

What's Cooking?

Food Safety Training Videos



Cross Contamination

Proper Cooling

Cleaning & Sanitizing

Fry Oil Storage & Disposal

2019 Fees and More...

An inside look at public
health in action
for
Saginaw County

March
2019

Saginaw County



HEALTH DEPARTMENT

Caring experts, advocates & champions. For health. For everyone.

Saginaw Health Department Rebrands and Retools for the Future

With the constantly changing health care landscape, Saginaw County Department of Public Health (SCDPH) is rebranding and retooling to better meet the needs of the community.

“First, the name of our organization is changing to the ‘Saginaw County Health Department’ to help partners, patients and the public better understand our purpose and passion to protect and promote the health and well-being of all people who live, work, and play in Saginaw County,” explains Christina Harrington, director and health officer. Harrington says a new logo better reflects the department’s diverse services—all vital health-related programs that her team delivers either directly or through referrals and partnerships.

In addition to the rebrand, the health department has formed a unique partnership with Central Michigan University (CMU) Health to share medical director Najibah K. Rehman, M.D., M.P.H. “We are so very fortunate to have Dr. Rehman as our medical director,” Harrington adds. “Her leadership will help us execute public health in the best way possible for better health for everyone in Saginaw County.”



Saginaw County
HEALTH DEPARTMENT



Christina A. Harrington,
Director and Health Officer



Najibah K. Rehman, M.D., M.P.H.
Medical Director

Environmental Health Staff Updates

Contact us: P: 989.758.3686
F: 989.758.3711
E-mail: eh@saginawcounty.com



Jennifer Mannor, B.S.

Welcome Aboard to Jennifer Mannor, an Environmental Health Specialist who joined the team in May 2018. She is a graduate of Old Dominion University in Norfolk, VA, where she earned a Bachelor of Science in Public Health. She comes to us from Oakland County Health Division where she received training in Michigan’s Food Law and Modified Food Code. Jennifer is a Food Specialist, which means she will perform inspections of food service establishments as well as public swimming pools, day care centers, foster care homes and body art facilities.

EH Food Program Staff



Steve Ellis, R.E.H.S.



Spencer Denman, B.S.



Jamice Burns-Landrum, B.S.



Gabe McGiveron, R.E.H.S.



Andrew Mendyk, R.E.H.S.

EH Support Staff



Pat Ritter



Jennise Cannon



Alix Flores-Honeman

Welcome back to Alix Flores-Honeman who returned to us after a brief hiatus with another agency. We’re glad to have her back!

The Boss



Chris Klawuhn, R.S., M.S.A.
Environmental Health Services Director

Editor: Pat Ritter

Food Safety Training Videos Steve Ellis

In 2018, the department was awarded a grant from the Michigan Department of Agriculture and Rural Development for approximately \$7,000 to produce eight 90 to 120 second videos providing instruction on the most frequently cited violations in Saginaw County food establishments. Staff developed targeted messaging related to each violation. The first part of each video is a scenario depicting violations or corrections, with the last 20 seconds conveying the overall food safety education point. The licensed kitchen at the Saginaw Career Complex (SCC) was used as a set location. Students from SCC's nationally recognized culinary program were casted to perform scripted vignettes for each violation. A Hemlock High School student, Christopher Kaufmann, created the videos using music, creative editing and production techniques, as well as humor, to create an entertaining and informative series of training videos designed to be posted on social media sites.



We hope to reach 1,000 or more people with this relevant, but brief, training material. Monitoring the number of views, shares, likes, etc., will determine if more people have accessed the food safety training. A thorough evaluation will take place in the future to determine if a decrease in citations of these violations occurs. Viewers are encouraged to complete a survey to determine acceptance or satisfaction with the training materials.

You can find a link to these training videos on our website at www.saginawpublichealth.org—click on the knife and fork icon.

Cross Contamination Jennifer Mannor

What is cross contamination? Cross contamination occurs when harmful bacteria and viruses from one food item or surface are transferred to another.

