

ENTREE

March
2017

An inside look at
public health in action
for
Saginaw County



FOR THE FOOD SERVICE PROFESSIONALS OF SAGINAW COUNTY

What's Cooking?

Allergen Training

Enforcement Process

Wild Mushrooms

2017 Fees and More...

Allergen Training Requirement

By: Andrew Mendyk

The Allergen Mandate is in full swing, and your local health food safety inspectors will be checking to make sure restaurants have met both of the following requirements for the mandate.

- 1. Complete allergen training** - 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). A list of approved courses can be found on the MDARD webpage under Food Allergen Training. **Free training is still available to Michigan Restaurant Association members.**
- 2. Post an allergen poster in the establishment staff area** - Each food service establishment shall display in the staff area a poster developed and approved by MDARD 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. An approved poster can be obtained at your local health department in the Environmental Health office, or one can be printed from the MDARD webpage.

Information regarding this requirement can be found at www.michiganrestaurant.org/allergens and a list of establishments that are exempt from this requirement can be found at www.michigan.gov/mdard under Food & Dairy Regulators.

Food Allergy Awareness

The Eight Major Food Allergens

- Milk
- Eggs
- Fish
- Crustacean
- Shellfish
- Wheat
- Soybeans
- Peanuts
- Tree Nuts

Symptoms of an Allergic Reaction

- Loss of consciousness
- Shortness of breath
- Itching or tingling in or around the mouth, face, scalp, hands, and feet
- Hives (welts)
- Wheezing or difficulty breathing
- Swelling of the face, eyelids, tongue, lips, hands, or feet
- Tightening of the throat (difficulty swallowing)
- Sudden onset of vomiting, cramps, or diarrhea

If a customer informs you of a food allergy:

- Refer the food allergy concern to the Person in Charge (PIC).
- Review the food allergy with the customer and check the ingredient labels.
- Respond to the guest's request and inform them of your findings.
- Remember to check the food preparation procedures for **ANY** possible cross contamination, which could include frying the item in question in the same grease as an item that contains an allergen.
- If a food item is returned to the kitchen due to an allergen, **DO NOT** attempt to remove the allergen and send the food back. Trace amounts of allergens can trigger an allergic reaction.

Notify the Person in Charge immediately if a customer has an allergic reaction!

www.michigan.gov/mda

Michigan Department of Agriculture and Rural Development

Wild Mushrooms in the Restaurant

By: Gabe McGiveron

While most restaurants purchase the majority of their food supply from retail chains such as Gordon's, Stapleton's, or Frank's, there are exceptions for certain items like wild game and wild mushrooms. The Food Code does allow for wild mushrooms to be purchased and used in restaurants, given that they meet certain requirements. The recently vetoed House Bill 5532 would have modified the requirements for wild mushrooms.

These are the current regulations for wild mushrooms:

- They must be cultivated, grown, harvested, and inspected.
- They must be wild, in a packaged form from a processing plant, and inspected.
- or-
- They must be individually inspected, found safe and approved by a mushroom expert.



The important thing to notice about the wild mushroom requirements is that each option requires the mushrooms to be inspected. The recently vetoed House Bill 5532 would have made morel mushrooms exempt from these requirements. It is very important that this bill was vetoed because morel mushrooms would not have to be inspected and verified for safety before being used in a restaurant.

There are several types of mushrooms that look very similar to the true morel mushroom. These include the half-free morel, wrinkled thimble-cap, thimble morel, and false morels. While not all of these mushrooms are considered hazardous, some of those mushrooms may be toxic, or fatal, if consumed.

When purchasing wild mushrooms, ensure that they have been inspected by an approved and certified mushroom expert. Mushrooms that are purchased from a grocery store or large scale suppliers are inspected by the Michigan Department of Agriculture and Rural Development (MDARD).

Current information about wild mushrooms and a list of certified mushroom identification experts can be found on MDARD's website: http://www.michigan.gov/mdard/0,4610,7-125-50772_45851_45853-361582--,00.html.

