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 Regulators and a list of establishments that are exempt from 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.

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.

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](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](http://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](http://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.
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
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
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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 ________________________________________________________
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

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**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](http://msue.anr.msu.edu/program/info/servsafe)

Then click on [view more events](http://msue.anr.msu.edu/program/info/servsafe) 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 principles of HACCP. Regulation 570 was adopted 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.

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