According to the Michigan 2009 Food Code, Violation 3-302.11: Food shall be protected from cross contamination by separating raw animal foods during storage, preparation, holding, and display from: Raw ready-to-eat food including other raw animal food such as fish for sushi or molluscan shellfish, or other raw ready-to-eat food such as fruits and vegetables; cooked ready-to-eat food; frozen, commercially processed and packaged raw animal food may be stored or displayed with or above frozen, commercially processed and packaged, ready-to-eat food. All raw animal products shall be stored below and separate from cooked and ready to eat foods, and according to final required cook off temperature.



Examples of cross contamination include:

- Raw chicken stored above ready-to-eat food
- Raw ground beef stored directly on top of produce
- Pancake mix containing raw shell eggs stored above ready-to-eat food
- Touching raw chicken then touching raw whole beef
- Cutting raw chicken on a cutting board and then immediately after cutting lettuce on the same cutting board

You can prevent cross contamination by:

- Arranging coolers so raw animal foods are properly stored below ready to eat foods and separated according to cook off temperatures (*Poultry 165°F, Ground meat 155°F, Whole meats and wild game 145°F, seafood and shell eggs 145°F).
- Preparing foods at different times
- Ensuring that food contact surfaces have been properly washed, rinsed and sanitized after contamination, before working with different food items and between uses
- Washing hands correctly after changing tasks
- Properly using gloves

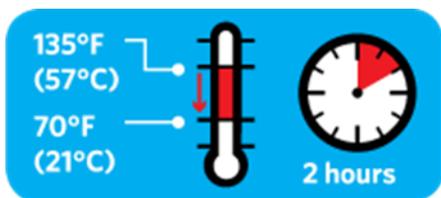


To report a **FIRE** or other type of **EMERGENCY** requiring an inspector after 5:00 p.m. or on weekends, call our 24/7 answering service at (989) 776-5444.

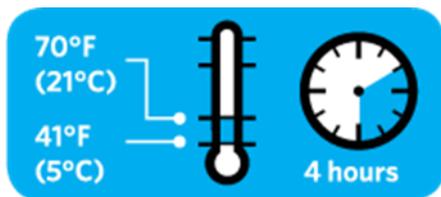
Properly Cooling Food

Andrew Mendyk

Most people understand that cooking food to a proper temperature is an important step in food safety, but sometimes forget that cooling food properly is just as important. When foods are cooled they pass through the temperature danger zone which is the range between 41°F and 135°F. Harmful bacteria that can increase the risk of foodborne illness grow well in the temperature danger zone, especially between 70°F and 125°F. That is why it is important to make sure foods are cooled within the proper parameters listed below.



First, cool food from 135°F to 70°F (57°C to 21°C) within two hours.



Next, cool it from 70°F to 41°F (21°C to 5°C) or lower in the next four hours.

The entire cooling process time can be no more than 6 hours. The quicker you can move food through the temperature danger zone, the better.

It can be tricky cooling large batches of hot food, but below are some tips to help take the heat out of the situation.

- **Separate food into smaller portions** – when food is cooled in a large pot or pan the interior of the product will cool much more slowly than the outer edges. By separating food into small or thinner containers it allows the heat to transfer out of the product quicker.
- **Keep cooling foods loosely covered or uncovered** – covering food loosely during the cooling process allows heat to escape. If the food is protected from overhead contamination it can be left completely uncovered while cooling.
- **Stirring** – stir food routinely that is cooling to even out the cooling process and help let some excess heat out of the product.
- **Use an ice bath** – surround a container of food with ice water. Ideally, the water level should sit above the top level of the food so the entire product can be exposed to a cooler environment.
- **Adding ice as an ingredient** – adding ice directly into cooked food is a great way to rapidly cool food down, but if adding ice is not an option, try using an ice paddle which does not add extra liquid.
- **Using a freezer** – if you have extra space in a walk-in/chest/stand-up unit, try using it to help cool food down instead of a refrigerator. Freezers produce a colder environment than refrigerators, which will allow food to cool quicker.
- **Combined multiple methods** – as mentioned earlier, the quicker food can be cooled the better. Try using multiple methods such as an ice bath, with an ice paddle, and stirring the product. Or using a freezer while routinely stirring food left uncovered and protected from contamination.



