



Food For Thought **Spring 2014**

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

- Please review, fill in section 6, and return the application with the appropriate fees.
- 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



Thomas L. Hickner
County Executive

Joel R. Strasz
Health Director

Environmental Health Staff

Sue Gadille, R.S.

Joel Kwiatkowski, R.S.

Daniel Dicks, R.S.,

Deb Socier, R.S.

Rusty Flewelling, Analyst

Joette Phelps, Secretary

MICHIGAN FOOD SAFETY

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.

LOOK AT YOUR SERVSAFE® CERTIFICATE!!!!

Is it still current? Certificates expire after 5 years and you need to take the exam again to renew. So be sure to check the dates on your servsafe certificates to make sure they are still current. The Food Law requires that you have someone 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 is expired contact Bay County Health Department to register for the next available class. Dates and fees are listed below:

March 25 & 27 * June 24 & 26 *** September 23 & 25**
***** December 9 & 11 *****

Visit our Web Site:

Food inspections now available on our web site at:

www.baycountymi.gov/health

SERVSAFE CLASS (per person)	For Profit	Non-Profit
CLASS, BOOK & EXAM	\$165.00	\$125.00
CLASS & EXAM (no book needed)	\$120.00	\$90.00
EXAM ONLY	\$55.00	\$55.00
BOOK ONLY	\$58.00	\$58.00

AN INTERACTIVE INSPECTION

Good communication between the inspector and the food service manager is essential during a routine restaurant inspection. The main focus of the inspection is to ensure that safe food is being served to the public. By openly communicating with your inspector, together you can determine if any of your current practices could lead to a potential food borne illness. Although it is not always easy to make yourself available, you should make every attempt to be available to walk through the facility with the inspector. By doing this you can answer any questions about your facility operations and allow the inspector to get a good idea of your facility's overall policies and practices. A good overall inspection will focus on the 5 foodborne illness risk factors:

- personal hygiene
- proper food temperature holding
- adequate cooking
- avoiding contaminated equipment
- receiving food from safe sources

Your inspector may ask you questions regarding your current practices or standard operating procedures in order to get an idea of how your facility operates. This is not only to ensure that the person in charge is knowledgeable in food safety, but to address any current practices that may need to be changed to reduce any potential for foodborne illness. You should be able to answer questions regarding any of the following items:

- what are facility's sick policies and procedures in relation to the Big 5 illnesses?
- is there a certified food safety manager on-site?
- who are your food suppliers and how often does your facility receives shipments?
- who checks food in during receiving, are temperatures ever taken and food logs maintained?
- what are the personal hygiene policies such as cleanliness of clothing, use of hair restraints or jewelry, and hand washing?
- where are employees allowed to eat or drink in the establishment?
- how do employees avoid using bare hand contact with ready to eat foods?
- what items are prepared in large batches, how are they cooled, stored, and date marked?
- how is food thawed, reheated, or held for service?
- how are foods stored in coolers and freezers?
- what temperatures are required of foods for holding and/or cooking?
- how are fruits and vegetables prepped on site and how is cross contamination prevented?
- is time being used as a control on any food items?
- what type of sanitizers are you using and how are you making sure they are properly mixed?
- how often do you calibrate your thermometer and are food temperatures being monitored and logged?
- are you serving shellfish or any wild game?
- is there a cleaning and maintenance schedule?
- how are chemicals being stored on site?

During this process a full menu review may also be completed as well as a review of the exterior of the building for items such as cleanliness of the dumpster area and condition of the on-site septic system. Questions may also be asked about the collection of water samples when a well is supplying the facility. Maintaining a positive relationship with the inspector during this process will keep the lines of communication open between the two of you. By working with your inspector you will keep your restaurant in compliance with the Michigan Food Code and Food Law and also achieve safe food handling practices, a clean facility, a knowledgeable staff, and happy clientele.

PLAN REVIEW/CHANGE OF OWNERSHIP

There are many instances when a plan review, equipment review, or change of ownership is required. Fees vary depending on type of service provided. Fee types may include change of ownership, facility remodel, new construction, or addition of equipment.

When an establishment is remodeling, changing the menu significantly, or adding new equipment, an inspection of the establishment must be conducted. The appropriate fee must be paid in advance. The fee varies depending on how detailed the changes will be.

For example, if an establishment is adding a new piece of equipment, then an equipment review fee is required and an inspection must be completed. However, if an establishment is replacing existing equipment with a new piece of the same equipment, then an equipment review fee and inspection is not required.

NOROVIRUS AND WORKING WITH FOOD

Norovirus is a highly contagious virus that can make you very sick with diarrhea, vomiting, and stomach cramps. Anyone who works with food should know about this virus.

Foods Contaminated with Norovirus Can Make People Sick

Norovirus is the leading cause of illness from contaminated food in the United States.

The virus can easily contaminate food because it is very tiny and infective. It only takes a very small amount of virus particles (fewer than 100) to make someone sick.

Food can get contaminated with norovirus when:

- *infected people who have fecal matter or vomit on their hands touch the food,
- *it is placed on counters or surfaces that have infectious stool or vomit on them, or
- *tiny drops of vomit from an infected person spray through the air and land on the food.

Foods can also be contaminated at their source. For example:

- *oysters that are harvested from contaminated water, or
- *fruit and vegetables that are contaminated in the field.

Food Handlers with Norovirus Illness Can Spread the Virus to Others

People who have norovirus illness can shed billions of norovirus particles.

You are most contagious:

- *when you are sick with norovirus illness, and
- *during the first 3 days after you recover.

If you work with food when you have norovirus illness, you can spread the virus to others. You can easily contaminate food and drinks that you touch. People who consume the food or drinks can get norovirus and become sick. This can cause an outbreak.

Outbreaks of norovirus illness occur in nursing homes, hospitals, restaurants, cruise ships, schools, banquet halls, summer camps, and even at family dinners. These are all places where people often eat food handled or prepared by others.

About 50% of all outbreaks of food-related illness are caused by norovirus. In many of these cases, sick food handlers were involved in spreading the virus.

Ways That Food Handlers Can Help Prevent Norovirus from Spreading

Food handlers can follow some simple tips to prevent norovirus from spreading:

- *Do not prepare food while you are sick
- *Wash your hands carefully and frequently with soap and water
- *Wash fruits and vegetables and cook shellfish thoroughly
- *Clean and disinfect kitchen utensils, counters, and surfaces that may have norovirus on them
- *Wash table linens, napkins, and other laundry thoroughly.

KNOW THE NEW FDA FOOD CODE: RISK BASED INSPECTIONS & VIOLATIONS

With the adoption of the 2009 FDA Food Code, Michigan has changed the terminology used to designate violations to Priority (P), Priority Foundation (Pf), and Core (C). The way we score these violations and assess points has also changed.

Priority (P) items are violations that have a direct connection to preventing foodborne illness and correction is a priority.

Priority Foundation (Pf) items require specific actions, equipment or procedures by management to control risk factors such as personnel training, equipment, documentation, record keeping, and labeling.

Core (C) items are usually related to general sanitation, operational controls, sanitation standard operating procedures (SOPs), facilities or structures, equipment design, or general maintenance.

FOOD LAW UPDATE

The Michigan Modified Food Code of 2009 has been adopted by Michigan Food Law (act 92 of 2000, as amended) effective October 1, 2012.

Copies of the Modified Food Code are available for download at: www.michigan.gov/foodsafety.

RESTAURANT INSPECTIONS

As of February 2013 all Bay County restaurants inspections are available on our web site www.baycounty-mi.gov/health.

