

ENTREE

February
2016

An inside look at
public health in action
for
Saginaw County



FOR THE FOOD SERVICE PROFESSIONALS OF SAGINAW COUNTY

What's Cooking?

Date Marking Food

Get to Know Your Sanitizer

Protect Against Norovirus

2016 Fees and More...

DATE MARKING FOOD

By: Jamice Landrum

REFERENCE 3-501.17, Michigan Modified Food Code

1. DETERMINE WHICH FOODS IN YOUR FACILITY NEED TO BE DATE MARKED

- a. Ready-to-Eat, potentially hazardous foods that will be held under refrigeration for more than 24 hours must be date marked for discarding.
- b. Food prepared in your facility that will not be used the same day it is prepared.
- c. Commercially processed food must be date marked immediately when it is opened.

NOTE: Date marking is done to reduce bacterial growth and is separate from the “sell by” date that comes stamped on packaged foods.

- d. Commercially processed food that you have altered in some way, e.g., commercially processed tartar sauce that you add relish to.
- e. Examples of foods that need to be date marked:
 - i. Gallons of milk
 - ii. Tuna salad, potato salad made in your facility
 - iii. Sliced tomatoes and cut leafy greens (lettuce or cabbage)
 - iv. Sliced deli meats (commercially processed or sliced in your facility)
 - v. Cooked vegetables
 - vi. Prepared soup (commercially processed or prepared in your facility)



2. DETERMINE THE NUMBER OF DAYS YOU WILL USE

- a. The Food Code allows no more than 7 days including the day it was opened or prepared, however, you may use fewer days.
- b. Determine if all foods will get 7 days or if different foods will get a fewer number of days.
- c. If using a 7 day date marking system, a food prepared on January 14th would have a discard date of January 20th and could be labeled: 1/14-1/20.
- d. **CONSISTENCY IS THE KEY!** If you decide you will use prep date *and* discard date, then all foods must be dated with prep date *and* discard date.

3. DETERMINE HOW FOODS WILL BE DATE MARKED AND KEEP ITEMS HANDY

- a. Markers, stickers, day dots, pens, calendars, labels, etc.
- b. Ensure the food container is **clearly** labeled.

4. DETERMINE WHO WILL BE RESPONSIBLE FOR MONITORING THE SYSTEM

- a. Ensure employees know if they will be responsible for date marking foods.
- b. Ensure employees are fully trained in your date marking system.
- c. Managers or employees must ensure that all required foods are properly dated.
- d. Managers or employees must ensure that food past the discard date is promptly discarded.



To report a **FIRE** or other type of **EMERGENCY** requiring an inspector after 5:00 p.m. or on weekends, call our 24/7 answering service at (989) 776-5444.

Get to Know Your Sanitizer

By: Jerry Maxson

Sanitizing is the final step of the dishwashing process that is responsible for killing germs and pathogens, however, it is often the least understood of the three.

It is very important that you and your employees understand the type of sanitizer that they are using in order to use it properly.

The two most commonly used sanitizers in food service operations are Bleach/Chlorine based sanitizers and Quaternary Ammonia (QA) based sanitizers.

Regardless of which type you use, the container **must state** that the product is registered with the Environmental Protection Agency. It will say, “**EPA REG.**”, followed by a number, somewhere on the bottle. The purpose of this requirement is to ensure that it contains chemicals that are effective at killing pathogens and that it does not contain chemicals that are harmful to human health. For example, **bleach (chlorine) used as sanitizer may not contain any scents or thickeners** (think “splashless” or “HE” types).



In order to know which type of sanitizer you are using, look at the active ingredients:

- ◆ If the active ingredient listed is **Sodium Hypochlorite**, you are using a Chlorine based sanitizer such as bleach. You and your employees will need to use a **Chlorine Test Strip** when checking your sanitizer concentration. Follow the instructions on the label to obtain the proper concentration (never over 200 parts per million). Then check the solution, comparing the test strip to the color comparator chart that comes with the strips.
- ◆ If the active ingredient listed is **Alkyl dimethyl benzyl ammonium chloride** or **Octyl decyl dimethyl ammonium chloride**, you are using a Quaternary Ammonia type of sanitizer. You and your employees will need to use a **Quaternary Ammonia Test Strip**, such as a QT-10 or QT-40. Again, follow the instructions on the bottle to obtain the proper concentration and check its concentration using the comparator chart. The solution should be at approximately room temperature (70°F) when testing.