Fry Oil Storage and Disposal: Understanding owners' responsibilities

Guest contributor: Trisha Confer, Michigan Department of Environmental Quality

Restaurant owners need to manage the containers that store fryer oil to prevent a spill or release to the environment. These containers should be labeled, closed or covered, except when adding or removing fryer oil. The exterior of the containers should be free of fryer oil and residue. Fryer oil containers should also be protected from weather, fire, physical damage, and vandals.



Now, with that being said, ask yourself:

- Is my container labeled? The label should best describe the contents of the container, i.e., “fryer oil”.
- Is my container closed? Train your employees to make sure the container is closed after adding to the container.

◀ This container is closed and labeled.

Where is my container located? This question addresses the line “protected from weather, fire, physical damage and vandals”. Is my container located away from customer traffic and dumpster removal?



Is my container free of residues? Clean up any over spill when adding fryer oil to the container. Also, we recommend checking the container after your service vendor removes the fryer oil, to make sure they removed any residues from the container and verify that the container is closed.

◀ The container looks closed and labeled but not free of fry oil residue.

Can my container be damaged by snow removal equipment? Is my container secure so unwanted items can not be added to the container? Is my container secure so that a vandal could NOT cause a release from the container?



The photo shows the location of the container near a dumpster and storm drain.

A spill or release from a fryer oil storage container can be costly. So, be prepared and have a plan if a spill or release of fryer oil occurs. Remember, as the owner, you are responsible for all cleanup cost.

◀ The photo shows the location of the container near a dumpster and storm drain.

(Continued on Page 6)

Fry Oil Storage and Disposal: Understanding owners' responsibilities

(continued from Page 5)



◀ This photo shows about 40 gallons fry oil.

Key question to ask yourself when developing your plan for a spill or release:

- What do I do? STOP the release as soon as possible and contain the release.
- Who do I call? If the release could physically harm someone or could reach a waterbody like a river, pond, or lake, call 911. Next, contact your fry oil service vendor to help with the clean up or contact an environmental cleanup service. It is a good idea to have a plan with your service vendor and/or environmental cleanup service before a spill or release happens. Finally report the spill or release to Department of Environmental Quality (DEQ) by calling 800-292-4706.
- Do I have an Emergency Spill Kit? Share with employees where the Spill Kit is located, when to use the Spill Kit, and how to use the Spill Kit.



◀ This photo shows staining after a release. The fryer oil reached the road. The release happened when a dumpster was being emptied.

Coming Soon... Environmental Health will be moving to a paperless inspection process with "Hedgehog" inspection software. Unannounced inspections will still take place as usual, but the report will be immediately sent to an e-mail address you provide on your annual license renewal application. If you do not have e-mail, reports will be mailed. You will "sign" the inspection report on the tablet computers the inspectors use. Our target to go live with this software is Spring 2019.



Just a reminder...

In the event of an imminent health hazard involving interruption of electrical service, water service, contaminated water supply, fire, flood, or sewage back-up at an individual food service establishment, refer to "Emergency Action Plans for Retail Food Establishments" on the Michigan Department of Agriculture and Rural Development website at www.michigan.gov—type in keyword "Emergency Action Plans".

CLEANING AND SANITIZING FOOD CONTACT SURFACES

Jamice Burns-Landrum

Although it may seem obvious, the purpose of cleaning and sanitizing food contact surfaces is to prevent foodborne illnesses. Cleaning removes food residues, grease, and other soiling materials on a food contact surface, while sanitizing destroys microorganisms that can lead to a foodborne illness. In practical terms, a food contact surface is clean when it is free of visible soiling material and it is sanitized when it is free of pathogens that cause illness. The 2009 Michigan Modified Food Code details the importance of cleaning and sanitizing food contact surfaces in four primary sections: 4-601.11, 4-602.11, 4-702.11, and 4-703.11.



