

Food For Thought **Spring 2015**

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

- Please review application, complete section 6, and return the application with the appropriate fees.
- Provide an e-mail address where you would like inspection reports to be sent
- Send in food application before 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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Visit our Web Site:

Food inspections now available on our web site at:

www.baycounty-mi.gov/health

CHANGE IN BAY COUNTY ENFORCEMENT POLICY

Due to the amount of time and cost it takes for the sanitarians to continue to do inspections, there will be fees. Currently the fee is \$102.00, however the Bay County Board of Commissioners can raise the fee yearly.

- Recurring violations is when a priority/priority foundation violations found on a routine inspection is corrected each time and recurs again.
 - ◆ If the violation is sited 3 out of 5 routine inspections, then an office conference is held and \$102.00 fee applies
- Continuous violation is when a priority/priority foundation is not corrected on a routine inspection and there are 2 follow up inspections
 - ◆ Then an office conference is held and \$102.00 fee applies.

To prevent these fees, retrain your staff if there are continual employee practice violations and actively manage your establishment. If there are construction violations, begin a maintenance fund to save money for repairs.

This is a progressive enforcement procedure. Having an office conference can lead to required food safety consultants, additional inspections, informal and formal hearings etc. These all will cost you money!

INSPECTIONS NOW BEING E-MAILED

Bay County Health Department will begin e-mailing inspection reports. When filling out the license application, be sure to enter the e-mail address where you would like your reports sent.

FOOD SERVICE REVIEW FEES

Fees are different, depending on the changes that are occurring and how much time is put into the review. These are some examples:

- Change in license type-menu change
- Changing equipment
- Previously licensed kitchen is closed and wants to reopen
- Change of ownership
- Limited plan review-renovating the kitchen, such as adding walls, adding equipment etc.
- Full plan review

LOOK AT YOUR SERVSAFE® CERTIFICATE!!!!

Is it still current? Certificates expire after 5 years. If expired, you need to take the class and/or exam to renew the certificate. Be sure to verify that the serv safe certificate is current. The Food Law requires that you have a full time Manager on staff that is a Certified Food Manager. If your certification is expired, you are in violation of the Food Law. Copies of ServSafe or other approved Food Manager courses must be on file for the Sanitarian during your regular inspections. If your certificate has expired contact Bay County Health Department to register for the next available class. Dates and fees are listed below:

***** June 15 & 17*** September 14 & 16*****

***** November 2 & 4*****

All classes will be held at:

Where: Bay County Community Center—Rm 124

Time: 1:00 PM—5:00 PM (all days)

<u>SERVSAFE CLASS (per person)</u>	<u>For Profit</u>	<u>Non-Profit</u>
<i>Class, Book & Exam</i>	<i>\$168.00</i>	<i>\$128.00</i>
<i>Class & Exam— (no book needed)</i>	<i>\$128.00</i>	<i>\$102.00</i>
<i>Exam Only</i>	<i>\$56.00</i>	<i>\$56.00</i>
<i>Book Only</i>	<i>\$60.00</i>	<i>\$60.00</i>

SHOW ME THE SCIENCE-WHY WASH YOUR HANDS?

Keeping hands clean is one of the most important steps we can take to avoid getting sick and spreading germs to others. Many disease and conditions are spread by not washing hands with soap and clean running water.

How germs get onto hands and make people sick

Feces (poop) from people or animals is an important source of germs like Salmonella, e-coli 0157 and norovirus that cause diarrhea, and it can spread some respiratory infections like adenovirus and hand-foot-mouth-disease. These kinds of germs can get onto hands after people use the bathroom or change a diaper, but also in less obvious ways, like after handling raw meats that have invisible amounts of animal poop on them. A single gram of human feces (which is about the weight of a paper clip) can contain one trillion germs. Germs can also get onto hands if people touch any object that has germs on it because someone coughed or sneezed on it or was touched by some other contaminated object. When these germs get onto hands and are not washed off, they can be passed from person to person and make people sick.

Washing hands prevents illnesses and spread of infection to others

Handwashing with soap removes germs from hands. This helps prevent infections because:

- People frequently touch their eyes, nose and mouth without even realizing it. Germs can get into the body through the eyes, nose and mouth and make us sick.
- Germs from unwashed hands can get into foods and drinks while people prepare or consume them. Germs can multiply in some types of foods or drinks, under certain conditions, and make people sick.
- Germs from unwashed hands can be transferred to other objects, like handrails, table tops, or toys, and then transferred to another person's hands.
- Removing germs through handwashing therefore helps prevent diarrhea and respiratory infections and may even help prevent skin and eye infection.

