED ALLERGEN TRAINING FOR CERTIFIED FOOD MANAGERS

- January 17, 2017 through January 17, 2020, each food service establishment must have at least one certified manager that has also completed allergen training approved by MDARD.
- Certified training is valid for 5 years from date of issuance.
- Must post allergen poster in staff area
- If your establishment is not required to have certified manager then you do not have to complete allergen training.
- National Restaurant Association has an on-line allergen training program. The cost is \$0 for Michigan Restaurant Association members and \$10 if you are not a member. Serve Safe on-line training program is \$22. See Page 6 for MDA Allergen Poster.