2017 License Fees

There are no increases to Saginaw County food license fees this year. In fact, the Michigan Department of Agriculture and Rural Development (MDARD) surcharge on each license to cover the cost of producing the documents, has decreased for the second year in a row. Non-profit fees are not affected because they are not assessed the MDARD surcharge. Food Service License Fees for 2017 are:

- 0-50 seats = \$396 Non-profit* 0-50 seats = \$190 Mobile Units = \$393
- 51-75 = \$469 Non-profit* 51-75 seats = \$226 Special Transitory Food Units = \$140
- 76-100 = \$569 Non-profit* 76-100 seats = \$276 *requires proof of IRS 501(c)(3) status
- 101+ = \$733 Non-profit* 101+ = \$358 Schools = \$212 (includes \$27 surcharge)



LICENSE APPLICATIONS ARE DUE BY MAY 19, 2017

Please tell us what you think!



The Saginaw County Department of Public Health is considering some changes to the food program that will affect the categories we use for licensing, the fees charged for licensing, and the frequency routine inspections are conducted. We would like your input about the proposed changes and are asking that you take a quick survey to help us out. The survey can be taken at www.surveymonkey.com/r/7QRZ3L9. More details about the proposed changes are available at the survey link. If you have questions or would like to take the survey some other way than online, please contact us at (989) 758-3686.

We value your opinion!



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”.



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.

EH Staff Updates



Andrew Mendyk, B.S., is an Environmental Health Specialist who joined us in June 2016. He is a graduate of Saginaw Valley State University where he earned a Bachelor of Science in Health Science. Andrew is a Food Specialist, which means he will perform inspections of food service establishments as well as public swimming pools, day care centers and foster care homes. Andrew completed his internship with SCDPH-Environmental Health Services in 2015.



Congratulations to Steve Ellis, R.E.H.S., who was named the Saginaw County Department of Public Health's **Employee of the Year!** Steve is the Senior Environmental Health Specialist for the Food Program. He is very organized, which serves him well in overseeing activities and inspection schedules in the Environmental Health Food Program. He performs inspections and conducts plan review for Food Service Establishments as well as Body Art facilities. He often covers for staff when unexpected work assignments come up. On days off, he has made himself available by phone, text, and e-mail to address unusual situations that may arise. Steve joined the department in 2002.

EH Food Program Staff



Jamice Burns-Landrum, B.S.



Gabe McGiveron, B.S.



Cari Hillman, R.E.H.S.

EH Support Staff



Pat Ritter



Jennise Cannon

The Boss



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

Why Prevent Bare Hand Contact with Utensils, Straws and Ready to Eat Food?

By: Cari Hillman



The main reason for not touching ready-to-eat foods with bare hands is to prevent viruses and bacteria which are present on your hands from contaminating the things that will go into customers' mouths: food, eating and serving utensils, table and glass ware.

Improper food handling is one of the most common causes of foodborne illness. With proper knowledge, food workers can prevent the transfer of bacteria and viruses (pathogens) from hands to the customer.

Ready-to-eat foods are foods that will be consumed without additional washing, preparation, or cooking. Examples include fresh fruit, raw vegetables, bread, baked goods, deli meats, salads, salad fixings, and garnishes for plates and drinks like limes, lemons, cherries, celery, and parsley. Additionally, touching the food/mouth contact surface of straws, serving and eating utensils, as well as table and glass ware with bare hands presents the same illness spreading hazard as touching ready-to eat foods.

Food workers should provide a barrier between their hands and ready-to-eat items and food/mouth contact surfaces. Suitable barriers include, but are not limited to, deli sheets, tongs, serving utensils, and single use gloves.

Remember that gloves and other barriers do not replace handwashing, and that sanitizer is not a substitute for proper handwashing. Always wash your hands before putting on new gloves and when changing to a new pair. Handwashing should also be done frequently during a work shift.

If bare hand contact with ready-to-eat food occurs, you can either reheat the food thoroughly to the temperature required for cooking or reheating, or discard the food.

All retail food facilities should reassess their current procedures to ensure employee hands do not contaminate ready-to-eat foods, eating and serving utensils, and table and glass ware.

Remember, to prevent the spread of illness: Prevent ill workers from working with food; **and** wash hands effectively; **and** prohibit bare hand contact with ready-to-eat foods. Done together, these three things can control the transmission of fecal-oral pathogens.

