

# ENTREE

February  
2015

An inside look at  
public health in action  
for  
Saginaw County



FOR THE FOOD SERVICE PROFESSIONALS OF SAGINAW COUNTY

# What's Cooking?

Emergency Action Plans

Staff Updates

The Big 5 Illnesses

2015 Fees and More...

## Emergency Action Plans (EAP) for Retail Food Establishments

Please be aware 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, the following guidelines should be followed. For complete information refer to “Emergency Action Plans for Retail Food Establishments” on the Michigan Department of Agriculture and Rural Development website at [www.michigan.gov](http://www.michigan.gov)—type in keyword “Emergency Action Plans”. To contact Environmental Health Services at the Saginaw County Department of Public Health during normal business hours (Monday through Friday, 8:00 a.m. to 5:00 p.m.), call (989) 758-3686. For emergencies *after* business hours, call (989) 776-5444.

### Responsibilities of the Permit Holder:

1. Assess the situation. Immediately discontinue operation if a safe operation cannot be maintained using an alternative procedure.
2. Notify the health department of the imminent health hazard and discuss alternate procedures to be used. Determine if the issue is widespread.
3. Follow the appropriate emergency procedures if approved by the health department or remain closed until granted approval to re-open by the health department.

### Responsibilities of the Health Department:

1. Promptly respond to single events involving imminent health hazards and provide guidance to help the permit holder resume operation as quickly as possible.
2. Allow permit holders to assess food safety within their individual establishment during a widespread emergency and allow the permit holder to follow the Emergency Action Plan.
3. Communicate with the industry during widespread emergencies through mass media, hotlines, websites, etc.
4. Conduct surveillance during a widespread emergency to determine if permit holders are following Emergency Action Plans.
5. Conduct enforcement activity as appropriate to protect public health.



### [EAP—Interruption of Electrical Service]

*For the purpose of defining an imminent health hazard for this EAP, an extended interruption of electrical service means the electrical service has been interrupted for **two hours or more**. For single events affecting an individual facility, it is recommended the permit holder note the date and time, notify the health department at the onset of the interruption, and implement the EAP. **After two hours the permit holder must close and notify the health department.***

### Response:

The following are temporary alternative procedures that should be taken to address specific affected food operations during an extended interruption of electrical service.

#### Cold Food Holding:

- Note the time the power outage begins
- Monitor and record food temperatures every two hours
- Keep refrigeration equipment doors closed
- Pack potentially hazardous food in ice or dry ice (see precautions for using dry ice in the “Planning Section”)
- Do not put hot food in refrigeration equipment

#### Hot Food Holding:

- Note the time the power outage begins
- Discard all potentially hazardous food four hours after removing it from temperature control (below 135° F)
- Use an alternate heat source and monitor temperatures hourly
- If power returns within four hours (SCDPH recommends two hours), reheat food to 165° F



### [EAP—Interruption of Water Service]

*For the purpose of defining an imminent health hazard for this EAP, an extended interruption of water service means water service has been interrupted for two or more hours. For single events*

affecting an individual establishment, it is recommended that the permit holder document the date and time the water interruption begins, and notify the health department at the onset of the interruption and implement the EAP. **After two hours, the permit holder must close and notify the health department.**

**Handwashing:** (No water to wash hands)

- Chemically treated (wet-nap) towelettes may be used for cleaning hands if the food items offered are pre-packaged or otherwise protected from contamination by hands; no bare-hand contact with food will occur.
- Potable water from an approved public water supply system which can be placed into a clean, sanitized container with a spigot which can be turned on to allow clean, warm water to flow over one's hands into a sink drain. Provide suitable hand cleanser, disposable towels, and a waste receptacle.
- Follow up with a hand sanitizer approved by (or compliant with) the FDA Food Code.
- Suspend alternative procedures for bare hand contact.
- Do not touch ready-to-eat food with bare hands.



#### **[EAP—Fire]**

*For the purpose of this EAP, a non-reportable fire is any small confined fire in a food establishment that has been extinguished using a simple device such as a wet towel or pan lid. Otherwise, all other fires must be reported to the health department.*

- The process of fighting fire, regardless of size, contaminates any of the following: food, equipment, utensils, linens, single service items.
- Discontinue operations. Resume operations only after recovery steps have been completed.
- Fire causes extensive damage to equipment and the facility's structure.
- Contact the local building department and other appropriate agencies to determine if the building structure is safe and approved for occupancy.
- Sort the salvageable from the non-salvageable foods as quickly as possible.
- Properly dispose of the non-salvageable food items.
- Provide general clean-up. Clean and sanitize equipment and utensils.

