2013 SERVSAFE® REVIEW SESSIONS

MICHIGAN MODIFIED FOOD CODE 2009

FOOD SERVICE INSPECTIONS GOING LIVE ONLINE 2013

PRIORITY, PRIORITY FOUNDATION, AND CORE VIOLATIONS

December 2012
Adoption of the 2009 FDA Food Code and Food Law (Act 92 of 2000, as amended) took effect October 1, 2012. A few of the highlights from the 2009 Food Code include:

- Cut leafy greens and cut tomatoes will need to be time/temperature controlled (kept at or below 41°F after they have been cut).
- Person in charge will be expected to train employees on food allergy awareness.
- Children’s menus cannot contain any cooked to order (undercooked) meat.
- Violations will be identified as a “Priority Item”, a “Priority Foundation Item”, or a “Core Item” rather than the previous “Critical” and “Non-critical” designations.

As we’ve done in the past, we will provide more detailed information and discuss with you how the new requirements may affect your daily operations during your next routine inspection.

**FOOD SERVICE INSPECTIONS GOING LIVE ONLINE IN 2013!**

As a service to the citizens of Saginaw County, food service inspections will be made available for review online. Customers are much more aware of food safety issues and have requested that access to this information be readily available to them in making decisions on where to consume their meals.

As of January 2013, the Saginaw County Department of Public Health’s (SCDPH) website will allow public access to food inspection reports for all active food service establishments inspected by Environmental Health Services staff at SCDPH. Inspection reports will be available from January 2012 forward. We invite you to visit our website at www.saginawpublichealth.org for a link to the inspections (in January).

Routine inspections are typically conducted at a 6-, 12- or 18-month frequency, depending on the type and complexity of the food handling in your operation. Inspection information relative to correction of priority or priority foundation items will be updated monthly.
What are Priority, Priority Foundation and Core Violations?

**Food Law 2012**, Section 1113(2) states that “the terms ‘critical violation’ and ‘noncritical violation’ shall not be used by a regulatory authority to classify violations of the Food Code” after October 1, 2012. The new violation citation terminology established in the FDA 2009 Food Code and defined in Food Law 2012 is Priority, Priority Foundation, and Core.

“**Priority item**” means a provision in the Food Code whose application contributes directly to the elimination, prevention, or reduction to an acceptable level of hazards associated with foodborne illness or injury if there is no other provision that more directly controls the hazard. Priority item includes an item with a quantifiable measure to show control of hazards such as cooking, reheating, cooling, or hand washing. A priority item is an item that is denoted in the Food Code with a superscript $^p$.

“**Priority Foundation item**” means a provision in the Food Code whose application supports, facilitates, or enables one or more priority items. Priority Foundation item includes an item that requires the purposeful incorporation of specific actions, equipment, or procedures by industry management to attain control of risk factors that contribute to foodborne illness or injury such as personnel training, infrastructure, or necessary equipment, HACCP plans, documentation or record-keeping, and labeling. A Priority Foundation item is an item that is denoted in the Food Code with a superscript $^{pf}$.

“**Core item**” means a provision in the Food Code that is not designated as a Priority item or a Priority Foundation item. Core item includes an item that usually relates to general sanitation, operational controls, sanitation standard operating procedures (SSOPs), and facilities.
THE DATES LISTED BELOW ARE ALL WEDNESDAYS:

FEBRUARY 27  8:00 A.M.—3:00 P.M.
APRIL 17    8:00 A.M.—3:00 P.M.
JUNE 19     8:00 A.M.—3:00 P.M.
AUGUST 21   8:00 A.M.—3:00 P.M.
OCTOBER 16  8:00 A.M.—3:00 P.M.
DECEMBER 11 8:30 A.M.—12:30 P.M. (Short review & test, $100)

Class Location:
Saginaw County Department of Public Health
1600 N. Michigan
Saginaw, MI  48602
Room 409
$150.00 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.

*Fees subject to change pending Board of Commissioners approval.
REGISTRATION FORM FOR MANAGEMENT CERTIFICATION REVIEW SESSION
Please submit the bottom half of this form along with your payment for registration.

$150.00 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 $25* 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 __________

Check the box of the session you are going to attend:

☐ February 27, 2013: 8:00 A.M. — 3:00 P.M.
☐ April 17, 2013: 8:00 A.M. — 3:00 P.M.
☐ June 19, 2013: 8:00 A.M. — 3:00 P.M.
☐ August 21, 2013: 8:00 A.M. — 3:00 P.M.
☐ October 16, 2013: 8:00 A.M. — 3:00 P.M.
☐ December 11, 2013: 8:30 A.M. — 12:30 P.M. (Short review & test, $100)*

*Fees subject to change pending Board of Commissioners approval.