2009 Food Code violations that refer to bare hand contact: 3-301.11, 3-302.15, 4-904.11.

Saginaw County Food Service Enforcement Program

By: Steve Ellis

The purpose of our enforcement policy is to provide an orderly and consistent administrative procedure in the initiation of enforcement action against licensed food service establishments.

Routine inspections are typically conducted at a 6 or 12 month frequency, depending on the type and complexity of the food preparation at the facility.

A chronic or repeated violation is one that is observed during a routine inspection, is documented, corrected and repeats at the next inspection.

A continuous violation is one that is documented, persists and is not corrected within the allowed or agreed upon time frame.

Our enforcement program focuses on Priority and Priority Foundation violations because they are most likely to cause a foodborne illness if not corrected.

Step 1: If a facility repeats a Priority or Priority Foundation violation, the first step in the enforcement program is for the facility to complete a Risk Control Plan.

A risk control plan is a document that a manager or operator prepares to document how a violation will be corrected, monitored, and who will monitor the corrective action.

Step 2: If after a Risk Control Plan is submitted and the violation repeats again, an Office Conference is scheduled.

An Office Conference is a meeting with the establishment owner or designated representative and the health department representatives for the purpose of explaining the severity of observed violations, the need for correction, and the consequences of allowing the violation to continue. The purpose of the meeting is to clarify expectations for food protection and sanitation within the establishment.

Step 3: If after an Office Conference is held and the violation repeats again, an Informal Hearing is scheduled.

An Informal Hearing is held to determine correction or compliance schedules and license limitations necessary to ensure compliance with the Michigan Modified Food Code and Food Law and to protect public health. At this point the facility may be required to hire an independent food safety consultant for a required number of hours or possibly have their menu limited to a number of items, or limited to suspend certain food processes, e.g., cooling and reheating.

Step 4: If after an Informal Hearing is held and the violation repeats again, a Formal Hearing is scheduled.

A Formal Hearing is held for the purpose of determining whether a food service license should be suspended or revoked; or to determine whether an order from the Health Officer to suspend food service should be relieved.

There are no fines for having violations but there are fees associated with holding Office Conferences, Informal Hearings and Formal Hearings.

Source: SCDPH-Environmental Health Services Division



Are you a chef or restaurant operator that is currently using techniques that require a variance?

- Canning
- Smoking
- Charcuterie
- Sous Vide
- Curing
- Infusion
- Fermentation
- Pickling

The procedure for acquiring a variance has been streamlined for those that utilize any of the methods listed above or other similar techniques.

The Michigan Restaurant Association (MRA), in partnership with the Michigan Department of Agriculture and Rural Development (MDARD), is hosting free training on the new approach for a Special Processing Variance.

The MRA and MDARD have designed this approach with top industry chefs and food safety experts.

Training will explain and define the new procedure for requesting and proposing for a Processing Variance.

LUNCH WILL BE PROVIDED

Processing Variance Proposal Training Information

9:30AM - 3:30PM

Ann Arbor - April 18

Location - Washtenaw Community College
4800 E. Huron River Drive
Ann Arbor, MI 48105

Grand Rapids - May 23

Location - Kent County Health Department
700 Fuller Ave NE,
Grand Rapids, MI 49503

Marquette - June 20

Location - Marquette Ramada
412 West Washington Street
Marquette, MI 49855

Mt. Pleasant - August 8

Location - Comfort Inn Mt. Pleasant
2424 South Mission
Mt. Pleasant, MI 48858

Traverse City - September 12

Location - Grand Traverse Health Department
2600 Lafranier Rd
Traverse City, MI 49686

Detroit - October 3

Location - Granite City Brewery
at Detroit Renaissance Center
100 Renaissance Center Ste. 1101
Detroit, MI 48243
Parking: \$5 with Marriott Valet