**Alcoholic beverages** – The Michigan Liquor Control Commission (MLCC) will usually request a destruction order for all such products, for complete destruction. In some cases, “returnable” empty cans or bottles may be salvaged for their deposit value. Occasionally, MLCC will honor seizure of the total inventory and not require a separate order. **MLCC should be consulted in all instances.**

#### **General Cleanup Considerations**

- All areas affected by the fire must be cleaned and sanitized.
- All damaged food products, equipment, utensils, linens, and single service/use items must be removed from the premises as necessary.
- Re-occupancy should be allowed only after the fire department has determined the structure is safe.

---

## **Who needs a Temporary Food Establishment (TFE) License?**

The purpose of a TFE license is to ensure that food is being handled and served safely when it is served to the public by individuals who either don't have a regular food license, or who are serving in a manner other than what is covered under their regular food license. Often, those who operate under a TFE license are not trained food service employees and may not be aware of the basic food safety requirements that a trained food worker should know.



So who is required to have a TFE license? There is a common misconception that if food is given away, as opposed to selling it, a license is not required. This is not the case as free food can cause illness just as easily as purchased food. The requirement for a license is determined by the types of foods that are being prepared and the processes (ex. Heating, Cooling, Holding at temp., Re-heating, etc.) that are used when handling those foods. Also, there are some exemptions to the licensing requirements. Examples of exemptions would include: entirely private events where no public food service takes place; bake sales, and sales of whole, uncut fruits and vegetables.

Please contact the Environmental Health Services Division at (989) 758-3686 for any further clarification.

# EH Staff Updates



**Chris Klawuhn, R.S., M.S.A.**, is the new Environmental Health Director for the Saginaw County Department of Public Health (SCDPH). Chris comes 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.



**Steve Ellis, R.E.H.S.**, was recently promoted to Senior Environmental Health Specialist for the Food Program. He has more than 12 years' experience at SCDPH, previously working as a generalist in EH sewage and water programs to prevent pollution of our valuable water resources in addition to performing food service inspections. Steve earned a Bachelor of Science in Public Health Education and Health Promotion from Central Michigan University. He is also the department's Standardized Trainer, responsible for staff food service training and accreditation preparation.



**Andrew Schacher, B.S.**, is an Environmental Health Specialist who joins us from the Health Department's Healthy Homes and Lead Hazard Control Program. He will work as a generalist, which means he will perform food service inspections and work in EH sewage and water programs. Andrew earned a Bachelor of Science in Health Sciences from Saginaw Valley State University and is also a Certified Lead Professional, Licensed Lead Supervisor, Inspector/Risk Assessor, and Elevated Blood Lead (EBL) Investigator in the state of Michigan.

# EH Food Program Staff



Jamice Burns-Landrum, B.S.



Misti Frank, R.E.H.S.



Jerry Maxson, R.E.H.S.



Cari Hillman, R.E.H.S.



Pat Ritter



Victoria Ortland



Cheryl Fahrenbruch

# The Big 5 Illnesses

What are the "Big 5" foodborne illnesses your health inspector asks about? They are a group of highly infectious foodborne pathogens, including:

- ◆ Norovirus;
- ◆ Salmonella Typhi (typhoid-like fever);
- ◆ E. coli O157:H7 (Enterohemorrhagic or Shiga toxin-producing E. coli);
- ◆ Shigella spp. (causes shigellosis); and
- ◆ Hepatitis A virus.

To prevent transmission of a "Big 5" illness to food or other persons, it is important that all employees working with food are aware of their responsibility to report symptoms, diagnosis, past illness, and history of exposure associated with these infectious pathogens. It is equally important that the person in charge knows how to respond when they are informed of employee symptoms or learn of a diagnosis of one of the Big 5 illnesses.

Below is a comprehensive document created by Michigan Department of Agriculture and Rural Development (MDARD) to provide you and your employees with foodborne illness guidance. This is an excellent resource for persons in charge to use when presented with an ill food worker. For additional information, please contact Saginaw County Environmental Health Services at (989) 758-3686.

