



Food For Thought **Spring 2012**

FOOD SERVICE APPLICATIONS AND FEES ARE DUE BY APRIL 30!
DON'T BE LATE!

Along with this newsletter you will have received your 2012 Food Service License Application. Please review, fill in section 6, and return the application with the appropriate fees.

- Send in food application by April 30th (make sure postmarked by April 30)
- 50% late fee applied May 1st—May 31st
- 100% late fee applied June 1st



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County Executive

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Environmental Health Staff

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MICHIGAN FOOD SAFETY

Visit www.michigansafety.com for great charts, posters and information. This website was established by the Michigan Restaurant Association & Michigan Department of Agriculture & Rural Development.

FOOD LAW UPDATE

The Michigan Department of Agriculture and Rural Development (MDARD) has worked with 45 food industry associations over the past year to update Michigan's food law to adopt the **2009 FDA Model Food Code**. MDARD hopes to have Michigan's food law updated by fall of 2012. To view the proposed bill and track its progress, visit: <http://www.legislature.mi.gov> and search for Bill # 5130.

SERVSAFE FOOD SAFETY TRAINING

- ⇒ Class will be held April 24th and 26th, 4:00pm—8:00 pm each day
- ⇒ Fee Not-for-Profit \$120, other organizations \$150
- ⇒ Call (989) 895-5-4006 options 3 on how to register
- ⇒ Establishments must have a Person-in-Charge (PIC) certified
- ⇒ PIC certifications are valid for 5 years
- ⇒ Future classes will be held in the fall of 2012

CONSUMER COMPLAINT HOTLINE

If you or your consumers see a food-related problem, please report it to MDA Food and Dairy Division at (800) 292-3939 or through the MDA web site: www.michigan.gov/mda

Visit our Web site:

www.baycounty-mi.gov/health

PROPER COOLING IS ESSENTIAL

Just as important as it is to attain the proper holding temperature of cooked food, it is essential to properly cool food as well. Remember the danger zone (41 F-135 F) when you are cooling food for later use. This range of temperature is the ideal environment for bacteria to grow. Remember the following rules:

- ⇒ Food **MUST** be cooled from 135 F to 70 F in two (2) hours
- ⇒ Food **MUST** be cooled from 70 F to 41 F in four (4) hours
- ⇒ Make big things smaller. Cut larger pieces into smaller pieces
- ⇒ Pour liquids into shallow pans
- ⇒ Use ice baths to cool large items
- ⇒ Be sure to check temperatures all during the cooling process
- ⇒ Cool foods uncovered and stir or turn the food over to assist in the cooling process
- ⇒ Food may be put back into large containers **AFTER** it has cooled to 41 F or less

Remember cooling is an **ACTIVE** process, it requires constant supervision. You would not walk away from what you are cooking and forget it, so treat cooling food the same way.

“DO I NEED A TEMPORARY FOOD LICENSE?”

A “Temporary Food Establishment (TFE)” is defined as an establishment which serves food to the public, and operates at a fixed location for a temporary period not to exceed 14 consecutive days. Examples include:

- Food booth at a fair, football game, etc...
- Restaurant preparing food offsite
- Catering kitchens not already affiliated with a licensed establishment

A TFE license is required for all such events. Food prepared in a licensed food facility, transported and served offsite is not required to obtain a temporary food permit. If you plan on providing a catering event and you are cooking the food onsite and the facility is not a licensed food-service facility, you will be required to get a temporary food license.

Important considerations to ensure a safe event include planning your menu, estimating the number of meals you anticipate serving, as well as checking the projected

MICHIGAN SMOKE-FREE LAW

- Smoking is prohibited in all food establishments
- Owner/Manager/Person-in-Charge are to make sure they are in compliance with the law
- Bay County Health Department is responsible for the enforcement of the law in Bay County
- Fines of up to \$500 can be levied for any violations

NOROVIRUS

- ⇒ Transmitted by infected food handlers or touching contaminated objects and eating without proper hand washing
- ⇒ Known as “Stomach Flu”
- ⇒ Highly contagious
- ⇒ Can Be contagious two (2) weeks after recovery
- ⇒ Hand washing is best defense
- ⇒ Symptoms: nausea, vomiting, diarrhea and cramps

ENVIRONMENTAL HEALTH DIVISION (OFFICE HOURS)

Monday—Friday: 8:00—12:00 & 1:00—5:00 (closed for lunch)

CLOSED on Major Holidays