Lansing - November 6

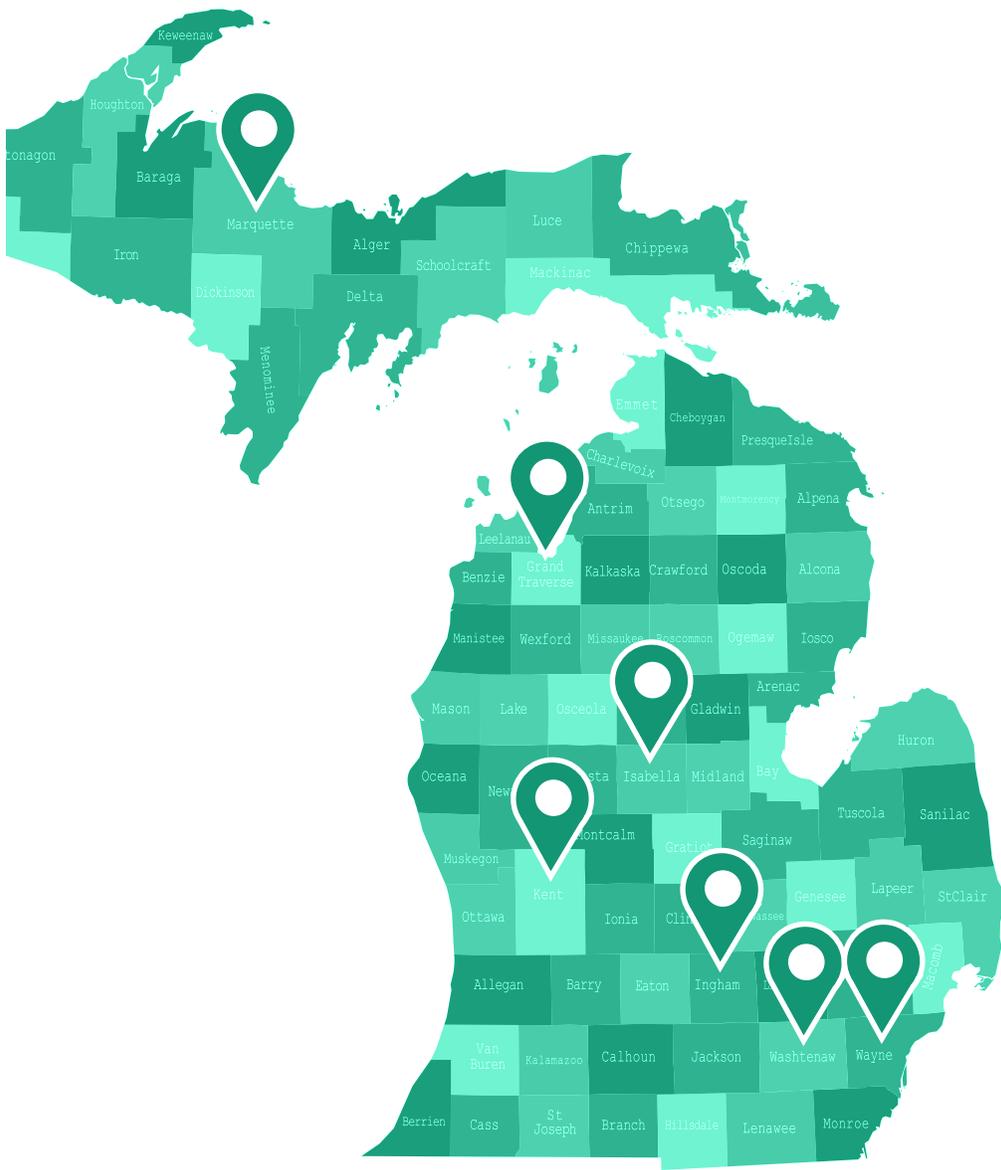
Location - Michigan Restaurant Association Headquarters
225 W. Washtenaw
Lansing, MI 48933
Parking: \$10 per day



EVENT REGISTRATION REQUIRED

Contact Nate at 800-968-9668 or at nsantelli@mramail.org





Ann Arbor – April 18
Grand Rapids – May 23
Marquette – June 20
Mt. Pleasant – August 8
Traverse City – September 12
Detroit – October 3
Lansing – November 6

Variance class is from
 9:30 to 3:30 each day and
 lunch will be provided.

Name _____

Business _____

Address _____

City _____ State _____ Zip Code _____

Phone _____ Email _____

Location selected (circle ONE)

Ann Arbor

Grand Rapids

Marquette

Mt. Pleasant

Traverse City

Detroit

Lansing

Dietary Restrictions _____

**RETURN TO
MRA**

Email: nsantelli@mramail.org | Fax: 517-482-7663
225 W. Washtenaw, Lansing, Michigan 48933

Toll-free: 800-968-9668
michiganrestaurant.org

TRAINING TO MEET YOUR NEEDS!

