

Entrepreneur

FOR THE FOOD SERVICE PROFESSIONALS OF SAGINAW COUNTY

What's Cooking?

COVID-19—New License Due Date!



Inspection Software

Limited Plan Review

Home Model Equipment

Reporting Foodborne Illness

2020 Fees and More...

An inside look at public
health in action
for
Saginaw County

March
2020

Saginaw County



HEALTH DEPARTMENT

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

1600 N. Michigan Avenue • Saginaw, MI 48602 • 989.758.3800 • www.saginawpublichealth.org

COVID-19 UPDATE

Chris Klawuhn, RS, MSA

As you are very well aware, Michigan is dealing with a public health emergency involving a disease called COVID-19, caused by a novel coronavirus. Since the Governor’s Executive Order restricted food service establishments to drive-up, take-out, or delivery options to limit further spread of illness, we have appreciated your efforts to deep clean and sanitize and provide protection for your employees as well as the public’s health. In acknowledgement of your sacrifices during this hardship, we have requested that the expiration date for food service licenses be extended beyond April 30th. As this goes to print, we have not received a response to share with you. So, the Health Officer has determined that Saginaw County will grant a sixty (60) day extension to apply for your food service license. Therefore, your license application is now due by June 30, 2020. Late fees will not be assessed until July 1st. At this time, the Health Department is closed to the public and staff are working from home when possible to comply with the Governor’s Executive Order to ‘Stay Home. Stay Safe.’ Environmental Health Specialists have been assigned to assist our Public Health Nurses with tracing contacts of COVID-19 cases to isolate and contain further spread of the virus.

Thank you for your diligence during this difficult time! Be Safe. Be Well.

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

Environmental Health Staff Updates



Jennifer Mannor, R.E.H.S. Spencer Denman, R.E.H.S.

Congratulations to Jennifer Mannor and Spencer Denman who both successfully passed the exam to become Registered Environmental Health Specialists. The R.E.H.S. credential requires a combination of education, environmental health experience and passing an exam covering topics from air quality to zoonoses and vector control, and everything in between. Well done!

EH Food Program Staff



Steve Ellis, R.E.H.S.



Jamice Burns-Landrum, B.S.



Gabe McGiveron, R.E.H.S.



Andrew Mendyk, R.E.H.S.

EH Support Staff



Pat Ritter



Tracy Ainsworth



Alix Flores-Honeman

The Boss



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

Editor: Pat Ritter

New Inspection Software

Jennifer Mannor, REHS and Spencer Denman, REHS



As some of you may have seen, this office is using a new software called 'Hedgehog' to perform food inspections. This software is designed to provide for a smoother experience for both the inspector and the operator. Inspection reports will now be e-mailed to the manager on duty during the inspection and a paper copy will no longer be left onsite. Your inspector will verify that they have the correct e-mail address on file and get an electronic signature before e-mailing the report. These inspection reports will also reflect our recent name change from the 'Saginaw County Department of Public Health' to the 'Saginaw County Health Department.' If you do not have e-mail, the inspection report will be mailed to you. We appreciate your patience during this transition.

Reporting of Foodborne Illnesses to the Health Department

Gabe McGiveron, REHS

With the recent news headlines about Hepatitis A outbreaks in southeast Michigan and other food related illnesses, it is always beneficial to review foodborne related illnesses with employees. There are many different types of food related illnesses, however there are five illnesses that are required to be reported to the Health Department. The big five illnesses are Hepatitis A, Shiga toxin-producing Escherichia coli, Norovirus, Salmonella typhi, and Shigella. An acronym to remember them by is **HENSS**. If an employee is diagnosed with one of those five illnesses or has jaundice, the manager **must** report the illness to the Saginaw County Health Department. It is also the responsibility of the manager to ensure that the ill employee is excluded from the facility to prevent a foodborne outbreak. **Any employee diagnosed with one of the big five illnesses or jaundice must have approval from the Saginaw County Health Department to return to work.** See Food Code sections 2-201.12 and 2-201.13 for more information. Contact your assigned inspector to report an ill employee and they will be able to provide assistance if you have any questions. You can also refer to your 'Food Employee Foodborne Illness Guidelines' poster for symptoms that an employee may have. An example of one of these posters is pictured below.