2016 License Fees

There are no increases to Saginaw County food license fees this year. The Michigan Department of Agriculture and Rural Development (MDARD) adds a surcharge on each license to cover the cost of producing the documents, which is adjusted annually based on the Detroit Consumer Price Index. The Detroit CPI went down by 4 percent last year, so MDARD has decreased their surcharge by \$1.00. Non-profit fees are not affected because they are not assessed the MDARD surcharge. Food Service License Fees for 2016 are:

- | | | |
|----------------------|----------------------------------|---|
| • 0-50 seats = \$398 | Non-profit* 0-50 seats = \$190 | Mobile Units = \$395 |
| • 51-75 = \$471 | Non-profit* 51-75 seats = \$226 | Special Transitory Food Units = \$152 |
| • 76-100 = \$571 | Non-profit* 76-100 seats = \$276 | *requires proof of IRS 501(c)(3) status |
| • 101+ = \$735 | Non-profit* 101+ = \$358 | Schools = \$214 (includes \$29 surcharge) |



EH Staff Updates



Chris Klawuhn, R.S., M.S.A., is the Environmental Health Director for the Saginaw County Department of Public Health (SCDPH). Chris came to us from Ingham County Health Department, where he served as Deputy Director of Environmental Health. He has also served in various capacities at Mid-Michigan District Health Department and Shiawassee County Health Department. Chris earned a Bachelor of Science in Environmental Science and Management as well as a Bachelor of Science in Environmental Geoscience from Michigan State University. He then earned a Master of Science in Administration from Central Michigan University. Chris has a wealth of experience in all aspects of Environmental Health and has been with us just over one year.



Gabe McGiveron, B.S., is an Environmental Health Specialist who joined us in June 2015. He comes to us from the Ingham County Health Department. Gabe is a generalist, which means he will perform food service inspections and work in EH sewage and water programs. Gabe earned a Bachelor of Science in Geographic Information Science from Michigan State University.

EH Food Program Staff



Steve Ellis, R.E.H.S.



Jamice Burns-Landrum, B.S.



Jerry Maxson, R.E.H.S.



Cari Hillman, R.E.H.S.



Pat Ritter



Victoria Ortland



Jennise Cannon

Farewell



The department bids farewell to **Misti Frank, R.E.H.S.**, who leaves SCDPH this month after more than 15 years in Environmental Health. Misti has “done it all”, working in the food, water, and soils programs, as well as lead hazard control. We wish her the best in her future endeavors!

Food Recalls: How the Consumer Can Stay Informed

By: Gabe McGiveron

With headlines about Blue Bell's ice cream being contaminated with Listeria, and Chipotle restaurants plagued with E. coli, large scale food recalls have become more common. But what about the smaller recalls that do not make the main headline? In most cases, important safety recalls do not reach the majority of consumers.

So what are food recalls? Food recalls are when food products are determined to be unsafe or misleading and need to be discarded. The U.S. Department of Agriculture (USDA) has three types of food recalls, Class I, Class II, and Class III. Class III recalls are when the consumption of a food product will not pose a health threat. These recalls usually occur when there are errors on the product label. Class II recalls occur when a product has a small or remote chance to cause health problems to the consumer. A Class II recall example would be undeclared ingredients that could cause minor allergic reactions to the consumer. Class I recalls are the most serious; these recalls are when the consumer has a reasonable probability to have serious health effects. Class I recalls are usually initiated for foods that have been contaminated with hazardous materials like glass, or even foodborne illnesses like Listeria.

Fortunately, there are several websites that can be used to access food recall information. The first website, www.fsis.usda.gov/recalls, is run by the USDA's Food Safety and Inspection Service (FSIS). FSIS features tools to access archived and current recall information, along with ways to submit quality concerns to the respective agencies. The second website is <http://www.foodsafety.gov/>, and is geared more towards the average home consumer. Foodsafety.gov not only provides up to date information about recalls, it also allows the user to sign up for email alerts for recalls. This website also features educational information about safe food handling. The last website is the Food and Drug Administration's (FDA) website, <http://www.fda.gov/Safety/Recalls/>. The FDA's website simplifies the recall notices into easy to read tables, and contains images for product labels and packaging of the product in question.

Using these websites, the consumer will have access to current recall information and will be able to stay informed to keep themselves and others safe. As the owner of a food service establishment, these recalls are just as important. Following recalls can help preserve your restaurant's image, prevent potential foodborne illnesses, and save money in the long run.

Allergen Update

By: Steve Ellis



What is the new allergen requirement?

Food safety certified managers at food service establishments (i.e., restaurant, school, or hospital inspected by a Michigan local health department) shall do both of the following:

- ♦ **Complete allergen training**—Beginning January 17, 2017 through January 17, 2020, each food service establishment shall have at least one certified manager that has also completed additional allergen training approved by the Michigan Department of Agriculture and Rural Development (MDARD). An allergen training program certificate of completion is recognized to be valid for 5 years from date of issuance. Approved courses are listed on the MDARD webpage. **Free training is available to Michigan Restaurant Association members.**
- ♦ **Post an allergen poster in the establishment staff area**—from January 17, 2017 until January 17, 2020 each establishment shall display in the staff area a poster developed and approved by the department relative to food allergy awareness that includes, but is not limited to, information regarding the risk of an allergic reaction, or post the information from the poster in a different, readable notice in the staff area.

Who is exempt from the allergen requirement?

- ♦ Any food establishment that is inspected directly by MDARD.
- ♦ Local health inspected food service establishments that are not required to have a certified manager, such as temporary and low-risk establishments.
- ♦ A certified food safety manager at an establishment with more than 20 locations in Michigan (establishments with same name and have same company SOPs and training systems — see list on MDARD webpage).