Paragraph A of Section 4-601.11 of the Food Code, states that “equipment food contact surfaces shall be clean to sight and touch.” This means that utensils and food contact surfaces are to be free of dust, dirt, food residue, grease or other soiling material before being stored away. Not only will proper cleaning before storage prevent a food borne illness, it will also prevent attracting pests to the facility. During a routine inspection, the inspector will evaluate storage areas such as slicer carts, drawers, storage racks, wall mounted knife racks, storage cabinets and storage bins to ensure that utensils and equipment food contact surfaces are stored clean.

Since foodborne illness-causing pathogens can easily be transmitted from one food to another, it is important to ensure that equipment and utensils used for Potentially Hazardous Foods, such as cooked or raw animal food products, cooked vegetables, cut melons, and raw seed sprouts, are washed, rinsed, and sanitized at least every 4 hours while they are in use. This provision of the law includes slicers, food thermometers, cutting boards, spatulas, tongs, and other food contact surfaces that are used throughout the



day. For equipment and utensils used with food that is non-Potentially Hazardous, the Code requires cleaning and sanitizing at least every 24 hours, cleaning and sanitizing at any time the item is contaminated, or cleaning and sanitizing according to the manufacturer’s recommendation.

In order to destroy illness causing pathogens, Section 4-702.11 of the Food Code stipulates that equipment food contact surfaces must be sanitized before they are used with food. During a routine inspection, the inspector will determine whether cleaning and sanitizing is done with a three compartment sink or an automated dish machine. If a facility is determined to be out of compliance with Section 4-702.11, the inspector will call for immediate corrective action to ensure proper sanitization and follow up with the facility, usually within 30 days, to ensure that long term compliance is achieved. However, it is ultimately the operator’s responsibility to ensure that equipment and utensils are being properly sanitized.

2019 License Fees



Food Service License Fees for 2019 (including state surcharges) are:

- | | | |
|----------------------|----------------------------------|---|
| • 0-50 seats = \$425 | Non-profit* 0-50 seats = \$203 | Mobile Units = \$422 |
| • 51-75 = \$503 | Non-profit* 51-75 seats = \$242 | Special Transitory Food Units = \$155 |
| • 76-100 = \$610 | Non-profit* 76-100 seats = \$295 | *requires proof of IRS 501(c)(3) status |
| • 101+ = \$786 | Non-profit* 101+ = \$383 | Schools = \$228 (includes \$30 surcharge) |

LICENSE APPLICATIONS ARE DUE BY APRIL 30, 2019.



ServSafe Manager Certification

8 Hour Classes Saginaw County MSU Extension:

February 6, 2019, Wed. at the
Saginaw MSU Extension office
One Tuscola St. Saginaw, MI
48607

April 11, 2019, Thurs. at the
Saginaw MSU Extension office
One Tuscola St. Saginaw, MI
48607

June 4, 2019, Tues. at the
Saginaw MSU Extension office
One Tuscola St. Saginaw, MI
48607

Aug 6, 2019, Tues. at the
Saginaw MSU Extension office
One Tuscola St. Saginaw, MI
48607

October 28, 2019, Mon. at
the Saginaw MSU Extension
office One Tuscola St.
Saginaw, MI 48607

December 3, 2019, Tues. at
the Saginaw MSU Extension
office One Tuscola St.
Saginaw, MI 48607

Class begins at 9:00 a.m.

**The exam is taken at the end
of each course.**

**Additional dates and locations
available.**



This course provides education for the ServSafe Manager course and proctoring of the certification exam. Through ServSafe, participants learn how to help prevent foodborne illness throughout the flow of food and set up food safety management systems.

The ServSafe Manager class uses the 7th Edition ServSafe Manager book.

Cost for the 8 Hour class is \$75.

For additional details and to register for a class please visit:

<https://www.canr.msu.edu/servsafe/events>

For more information or to purchase a book, contact 989-989-832-6643 or e-mail treiber@msu.edu

Or visit the Extension office where you'll be taking your class.

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