Food Employee Foodborne Illness Guidelines			
Illness Symptoms Action Guidance (Food Code Sections 2-201.12, and 2-201.13)			
Symptoms	Action	Return to Work Criteria for Food Employees	Local Health Department Approval
Vomiting	Exclude from retail food establishment	Symptom free for at least 24 hours or provide medical documentation that states the symptom is from a noninfectious condition	No, if not diagnosed as one of the Big Five
Diarrhea	Exclude from retail food establishment	Symptom free for at least 24 hours or provide medical documentation that states the symptom is from a noninfectious condition	No, if not diagnosed as one of the Big Five
Jaundice	Exclude from retail food establishment; call manager; Notify Health Department	Medical documentation that food employee is free of hepatitis A virus or other fecal-orally transmitted infection	Yes
Sore Throat with Fever	Restrict from food area of retail food establishment	Medical documentation stating received antibiotic therapy for >24 hours; one negative throat culture; or is free from infection from <i>Streptococcus pyogenes</i>	No
*Infected Wound or Pustular Boil	Restrict from food area of retail food establishment	*After the skin, infected wound, cut, or pustule boil is properly covered	No

* Note: Associated hands and wrists must be free of cuts or sores that are red or oozing, unless an impermeable cover is used over the sore and a single-use glove is worn over the impermeable cover. Cuts or sores on exposed portions of the arms and other body parts must be covered with an impermeable cover or tight-fitting bandage.

The Big Five are: 1. Salmonella typhi 2. Shigella 3. Shiga toxin-producing Escherichia coli 4. Hepatitis A 5. Norovirus
If you have been diagnosed with, or exposed to these illnesses, they are so contagious that you must be excluded from work at a food establishment, and you cannot return to work at a food establishment until approval has been received from the Local Health Department.

Criteria for Exclusion from Work: Any food employee diagnosed with an illness due to the Big Five must report the diagnosis to the manager. The food employee must be excluded from working in the retail food establishment and the law requires the manager to notify the local health department immediately. Before a food employee is allowed to return to work, check with the local health department.

www.michigan.gov/mda
Funded by 401-161-101, 101 of P.A. 2000, Healthy Food Safety Education Fund



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.



Home Model vs Commercial Model: Equipment

Andrew Mendyk, REHS

Many people question why equipment that can be used at home cannot be used in a food establishment or restaurant. To answer this question there are three key topics to discuss.

Durability—Commercial grade equipment is built to withstand constant day-in and day-out use. Materials in the construction of this equipment are also carefully considered to be long lasting and resilient to wear from constant cleaning and sanitizing. Home model equipment is not built with constant use as a consideration. An example would be a reach-in cooler compared to a home model refrigerator. Reach-in coolers are constructed often with stainless steel that allows for a durable cleaning surface and higher power sources which allow the unit to keep food cold despite constant opening and closing of the door. Home models, however, are not designed to be opened and closed throughout the day and still keep food at a safe temperature.

Efficiency—If there's one thing commercial kitchen equipment is designed for, it's promoting an efficient cooking environment. With a kitchen full of bustling food preppers and chefs pushing to get food out of the kitchen fast, commercial equipment has features such as more burners, larger oven capacities, and higher, more consistent cooking temperatures for cooking larger quantities in less time that home model equipment lacks. Commercial equipment also ensures foods are stored safely and brought down to the proper temperature quickly while cooling, which can limit the growth of harmful bacteria. In a fast-paced industry, it is essential to make sure a commercial kitchen is running as efficiently as possible.

Safety—One of the most crucial differences between commercial and home-model equipment is safety. Commercial equipment is tested through vigorous trials. These trials determine if the equipment can withstand extended use, are durable, and still function properly. For example, refrigeration equipment is tested to see how well it maintains food temperatures even if the doors are left open. Cutting boards are tested for both durability and cleanability to determine if they can prevent bacterial growth. Home-model equipment, on the other hand, is not subject to such stringent testing, which can put customers and workers at risk.

The National Sanitation Foundation (NSF) is responsible for testing and certifying equipment to ensure public health protection is met. Choosing a product certified by NSF lets you know the company complies with strict standards and procedures imposed by NSF that include extensive product testing and material analyses. Any equipment being used in a commercial restaurant or kitchen should be NSF/ANSI approved. If you are unsure whether the equipment you are using is approved, look for an NSF certification mark that will be present somewhere on the equipment.



When do you need a limited plan review or site audit?

Steve Ellis, REHS



If you are...
Selling your restaurant
Planning to remodel
Changing your menu
Check with us first!