## 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
<b>Vomiting</b>	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 <b>Big Five</b>
<b>Diarrhea</b>	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 <b>Big Five</b>
<b>Jaundice</b>	Exclude from retail food establishment; call manager; <b>Notify Health Department</b>	Medical documentation that food employee is free of hepatitis A virus or other fecal-orally transmitted infection	Yes
<b>Sore Throat with Fever</b>	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
<b>*Infected Wound or Pustular Boil</b>	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.

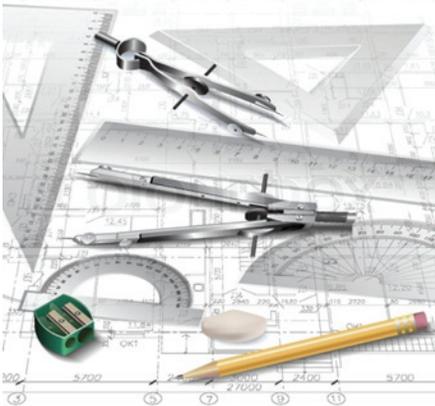
**The Big Five are: 1. Salmonella typhi 2. Shigella 3. Shiga toxin-producing Escherichia coli 4. Hepatitis A 5. Norovirus**  
 If you have been diagnosed with, or exposed to these illnesses, they are so contagious that you must be excluded from work at a food establishment, and you cannot return to work 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](http://www.michigan.gov/mda)

Funded by Act No. 92, of P.A. 2000, Industry Food Safety Education Fund

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



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, 2015 will not be approved if the renewal application is submitted by a new owner. The new owner must apply for a site audit and obtain a new food service license before taking ownership.**

**Plans for remodeling a licensed food service establishment must be reviewed and approved before construction begins.**

**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.**

## 2015 License Fees

There are no increases to Saginaw County food license fees this year. However, MDARD adds a surcharge on each license to cover the cost of producing the documents, which has increased by \$1.00. They also changed their exemption policy for schools, so they will now be assessed the same surcharge as restaurants and bars. Food Service License Fees for 2015 are:

- |                      |                                  |   |
|----------------------|----------------------------------|---|
| • 0-50 seats = \$399 | Non-profit* 0-50 seats = \$190   | Mobile Units = \$396                      |
| • 51-75 = \$472      | Non-profit* 51-75 seats = \$226  | Special Transitory Food Units = \$156     |
| • 76-100 = \$572     | Non-profit* 76-100 seats = \$276 | *requires proof of IRS 501(c)(3) status   |
| • 101+ = \$736       | Non-profit* 101+ = \$358         | Schools = \$215 (includes \$30 surcharge) |

Effective October 1, 2014, the Saginaw County Board of Commissioners approved the following fees for Plan Review of new and remodeled establishments and Site Audits for change of ownership:

- 0-50 seats = \$788
- 51-75 seats = \$942
- 76-100 seats = \$1,132
- 101+ seats = \$1,438
- Limited Plan Review = \$624
- Mobile/STFU Plan Review = \$898

These increases were necessary to cover the cost of providing the service. The plan review and site audit process is often more time consuming than performing 6 routine and follow-up inspections. If you have any questions concerning fees, please contact Environmental Health Services at (989) 758-3786.



# SERVSAFE® MANAGEMENT CERTIFICATION 2015 REVIEW & EXAM

**THE DATES LISTED BELOW ARE ALL WEDNESDAYS:**

<b>FEBRUARY 18</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>APRIL 15</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>JUNE 17</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>AUGUST 19</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>OCTOBER 21</b>	<b>8:00 A.M.—3:00 P.M.</b>
<b>DECEMBER 9</b>	<b>8:30 A.M.—12:30 P.M. (Short review &amp; test, \$105)</b>

### **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!***



### Inclement 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 18, 2015: 8:00 A.M. — 3:00 P.M.
[ ] April 15, 2015: 8:00 A.M. — 3:00 P.M.
[ ] June 17, 2015: 8:00 A.M. — 3:00 P.M.
[ ] August 19, 2015: 8:00 A.M. — 3:00 P.M.
[ ] October 21, 2015: 8:00 A.M. — 3:00 P.M.
[ ] December 9, 2015: 8:30 A.M. — 12:30 P.M. (Short review & test, \$105)