

Entrepreneur

FOR THE FOOD SERVICE PROFESSIONALS OF SAGINAW COUNTY

What's Cooking?

2011 CLASS SCHEDULE

THINGS YOU NEED TO KNOW

LEAFY GREENS

An inside look at
public health in action
for
Saginaw County



MISSION: Our commitment is to protect and promote the public's health and well-being

VISION: To be a recognized leader providing health resources and quality services to our diverse community through innovation and dedication

THINGS YOU NEED TO KNOW.....

Office Conferences

Please be advised that if you are scheduled for an Office Conference an Enforcement Fee of \$25 will now be invoiced to you.

Cottage Food Law

The Cottage Food Law, enacted in 2010, allows individuals to manufacture and store certain types of foods in an unlicensed home kitchen.

Cottage Foods can only be sold directly to the consumer at farmers' markets, farm stands, roadside stands and similar venues. **You cannot sell your Cottage Foods to a retailer for them to resell; to a restaurant for use or sale.** Cottage Foods cannot be sold over the internet, by mail order, or to wholesalers, brokers or other food distributors who will resell the Cottage Foods.

The Michigan Food Law Cottage Food amendment does not allow selling products to restaurants or grocery stores. The kitchen is unlicensed, not inspected, and the safe food handling practices are not evaluated by any food safety official. These types of food are **not** considered to be an approved source for use in a restaurant or grocery store. For further information please visit the Michigan Department of Agriculture's website at www.michigan.gov/mda.

Backflow Prevention Device

The Michigan Plumbing Code states: "608.16.1—The water supply connection to beverage dispensers shall be protected against backflow by a backflow preventer conforming to ASSE 1022 , or by an air gap. The backflow preventer device and the piping downstream therefrom shall not be affected by carbon dioxide gas." Any beverage machine that is connected to the water supply must have this type of backflow preventer installed. Some examples would be tea, cappuccino, express, and juice machines. Please review your establishment to determine if this device needs to be installed.

SERVSAFE® MANAGEMENT CERTIFICATION 2011 COURSES

THE DATES LISTED BELOW ARE ALL WEDNESDAYS

FEBRUARY 16	8:00 A.M.—4:00 P.M.	AUGUST 17	8:00 A.M.—4:00 P.M.
APRIL 13	8:00 A.M.—4:00 P.M.	OCTOBER 19	8:00 A.M.—4:00 P.M.
JUNE 15	8:00 A.M.—4:00 P.M.	DECEMBER 14	8:30 A.M.—12:30 P.M.

(Short review & test, \$100)

CLASS LOCATION: SAGINAW COUNTY DEPARTMENT OF PUBLIC HEALTH,
1600 N. MICHIGAN, SAGINAW, MI 48602, ROOM 409

\$150.00 PER PERSON unless otherwise indicated (Payable to “Saginaw County Health Department”)

Registration fee must be paid at the Health Department prior to class 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**

Pre-registration fee is NOT refundable.

Refunds are not given—rescheduling for a different class if unable to attend is allowed. There is a \$25 fee for switching classes less than 2 business days before the first day of class.

REGISTRATION FORM FOR MANAGEMENT CERTIFICATION COURSE

Please submit the bottom half of this form along with your payment for registration

Name: _____

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

Mailing Address, City, ZIP Code: _____

Facility Name, Address, City, ZIP Code: _____

E-mail address: _____

Receipt Number _____ Date Received _____

Yes No Book Given Folder Given By Whom _____

Initials

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

- February 16, 2011: 8:00 A.M. - 4:00 P.M.
- April 13, 2011: 8:00 A.M. - 4:00 P.M.
- June 15, 2011: 8:00 A.M. - 4:00 P.M.
- August 17, 2011 8:00 A.M. - 4:00 P.M.
- October 19, 2011: 8:00 A.M. - 4:00 P.M.
- December 14, 2011: 8:00 A.M. - 12:30 P.M (Short review and test, \$100)

HANDLING LEAFY GREENS SAFELY

Although leafy greens are not listed as a potentially hazardous food in the 2005 Food Code, FDA has added cut leafy greens to the list of food items requiring time and temperature control for safety (TCS food) in the 2009 FDA Food Code. This includes fresh leafy greens that have been cut, shredded, sliced, chopped, or torn. Lettuce, spinach and cabbage are examples of leafy greens.



In the 2009 Food Code, cut leafy greens are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation. If this Food Code is adopted by the State of Michigan, it would be a requirement that cut leafy greens are held cold at 41°F or below, or hot at 135°F or above.

FIVE FOOD SAFETY RISK FACTORS

FDA has indicated that a ten year study looked at more than 800 retail food establishments and found the following five food safety risk factors:

- Food From Unsafe Sources**
- Poor Personal Hygiene**
- Inadequate Cooking**
- Improper Holding of Food (time and temperature)**
- Contaminated Food Surfaces and Equipment**

SCAM ALERT!

In June 2010, Michigan Department of Agriculture (MDA) issued a warning to all food service establishments about a scam involving fake food inspectors in Michigan. (Please refer to the original news release on the back of this page.)

In recent days, the Environmental Health Division has received reports from restaurant operators in Saginaw County who have been contacted by individuals claiming to be from a health department and requesting to schedule an inspection at the establishment as well as requesting sensitive information. The alleged scam also involves a phony government official who calls and provides a numeric code, then instructs the restaurant operator to give the code by phone or to a health inspector who is scheduled to visit the restaurant.

Local restaurant owners should contact the Saginaw County Department of Public Health at (989) 758-3686 or MDA at (800) 292-3939 if they suspect they are being targeted by a scam.

SCAM ALERT!

Contact: Jennifer Holton 517-241-2485

Michigan Dept. of Agriculture Warns Food Establishments of Phony Inspector Scam

June 30, 2010

LANSING - The Michigan departments of Agriculture (MDA) and Community Health, in cooperation with the Michigan Restaurant Association, are warning the state's food establishments about a scam involving fake food inspectors who are currently making the rounds in Michigan.

MDA, MDCH, state local health departments, and other agencies across the United States are reporting that restaurants are receiving calls from individuals claiming to be from a health department and requesting to schedule an inspection at the establishment as well as requesting sensitive information. If refused, the scam artist then threatens enforcement action and fines if they don't schedule an appointment.

"Food safety is paramount to MDA in all aspects of the food chain, including restaurants, and it's completely unacceptable for anyone to mock our food safety programs by posing as a phony inspector," said Don Koivisto, MDA Director. "Inspections are unannounced to ensure proper food safety measures are being followed at all times and it's rare that a state or local inspector would schedule an inspection. Additionally, food establishment owners and managers should never provide confidential information such as a social security number over the phone."

Here are some quick tips so you don't fall victim to this scam: Ask for identification if someone stops by or calls claiming to be from the local health department or MDA that you don't know.

If the individual can not provide proper identification, do not allow the person access to your facility. Contact your food regulatory agency immediately and report it.

Don't provide sensitive or confidential information over the phone such as a social security number. State and local food inspectors would never ask for that information.

If you have any questions or concerns, please contact your food regulatory agency or MDA. MDA can be reached at 800-292-3939.

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