Food service licenses are not transferrable to new owners. Current licenses that expire on April 30, 2020 will not be renewed if the renewal application is submitted with a new owner's name. The new owner must apply for a site audit and obtain a new food service license before taking ownership. Please be aware this process takes time and any site audit application must be submitted at least 30 days prior to a change in ownership occurring.

Plans for remodeling a licensed food service establishment must be reviewed and approved before construction begins. This is crucial when installing new equipment. Stop work orders will be issued if construction begins without prior approval from this office.

Menu changes also need to be reviewed in advance if they will affect how food is prepared, what types of food will be served, or will involve the purchase of new equipment.

2020 License Fees



Food Service License Fees for 2020 (including state surcharges) are:

- 0-50 seats = \$430 Non-profit* 0-50 seats = \$205 Mobile Units = \$430
- 51-75 = \$510 Non-profit* 51-75 seats = \$245 Special Transitory Food Units = \$155
- 76-100 = \$620 Non-profit* 76-100 seats = \$300 *requires proof of IRS 501(c)(3) status
- 101+ = \$800 Non-profit* 101+ = \$390 Schools = \$230 (includes \$30 surcharge)

New this year:

Governmental Entities/Indian Tribes pay 50% of normal fee + consumer/industry education fee

LICENSE APPLICATIONS ARE DUE BY APRIL 30, 2020



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".



ServSafe Manager Certification Courses 2020

8 Hour Classes - Taught at - Ascension St. Mary's Education Center:

February 19, 2020,
Wednesday, at the Ascension
St. Mary's Education Center,
800 S. Washington Ave.
Saginaw, Mi 48601

April 21, 2020 Tuesday, at
the Ascension St. Mary's
Education Center, 800 S.
Washington Ave. Saginaw, Mi
48601

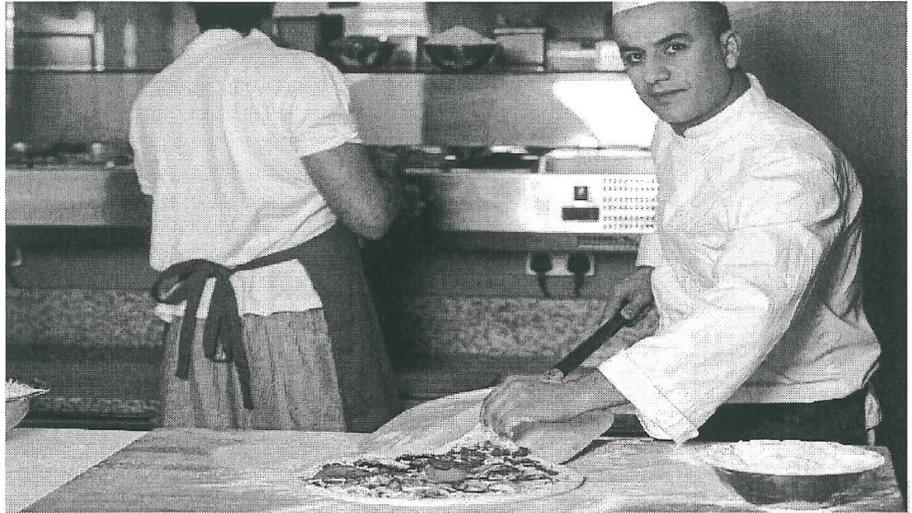
June 17, 2020 Wednesday,
at the Ascension St. Mary's
Education Center, 800 S.
Washington Ave. Saginaw, Mi
48601

August 17, 2020 Monday, at
the Ascension St. Mary's
Education Center, 800 S.
Washington Ave. Saginaw, Mi
48601

Class begins at 9:00 a.m.

Classroom location will be
given in an email prior to
each class

The exam is taken at the end
of each course.



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.

(To purchase a book locally visit the Saginaw County MSU Extension office, located at Center of Hope, 723 Emerson Street Saginaw, MI 48607)

Cost for the 8 Hour class is \$75.

To register for a class please visit:

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

Photo credit (left) ©istock.com/DragonImages (top) ©istockphoto.com/stockyimages

MSU is an affirmative-action, equal-opportunity employer, committed to achieving excellence through a diverse workforce and inclusive culture that encourages all people to reach their full potential. Michigan State University Extension programs and materials are open to all without regard to race, color, national origin, gender, gender identity, religion, age, height, weight, disability, political beliefs, sexual orientation, marital status, family status or veteran status. Persons with disabilities have the right to request and receive reasonable accommodations.