Over the next six months, inspectors will be delivering poster materials to each establishment during routine inspections. Information regarding this new requirement can be found on MDARD's Manager Certification webpage at: www.michigan.gov/foodmanagercertification.

Protect Against the Spread of Norovirus

By: Cari Hillman

Norovirus is the leading cause of foodborne illness in the United States. In the U.S. the virus sickens up to 21 million people and causes around 800 deaths annually. Common symptoms of Norovirus include cramping, nausea, vomiting, and diarrhea. Although they share some of the same symptoms, Norovirus is not related to the flu. The flu is a respiratory illness caused by influenza virus.

Transmission of norovirus occurs when viral particles make their way to a person's mouth via fingers, infected surfaces, or contaminated food.

Noro spreads quickly from person to person and is highly contagious. As few as 18 viral particles on your hands can make you sick. People who have norovirus can shed billions of norovirus particles. The CDC estimates that 70% of norovirus outbreaks are caused by food contaminated by infected food workers.

Food workers who have norovirus can easily contaminate the drinks, food, and surfaces they touch with their bare hands. These drinks, food and surfaces can in turn infect the people exposed to them. Norovirus illness can also result from foods like oysters, fruits, and vegetables that are contaminated at their source.

There are many simple ways for food workers to prevent norovirus from spreading:

- ☞ If you are sick – stay home. Avoid preparing food for others until you have been symptom free for at least 48 hours
- ☞ Frequently and carefully wash your hands
- ☞ Thoroughly cook shellfish and rinse fruits and vegetables
- ☞ Routinely clean and sanitize kitchen utensils, counters, and surfaces
- ☞ Wash napkins, table linens, and other laundry thoroughly



For additional information please visit <http://www.cdc.gov/norovirus/food-handlers/work-with-food.html>.



SERVSAFE® MANAGEMENT CERTIFICATION 2016 REVIEW & EXAM

THE DATES LISTED BELOW ARE ALL WEDNESDAYS:

FEBRUARY 17	8:00 A.M.—3:00 P.M.
APRIL 20	8:00 A.M.—3:00 P.M.
JUNE 15	8:00 A.M.—3:00 P.M.
AUGUST 17	8:00 A.M.—3:00 P.M.
OCTOBER 19	8:00 A.M.—3:00 P.M.
DECEMBER 14	8:30 A.M.—12:30 P.M. (Short review & test, \$105)

Class Location:

Saginaw County Department of Public Health
1600 N. Michigan
Saginaw, MI 48602
Room 409
\$185.00 Per Person

This review will cover quizzes and practice tests (provided in folder) and the following principles: causes and prevention of foodborne illness, microorganisms, safe food handling techniques, safe food storage, cleaning and sanitizing procedures, pest control, employees' personal hygiene, employee education and motivation, Michigan's Food Service Law, management's responsibilities and the inspection process.

**Please be advised that a minimum of 10 individuals will be required to conduct the ServSafe review session. If the minimum number is not met, you will be contacted and allowed to sign up for the next review session.*

The certification is good for 5 years from the date it is issued.

Please contact our office at (989) 758-3686 for further details or to register, fill out and submit the registration form.

Review session size is limited, so sign up as soon as possible to reserve your spot!



Incident Weather Policy

Classes will be cancelled if TV/radio announcements mention Saginaw County Courthouse is closed. In the event classes are cancelled, you will be contacted to reschedule.



REGISTRATION FORM FOR MANAGEMENT CERTIFICATION REVIEW SESSION
Please submit the bottom half of this form along with your payment for registration.

\$185.00 per person unless otherwise indicated (Payable to “Saginaw County Health Department”)

Registration fee must be paid at the Health Department prior to the review session in order to pick up the course book and folder:

**Saginaw County Department of Public Health
 Environmental Health Services
 1600 N. Michigan, Room 101
 Saginaw, MI 48602**

Please submit this form at least seven (7) days prior to the review session.
 Pre-registration is required.

*Registration fee refunds are only allowed due to unforeseen circumstances.
 There is a \$35 fee for switching review sessions.*

Be prepared: You must read Chapters 1-10, complete all quizzes and practice tests before the review session and be prepared to take the exam that day!

 Name: _____

Telephone Numbers (Work): _____ (Home): _____

Mailing Address, City, ZIP Code: _____

Facility Name, Address, City, ZIP Code: _____

E-mail address: _____

Receipt Number _____ Date Received _____

Book Given? Yes No Folder Given? Yes No By Whom _____
Initials

Check the box of the session you are going to attend:

- February 17, 2016: 8:00 A.M. — 3:00 P.M.
- April 20, 2016: 8:00 A.M. — 3:00 P.M.
- June 15, 2016: 8:00 A.M. — 3:00 P.M.
- August 17, 2016: 8:00 A.M. — 3:00 P.M.
- October 19, 2016: 8:00 A.M. — 3:00 P.M.
- December 14, 2016: 8:30 A.M. — 12:30 P.M. (Short review & test, \$105)