Teaching people about handwashing helps them and their communities stay healthy. Handwashing education in the community:

- Reduces the number of people who get sick with diarrhea by 31%
- Reduces diarrheal illness in people with weakened immune systems by 58%
- Reduces respiratory illnesses, like colds, in the general population by 21%

Not washing hands harms children around the world

About 2.2 million children under the age of 5 die each year from diarrheal disease and pneumonia, the top two killers of young children around the world.

- Handwashing with soap could protect about 1 out of every 3 young children who get sick with diarrhea and almost 1 out of 6 young children with respiratory infections like pneumonia.
- Although people around the world clean their hands with water, very few use soap to wash their hands. Washing hands with soap removes germs much more effectively.
- Handwashing education and access to soap in schools can help improve attendance
- Good handwashing early in life may help improve child development in some settings.

WHY DATE MARKING IS REQUIRED

All licensed food operators are required to date mark potentially hazardous ready to eat foods and ensure they are discarded within the appropriate time limits. Often during an inspection we find out that our managers or food operators are properly date marking but they really have no knowledge as to why it's required under the food code. Date marking is required as a method of controlling the growth of *Listeria monocytogenes* which is a bacteria that will grow and multiply under refrigeration temperatures. People can get 'Listeriosis' by eating foods contaminated with *Listeria monocytogenes*. Most at risk are babies, pregnant women and adults with weakened immune systems. Babies can be born with listeriosis if their mothers eat contaminated foods during pregnancy which can and may result in developmental delays.

Listeria is found in many food items including uncooked meats, vegetables, unpasteurized milk, cheeses, cooked or processed foods including certain soft cheeses, processed, ready to eat meats such as hot dogs and deli meats, casseroles and smoked seafood. Since these foods harbor *Listeria* bacteria, your sanitarian will be looking for proper date marking procedures during your inspection. Ready to eat, potentially hazardous foods must be discarded within 7 days of preparation. A food establishment can choose a date marking method that works for their operation and staff as long as it is understandable, effective, and clear to your inspector during the inspection process. Contact your inspector for more information or clarification on the date marking process.

AN INTERACTIVE INSPECTION

Good communication between the inspector and the food service manager is essential during a routine restaurant inspection. The main focus of the inspection is to ensure that safe food is being served to the public. By openly communicating with your inspector, together you can determine if any of your current practices could lead to a potential food borne illness. Although it is not always easy to make yourself available, you should make every attempt to be available to walk through the facility with the inspector. By doing this you can answer any questions about your facility operations and allow the inspector to get a good idea of your facility's overall policies and practices. A good overall inspection will focus on the 5 foodborne illness risk factors:

- personal hygiene
- proper food temperature holding
- adequate cooking
- receiving food from safe sources
- Avoiding Contaminated equipment

Your inspector may ask you questions regarding your current practices or standard operating procedures in order to get an idea of how your facility operates. This is not only to ensure that the person in charge is knowledgeable in food safety, but to address any current practices that may need to be changed to reduce any potential for foodborne illness. You should be able to answer questions regarding any of the following items:

- what are facility's sick policies and procedures in relation to the Big 5 illnesses?
- is there a certified food safety manager on-site?
- who are your food suppliers and how often does your facility receives shipments?

- who checks food in during receiving, are temperatures ever taken and food logs maintained?
- what are the personal hygiene policies such as cleanliness of clothing, use of hair restraints or jewelry, and hand washing?
- where are employees allowed to eat or drink in the establishment?
- how do employees avoid using bare hand contact with ready to eat foods?
- what items are prepared in large batches, how are they cooled, stored, and date marked?
- how is food thawed, reheated, or held for service?
- how are foods stored in coolers and freezers?
- what temperatures are required of foods for holding and/or cooking?
- how are fruits and vegetables prepped on site and how is cross contamination prevented?
- is time being used as a control on any food items?
- what type of sanitizers are you using and how are you making sure they are properly mixed?
- how often do you calibrate your thermometer and are food temperatures being monitored and logged?
- are you serving shellfish or any wild game?
- is there a cleaning and maintenance schedule?
- how are chemicals being stored on site?

During this process a full menu review may also be completed as well as a review of the exterior of the building for items such as cleanliness of the dumpster area and condition of the on-site septic system. Questions may also be asked about the collection of water samples when a well is supplying the facility. Maintaining a positive relationship with the inspector during this process will keep the lines of communication open between the two of you. By working with your inspector you will keep your restaurant in compliance with the Michigan Food Code and Food Law and also achieve safe food handling practices, a clean facility, a knowledgeable staff and happy clientele.

MICHIGAN FOOD SAFETY

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