The ServSafe course helps prepare you for the ServSafe Food Protection Manager Certification exam. Training covers:

- Providing Safe Food
- Forms of Contamination
- The Safe Food handler
- The Flow of Food: Purchasing, Receiving, Storing, Preparation, Food Service
- Food Safety Management Systems
- Safe Facilities & Pest Management
- Cleaning & Sanitizing

Manager Certification

After attending the course and passing an exam, you will receive a certificate verifying that you are a certified ServSafe Food Protection Manager.

Language Options

Our ServSafe classes are taught in English. We offer the ServSafe course textbooks and exams written in English, Spanish, Chinese and Korean.

Class Location:

Saginaw County
MSU Extension Office
One Tuscola Street
Saginaw, MI 48706

The MSU Extension Office is located in the Saginaw Community Foundation Building - behind the Temple Theatre on Washington Ave.

TRAINING DATES & REGISTRATION INFORMATION SAGINAW COUNTY



The 8 Hour ServSafe training provides food service workers with updated information to successfully pass the ServSafe Food Protection Manager Certification Exam. The 8 Hour course is a review session that moves quickly through the material. All chapters of the 6th edition ServSafe Manager book will be reviewed, prior to the exam being issued.

8-Hour Manager Certification Courses

Monday, February 6, 2017
Thursday, April 13, 2017
Monday, June 19, 2017

Thursday, August 10, 2017
Thursday, October 5, 2017
Thursday, December 7, 2017

Registration Fee: \$75 (lunch is on your own)
All classes are held from 9:00 am - 5:00 pm

ServSafe Class Registration

To register for a ServSafe course, visit the website: <http://msue.anr.msu.edu/program/info/servsafe>
Then click on [view more events](#) to see all ServSafe courses available.

Purchase a ServSafe Manager Book

You must purchase the ServSafe Manager 6th Edition book before coming to class. (It is strongly recommended you have read all 10 chapters prior to attending class as well.) The book **must** include the exam answer sheet, which you need to take the test! Books can be purchased from the Saginaw County MSU Extension office for \$72.00. This may save your shipping and handling fees. Please call 989-758-2500 to arrange a time to purchase and pick up your book. The office can only accept cash or check, NO credit or debit cards can be processed at the office.

For more information, contact Lisa Treiber at treiber@anr.msu.edu or call 989-832-6643.

Please note: In case of inclement weather a notice for cancellation of this class will be sent by email by 10 p.m. the night before the class; please acknowledge the email when received. If the e-mail is not acknowledged then a call will be made to the number that was entered on the registration, so, when completing the registration, it is important to put the phone number of the person attending the class, not the business phone number. You can also e-mail the instructor at treiber@anr.msu.edu .

This class will not be cancelled unless absolutely necessary.

ServSafe training programs have been recognized and accepted by more federal, state and local jurisdictions than any other food safety education and training program for nearly 40 years.

ServSafe was developed by the National Restaurant Association, and is a respected training and education program throughout the United States.

The *Michigan Food Law* requires all food service establishments employ full-time managers who have earned state-approved certification and can demonstrate a working knowledge of food safety, food sanitation and the concepts and principles of HACCP. Regulation 570 was adopted 10-2-09 to supplement the requirements of the Michigan Food Law. Since April 2, 2010, any food service establishment operating without a certified food safety manager is in violation of the Michigan Food Law and will be subject to enforcement procedures.



MSU is an affirmative-action, equal-opportunity employer, committed to achieving excellence through a diverse workforce and inclusive culture that encourage 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.

©2012 National Restaurant Association Education Foundation (NRAEF). All rights reserved. ServSafe is a registered trademark of the NRAEF, used under license by National Restaurant Solutions, LLC. The logo appearing next to ServSafe is a trademark of the National Restaurant Association.



**FOOD SAFETY
MANAGER
CERTIFICATION
TRAINING
FOR
FOOD SERVICE
ESTABLISHMENTS**



**2017 TRAINING DATES
FOR
SAGINAW
COUNTY**